

Justyna Bucholska

List of Publications by Year in descending order

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14
papers

271
citations

1163117

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h-index

1125743

13
g-index

14
all docs

14
docs citations

14
times ranked

299
citing authors

#	ARTICLE	IF	CITATIONS
1	Bovine Meat Proteins as Potential Precursors of Biologically Active Peptides - a Computational Study based on the BIOPEP Database. <i>Food Science and Technology International</i> , 2011, 17, 39-45.	2.2	92
2	Understanding the nature of bitter-taste di- and tripeptides derived from food proteins based on chemometric analysis. <i>Journal of Food Biochemistry</i> , 2019, 43, e12500.	2.9	38
3	Common Amino Acid Subsequences in a Universal Proteome—Relevance for Food Science. <i>International Journal of Molecular Sciences</i> , 2015, 16, 20748-20773.	4.1	23
4	Internet Databases of the Properties, Enzymatic Reactions, and Metabolism of Small Molecules—Search Options and Applications in Food Science. <i>International Journal of Molecular Sciences</i> , 2016, 17, 2039.	4.1	20
5	Biological and Chemical Databases for Research into the Composition of Animal Source Foods. <i>Food Reviews International</i> , 2013, 29, 321-351.	8.4	19
6	Structural characteristics of food protein-originating di- and tripeptides using principal component analysis. <i>European Food Research and Technology</i> , 2018, 244, 1751-1758.	3.3	17
7	Soybean (<i>Glycine max</i>) Protein Hydrolysates as Sources of Peptide Bitter-Tasting Indicators: An Analysis Based on Hybrid and Fragmentomic Approaches. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2514.	2.5	15
8	Structure—Activity Prediction of ACE Inhibitory/Bitter Dipeptides—A Chemometric Approach Based on Stepwise Regression. <i>Molecules</i> , 2019, 24, 950.	3.8	13
9	Hybrid Approach in the Analysis of Bovine Milk Protein Hydrolysates as a Source of Peptides Containing Di- and Tripeptide Bitterness Indicators. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 139-150.	1.7	12
10	Evaluation of In Silico Prediction Possibility of Epitope Sequences Using Experimental Data Concerning Allergenic Food Proteins Summarized in BIOPEP Database.. <i>Polish Journal of Food and Nutrition Sciences</i> , 2012, 62, 151-157.	1.7	6
11	Epitopic hexapeptide sequences from Baltic cod parvalbumin beta (allergen Gad c 1) are common in the universal proteome. <i>Peptides</i> , 2012, 38, 105-109.	2.4	6
12	The Use of Peptide Markers of Carp and Herring Allergens as an Example of Detection of Sequenced and Non-Sequenced Proteins. <i>Food Technology and Biotechnology</i> , 2016, 54, 266-274.	2.1	6
13	Databases and Associated Bioinformatic Tools in Studies of Food Allergens, Epitopes and Haptens — a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 103-113.	1.7	3
14	BIOLOGICALLY ACTIVE PEPTIDES FROM FOOD PROTEINS: IN SILICO , IN VITRO AND IN VIVO STUDIES, APPLICATION ASPECTS, AND SAFETY EVALUATION. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, , .	0.1	1