

# Bożena Muszyńska

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4792642/publications.pdf>

Version: 2024-02-01

117  
papers

1,814  
citations

318942

23  
h-index

388640

36  
g-index

119  
all docs

119  
docs citations

119  
times ranked

1855  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactivity and Mycochemical Profile of Extracts from Mycelial Cultures of <i>Ganoderma</i> spp.. <i>Molecules</i> , 2022, 27, 275.	1.7	14
2	Differences in health-promoting properties in civilisation diseases of <i>Agaricus bisporus</i> fruiting bodies harvested from three flushes. <i>Folia Horticulturae</i> , 2022, 34, 17-25.	0.6	1
3	Yerba Mate as a Source of Elements and Bioactive Compounds with Antioxidant Activity. <i>Antioxidants</i> , 2022, 11, 371.	2.2	17
4	The history, current state and perspectives of aerosol therapy. <i>Acta Pharmaceutica</i> , 2022, 72, 225-243.	0.9	5
5	Effect of Two Feed Additives—One Multicomponent Based on Nanosilica and the Second Containing Mycelium of <i>Lentinula edodes</i> Fortified with Selenium—On Production Parameters and Histological Analysis of Calves' Duodenum and Abdominal Rumen. <i>Animals</i> , 2022, 12, 1246.	1.0	0
6	Impact of dams' diet on the levels of magnesium and zinc in the incisors of offspring rats. <i>Acta Poloniae Pharmaceutica</i> , 2022, 79, 97-104.	0.3	0
7	Selected Species of Medicinal/Arboreal Mushrooms as a Source of Substances with Antioxidant Properties. <i>Reference Series in Phytochemistry</i> , 2022, , 95-121.	0.2	1
8	Edible Mushrooms as a Potential Component of Dietary Interventions for Major Depressive Disorder. <i>Foods</i> , 2022, 11, 1489.	1.9	6
9	Zinc Deficiency Blunts the Effectiveness of Antidepressants in the Olfactory Bulbectomy Model of Depression in Rats. <i>Nutrients</i> , 2022, 14, 2746.	1.7	2
10	DSC study of hydration and water-holding behaviour of cultured in vitro mycelium and naturally grown fruiting bodies of freeze-dried <i>Boletus badius</i> , <i>Agaricus bisporus</i> and <i>Cantharellus cibarius</i> . <i>Journal of Thermal Analysis and Calorimetry</i> , 2021, 143, 3525-3532.	2.0	7
11	The remediation of sulfonamides from the environment by <i>Pleurotus eryngii</i> mycelium. Efficiency, products and mechanisms of mycodegradation. <i>Chemosphere</i> , 2021, 262, 128026.	4.2	12
12	Effect of conservation methods on the bioaccessibility of bioelements from in vitro digested edible mushrooms. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3481-3488.	1.7	2
13	Culinary medicinal mushrooms: a review of organic compounds and bioelements with antioxidant activity. <i>European Food Research and Technology</i> , 2021, 247, 513-533.	1.6	34
14	Selected Species of Medicinal/Arboreal Mushrooms as a Source of Substances with Antioxidant Properties. <i>Reference Series in Phytochemistry</i> , 2021, , 1-27.	0.2	0
15	Mycelial culture extracts of selected wood-decay mushrooms as a source of skin-protecting factors. <i>Biotechnology Letters</i> , 2021, 43, 1051-1061.	1.1	12
16	Disinfectants Used in Stomatology and SARS-CoV-2 Infection. <i>European Journal of Dentistry</i> , 2021, 15, 388-400.	0.8	7
17	Supplementation with Magnesium Salts—A Strategy to Increase Nutraceutical Value of <i>Pleurotus djamor</i> Fruiting Bodies. <i>Molecules</i> , 2021, 26, 3273.	1.7	4
18	Determining the amount of potentially bioavailable phenolic compounds and bioelements in edible mushroom mycelia of <i>Agaricus bisporus</i> , <i>Cantharellus cibarius</i> , and <i>Lentinula edodes</i> . <i>Food Chemistry</i> , 2021, 352, 129456.	4.2	21

