

# Ewelina Hallmann

## List of Publications by Year in descending order

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68  
papers

1,593  
citations

361045

20  
h-index

344852

36  
g-index

69  
all docs

69  
docs citations

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times ranked

1897  
citing authors

#	ARTICLE	IF	CITATIONS
1	Red Horse Chestnut and Horse Chestnut Flowers and Leaves: A Potential and Powerful Source of Polyphenols with High Antioxidant Capacity. <i>Molecules</i> , 2022, 27, 2279.	1.7	1
2	Are Organic Certified Carrots Richer in Health-Promoting Phenolics and Carotenoids than the Conventionally Grown Ones?. <i>Molecules</i> , 2022, 27, 4184.	1.7	4
3	Feed Composition Differences Resulting from Organic and Conventional Farming Practices Affect Physiological Parameters in Wistar Rats—Results from a Factorial, Two-Generation Dietary Intervention Trial. <i>Nutrients</i> , 2021, 13, 377.	1.7	8
4	Assessment of Chokeberry Powders Quality Obtained Using an Innovative Fluidized-Bed Jet Milling and Drying Method with Pre-Drying Compared with Convection Drying. <i>Foods</i> , 2021, 10, 292.	1.9	5
5	The Effect of Different Fertilization Regimes on Yield, Selected Nutrients, and Bioactive Compounds Profiles of Onion. <i>Agronomy</i> , 2021, 11, 883.	1.3	17
6	Genetic Differentiation in Anthocyanin Content among Berry Fruits. <i>Current Issues in Molecular Biology</i> , 2021, 43, 36-51.	1.0	23
7	Occurrence and Determination of Carotenoids and Polyphenols in Different Paprika Powders from Organic and Conventional Production. <i>Molecules</i> , 2021, 26, 2980.	1.7	10
8	The Effect of Organic and Conventional Cultivations on Antioxidants Content in Blackcurrant ( <i>Ribes</i> ) Tj ETQq0 0 0 rBT /Overlock 10 Tf	1.3	15
9	Organic Food. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6780.	1.3	0
10	The Effect of Ripening Stages on the Accumulation of Carotenoids, Polyphenols and Vitamin C in Rosehip Species/Cultivars. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6761.	1.3	16
11	Evaluation of Bioactive and Physicochemical Properties of White and Black Garlic ( <i>Allium sativum</i> L.) from Conventional and Organic Cultivation. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 874.	1.3	20
12	Bioactive Compounds, Sugars, and Sensory Attributes of Organic and Conventionally Produced Courgette ( <i>Cucurbita pepo</i> ). <i>Foods</i> , 2021, 10, 2475.	1.9	6
13	Studies of the Variability of Sugars, Vitamin C, and Chlorophylls in Differently Fermented Organic Leaves of Willowherb ( <i>Chamerion angustifolium</i> (L.) Holub). <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9891.	1.3	1
14	The content of polyphenols in coffee beans as roasting, origin and storage effect. <i>European Food Research and Technology</i> , 2020, 246, 33-39.	1.6	129
15	The Effect of Organic vs. Conventional Cropping Systems on the Yield and Chemical Composition of Three Courgette Cultivars. <i>Agronomy</i> , 2020, 10, 1341.	1.3	2
16	Evaluation of Phenolic Compounds and Carotenoids Content and Mycotoxins Occurrence in Grains of Seventeen Barley and Eight Oat Cultivars Grown under Organic Management. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6369.	1.3	4
17	Quantitative and Qualitative Identification of Bioactive Compounds in Edible Flowers of Black and Bristly Locust and Their Antioxidant Activity. <i>Biomolecules</i> , 2020, 10, 1603.	1.8	18
18	Bioactive, Physicochemical and Sensory Properties as Well as Microstructure of Organic Strawberry Powders Obtained by Various Drying Methods. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4706.	1.3	18

