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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Influence of potato variety on polyphenol profile composition and glycoalcaloid contents of potato juice. Open Chemistry, 2021, 19, 1216-1223.	1.9	7
2	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
3	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
4	Interactions between fecal bacteria, bile acids and components of tomato pomace. Food Science and Biotechnology, 2019, 28, 649-655.	2.6	4
5	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
6	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
7	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
8	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
9	Genetic engineering to improve 1,3-propanediol production in an isolated Citrobacter freundii strain. Process Biochemistry, 2015, 50, 48-60.	3.7	36
10	BIODEGRADATION OF NEW IONIC LIQUID- BASED WOOD PRESERVATIVES IN SOIL AND WATER ENVIRONMENTS. , 2015, 58, 5-18.		1
11	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
12	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
13	Conversion of glycerol to 1,3-propanediol by Citrobacter freundii and Hafnia alvei – newly isolated strains from the Enterobacteriaceae. New Biotechnology, 2014, 31, 402-410.	4.4	45
14	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.	3.2	28
15	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
16	Biological denitrification of brine: the effect of compatible solutes on enzyme activities and fatty acid degradation. Biodegradation, 2012, 23, 663-672.	3.0	14
17	Biological Denitrification of High Nitrate Processing Wastewaters from Explosives Production Plant. Water, Air, and Soil Pollution, 2012, 223, 1791-1800.	2.4	38
18	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