

Dorota Kregiel

List of Publications by Year in descending order

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218592

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94
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94
docs citations

94
times ranked

4434
citing authors

#	ARTICLE	IF	CITATIONS
1	Biobutanol, the forgotten biofuel candidate: latest research and future directions. , 2022, , 315-328.		2
2	Hyssopus Essential Oil: An Update of Its Phytochemistry, Biological Activities, and Safety Profile. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-10.	1.9	21
3	Antibacterial Electroconductive Composite Coating of Cotton Fabric. Materials, 2022, 15, 1072.	1.3	15
4	From the Physicochemical Characteristic of Novel Hesperetin Hydrazone to Its In Vitro Antimicrobial Aspects. Molecules, 2022, 27, 845.	1.7	1
5	Biological Activity of Pulcherrimin from the Metschnikowia pulcherrima Clade. Molecules, 2022, 27, 1855.	1.7	17
6	Exploring Use of the Metschnikowia pulcherrima Clade to Improve Properties of Fruit Wines. Fermentation, 2022, 8, 247.	1.4	4
7	Volatile Organic Compounds and Physiological Parameters as Markers of Potato (Solanum tuberosum) Tj ETQq1 1 0.784314 µgBT /Over 1.7	1.7	1
8	New Antiadhesive Hydrophobic Polysiloxanes. Molecules, 2021, 26, 814.	1.7	7
9	Characterization of Apis mellifera Gastrointestinal Microbiota and Lactic Acid Bacteria for Honeybee Protectionâ€”A Review. Cells, 2021, 10, 701.	1.8	55
10	Biofilmy w systemach dystrybucji wody â€” przeglÄ...d historyczny, przyczyny i konsekwencje Cz. I. KrÃ³tka historia o wodzie bezpiecznej. Gaz, Woda; Technika Sanitarna, 2021, 1, 21-23.	0.0	0
11	Synthesis of Isothiocyanates Using DMT/NMM/TsOâ™ as a New Desulfurization Reagent. Molecules, 2021, 26, 2740.	1.7	7
12	Glycyrrhiza Genus: Enlightening Phytochemical Components for Pharmacological and Health-Promoting Abilities. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-20.	1.9	35
13	Ability of Yeast Metabolic Activity to Reduce Sugars and Stabilize Betalains in Red Beet Juice. Fermentation, 2021, 7, 105.	1.4	6
14	Antibacterial electroconductive <sc>rGO</sc> modified cotton fabric. Polymers for Advanced Technologies, 2021, 32, 3975-3981.	1.6	6
15	Therapeutic Potential of Isoflavones with an Emphasis on Daidzein. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-15.	1.9	68
16	Cyperus spp.: A Review on Phytochemical Composition, Biological Activity, and Health-Promoting Effects. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-17.	1.9	21
17	<i>Malva</i> species: Insights on its chemical composition towards pharmacological applications. Phytotherapy Research, 2020, 34, 546-567.	2.8	33
18	A New Approach to Producing High Yields of Pulcherrimin from Metschnikowia Yeasts. Fermentation, 2020, 6, 114.	1.4	8