#	ARTICLE	IF	CITATIONS
19	Semiautomatic and fully functional electrochemical microanalyzer BO-05 suitable for scientific, didactic, and analytical applications: The use in the potentiometric analysis of drugs. <i>Analecta Technica Szegedinensia</i> , 2021, 15, 64-72.	0.2	0
20	Photodegradation of Bexarotene and Its Implication for Cytotoxicity. <i>Pharmaceutics</i> , 2021, 13, 1220.	2.0	2
21	A New Biotechnology Method of Bioelementsâ€™ Accumulation Monitoring in In Vitro Culture of <i>Agaricus bisporus</i> . <i>Molecules</i> , 2021, 26, 5165.	1.7	0
22	Culinary and Medicinal Mushrooms: Insight into Growing Technologies. <i>Acta Mycologica</i> , 2021, 55, .	0.3	6
23	Risk Associated with the Use of Selected Ingredients in Food Supplements. <i>Chemistry and Biodiversity</i> , 2021, 18, e2000686.	1.0	16
24	Fortified Mycelium of <i>Fomitopsis officinalis</i> (Agaricomycetes) as a Source of Biologically Active Substances Effective in the Prevention of Civilization Diseases. <i>International Journal of Medicinal Mushrooms</i> , 2021, 23, 29-44.	0.9	2
25	<i>Pleurotus</i> spp. Mycelia Enriched in Magnesium and Zinc Salts as a Potential Functional Food. <i>Molecules</i> , 2021, 26, 162.	1.7	15
26	Extraction of selected prohealth substances from <i>Curcuma longa</i> and <i>Zingiber officinale</i> in artificial digestive juices. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	1.7	1
27	Selected Species of the Genus <i>Phellinus</i> â€“ Chemical Composition, Biological Activity, and Medicinal Applications. <i>Chemistry and Biodiversity</i> , 2021, 18, e2100609.	1.0	9
28	<i>Cordyceps militaris</i> : An Overview of Its Chemical Constituents in Relation to Biological Activity. <i>Foods</i> , 2021, 10, 2634.	1.9	42
29	Antioxidant-Rich Natural Raw Materials in the Prevention and Treatment of Selected Oral Cavity and Periodontal Diseases. <i>Antioxidants</i> , 2021, 10, 1848.	2.2	4
30	Bioactive compounds from <i>Lactarius deterrimus</i> interfere with the invasive potential of gastric cancer cells. <i>Acta Biochimica Polonica</i> , 2021, 68, 505-513.	0.3	0
31	<i>Lentinula edodes</i> as a Source of Bioelements Released into Artificial Digestive Juices and Potential Anti-inflammatory Material. <i>Biological Trace Element Research</i> , 2020, 194, 603-613.	1.9	24
32	Photostability Testing of a Third-Generation Retinoidâ€”Tazarotene in the Presence of UV Absorbers. <i>Pharmaceutics</i> , 2020, 12, 899.	2.0	5
33	Medicinal potential of mycelium and fruiting bodies of an arboreal mushroom <i>Fomitopsis officinalis</i> in therapy of lifestyle diseases. <i>Scientific Reports</i> , 2020, 10, 20081.	1.6	17
34	Imipramine Influences Body Distribution of Supplemental Zinc Which May Enhance Antidepressant Action. <i>Nutrients</i> , 2020, 12, 2529.	1.7	12
35	<i>Heterobasidion annosum</i> Induces Apoptosis in DLD-1 Cells and Decreases Colon Cancer Growth in In Vivo Model. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3447.	1.8	9
36	Extracts and Steroids from the Edible Mushroom <i>Hypholoma lateritium</i> Exhibit Anti-inflammatory Properties by Inhibition of COX-2 and Activation of Nrf2. <i>Chemistry and Biodiversity</i> , 2020, 17, e2000391.	1.0	7

