Ewelina Hallmann

List of Publications by Year
in descending order

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68	1,593	361413	345221
papers	citations	20 h-index	36 g-index

69	69	69	1897
all docs	docs citations	times ranked	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. Molecules, 2022, 27, 2279.	3.8	1
2	Are Organic Certified Carrots Richer in Health-Promoting Phenolics and Carotenoids than the Conventionally Grown Ones?. Molecules, 2022, 27, 4184.	3.8	4
3	Feed Composition Differences Resulting from Organic and Conventional Farming Practices Affect Physiological Parameters in Wistar Ratsâ€"Results from a Factorial, Two-Generation Dietary Intervention Trial. Nutrients, 2021, 13, 377.	4.1	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. Foods, 2021, 10, 292.	4.3	5
5	The Effect of Different Fertilization Regimes on Yield, Selected Nutrients, and Bioactive Compounds Profiles of Onion. Agronomy, 2021, 11, 883.	3.0	17
6	Genetic Differentiation in Anthocyanin Content among Berry Fruits. Current Issues in Molecular Biology, 2021, 43, 36-51.	2.4	23
7	Occurrence and Determination of Carotenoids and Polyphenols in Different Paprika Powders from Organic and Conventional Production. Molecules, 2021, 26, 2980.	3.8	10
8	The Effect of Organic and Conventional Cultivations on Antioxidants Content in Blackcurrant (Ribes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.5	15
9	Organic Food. Applied Sciences (Switzerland), 2021, 11, 6780.	2.5	0
10	The Effect of Ripening Stages on the Accumulation of Carotenoids, Polyphenols and Vitamin C in Rosehip Species/Cultivars. Applied Sciences (Switzerland), 2021, 11, 6761.	2.5	16
11	Evaluation of Bioactive and Physicochemical Properties of White and Black Garlic (Allium sativum L.) from Conventional and Organic Cultivation. Applied Sciences (Switzerland), 2021, 11, 874.	2.5	20
12	Bioactive Compounds, Sugars, and Sensory Attributes of Organic and Conventionally Produced Courgette (Cucurbita pepo). Foods, 2021, 10, 2475.	4.3	6
13	Studies of the Variability of Sugars, Vitamin C, and Chlorophylls in Differently Fermented Organic Leaves of Willowherb (Chamerion angustifolium (L.) Holub). Applied Sciences (Switzerland), 2021, 11, 9891.	2.5	1
14	The content of polyphenols in coffee beans as roasting, origin and storage effect. European Food Research and Technology, 2020, 246, 33-39.	3.3	129
15	The Effect of Organic vs. Conventional Cropping Systems on the Yield and Chemical Composition of Three Courgette Cultivars. Agronomy, 2020, 10, 1341.	3.0	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. Applied Sciences (Switzerland), 2020, 10, 6369.	2.5	4
17	Quantitative and Qualitative Identification of Bioactive Compounds in Edible Flowers of Black and Bristly Locust and Their Antioxidant Activity. Biomolecules, 2020, 10, 1603.	4.0	18
18	Bioactive, Physicochemical and Sensory Properties as Well as Microstructure of Organic Strawberry Powders Obtained by Various Drying Methods. Applied Sciences (Switzerland), 2020, 10, 4706.	2.5	18