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19	Heterotrophic Plate Count for Bottled Water Safety Management. <i>Processes</i> , 2020, 8, 739.	1.3	8
20	Multifunctional polylactide nonwovens with 3D network of multiwall carbon nanotubes. <i>Applied Surface Science</i> , 2020, 527, 146898.	3.1	13
21	Management of <i>Streptococcus mutans</i> - <i>Candida</i> spp. Oral Biofilms™ Infections: Paving the Way for Effective Clinical Interventions. <i>Journal of Clinical Medicine</i> , 2020, 9, 517.	1.0	24
22	Biological Activity of Hydrophilic Extract of <i>Chlorella vulgaris</i> Grown on Post-Fermentation Leachate from a Biogas Plant Supplied with Stillage and Maize Silage. <i>Molecules</i> , 2020, 25, 1790.	1.7	25
23	Farnesol-Containing Macromolecular Systems for Antibiofilm Strategies. <i>Surfaces</i> , 2020, 3, 197-210.	1.0	6
24	Pandemia COVID-19 a występowanie bakterii <i>Legionella</i> sp. w systemach wody ciepłej – ocena ryzyka. <i>Gaz, Woda; Technika Sanitarna</i> , 2020, 1, 34-37.	0.0	0
25	A short look at microbial producers of biobutanol: New trends, potentialities and limitations. <i>Journal on Processing and Energy in Agriculture</i> , 2020, 24, 100-104.	0.3	0
26	Lysates of <i>Metschnikowia</i> yeast with higher content of hydroxyproline. <i>BioResources</i> , 2020, 15, 3228-3236.	0.5	1
27	Biofilmy i osady w systemach dystrybucji wody pitnej. <i>Gaz, Woda; Technika Sanitarna</i> , 2020, 1, 19-22.	0.0	0
28	Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. <i>Biomolecules</i> , 2019, 9, 337.	1.8	64
29	Plants of the genus <i>Vitis</i> : Phenolic compounds, anticancer properties and clinical relevance. <i>Trends in Food Science and Technology</i> , 2019, 91, 362-379.	7.8	56
30	Cucurbita Plants: From Farm to Industry. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 3387.	1.3	60
31	Butanol Synthesis Routes for Biofuel Production: Trends and Perspectives. <i>Materials</i> , 2019, 12, 350.	1.3	91
32	Biocontrol capability of local <i>Metschnikowia</i> sp. isolates. <i>Antonie Van Leeuwenhoek</i> , 2019, 112, 1425-1445.	0.7	41
33	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. <i>Molecules</i> , 2019, 24, 1854.	1.7	106
34	Antimicrobial and Antibiofilm N-acetyl-L-cysteine Grafted Siloxane Polymers with Potential for Use in Water Systems. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2011.	1.8	22
35	Comparison of Three Deoxidation Agents for Ozonated Broths Used in Anaerobic Biotechnological Processes. <i>Processes</i> , 2019, 7, 65.	1.3	1
36	The Therapeutic Potential of Apigenin. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1305.	1.8	639

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37	Volatile compounds associated with growth of <i>Asaia bogorensis</i> and <i>Asaia lannensis</i> -unusual spoilage bacteria of functional beverages. <i>Food Research International</i> , 2019, 121, 379-386.	2.9	9
38	Modification of dual-component fibrous materials with carbon nanotubes and methyltrichlorosilane. <i>Materials and Design</i> , 2019, 162, 219-228.	3.3	20
39	NON-CONVENTIONAL YEAST <i>METSCHNIKOWIA PULCHERRIMA</i> AND ITS APPLICATION IN BIOTECHNOLOGY. <i>Postepy Mikrobiologii</i> , 2019, 56, 405-415.	0.1	4
40	Consortia formed by yeasts and acetic acid bacteria <i>Asaia</i> spp. in soft drinks. <i>Antonie Van Leeuwenhoek</i> , 2018, 111, 373-383.	0.7	18
41	Implementation of chemometrics in quality evaluation of food and beverages. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1747-1766.	5.4	43
42	Enzymatic Conversion of Sugar Beet Pulp: A Comparison of Simultaneous Saccharification and Fermentation and Separate Hydrolysis and Fermentation for Lactic Acid Production. <i>Food Technology and Biotechnology</i> , 2018, 56, 188-196.	0.9	29
43	Aloe Genus Plants: From Farm to Food Applications and Phytopharmacotherapy. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2843.	1.8	114
44	Activity of <i>Mentha piperita</i> L. Ethanol Extract against Acetic Acid Bacteria <i>Asaia</i> spp.. <i>Foods</i> , 2018, 7, 171.	1.9	7
45	<i>Tagetes</i> spp. Essential Oils and Other Extracts: Chemical Characterization and Biological Activity. <i>Molecules</i> , 2018, 23, 2847.	1.7	66
46	Plants of Genus <i>Mentha</i> : From Farm to Food Factory. <i>Plants</i> , 2018, 7, 70.	1.6	107
47	Poly(silsesquioxanes) and poly(siloxanes) grafted with N-acetylcysteine for eradicating mature bacterial biofilms in water environment. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 172, 627-634.	2.5	20
48	Sugar Beet Pulp as a Source of Valuable Biotechnological Products. , 2018, , 359-392.		16
49	<i>Nepeta</i> species: From farm to food applications and phytotherapy. <i>Trends in Food Science and Technology</i> , 2018, 80, 104-122.	7.8	83
50	<i>Quillaja saponaria</i> Saponins with Potential to Enhance the Effectiveness of Disinfection Processes in the Beverage Industry. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 368.	1.3	10
51	The effect on bioactive components and characteristics of chocolate by functionalization with raw cocoa beans. <i>Food Research International</i> , 2018, 113, 234-244.	2.9	52
52	<i>Urtica</i> spp.: Ordinary Plants with Extraordinary Properties. <i>Molecules</i> , 2018, 23, 1664.	1.7	134
53	Utilization of post-fermentation yeasts for yeast extract production by autolysis: the effect of yeast strain and saponin from <i>Quillaja saponaria</i> . <i>Journal of the Institute of Brewing</i> , 2017, 123, 396-401.	0.8	22
54	Phenolic Compounds Contained in Little-known Wild Fruits as Antiadhesive Agents Against the Beverage-Spoiling Bacteria <i>Asaia</i> spp.. <i>Molecules</i> , 2017, 22, 1256.	1.7	38

