Ewa RembiaÅ‚kowska

List of Publications by Year
in descending order

35 papers	2,177 citations	394286 19 h-index	395590 33 g-index
36 all docs	36 docs citations	36 times ranked	2684 citing authors

#	Article	IF	Citations
1	Higher antioxidant and lower cadmium concentrations and lower incidence of pesticide residues in organically grown crops: a systematic literature review and meta-analyses. British Journal of Nutrition, 2014, 112, 794-811.	1.2	467
2	Quality of plant products from organic agriculture. Journal of the Science of Food and Agriculture, 2007, 87, 2757-2762.	1.7	269
3	Human health implications of organic food and organic agriculture: a comprehensive review. Environmental Health, 2017, 16, 111.	1.7	248
4	Higher PUFA andn-3 PUFA, conjugated linoleic acid,Î±-tocopherol and iron, but lower iodine and selenium concentrations in organic milk: a systematic literature review and meta- and redundancy analyses. British Journal of Nutrition, 2016, 115, 1043-1060.	1.2	161
5	Composition differences between organic and conventional meat: a systematic literature review and meta-analysis. British Journal of Nutrition, 2016, 115, 994-1011.	1.2	144
6	Characterisation of antioxidant compounds in sweet bell pepper (Capsicum annuum L.) under organic and conventional growing systems. Journal of the Science of Food and Agriculture, 2012, 92, 2409-2415.	1.7	116
7	Beetroot (Beta vulgaris L.) and naturally fermented beetroot juices from organic and conventional production: metabolomics, antioxidant levels and anticancer activity. Journal of the Science of Food and Agriculture, 2014, 94, 2618-2629.	1.7	90
8	Organic Agriculture 3.0 is innovation with research. Organic Agriculture, 2017, 7, 169-197.	1.2	84
9	Organic food quality: a framework for concept, definition and evaluation from the European perspective. Journal of the Science of Food and Agriculture, 2012, 92, 2760-2765.	1.7	69
10	The Seasonal Variation in Bioactive Compounds Content in Juice from Organic and Non-organic Tomatoes. Plant Foods for Human Nutrition, 2013, 68, 171-176.	1.4	51
11	The Nutritive Value of Organic and Conventional White Cabbage (Brassica Oleracea L. Var.) Tj ETQq1 1 0.784314 rgBT /Overlock Produced Therof. Journal of Agricultural and Food Chemistry, 2017, 65, 8171-8183.	2.4	51
12	Identification, quantification and availability of carotenoids and chlorophylls in fruit, herb and medicinal teas. Journal of Food Composition and Analysis, 2010, 23, 432-441.	1.9	40
13	Organic versus conventional beetroot. Bioactive compounds and antioxidant properties. LWT - Food Science and Technology, 2019, 116, 108552.	2.5	36
14	Feeding trials in organic food quality and health research. Journal of the Science of Food and Agriculture, 2010, 90, 175-182.	1.7	33
15	Polyphenols and carotenoids in pickled bell pepper from organic and conventional production. Food Chemistry, 2019, 278, 254-260.	4.2	32
16	Organic food processing: a framework for concept, starting definitions and evaluation. Journal of the Science of Food and Agriculture, 2014, 94, 2582-2594.	1.7	31
17	Effects of organic and conventional production systems on the content of bioactive substances in four species of medicinal plants. Biological Agriculture and Horticulture, 2015, 31, 118-127.	0.5	30
18	How the Organic Food System Supports Sustainable Diets and Translates These into Practice. Frontiers in Nutrition, 2015, 2, 19.	1.6	29

#	Article	IF	Citations
19	Effect of Crop Protection and Fertilization Regimes Used in Organic and Conventional Production Systems on Feed Composition and Physiological Parameters in Rats. Journal of Agricultural and Food Chemistry, 2013, 61, 1017-1029.	2.4	28
20	Characterization of Bioactive Compounds in Colored Potato (Solanum Tuberosum L.) Cultivars Grown with Conventional, Organic, and Biodynamic Methods. Sustainability, 2020, 12, 2701.	1.6	19
21	Chemical Composition of Selected Beetroot Juices in Relation to Beetroot Production System and Processing Technology. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2016, 44, 491-498.	0.5	17
22	The Effect of Different Fertilization Regimes on Yield, Selected Nutrients, and Bioactive Compounds Profiles of Onion. Agronomy, 2021, 11, 883.	1.3	17
23	Allergenic Potential of Tomatoes Cultivated in Organic and Conventional Systems. Plant Foods for Human Nutrition, 2016, 71, 35-41.	1.4	16
24	Agroecology Development in Eastern Europeâ€"Cases in Czech Republic, Bulgaria, Hungary, Poland, Romania, and Slovakia. Sustainability, 2018, 10, 1311.	1.6	16
25	The Content of Biologically Active Compounds in Some Fruits from Natural State. Vegetable Crops Research Bulletin, 2011, 75, 81-90.	0.2	15
26	The Effect of Species and Cultivation Year on Phenolic Acids Content in Ancient Wheat. Agronomy, 2020, 10, 673.	1.3	15
27	The Profile of Selected Antioxidants in Two Courgette Varieties from Organic and Conventional Production. Antioxidants, 2020, 9, 404.	2.2	15
28	Polyphenols, tannins and caffeine content and antioxidant activity of green teas coming from organic and non-organic production. Renewable Agriculture and Food Systems, 2015, 30, 263-269.	0.8	12
29	Feed Composition Differences Resulting from Organic and Conventional Farming Practices Affect Physiological Parameters in Wistar Ratsâ€"Results from a Factorial, Two-Generation Dietary Intervention Trial. Nutrients, 2021, 13, 377.	1.7	8
30	Bioactive Compounds, Sugars, and Sensory Attributes of Organic and Conventionally Produced Courgette (Cucurbita pepo). Foods, 2021, 10, 2475.	1.9	6
31	The Effects of Organic and Conventional Cultivation Systems on the Content of Bioactive Substances in Herbal Plants. Journal of Fruit and Ornamental Plant Research, 2011, 75, 133-144.	0.4	4
32	Research on organic food quality needs a system approach. Journal of the Science of Food and Agriculture, 2014, 94, 2577-2577.	1.7	2
33	The Effect of Organic vs. Conventional Cropping Systems on the Yield and Chemical Composition of Three Courgette Cultivars. Agronomy, 2020, 10, 1341.	1.3	2
34	Influence of Agricultural Management Practices on the Soil Properties and Mineral Composition of Potato Tubers with Different Colored Flesh. Sustainability, 2020, 12, 9103.	1.6	1
35	A novel method for assessing antimicrobial, colour retainment and slice healing properties of the fruit of cucumber (Cucumis sativus L.) as complementary quality parameters. Biological Agriculture and Horticulture, 0, , 1-21.	0.5	0