#	Article	IF	Citations
19	Studies of the Variability of Polyphenols and Carotenoids in Different Methods Fermented Organic Leaves of Willowherb (Chamerion angustifolium (L.) Holub). Applied Sciences (Switzerland), 2020, 10, 5254.	2.5	7
20	Carotenoids, Polyphenols, and Ascorbic Acid in Organic Rosehips (Rosa spp.) Cultivated in Lithuania. Applied Sciences (Switzerland), 2020, 10, 5337.	2.5	34
21	Biologically Active Compounds in Selected Organic and Conventionally Produced Dried Fruits. Foods, 2020, 9, 1005.	4.3	9
22	The Dynamic of Polyphenols Concentrations in Organic and Conventional Sour Cherry Fruits: Results of a 4-Year Field Study. Molecules, 2020, 25, 3729.	3.8	9
23	Influence of Thermal Processing on the Bioactive, Antioxidant, and Physicochemical Properties of Conventional and Organic Agriculture Black Garlic (Allium sativum L.). Applied Sciences (Switzerland), 2020, 10, 8638.	2.5	18
24	Polyphenols, Antioxidant Activity and Volatile Compounds in Fermented Leaves of Medicinal Plant Rosebay Willowherb (Chamerion angustifolium (L.) Holub). Plants, 2020, 9, 1683.	3.5	10
25	The Profile of Selected Antioxidants in Two Courgette Varieties from Organic and Conventional Production. Antioxidants, 2020, 9, 404.	5.1	15
26	Selected Antioxidants in Organic vs. Conventionally Grown Apple Fruits. Applied Sciences (Switzerland), 2020, 10, 2997.	2.5	20
27	Properties of raspberry powder obtained by a new method of fluidisedâ€bed jet milling and drying compared to other drying methods. Journal of the Science of Food and Agriculture, 2020, 100, 4303-4309.	3.5	8
28	Organic and Conventional Herbs Quality Reflected by Their Antioxidant Compounds Concentration. Applied Sciences (Switzerland), 2020, 10, 3468.	2.5	18
29	Evaluation of the Potential Allergenicity of Strawberries in Response to Different Farming Practices. Metabolites, 2020, 10, 102.	2.9	9
30	Effect of Different Durations of Solid-Phase Fermentation for Fireweed (Chamerion angustifolium (L.)) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 1011.	3.8	19
31	Effect of Climate and Roasting on Polyphenols and Tocopherols in the Kernels and Skin of Six Hazelnut Cultivars (Corylus avellana L.). Agriculture (Switzerland), 2020, 10, 36.	3.1	16
32	The nutritional value and vitamin C content of different raspberry cultivars from organic and conventional production. Journal of Food Composition and Analysis, 2020, 87, 103429.	3.9	37
33	The Interaction between Antioxidants Content and Allergenic Potency of Different Raspberry Cultivars. Antioxidants, 2020, 9, 256.	5.1	11
34	The Antioxidant Content of Coffee and Its In Vitro Activity as an Effect of Its Production Method and Roasting and Brewing Time. Antioxidants, 2020, 9, 308.	5.1	33
35	Identification of Fruit-Associated QTLs in Winter Squash (Cucurbita maxima Duchesne) Using Recombinant Inbred Lines. Genes, 2020, 11, 419.	2.4	6
36	Characterization of Bioactive Compounds in Colored Potato (Solanum Tuberosum L.) Cultivars Grown with Conventional, Organic, and Biodynamic Methods. Sustainability, 2020, 12, 2701.	3.2	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. CYTA - Journal of Food, 2019, 17, 439-446.	1.9	7
38	The effects of organic and conventional farm management and harvest time on the polyphenol content in different raspberry cultivars. Food Chemistry, 2019, 301, 125295.	8.2	46
39	Phenolics and Carotenoid Contents in the Leaves of Different Organic and Conventional Raspberry (Rubus idaeus L.) Cultivars and Their In Vitro Activity. Antioxidants, 2019, 8, 458.	5.1	36
40	Organic versus conventional beetroot. Bioactive compounds and antioxidant properties. LWT - Food Science and Technology, 2019, 116, 108552.	5.2	36
41	Comparison of quality and microstructure of chokeberry powders prepared by different drying methods, including innovative fluidised bed jet milling and drying. Food Science and Biotechnology, 2019, 28, 1073-1081.	2.6	16
42	The choice of female or male parent affects some biochemical characteristics of fruit or seed of kiwiberry (Actinidia arguta). Euphytica, 2019, 215, 1.	1.2	12
43	The Profile and Content of Polyphenols and Carotenoids in Local and Commercial Sweet Cherry Fruits (Prunus avium L.) and Their Antioxidant Activity In Vitro. Antioxidants, 2019, 8, 534.	5.1	34
44	The Impact of Organic vs. Conventional Agricultural Practices on Selected Quality Features of Eight Potato Cultivars. Agronomy, 2019, 9, 799.	3.0	32
45	The effect of organic and conventional farm management on the allergenic potency and bioactive compounds status of apricots (Prunus armeniaca L.). Food Chemistry, 2019, 279, 171-178.	8.2	30
46	Polyphenols and carotenoids in pickled bell pepper from organic and conventional production. Food Chemistry, 2019, 278, 254-260.	8.2	32
47	Prediction Models for Assessing Lycopene in Open-Field Cultivated Tomatoes by Means of a Portable Reflectance Sensor: Cultivar and Growing-Season Effects. Journal of Agricultural and Food Chemistry, 2018, 66, 4748-4757.	5.2	5
48	Directional versus total reflectance spectroscopy for the in situ determination of lycopene in tomato fruits. Journal of Food Composition and Analysis, 2018, 71, 65-71.	3.9	8
49	Genetic mapping of ovary colour and quantitative trait loci for carotenoid content in the fruit of Cucurbita maxima Duchesne. Molecular Breeding, 2018, 38, 114.	2.1	16
50	ZawartoÅ›Ä‡ karotenoidÃ³w w wybranych sokach marchwiowych pochodzÄ…cych z produkcji ekologicznej i konwencjonalnej przeznaczonych do spoÅ¼ycia dla niemowlÄ…t i dorosÅ‚ych. Å»ywnoÅ›Ä‡, 2018, 115, 81-92.	0.1	0
51	The Nutritive Value of Organic and Conventional White Cabbage (Brassica Oleracea L. Var.) Tj ETQq1 1 0.784314 rgBT /Overlo Produced Therof. Journal of Agricultural and Food Chemistry, 2017, 65, 8171-8183.	5.2	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. International Journal of Food Engineering, 2017, 13, .	1.5	13
53	Ocena zawartoÅ›ci skÅ‚adnikÃ³w bioaktywnych i wÅ‚aÅ›ciwoÅ›ci przeciwutleniajÄ…cych proszkÃ³w wyprodukowanych metodÄ… liofilizacji z wybranych surowcÃ³w roÅ›linnych. Å»ywnoÅ›Ä‡, 2017, 113, 59-75.	0.1	3
54	Chemical Composition of Selected Beetroot Juices in Relation to Beetroot Production System and Processing Technology. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2016, 44, 491-498.	1.1	17

