Iwona Gientka

List of Publications by Year
in descending order

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31 papers	1,089 citations	516710 16 h-index	477307 29 g-index
31 all docs	31 docs citations	31 times ranked	1200 citing authors

#	Article	IF	Citations
1	Rhodotorula glutinisâ€"potential source of lipids, carotenoids, and enzymes for use in industries. Applied Microbiology and Biotechnology, 2016, 100, 6103-6117.	3.6	161
2	Accumulation and metabolism of selenium by yeast cells. Applied Microbiology and Biotechnology, 2015, 99, 5373-5382.	3.6	144
3	Torulene and torularhodin: â€œnewâ€•fungal carotenoids for industry?. Microbial Cell Factories, 2018, 17, 49.	4.0	113
4	Biotechnological use of Candida yeasts in the food industry: A review. Fungal Biology Reviews, 2017, 31, 185-198.	4.7	84
5	Simultaneous Production of Lipids and Carotenoids by the Red Yeast Rhodotorula from Waste Glycerol Fraction and Potato Wastewater. Applied Biochemistry and Biotechnology, 2019, 189, 589-607.	2.9	75
6	Evaluation of the Efficiency of Different Disruption Methods on Yeast Cell Wall Preparation for Î²-Glucan Isolation. Molecules, 2014, 19, 20941-20961.	3.8	68
7	Effect of initial pH of medium with potato wastewater and glycerol on protein, lipid and carotenoid biosynthesis by Rhodotorula glutinis. Electronic Journal of Biotechnology, 2017, 27, 25-31.	2.2	62
8	Effect of exogenous stress factors on the biosynthesis of carotenoids and lipids by Rhodotorula yeast strains in media containing agro-industrial waste. World Journal of Microbiology and Biotechnology, 2019, 35, 157.	3.6	59
9	The exopolysaccharides biosynthesis by Candida yeast depends on carbon sources. Electronic Journal of Biotechnology, 2016, 22, 31-37.	2.2	46
10	Exopolysaccharides from yeast: insight into optimal conditions for biosynthesis, chemical composition and functional properties – review. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 283-292.	0.3	37
11	Production of lipids and carotenoids by Rhodotorula gracilis ATCC 10788 yeast in a bioreactor using low-cost wastes. Biocatalysis and Agricultural Biotechnology, 2020, 26, 101634.	3.1	36
12	Sweet Basil (Ocimum basilicum L.) Productivity and Raw Material Quality from Organic Cultivation. Agronomy, 2019, 9, 279.	3.0	35
13	Evaluation of lipid biosynthesis ability by Rhodotorula and Sporobolomyces strains in medium with glycerol. European Food Research and Technology, 2017, 243, 275-286.	3.3	29
14	Identification and Characterization of Oleaginous Yeast Isolated from Kefir and Its Ability to Accumulate Intracellular Fats in Deproteinated Potato Wastewater with Different Carbon Sources. BioMed Research International, 2017, 2017, 1-19.	1.9	28
15	Comparison of simple and rapid cell wall disruption methods for improving lipid extraction from yeast cells. Journal of Microbiological Methods, 2020, 176, 105999.	1.6	21
16	Candida utilis ATCC 9950 Cell Walls and Î²(1,3)/(1,6)-Glucan Preparations Produced Using Agro-Waste as a Mycotoxins Trap. Toxins, 2019, 11, 192.	3.4	20
17	Effect of glycerol and dihydroxyacetone concentrations in the culture medium on the growth of acetic acid bacteria Gluconobacter oxydans ATCC 621. European Food Research and Technology, 2014, 239, 453-461.	3.3	13
18	Utilization of a waste glycerol fraction using and reusing immobilized Gluconobacter oxydans ATCC 621 cell extract. Electronic Journal of Biotechnology, 2017, 27, 44-48.	2.2	11

#	Article	IF	Citations
19	Biodegradation of deproteinized potato wastewater and glycerol during cultivation of Rhodotorula glutinis yeast. Electronic Journal of Biotechnology, 2015, 18, 428-432.	2.2	10
20	The concept of using bacteriophages to improve the microbiological quality of minimally processed foods. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 373-383.	0.3	7
21	Deproteinated Potato Wastewater as a Sustainable Nitrogen Source in Trichosporon domesticum Yeast Lipids Biosynthesisâ€"a Concept of Valorization of Wastewater from Starch Industry. Potato Research, 2019, 62, 221-237.	2.7	6
22	Use of Phage Cocktail for Improving the Overall Microbiological Quality of Sproutsâ€"Two Methods of Application. Applied Microbiology, 2021, 1, 289-303.	1.6	6
23	Enhancing Red Yeast Biomass Yield and Lipid Biosynthesis by Using Waste Nitrogen Source by Glucose Fed-Batch at Low Temperature. Microorganisms, 2022, 10, 1253.	3.6	4
24	Deproteinated potato wastewater as a low-cost nitrogen substrate for very high yeast biomass quantities: starting point for scaled-up applications. European Food Research and Technology, 2019, 245, 919-928.	3.3	3
25	The use of bacteriophages against saprophytic mesophilic bacteria in minimally processed food. Acta Scientiarum Polonorum, Technologia Alimentaria, 2021, 20, 473-484.	0.3	3
26	Characterization and Genome Study of Novel Lytic Bacteriophages against Prevailing Saprophytic Bacterial Microflora of Minimally Processed Plant-Based Food Products. International Journal of Molecular Sciences, 2021, 22, 12460.	4.1	3
27	The concept of using bacteriophages to improve the microbiological quality of minimally processed foods [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 373-383.	0.3	2
28	The use of bacteriophages against saprophytic mesophilic bacteria in minimally processed food [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2021, 20, 473-484.	0.3	2
29	PrÃ³ba zastosowania glicerolu i ziemniaczanej wody sokowej do produkcji karotenoidÃ³w przez droÅ¼dÅ¼e Rhodotorula Gracilis. Zeszyty Problemowe PostÄ™pÃ³w Nauk Rolniczych, 2017, , 49-57.	0.1	1
30	Bakteryjne preparaty enzymatyczne w technologii Å¼ywnoÅ›ci Cz. 2. Zastosowanie enzymÃ³w. PrzemysÅ‚ SpoÅ¼ywczy, 2015, 1, 28-31.	0.1	0
31	Mikrobiologiczne ÅºrÃ³dÅ‚a DHA. PrzemysÅ‚SpoÅ¼ywczy, 2016, 1, 27-29.	0.1	0