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19	Studies of the Variability of Polyphenols and Carotenoids in Different Methods Fermented Organic Leaves of Willowherb ( <i>Chamerion angustifolium</i> (L.) Holub). <i>Applied Sciences</i> (Switzerland), 2020, 10, 5254.	1.3	7
20	Carotenoids, Polyphenols, and Ascorbic Acid in Organic Rosehips ( <i>Rosa</i> spp.) Cultivated in Lithuania. <i>Applied Sciences</i> (Switzerland), 2020, 10, 5337.	1.3	34
21	Biologically Active Compounds in Selected Organic and Conventionally Produced Dried Fruits. <i>Foods</i> , 2020, 9, 1005.	1.9	9
22	The Dynamic of Polyphenols Concentrations in Organic and Conventional Sour Cherry Fruits: Results of a 4-Year Field Study. <i>Molecules</i> , 2020, 25, 3729.	1.7	9
23	Influence of Thermal Processing on the Bioactive, Antioxidant, and Physicochemical Properties of Conventional and Organic Agriculture Black Garlic ( <i>Allium sativum</i> L.). <i>Applied Sciences</i> (Switzerland), 2020, 10, 8638.	1.3	18
24	Polyphenols, Antioxidant Activity and Volatile Compounds in Fermented Leaves of Medicinal Plant Rosebay Willowherb ( <i>Chamerion angustifolium</i> (L.) Holub). <i>Plants</i> , 2020, 9, 1683.	1.6	10
25	The Profile of Selected Antioxidants in Two Courgette Varieties from Organic and Conventional Production. <i>Antioxidants</i> , 2020, 9, 404.	2.2	15
26	Selected Antioxidants in Organic vs. Conventionally Grown Apple Fruits. <i>Applied Sciences</i> (Switzerland), 2020, 10, 2997.	1.3	20
27	Properties of raspberry powder obtained by a new method of fluidised bed jet milling and drying compared to other drying methods. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4303-4309.	1.7	8
28	Organic and Conventional Herbs Quality Reflected by Their Antioxidant Compounds Concentration. <i>Applied Sciences</i> (Switzerland), 2020, 10, 3468.	1.3	18
29	Evaluation of the Potential Allergenicity of Strawberries in Response to Different Farming Practices. <i>Metabolites</i> , 2020, 10, 102.	1.3	9
30	Effect of Different Durations of Solid-Phase Fermentation for Fireweed ( <i>Chamerion angustifolium</i> (L.)) Tj ETQq0 0 0 rgBT /Overlock 10 T 1011.	1.7	19
31	Effect of Climate and Roasting on Polyphenols and Tocopherols in the Kernels and Skin of Six Hazelnut Cultivars ( <i>Corylus avellana</i> L.). <i>Agriculture</i> (Switzerland), 2020, 10, 36.	1.4	16
32	The nutritional value and vitamin C content of different raspberry cultivars from organic and conventional production. <i>Journal of Food Composition and Analysis</i> , 2020, 87, 103429.	1.9	37
33	The Interaction between Antioxidants Content and Allergenic Potency of Different Raspberry Cultivars. <i>Antioxidants</i> , 2020, 9, 256.	2.2	11
34	The Antioxidant Content of Coffee and Its In Vitro Activity as an Effect of Its Production Method and Roasting and Brewing Time. <i>Antioxidants</i> , 2020, 9, 308.	2.2	33
35	Identification of Fruit-Associated QTLs in Winter Squash ( <i>Cucurbita maxima</i> Duchesne) Using Recombinant Inbred Lines. <i>Genes</i> , 2020, 11, 419.	1.0	6
36	Characterization of Bioactive Compounds in Colored Potato ( <i>Solanum Tuberosum</i> L.) Cultivars Grown with Conventional, Organic, and Biodynamic Methods. <i>Sustainability</i> , 2020, 12, 2701.	1.6	19