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55	Concept for Recycling Waste Biomass from the Sugar Industry for Chemical and Biotechnological Purposes. <i>Molecules</i> , 2017, 22, 1544.	1.7	24
56	Identification of Carotenoids and Isoprenoid Quinones from <i>Asaia lannensis</i> and <i>Asaia bogorensis</i> . <i>Molecules</i> , 2017, 22, 1608.	1.7	5
57	Integrated Bioethanol Fermentation/Anaerobic Digestion for Valorization of Sugar Beet Pulp. <i>Energies</i> , 2017, 10, 1255.	1.6	32
58	Action of Monomeric/Gemini Surfactants on Free Cells and Biofilm of <i>Asaia lannensis</i> . <i>Molecules</i> , 2017, 22, 2036.	1.7	22
59	WxC- $\hat{\Gamma}^2$ -SiC Nanocomposite Catalysts Used in Aqueous Phase Hydrogenation of Furfural. <i>Molecules</i> , 2017, 22, 2033.	1.7	10
60	Antibacterial and Antiadhesive Activities of Extracts from Edible Plants against Soft Drink Spoilage by <i>Asaia</i> spp.. <i>Journal of Food Protection</i> , 2017, 80, 25-34.	0.8	22
61	Black Currant (<i>Ribes nigrum</i> L.) and Bilberry (<i>Vaccinium myrtillus</i> L.) Fruit Juices Inhibit Adhesion of <i>Asaia</i> spp.. <i>BioMed Research International</i> , 2016, 2016, 1-14.	0.9	13
62	Simultaneous Saccharification and Fermentation of Sugar Beet Pulp for Efficient Bioethanol Production. <i>BioMed Research International</i> , 2016, 2016, 1-10.	0.9	49
63	Simultaneous Saccharification and Fermentation of Sugar Beet Pulp with Mixed Bacterial Cultures for Lactic Acid and Propylene Glycol Production. <i>Molecules</i> , 2016, 21, 1380.	1.7	31
64	Ozonation as an effective way to stabilize new kinds of fermentation media used in biotechnological production of liquid fuel additives. <i>Biotechnology for Biofuels</i> , 2016, 9, 150.	6.2	10
65	Volatile metabolites produced from agro-industrial wastes by Na-alginate entrapped <i>Kluyveromyces marxianus</i> . <i>Brazilian Journal of Microbiology</i> , 2016, 47, 965-972.	0.8	18
66	Nanostructured multilayer polyelectrolyte films with silver nanoparticles as antibacterial coatings. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 137, 158-166.	2.5	53
67	Growth of <i>Asaia</i> spp. in Flavored Mineral Water - Evaluation of the Volumetric "Bottle Effect". <i>International Journal of Food Processing Technology</i> , 2016, 3, .	0.3	2
68	Amylolytic activity of <i>kluyver</i> -positive <i>Debaryomyces occidentalis</i> cells immobilized in foamed alginate gel. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2016, 05, 311-313.	0.4	2
69	Health Safety of Soft Drinks: Contents, Containers, and Microorganisms. <i>BioMed Research International</i> , 2015, 2015, 1-15.	0.9	103
70	Adhesion of <i>Asaia bogorensis</i> to Glass and Polystyrene in the Presence of Cranberry Juice. <i>Journal of Food Protection</i> , 2015, 78, 1186-1190.	0.8	10
71	Cell lysis induced by membrane-damaging detergent saponins from <i>Quillaja saponaria</i> . <i>Enzyme and Microbial Technology</i> , 2015, 75-76, 44-48.	1.6	19
72	Electrochemical deposition of silver nanoparticle and polymerization of pyrrole on fabrics via conducting multiwall carbon nanotubes. <i>Cellulose</i> , 2015, 22, 3063-3075.	2.4	18