#	ARTICLE	IF	CITATIONS
37	Imleria badia culinary-medicinal mushroom with interesting biological properties. Food Bioscience, 2020, 37, 100663.	2.0	5
38	Selenium and Zinc Biofortification of Pleurotus eryngii Mycelium and Fruiting Bodies as a Tool for Controlling Their Biological Activity. Molecules, 2020, 25, 889.	1.7	30
39	Does selenium fortification of kale and kohlrabi sprouts change significantly their biochemical and cytotoxic properties?. Journal of Trace Elements in Medicine and Biology, 2020, 59, 126466.	1.5	28
40	<i>Fomitopsis officinalis</i> : a Species of Arboreal Mushroom with Promising Biological and Medicinal Properties. Chemistry and Biodiversity, 2020, 17, e2000213.	1.0	20
41	Fruiting bodies of selected edible mushrooms as a potential source of lovastatin. European Food Research and Technology, 2020, 246, 713-722.	1.6	37
42	Feasibility of the use of Lentinula edodes mycelium in terbinafine remediation. 3 Biotech, 2020, 10, 184.	1.1	4
43	Selected edible medicinal mushrooms from Pleurotus genus as an answer for human civilization diseases. Food Chemistry, 2020, 327, 127084.	4.2	35
44	Preliminary study on Se-enriched Lentinula edodes mycelium as a proposal of new feed additive in selenium deficiency. PLoS ONE, 2020, 15, e0233456.	1.1	7
45	The comparison of trace elements content with dietary supplement labels used by athletes. Acta Poloniae Pharmaceutica, 2020, 77, 563-570.	0.3	1
46	Update the comments on "Study of biological activity of Tricholoma equestre fruiting bodies and their safety for human" European Food Research and Technology, 2019, 245, 1783-1785.	1.6	1
47	Antidepressant-like activity of hyperforin and changes in BDNF and zinc levels in mice exposed to chronic unpredictable mild stress. Behavioural Brain Research, 2019, 372, 112045.	1.2	33
48	Mycoremediation of azole antifungal agents using in vitro cultures of Lentinula edodes. 3 Biotech, 2019, 9, 207.	1.1	16
49	Lentinula edodes Mycelium as Effective Agent for Piroxicam Mycoremediation. Frontiers in Microbiology, 2019, 10, 313.	1.5	14
50	Presence of kynurenic acid in alcoholic beverages " Is this good news, or bad news?. Medical Hypotheses, 2019, 122, 200-205.	0.8	14
51	The evaluation of effect of selected metal ions on the efficiency of passive and active transport of imipramine. Psychiatria Polska, 2019, 53, 1169-1179.	0.2	2
52	Assessing the Bioavailability of Zinc and Indole Compounds from Mycelial Cultures of the Bay Mushroom Imleria badia (Agaricomycetes) Using In Vitro Models. International Journal of Medicinal Mushrooms, 2019, 21, 343-352.	0.9	10
53	Effect of selected drugs on zinc accumulation in teeth of laboratory animals. Pharmacological Reports, 2018, 70, 684-687.	1.5	2
54	Anti-inflammatory properties of edible mushrooms: A review. Food Chemistry, 2018, 243, 373-381.	4.2	248