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37	Properties and microstructure of blackcurrant powders prepared using a new method of fluidized-bed jet milling and drying versus other drying methods. <i>CYTA - Journal of Food</i> , 2019, 17, 439-446.	0.9	7
38	The effects of organic and conventional farm management and harvest time on the polyphenol content in different raspberry cultivars. <i>Food Chemistry</i> , 2019, 301, 125295.	4.2	46
39	Phenolics and Carotenoid Contents in the Leaves of Different Organic and Conventional Raspberry ( <i>Rubus idaeus</i> L.) Cultivars and Their In Vitro Activity. <i>Antioxidants</i> , 2019, 8, 458.	2.2	36
40	Organic versus conventional beetroot. Bioactive compounds and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2019, 116, 108552.	2.5	36
41	Comparison of quality and microstructure of chokeberry powders prepared by different drying methods, including innovative fluidised bed jet milling and drying. <i>Food Science and Biotechnology</i> , 2019, 28, 1073-1081.	1.2	16
42	The choice of female or male parent affects some biochemical characteristics of fruit or seed of kiwiberry ( <i>Actinidia arguta</i> ). <i>Euphytica</i> , 2019, 215, 1.	0.6	12
43	The Profile and Content of Polyphenols and Carotenoids in Local and Commercial Sweet Cherry Fruits ( <i>Prunus avium</i> L.) and Their Antioxidant Activity In Vitro. <i>Antioxidants</i> , 2019, 8, 534.	2.2	34
44	The Impact of Organic vs. Conventional Agricultural Practices on Selected Quality Features of Eight Potato Cultivars. <i>Agronomy</i> , 2019, 9, 799.	1.3	32
45	The effect of organic and conventional farm management on the allergenic potency and bioactive compounds status of apricots ( <i>Prunus armeniaca</i> L.). <i>Food Chemistry</i> , 2019, 279, 171-178.	4.2	30
46	Polyphenols and carotenoids in pickled bell pepper from organic and conventional production. <i>Food Chemistry</i> , 2019, 278, 254-260.	4.2	32
47	Prediction Models for Assessing Lycopene in Open-Field Cultivated Tomatoes by Means of a Portable Reflectance Sensor: Cultivar and Growing-Season Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4748-4757.	2.4	5
48	Directional versus total reflectance spectroscopy for the in situ determination of lycopene in tomato fruits. <i>Journal of Food Composition and Analysis</i> , 2018, 71, 65-71.	1.9	8
49	Genetic mapping of ovary colour and quantitative trait loci for carotenoid content in the fruit of <i>Cucurbita maxima</i> Duchesne. <i>Molecular Breeding</i> , 2018, 38, 114.	1.0	16
50	Zawartość karotenoidów w wybranych sokach marchwiowych pochodzących z produkcji ekologicznej i konwencjonalnej przeznaczonych do spożycia dla niemowląt i dorosłych. <i>Żywność</i> , 2018, 115, 81-92.	0.2	0
51	The Nutritive Value of Organic and Conventional White Cabbage ( <i>Brassica Oleracea</i> L. Var.) Tj ETQq1 1 0.784314 rgBT /Overlook Produced Therof. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8171-8183.	2.4	51
52	The Functional Properties of Chokeberry and Kale Powders Obtained by an Innovative Method of Fluidised-Bed Jet Milling with Drying Compared to Freeze Drying. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	13
53	Ocena zawartości składników bioaktywnych i wartościowości przeciwutleniających proszków wyprodukowanych metodą liofilizacji z wybranych surowców roślinnych. <i>Żywność</i> , 2017, 113, 59-75.	0.2	3
54	Chemical Composition of Selected Beetroot Juices in Relation to Beetroot Production System and Processing Technology. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2016, 44, 491-498.	0.5	17

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55	Allergenic Potential of Tomatoes Cultivated in Organic and Conventional Systems. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 35-41.	1.4	16
56	Polyphenols, tannins and caffeine content and antioxidant activity of green teas coming from organic and non-organic production. <i>Renewable Agriculture and Food Systems</i> , 2015, 30, 263-269.	0.8	12
57	Effects of dietary nitrate supplementation on the oxygen cost of exercise and walking performance in individuals with type 2 diabetes: a randomized, double-blind, placebo-controlled crossover trial. <i>Free Radical Biology and Medicine</i> , 2015, 86, 200-208.	1.3	54
58	Effects of organic and conventional production systems on the content of bioactive substances in four species of medicinal plants. <i>Biological Agriculture and Horticulture</i> , 2015, 31, 118-127.	0.5	30
59	Biocompounds content in organic and conventional raspberry fruits. <i>Acta Fytotechnica Et Zootechnica</i> , 2015, 18, 40-42.	0.1	9
60	Beetroot ( <i>Beta vulgaris</i> L.) and naturally fermented beetroot juices from organic and conventional production: metabolomics, antioxidant levels and anticancer activity. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2618-2629.	1.7	90
61	The effect of red wine consumption on hormonal reproductive parameters and total antioxidant status in young adult male rats. <i>Food and Function</i> , 2014, 5, 2096.	2.1	6
62	The Seasonal Variation in Bioactive Compounds Content in Juice from Organic and Non-organic Tomatoes. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 171-176.	1.4	51
63	Effect of Crop Protection and Fertilization Regimes Used in Organic and Conventional Production Systems on Feed Composition and Physiological Parameters in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1017-1029.	2.4	28
64	The influence of organic and conventional cultivation systems on the nutritional value and content of bioactive compounds in selected tomato types. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2840-2848.	1.7	136
65	Characterisation of antioxidant compounds in sweet bell pepper ( <i>Capsicum annuum</i> L.) under organic and conventional growing systems. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2409-2415.	1.7	116
66	The Effects of Organic and Conventional Cultivation Systems on the Content of Bioactive Substances in Herbal Plants. <i>Journal of Fruit and Ornamental Plant Research</i> , 2011, 75, 133-144.	0.4	4
67	The Content of Biologically Active Compounds in Some Fruits from Natural State. <i>Vegetable Crops Research Bulletin</i> , 2011, 75, 81-90.	0.2	15
68	Differences in N uptake and fruit quality between organically and conventionally grown greenhouse tomatoes. <i>Agronomy for Sustainable Development</i> , 2010, 30, 797-806.	2.2	37