## Ewa RembiaÅ,kowska

List of Publications by Year in descending order

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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	Feed Composition Differences Resulting from Organic and Conventional Farming Practices Affect Physiological Parameters in Wistar Rats—Results from a Factorial, Two-Generation Dietary Intervention Trial. Nutrients, 2021, 13, 377.	1.7	8
2	The Effect of Different Fertilization Regimes on Yield, Selected Nutrients, and Bioactive Compounds Profiles of Onion. Agronomy, $2021,11,883.$	1.3	17
3	Bioactive Compounds, Sugars, and Sensory Attributes of Organic and Conventionally Produced Courgette (Cucurbita pepo). Foods, 2021, 10, 2475.	1.9	6
4	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
5	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
6	The Effect of Species and Cultivation Year on Phenolic Acids Content in Ancient Wheat. Agronomy, 2020, 10, 673.	1.3	15
7	The Profile of Selected Antioxidants in Two Courgette Varieties from Organic and Conventional Production. Antioxidants, 2020, 9, 404.	2.2	15
8	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
9	Organic versus conventional beetroot. Bioactive compounds and antioxidant properties. LWT - Food Science and Technology, 2019, 116, 108552.	2.5	36
10	Polyphenols and carotenoids in pickled bell pepper from organic and conventional production. Food Chemistry, 2019, 278, 254-260.	4.2	32
11	Agroecology Development in Eastern Europeâ€"Cases in Czech Republic, Bulgaria, Hungary, Poland, Romania, and Slovakia. Sustainability, 2018, 10, 1311.	1.6	16
12	Organic Agriculture 3.0 is innovation with research. Organic Agriculture, 2017, 7, 169-197.	1.2	84
13	The Nutritive Value of Organic and Conventional White Cabbage ( <i>Brassica Oleracea</i> L. Var.) Tj ETQq1 1 0. Produced Therof. Journal of Agricultural and Food Chemistry, 2017, 65, 8171-8183.	784314 rg 2.4	gBT /Overlock 51
14	Human health implications of organic food and organic agriculture: a comprehensive review. Environmental Health, 2017, 16, 111.	1.7	248
15	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
16	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
17	Higher PUFA and <i>n</i> -3 PUFA, conjugated linoleic acid, <i><math>\hat{l}</math>±</i> -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
18	Allergenic Potential of Tomatoes Cultivated in Organic and Conventional Systems. Plant Foods for Human Nutrition, 2016, 71, 35-41.	1.4	16

#	Article	IF	Citations
19	How the Organic Food System Supports Sustainable Diets and Translates These into Practice. Frontiers in Nutrition, 2015, 2, 19.	1.6	29
20	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
21	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
22	Research on organic food quality needs a system approach. Journal of the Science of Food and Agriculture, 2014, 94, 2577-2577.	1.7	2
23	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
24	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
25	Beetroot ( <i>Beta vulgaris</i> 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
26	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
27	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
28	Characterisation of antioxidant compounds in sweet bell pepper ( $<$ i>Capsicum annuum $<$  i>L.) under organic and conventional growing systems. Journal of the Science of Food and Agriculture, 2012, 92, 2409-2415.	1.7	116
29	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
30	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
31	The Content of Biologically Active Compounds in Some Fruits from Natural State. Vegetable Crops Research Bulletin, 2011, 75, 81-90.	0.2	15
32	Feeding trials in organic food quality and health research. Journal of the Science of Food and Agriculture, 2010, 90, 175-182.	1.7	33
33	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
34	Quality of plant products from organic agriculture. Journal of the Science of Food and Agriculture, 2007, 87, 2757-2762.	1.7	269
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	O