#	ARTICLE	IF	CITATIONS
55	TLCâ€“Densitometry analysis of indole compounds in mycelial culture of <i>Imleria badia</i> and <i>Agaricus bisporus</i> enriched with precursors â€” serine or anthranilic acid. <i>Acta Chromatographica</i> , 2018, 30, 236-242.	0.7	4
56	Chemical and Bioactive Profiling of Wild Edible Mushrooms. <i>Fungal Biology</i> , 2018, , 129-157.	0.3	2
57	Analysis of the biodegradation of synthetic testosterone and 17Î±-ethynylestradiol using the edible mushroom <i>Lentinula edodes</i> . <i>3 Biotech</i> , 2018, 8, 424.	1.1	11
58	Study of biological activity of <i>Tricholoma equestre</i> fruiting bodies and their safety for human. <i>European Food Research and Technology</i> , 2018, 244, 2255-2264.	1.6	8
59	Chemical composition and biological activity of extracts from fruiting bodies and mycelial cultures of <i>Fomitopsis betulina</i> . <i>Molecular Biology Reports</i> , 2018, 45, 2535-2544.	1.0	26
60	Bioaccessibility of phenolic compounds, lutein, and bioelements of preparations containing <i>Chlorella vulgaris</i> in artificial digestive juices. <i>Journal of Applied Phycology</i> , 2018, 30, 1629-1640.	1.5	9
61	The Accumulation and Release of Cd and Pb from Edible Mushrooms and Their Biomass. <i>Polish Journal of Environmental Studies</i> , 2018, 27, 223-230.	0.6	4
62	Anti-Inflammatory Potential of In Vitro Cultures of the White Button Mushroom, <i>Agaricus bisporus</i> ( <i>Agaricomycetes</i> ), in Caco-2 Cells. <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 129-139.	0.9	15
63	The consumption of non-alcoholic beverages and the occurrence of dental erosion among a group of adults visiting dental practices in Krakow. <i>Zdrowie Publiczne I ZarzÄ...dzanie</i> , 2018, 16, 222-231.	0.3	1
64	<i>Laetiporus sulphureus</i> â€“ CHEMICAL COMPOSITION AND MEDICINAL VALUE. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2018, 17, 87-96.	0.3	10
65	RELEASE OF BIOACTIVE SUBSTANCES FROM FORMULATIONS CONTAINING <i>ARTHROSPIRA PLATENSIS</i> ( <i>SPIRULINA PLATENSIS</i> ). <i>Acta Poloniae Pharmaceutica</i> , 2018, 75, 1187-1199.	0.3	1
66	EVALUATION OF NUTRITIONAL AND MEDICINAL PROPERTIES OF <i>BACOPA MONNIERI</i> BIOMASS AND PREPARATIONS. <i>Acta Poloniae Pharmaceutica</i> , 2018, 75, 1353-1361.	0.3	1
67	Composition and Biological Properties of <i>Agaricus bisporus</i> Fruiting Bodies- a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 173-181.	0.6	69
68	Edible Mushrooms and Their In Vitro Culture as a Source of Anticancer Compounds. , 2017, , 231-251.		2
69	Remediation capacity of Cd and Pb ions by mycelia of <i>Imleria badia</i> , <i>Laetiporus sulphureus</i> , and <i>Agaricus bisporus</i> in vitro cultures. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2017, 52, 617-622.	0.7	11
70	Study of physiologically active components in different parts of fruiting bodies of varieties of <i>Agaricus bisporus</i> (white mushroom). <i>European Food Research and Technology</i> , 2017, 243, 2135-2145.	1.6	20
71	Kinetics of extracted bioactive components from mushrooms in artificial digestive juices. <i>International Journal of Food Properties</i> , 2017, 20, 1796-1817.	1.3	19
72	Anti-inflammatory activities of garlic sprouts, a source of Î±-linolenic acid and 5-hydroxy-l-tryptophan, in RAW 264.7 cells. <i>Acta Biochimica Polonica</i> , 2017, 64, 551-559.	0.3	8