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73	ACETIC ACID BACTERIA – TAXONOMY, ECOLOGY, AND INDUSTRIAL APPLICATION. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, , .	0.1	6
74	Effect of Plasma Processing and Organosilane Modifications of Polyethylene on <i>Aeromonas hydrophila</i> Biofilm Formation. <i>BioMed Research International</i> , 2014, 2014, 1-8.	0.9	13
75	Attachment of <i>Asaia bogorensis</i> Originating in Fruit-Flavored Water to Packaging Materials. <i>BioMed Research International</i> , 2014, 2014, 1-6.	0.9	10
76	Advances in biofilm control for food and beverage industry using organo-silane technology: A review. <i>Food Control</i> , 2014, 40, 32-40.	2.8	52
77	Biodiversity of brewery yeast strains and their fermentative activities. <i>Yeast</i> , 2014, 32, n/a-n/a.	0.8	10
78	Growth and by-product profiles of <i>Kluyveromyces marxianus</i> cells immobilized in foamed alginate. <i>Yeast</i> , 2014, 32, n/a-n/a.	0.8	19
79	Effect of quaternary ammonium silane coating on adhesive immobilization of industrial yeasts. <i>Chemical Papers</i> , 2014, 68, .	1.0	2
80	Physiological tests for yeast brewery cells immobilized on modified chamotte carrier. <i>Antonie Van Leeuwenhoek</i> , 2013, 104, 703-714.	0.7	16
81	Chemical modification of polyvinyl chloride and silicone elastomer in inhibiting adhesion of <i>Aeromonas hydrophila</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2013, 29, 1197-1206.	1.7	19
82	Enhancing adhesion of yeast brewery strains to chamotte carriers through aminosilane surface modification. <i>World Journal of Microbiology and Biotechnology</i> , 2013, 29, 1307-1316.	1.7	18
83	Growth and metabolic activity of conventional and non-conventional yeasts immobilized in foamed alginate. <i>Enzyme and Microbial Technology</i> , 2013, 53, 229-234.	1.6	32
84	Attachment of <i>Asaia lannensis</i> to materials commonly used in beverage industry. <i>Food Control</i> , 2013, 32, 537-542.	2.8	22
85	Novel permittivity test for determination of yeast surface charge and flocculation abilities. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2012, 39, 1881-1886.	1.4	18
86	<i>Asaia lannensis</i> – the spoilage acetic acid bacteria isolated from strawberry-flavored bottled water in Poland. <i>Food Control</i> , 2012, 26, 147-150.	2.8	25
87	Adhesion of yeast cells to different porous supports, stability of cell-carrier systems and formation of volatile by-products. <i>World Journal of Microbiology and Biotechnology</i> , 2012, 28, 3399-3408.	1.7	25
88	BACTERIA ASAIA SP. – THE NEW CONTAMINATION OF FLAVOURED MINERAL WATERS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2011, , .	0.1	0
89	Novel yeast cell dehydrogenase activity assay in situ. <i>Polish Journal of Microbiology</i> , 2006, 55, 127-31.	0.6	8
90	Succinate Dehydrogenase of <i>Saccharomyces cerevisiae</i> – The Unique Enzyme of TCA Cycle – Current Knowledge and New Perspectives. , 0, , .		10

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91	Biofilms in Beverage Industry. , 0, , .		2
92	Non-Conventional Yeasts in Fermentation Processes: Potentialities and Limitations. , 0, , .		12
93	Food Preservatives from Plants. , 0, , .		7
94	Saponin-Based, Biological-Active Surfactants from Plants. , 0, , .		57