

Anna Olejnik

List of Publications by Citations

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Version: 2024-04-20

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

50
papers

946
citations

20
h-index

28
g-index

56
ext. papers

1,154
ext. citations

4.9
avg, IF

4.52
L-index

#	Paper	IF	Citations
50	In vitro effects of beetroot juice and chips on oxidative metabolism and apoptosis in neutrophils from obese individuals. <i>Phytotherapy Research</i> , 2009 , 23, 49-55	6.7	68
49	The kinetics of nicotine degradation, enzyme activities and genotoxic potential in the characterization of tobacco waste composting. <i>Bioresource Technology</i> , 2009 , 100, 5037-44	11	52
48	Cranberries (<i>Oxycoccus quadripetalus</i>) inhibit adipogenesis and lipogenesis in 3T3-L1 cells. <i>Food Chemistry</i> , 2014 , 148, 246-52	8.5	43
47	Antioxidant effects of gastrointestinal digested purple carrot extract on the human cells of colonic mucosa. <i>Food Chemistry</i> , 2016 , 190, 1069-1077	8.5	42
46	Beneficial effects of cranberry in the prevention of obesity and related complications: Metabolic syndrome and diabetes A review. <i>Journal of Functional Foods</i> , 2016 , 20, 171-181	5.1	39
45	Inhibitory activity of chokeberry, bilberry, raspberry and cranberry polyphenol-rich extract towards adipogenesis and oxidative stress in differentiated 3T3-L1 adipose cells. <i>PLoS ONE</i> , 2017 , 12, e0188583	3.7	37
44	Gastrointestinal digested <i>Sambucus nigra</i> L. fruit extract protects in vitro cultured human colon cells against oxidative stress. <i>Food Chemistry</i> , 2016 , 197, 648-57	8.5	35
43	The Nutritional Value and Biological Activity of Concentrated Protein Fraction of Potato Juice. <i>Nutrients</i> , 2019 , 11,	6.7	35
42	Cranberries (<i>Oxycoccus quadripetalus</i>) inhibit lipid metabolism and modulate leptin and adiponectin secretion in 3T3-L1 adipocytes. <i>Food Chemistry</i> , 2015 , 185, 383-8	8.5	34
41	Composting of oiled bleaching earth: Fatty acids degradation, phytotoxicity and mutagenicity changes. <i>International Biodeterioration and Biodegradation</i> , 2013 , 78, 49-57	4.8	33
40	The beetroot component betanin modulates ROS production, DNA damage and apoptosis in human polymorphonuclear neutrophils. <i>Phytotherapy Research</i> , 2012 , 26, 845-52	6.7	32
39	Atrazine degradation by aerobic microorganisms isolated from the rhizosphere of sweet flag (<i>Acorus calamus</i> L.). <i>Biodegradation</i> , 2008 , 19, 293-301	4.1	32
38	Biological Denitrification of High Nitrate Processing Wastewaters from Explosives Production Plant. <i>Water, Air, and Soil Pollution</i> , 2012 , 223, 1791-1800	2.6	30
37	Anti-inflammatory effects of gastrointestinal digested <i>Sambucus nigra</i> L. fruit extract analysed in co-cultured intestinal epithelial cells and lipopolysaccharide-stimulated macrophages. <i>Journal of Functional Foods</i> , 2015 , 19, 649-660	5.1	29
36	Current evidence on the health-beneficial effects of berry fruits in the prevention and treatment of metabolic syndrome. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2016 , 19, 446-452	3.8	27
35	Esterquat herbicidal ionic liquids (HILs) with two different herbicides: evaluation of activity and phytotoxicity. <i>New Journal of Chemistry</i> , 2018 , 42, 9819-9827	3.6	23
34	Effect of Thermal Processing on Antioxidant Activity and Cytotoxicity of Waste Potato Juice. <i>Open Life Sciences</i> , 2019 , 14, 150-157	1.2	22