#	ARTICLE	IF	CITATIONS
73	Physiologically Active Compounds in Four Species of <i>Phellinus</i> . Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	32
74	Chemopreventive and Anticancer Activities of <i>Bacopa Monnieri</i> Extracted from Artificial Digestive Juices. Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	4
75	Chemical compounds of extracts from <i>Sarcodon imbricatus</i> at optimized growth conditions. Acta Mycologica, 2017, 51, .	0.3	5
76	Some micro- and trace elements in selected bottled natural waters from the Polish market evaluated by electrochemical methods. Journal of Elementology, 2017, , .	0.0	0
77	Physiologically Active Compounds in Four Species of <i>Phellinus</i> . Natural Product Communications, 2017, 12, 363-366.	0.2	38
78	In vitro culture of <i>Boletus badius</i> as a source of indole compounds and zinc released in artificial digestive juices. Food Science and Biotechnology, 2016, 25, 829-837.	1.2	4
79	Analysis of elements and bacosides in in vitro shoot culture of <i>Bacopa monnieri</i> . Acta Physiologiae Plantarum, 2016, 38, 1.	1.0	3
80	In vitro cultures of <i>Bacopa monnieri</i> and an analysis of selected groups of biologically active metabolites in their biomass. Pharmaceutical Biology, 2016, 54, 2443-2453.	1.3	17
81	<i>Agaricus bisporus</i> and its in vitro culture as a source of indole compounds released into artificial digestive juices. Food Chemistry, 2016, 199, 509-515.	4.2	33
82	Optimization of the Liquid Culture Medium Composition to Obtain the Mycelium of <i>Agaricus bisporus</i> Rich in Essential Minerals. Biological Trace Element Research, 2016, 173, 231-240.	1.9	11
83	Protective Effects of <i>Bacopa Monnieri</i> on Hydrogen Peroxide and Staurosporine: Induced Damage of Human Neuroblastoma SH-SY5Y Cells. Planta Medica, 2016, 82, 205-210.	0.7	7
84	Thermal processing can affect zinc availability in some edible mushrooms. LWT - Food Science and Technology, 2016, 69, 424-429.	2.5	5
85	Determination of Zinc(II) Ions Released into Artificial Digestive Juices from Culinary-Medicinal Button Mushroom, <i>Agaricus bisporus</i> (Agaricomycetidae), Biomass of In Vitro Cultures Using an Anodic Stripping Voltammetry Method. International Journal of Medicinal Mushrooms, 2016, 18, 155-164.	0.9	6
86	Anti-Inflammatory Activity of Biomass Extracts of the Bay Mushroom, <i>Imleria badia</i> (Agaricomycetes), in RAW 264.7 Cells. International Journal of Medicinal Mushrooms, 2016, 18, 769-779.	0.9	14
87	CANTHARELLUS CIBARIUS - CULINARY-MEDICINAL MUSHROOM CONTENT AND BIOLOGICAL ACTIVITY. Acta Poloniae Pharmaceutica, 2016, 73, 589-98.	0.3	8
88	Metal responsive transcription factor 1 (MTF-1) regulates zinc dependent cellular processes at the molecular level. Acta Biochimica Polonica, 2015, 62, 491-498.	0.3	53
89	Determination of indole compounds released from selected edible mushrooms and their biomass to artificial stomach juice. LWT - Food Science and Technology, 2015, 62, 27-31.	2.5	13
90	In vitro cultures and fruiting bodies of culinary-medicinal <i>Agaricus bisporus</i> (white button) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50 67 Td (r Technology, 2015, 52, 7337-7344.	1.4	21