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55	Allergenic Potential of Tomatoes Cultivated in Organic and Conventional Systems. Plant Foods for Human Nutrition, 2016, 71, 35-41.	3.2	16
56	Polyphenols, tannins and caffeine content and antioxidant activity of green teas coming from organic and non-organic production. Renewable Agriculture and Food Systems, 2015, 30, 263-269.	1.8	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. Free Radical Biology and Medicine, 2015, 86, 200-208.	2.9	54
58	Effects of organic and conventional production systems on the content of bioactive substances in four species of medicinal plants. Biological Agriculture and Horticulture, 2015, 31, 118-127.	1.0	30
59	Biocompounds content in organic and conventional raspberry fruits. Acta Fytotechnica Et Zootechnica, 2015, 18, 40-42.	0.2	9
60	Beetroot (Beta vulgaris L.) and naturally fermented beetroot juices from organic and conventional production: metabolomics, antioxidant levels and anticancer activity. Journal of the Science of Food and Agriculture, 2014, 94, 2618-2629.	3.5	90
61	The effect of red wine consumption on hormonal reproductive parameters and total antioxidant status in young adult male rats. Food and Function, 2014, 5, 2096.	4.6	6
62	The Seasonal Variation in Bioactive Compounds Content in Juice from Organic and Non-organic Tomatoes. Plant Foods for Human Nutrition, 2013, 68, 171-176.	3.2	51
63	Effect of Crop Protection and Fertilization Regimes Used in Organic and Conventional Production Systems on Feed Composition and Physiological Parameters in Rats. Journal of Agricultural and Food Chemistry, 2013, 61, 1017-1029.	5.2	28
64	The influence of organic and conventional cultivation systems on the nutritional value and content of bioactive compounds in selected tomato types. Journal of the Science of Food and Agriculture, 2012, 92, 2840-2848.	3.5	136
65	Characterisation of antioxidant compounds in sweet bell pepper (Capsicum annuum L.) under organic and conventional growing systems. Journal of the Science of Food and Agriculture, 2012, 92, 2409-2415.	3.5	116
66	The Effects of Organic and Conventional Cultivation Systems on the Content of Bioactive Substances in Herbal Plants. Journal of Fruit and Ornamental Plant Research, 2011, 75, 133-144.	0.4	4
67	The Content of Biologically Active Compounds in Some Fruits from Natural State. Vegetable Crops Research Bulletin, 2011, 75, 81-90.	0.2	15
68	Differences in N uptake and fruit quality between organically and conventionally grown greenhouse tomatoes. Agronomy for Sustainable Development, 2010, 30, 797-806.	5.3	37