33	Purple carrot anthocyanins suppress lipopolysaccharide-induced inflammation in the co-culture of intestinal Caco-2 and macrophage RAW264.7 cells. <i>Food and Function</i> , 2016 , 7, 557-64	6.1	22
32	Method of preservation and type of protective agent strongly influence probiotic properties of <i>Lactococcus lactis</i> : A complete process of probiotic preparation manufacture and use. <i>Food Chemistry</i> , 2019 , 274, 733-742	8.5	21
31	Elderberry (L.) Fruit Extract Alleviates Oxidative Stress, Insulin Resistance, and Inflammation in Hypertrophied 3T3-L1 Adipocytes and Activated RAW 264.7 Macrophages. <i>Foods</i> , 2019 , 8,	4.9	20
30	A Gastrointestinally Digested <i>Ribes nigrum</i> L. Fruit Extract Inhibits Inflammatory Response in a Co-culture Model of Intestinal Caco-2 Cells and RAW264.7 Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7710-7721	5.7	20
29	Inhibitory effects of lingonberry (<i>Vaccinium vitis-idaea</i> L.) fruit extract on obesity-induced inflammation in 3T3-L1 adipocytes and RAW 264.7 macrophages. <i>Journal of Functional Foods</i> , 2019 , 54, 371-380	5.1	17
28	Spray-Dried Potato Juice as a Potential Functional Food Component with Gastrointestinal Protective Effects. <i>Nutrients</i> , 2018 , 10,	6.7	17
27	Antioxidant capacity of broccoli sprouts subjected to gastrointestinal digestion. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1892-902	4.3	16
26	The degradation of bioactive compounds and formation of their oxidation derivatives in refined rapeseed oil during heating in model system. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109078	5.4	16
25	Green pepper essential oil as a biopreservative agent for fish-based products: Antimicrobial and antivirulence activities against <i>Pseudomonas aeruginosa</i> KM01. <i>LWT - Food Science and Technology</i> , 2019 , 108, 6-13	5.4	15
24	DNA damage and apoptosis in blood neutrophils of inflammatory bowel disease patients and in Caco-2 cells in vitro exposed to betanin. <i>Postepy Higieny I Medycyny Doswiadczalnej</i> , 2016 , 70, 265-71	0.3	14
23	In Vitro Studies on Atrazine Effects on Human Intestinal Cells. <i>Water, Air, and Soil Pollution</i> , 2010 , 213, 401-411	2.6	13
22	Transport of high concentration of thiamin, riboflavin and pyridoxine across intestinal epithelial cells Caco-2. <i>Journal of Nutritional Science and Vitaminology</i> , 2008 , 54, 423-9	1.1	13
21	Raspberry (<i>Rubus idaeus</i> L.) fruit extract decreases oxidation markers, improves lipid metabolism and reduces adipose tissue inflammation in hypertrophied 3T3-L1 adipocytes. <i>Journal of Functional Foods</i> , 2019 , 62, 103568	5.1	12
20	Cranberries (<i>Oxycoccus quadripetalus</i>) inhibit pro-inflammatory cytokine and chemokine expression in 3T3-L1 adipocytes. <i>Food Chemistry</i> , 2016 , 196, 1137-43	8.5	9
19	Adsorption properties of biologically active derivatives of quaternary ammonium surfactants and their mixtures at aqueous/air interface. I. Equilibrium surface tension, surfactant aggregation and wettability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 110, 387-94	6	8
18	ROS Modulating Effects of Lingonberry (L.) Polyphenols on Obese Adipocyte Hypertrophy and Vascular Endothelial Dysfunction. <i>Nutrients</i> , 2021 , 13,	6.7	8
17	ROS-modulating anticancer effects of gastrointestinally digested <i>Ribes nigrum</i> L. fruit extract in human colon cancer cells. <i>Journal of Functional Foods</i> , 2018 , 42, 224-236	5.1	7
16	The cytotoxic effect of artificially digested buckwheat products on HT-29 colon cancer cells. <i>Journal of Cereal Science</i> , 2018 , 83, 68-73	3.8	7

15	Synthesis and anticancer activity of 5-Fluoromethylphosphonates of 3-Azido-3'-deoxythymidine (AZT). <i>Bioorganic and Medicinal Chemistry</i> , 2011 , 19, 6375-82	3-4	7
14	Effect of pretreatment on bioactive compounds in wild rocket juice. <i>Journal of Food Science and Technology</i> , 2019 , 56, 5234-5242	3-3	6
13	Multidimensional Toxicity of Rhamnolipid Extracts Obtained From Creosote-Contaminated Soil. <i>Clean - Soil, Air, Water</i> , 2018 , 46, 1800053	1-6	6
12	Effects of pretreatment and modified atmosphere packaging on glucosinolate levels in coleslaw mix. <i>LWT - Food Science and Technology</i> , 2016 , 70, 192-198	5-4	6
11	Adsorption properties and biological activity of cationic mixtures containing derivatives of quaternary lysosomotropic substances. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014 , 441, 890-898	5-1	6
10	Studies on the anti-proliferative and anti-quorum sensing potentials of Myrtus communis L. essential oil for the improved microbial stability of salmon-based products. <i>LWT - Food Science and Technology</i> , 2020 , 127, 109380	5-4	6
9	Adsorption properties of biologically active derivatives of quaternary ammonium surfactants and their mixtures at aqueous/air interface II. Dynamics of adsorption, micelles dissociation and cytotoxicity of QDLS. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 119, 154-61	6	5
8	Enhanced proapoptotic response of the promyelocytic leukemia HL-60 cells treated with an Uncaria tomentosa alkaloid preparation. <i>Journal of Herbal Medicine</i> , 2013 , 3, 149-156	2-3	5
7	Acyl moiety and temperature affects thermo-oxidative degradation of steryl esters. Cytotoxicity of the degradation products. <i>Food and Chemical Toxicology</i> , 2020 , 136, 111074	4-7	5
6	Membrane Filtration-Assisted Enzymatic Hydrolysis Affects the Biological Activity of Potato Juice. <i>Molecules</i> , 2021 , 26,	4-8	5
5	Polyphenols as a Diet Therapy Concept for Endometriosis-Current Opinion and Future Perspectives. <i>Nutrients</i> , 2021 , 13,	6-7	4
4	Bioactive compounds of potato (<i>Solanum tuberosum</i> L.) juice: from industry waste to food and medical applications. <i>Critical Reviews in Plant Sciences</i> , 2022 , 41, 52-89	5-6	4
3	The Influence of Food Processing and Home Cooking on the Antioxidant Stability in Foods 2010 , 178-205		3
2	Solubility, Permeability, and Dissolution Rate of Naftidrofuryl Oxalate Based on BCS Criteria. <i>Pharmaceutics</i> , 2020 , 12,	6-4	1
1	Distigmasterol-Modified Acylglycerols as New Structured Lipids-Synthesis, Identification and Cytotoxicity. <i>Molecules</i> , 2021 , 26,	4-8	1