## Agnieszka Droå¼då¼yÅ"ska

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4588308/publications.pdf

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		933447	940533	
18	368	10	16	
papers	citations	h-index	g-index	
18	18	18	612	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	Citations
1	Black chokeberry (Aronia melanocarpa) and its products as potential health-promoting factors - An overview. Trends in Food Science and Technology, 2019, 89, 45-60.	15.1	76
2	Conversion of glycerol to 1,3-propanediol by Citrobacter freundii and Hafnia alvei $\hat{a}\in$ " newly isolated strains from the Enterobacteriaceae. New Biotechnology, 2014, 31, 402-410.	4.4	45
3	Vitamin B12 production from crude glycerol by Propionibacterium freudenreichii ssp. shermanii: Optimization of medium composition through statistical experimental designs. Bioresource Technology, 2012, 105, 128-133.	9.6	44
4	Biological Denitrification of High Nitrate Processing Wastewaters from Explosives Production Plant. Water, Air, and Soil Pollution, 2012, 223, 1791-1800.	2.4	38
5	Genetic engineering to improve 1,3-propanediol production in an isolated Citrobacter freundii strain. Process Biochemistry, 2015, 50, 48-60.	3.7	36
6	Effect of Boiling in Water of Barley and Buckwheat Groats on the Antioxidant Properties and Dietary Fiber Composition. Plant Foods for Human Nutrition, 2014, 69, 276-282.	3 <b>.</b> 2	28
7	Denitrification of industrial wastewater: Influence of glycerol addition on metabolic activity and community shifts in a microbial consortium. Chemosphere, 2013, 93, 2823-2831.	8.2	25
8	Effect of Wheat Dietary Fiber Particle Size during Digestion In Vitro on Bile Acid, Faecal Bacteria and Short-Chain Fatty Acid Content. Plant Foods for Human Nutrition, 2016, 71, 151-157.	3.2	21
9	Biological denitrification of brine: the effect of compatible solutes on enzyme activities and fatty acid degradation. Biodegradation, 2012, 23, 663-672.	3.0	14
10	Influence of sub-inhibitory concentration of selected plant essential oils on the physical and biochemical properties of Pseudomonas orientalis. Open Chemistry, 2019, 17, 492-505.	1.9	12
11	The cytotoxic effect of artificially digested buckwheat products on HT-29 colon cancer cells. Journal of Cereal Science, 2018, 83, 68-73.	3.7	11
12	Influence of potato variety on polyphenol profile composition and glycoalcaloid contents of potato juice. Open Chemistry, 2021, 19, 1216-1223.	1.9	7
13	Interactions between fecal bacteria, bile acids and components of tomato pomace. Food Science and Biotechnology, 2019, 28, 649-655.	2.6	4
14	Separation of anthocyanins from black carrot, chokeberry, blackcurrant, and elderberry with the use of preparative chromatography. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	3
15	OBTAINING ANTHOCYANINS FROM CHOKEBERRY, BLACKCURRANT AND ELDERBERRY FRUITS, AND FROM ROOTS OF BLACK CARROT USING EXTRACTION METHOD. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	2
16	Group II intron-mediated deletion of lactate dehydrogenase gene in an isolated 1,3-propanediol producer Hafnia alvei AD27. Acta Biochimica Polonica, 2017, 64, 123-133.	0.5	1
17	BIODEGRADATION OF NEW IONIC LIQUID- BASED WOOD PRESERVATIVES IN SOIL AND WATER ENVIRONMENTS. , 2015, 58, 5-18.		1
18	The Application Potential of Newly Isolated Bacteria Strains to 1,3-PD Production. Polish Journal of Environmental Studies, 2016, 25, 581-591.	1.2	0