#	ARTICLE	IF	CITATIONS
91	Impact of Food Processing on Non-Hallucinogenic Indole Derivatives in Edible Mushrooms. , 2015, , 55-62.		4
92	Trace metal analyses in honey samples from selected countries. A potential use in bio-monitoring. International Journal of Environmental Analytical Chemistry, 2015, , 1-12.	1.8	3
93	Antioxidant components of selected indigenous edible mushrooms of the obsolete order Aphyllophorales. Revista Iberoamericana De Micologia, 2015, 32, 99-102.	0.4	10
94	Natural products of relevance in the prevention and supportive treatment of depression. Psychiatria Polska, 2015, 49, 435-453.	0.2	53
95	Comparative Analysis of Therapeutically Important Indole Compounds in in vitro Cultures of Hypericum perforatum Cultivars by HPLC and TLC Analysis Coupled with Densitometric Detection. Natural Product Communications, 2014, 9, 1934578X1400901.	0.2	4
96	Application of hanging copper amalgam drop electrode for voltammetric determination of selenium content in fruiting bodies of selected mushrooms. International Journal of Environmental Analytical Chemistry, 2014, 94, 269-276.	1.8	2
97	Serotonin, melatonin, and certain indole derivatives profiles in rutabaga and kohlrabi seeds, sprouts, bulbs, and roots. LWT - Food Science and Technology, 2014, 59, 740-745.	2.5	10
98	Development of Optimal Medium Content for Bioelements Accumulation in Bacopa monnieri (L.) In Vitro Culture. Applied Biochemistry and Biotechnology, 2014, 174, 1535-1547.	1.4	9
99	Analysis of indole compounds from the fruiting bodies and the culture mycelia of Sarcodon imbricatus. Mycoscience, 2014, 55, 164-167.	0.3	11
100	Analysis of 5-Methyltryptamine, Tryptophan, 5-Hydroxy-Tryptophan, and Melatonin in the Bulbs of Garlic by Thin-Layer Chromatographic Method Coupled with Densitometric Detection. Journal of Planar Chromatography - Modern TLC, 2014, 27, 210-216.	0.6	5
101	Comparative analysis of therapeutically important indole compounds in in vitro cultures of Hypericum perforatum cultivars by HPLC and TLC analysis coupled with densitometric detection. Natural Product Communications, 2014, 9, 1437-40.	0.2	8
102	Analysis of indole compounds in methanolic extracts from the fruiting bodies of Cantharellus cibarius (the Chanterelle) and from the mycelium of this species cultured in vitro. Journal of Food Science and Technology, 2013, 50, 1233-1237.	1.4	25
103	Accumulation of hydroxybenzoic acids and other biologically active phenolic acids in shoot and callus cultures of Aronia melanocarpa (Michx.) Elliott (black chokeberry). Plant Cell, Tissue and Organ Culture, 2013, 113, 323-329.	1.2	45
104	Comparative Study of Metals Accumulation in Cultured In Vitro Mycelium and Naturally Grown Fruiting Bodies of Boletus badius and Cantharellus cibarius. Biological Trace Element Research, 2013, 153, 355-362.	1.9	30
105	Levels of physiologically active indole derivatives in the fruiting bodies of some edible mushrooms (Basidiomycota) before and after thermal processing. Mycoscience, 2013, 54, 321-326.	0.3	27
106	Chemical composition and cytotoxic activity of the polysaccharide fractions in Sarcodon imbricatus (Basidiomycota). Acta Mycologica, 2013, 47, 49-56.	0.3	6
107	Phenolic Compounds and Antioxidant Activity in Some Species of Polyporoid Mushrooms from Poland. International Journal of Medicinal Mushrooms, 2012, 14, 385-393.	0.9	35
108	Analysis of indole compounds in edible Basidiomycota species after thermal processing. Food Chemistry, 2012, 132, 455-459.	4.2	51

#	ARTICLE	IF	CITATIONS
109	An antioxidant in fruiting bodies and in mycelia from in vitro cultures of <i>Calocera viscosa</i> (Basidiomycota)–preliminary results. <i>Acta Poloniae Pharmaceutica</i> , 2012, 69, 135-8.	0.3	7
110	Indole Compounds in Some Culinary-Medicinal Higher Basidiomycetes from Poland. <i>International Journal of Medicinal Mushrooms</i> , 2011, 13, 449-454.	0.9	25
111	Chemical, Pharmacological, and Biological Characterization of the Culinary-Medicinal Honey Mushroom, <i>Armillaria mellea</i> (Vahl) P. Kumm. (Agaricomycetidae): A Review. <i>International Journal of Medicinal Mushrooms</i> , 2011, 13, 167-175.	0.9	30
112	Indole compounds in fruiting bodies of some edible Basidiomycota species. <i>Food Chemistry</i> , 2011, 125, 1306-1308.	4.2	51
113	Analysis of indole compounds in <i>Armillaria mellea</i> fruiting bodies. <i>Acta Poloniae Pharmaceutica</i> , 2011, 68, 93-7.	0.3	8
114	TLC-UV analysis of indole compounds and other nitrogen-containing bases in the fruiting bodies of <i>Lactarius deterrimus</i> . <i>Journal of Planar Chromatography - Modern TLC</i> , 2007, 20, 57-60.	0.6	17
115	Biologically active compounds of fungal origin displaying antitumor activity. <i>Acta Poloniae Pharmaceutica</i> , 2005, 62, 153-9.	0.3	7
116	Analysis of indole derivatives in methanolic extracts from mycelium of <i>Agaricus bisporus</i> cultured in vitro on liquid Oddoux medium. <i>Acta Universitatis Lodzianis Folia Biologica Et Oecologica</i> , 0, 10, 66-72.	1.0	3
117	Biologically active compounds from selected aphylophorales mycelial cultures. <i>Acta Universitatis Lodzianis Folia Biologica Et Oecologica</i> , 0, 10, 73-79.	1.0	1