

Anna Oniszczyk

List of Publications by Year in descending order

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74
papers

1,942
citations

279798
23
h-index

276875
41
g-index

74
all docs

74
docs citations

74
times ranked

2726
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of In Vitro Digestion on Composition, Bioaccessibility and Antioxidant Activity of Food Polyphenolsâ€”A Non-Systematic Review. <i>Nutrients</i> , 2020, 12, 1401.	4.1	206
2	The potential of photodynamic therapy (PDT)â€”Experimental investigations and clinical use. <i>Biomedicine and Pharmacotherapy</i> , 2016, 83, 912-929.	5.6	152
3	The influence of common free radicals and antioxidants on development of Alzheimerâ€™s Disease. <i>Biomedicine and Pharmacotherapy</i> , 2016, 78, 39-49.	5.6	133
4	Role of Gut Microbiota, Probiotics and Prebiotics in the Cardiovascular Diseases. <i>Molecules</i> , 2021, 26, 1172.	3.8	105
5	Obesity and poverty paradox in developed countries. <i>Annals of Agricultural and Environmental Medicine</i> , 2014, 21, 590-594.	1.0	83
6	Natural Monoterpenes: Much More than Only a Scent. <i>Chemistry and Biodiversity</i> , 2019, 16, e1900434.	2.1	76
7	Beneficial Effects of Phenolic Compounds on Gut Microbiota and Metabolic Syndrome. <i>International Journal of Molecular Sciences</i> , 2021, 22, 3715.	4.1	71
8	An attempt to elucidate the role of iron and zinc ions in development of Alzheimerâ€™s and Parkinsonâ€™s diseases. <i>Biomedicine and Pharmacotherapy</i> , 2019, 111, 1277-1289.	5.6	67
9	Influence of different extraction methods on the quantification of selected flavonoids and phenolic acids from <i>Tilia cordata</i> inflorescence. <i>Industrial Crops and Products</i> , 2015, 76, 509-514.	5.2	55
10	Glutenâ€”Free Precooked Riceâ€”Yellow Pea Pasta: Effect of Extrusionâ€”Cooking Conditions on Phenolic Acids Composition, Selected Properties and Microstructure. <i>Journal of Food Science</i> , 2016, 81, C1070-9.	3.1	52
11	Extraction methods for the determination of phenolic compounds from <i>Equisetum arvense</i> L. herb. <i>Industrial Crops and Products</i> , 2014, 61, 377-381.	5.2	46
12	Extraction Methods for the Isolation of Isoflavonoids from Plant Material. <i>Open Chemistry</i> , 2017, 15, 34-45.	1.9	46
13	Extraction methods, LC-ESI-MS/MS analysis of phenolic compounds and antiradical properties of functional food enriched with elderberry flowers or fruits. <i>Arabian Journal of Chemistry</i> , 2019, 12, 4719-4730.	4.9	39
14	Active polyphenolic compounds, nutrient contents and antioxidant capacity of extruded fish feed containing purple coneflower (<i>Echinacea purpurea</i> (L.) Moench.). <i>Saudi Journal of Biological Sciences</i> , 2019, 26, 24-30.	3.8	37
15	Optimization of ultrasound-assisted extraction and LC-ESIâ€”MS/MS analysis of phenolic acids from <i>Brassica oleracea</i> L. var. <i>sabellica</i> . <i>Industrial Crops and Products</i> , 2016, 83, 359-363.	5.2	36
16	Detection and measurement of aroma compounds with the electronic nose and a novel method for MOS sensor signal analysis during the wheat bread making process. <i>Food and Bioproducts Processing</i> , 2021, 127, 90-98.	3.6	34
17	Application of Moldavian dragonhead (<i>Dracocephalum moldavica</i> L.) leaves addition as a functional component of nutritionally valuable corn snacks. <i>Journal of Food Science and Technology</i> , 2017, 54, 3218-3229.	2.8	33
18	CO ₂ Has no Therapeutic Effect on Early Micro Vasospasm after Experimental Subarachnoid Hemorrhage. <i>Journal of Cerebral Blood Flow and Metabolism</i> , 2014, 34, e1-e6.	4.3	28

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19	Chemical Characteristics and Physical Properties of Functional Snacks Enriched with Powdered Tomato. Polish Journal of Food and Nutrition Sciences, 2018, 68, 251-261.	1.7	27
20	Opuntia Fruits as Food Enriching Ingredient, the First Step towards New Functional Food Products. Molecules, 2020, 25, 916.	3.8	26
21	Antioxidant synergism and antagonism between selected monoterpenes using the 2,2â€¢diphenylâ€¢picrylhydrazyl method. Flavour and Fragrance Journal, 2016, 31, 412-419.	2.6	25
22	Phenolic Acid Content and Antioxidant Properties of Extruded Corn Snacks Enriched with Kale. Journal of Analytical Methods in Chemistry, 2018, 2018, 1-7.	1.6	25
23	Impact of Coffee Bean Roasting on the Content of Pyridines Determined by Analysis of Volatile Organic Compounds. Molecules, 2022, 27, 1559.	3.8	24
24	Selected Physical Properties, Texture and Sensory Characteristics of Extruded Breakfast Cereals based on Wholegrain Wheat Flour. Agriculture and Agricultural Science Procedia, 2015, 7, 301-308.	0.6	23
25	ESIPT-Related Origin of Dual Fluorescence in the Selected Model 1,3,4-Thiadiazole Derivatives. Molecules, 2020, 25, 4168.	3.8	23
26	Curcumin and Weight Loss: Does It Work?. International Journal of Molecular Sciences, 2022, 23, 639.	4.1	22
27	Traxoprodil, a selective antagonist of the NR2B subunit of the NMDA receptor, potentiates the antidepressant-like effects of certain antidepressant drugs in the forced swim test in mice. Metabolic Brain Disease, 2016, 31, 803-814.	2.9	21
28	The Efficacy of Black Chokeberry Fruits against Cardiovascular Diseases. International Journal of Molecular Sciences, 2021, 22, 6541.	4.1	21
29	Effect of sample-preparation methods on the quantification of selected flavonoids in plant materials by high performance liquid chromatography. Acta Chromatographica, 2008, 20, 475-488.	1.3	21
30	Chemical composition and selected quality characteristics of new types of precooked wheat and spelt pasta products. Food Chemistry, 2020, 309, 125673.	8.2	20
31	Effect of Supplementation of Flour with Fruit Fiber on the Volatile Compound Profile in Bread. Sensors, 2021, 21, 2812.	3.8	20
32	Comparison of matrix-solid phase dispersion and liquidâ€¢solid extraction connected with solid-phase extraction in the quantification of selected furanocoumarins from fruits of Heracleum leskowi by high performance liquid chromatography. Industrial Crops and Products, 2013, 50, 131-136.	5.2	19
33	Spectroscopic and theoretical investigation into substituent- and aggregation-related dual fluorescence effects in the selected 2-amino-1,3,4-thiadiazoles. Journal of Molecular Liquids, 2019, 291, 111261.	4.9	17
34	Polyphenol Composition and Antioxidant Potential of Instant Gruels Enriched with Lycium barbarum L. Fruit. Molecules, 2020, 25, 4538.	3.8	17
35	Potato Starch Utilization in Ecological Loose-Fill Packaging Materialsâ€¢Sustainability and Characterization. Materials, 2020, 13, 1390.	2.9	16
36	Radical scavenging activity of extruded corn gruels with addition of linden inflorescence. Open Chemistry, 2015, 13, .	1.9	15

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37	LC-ESI-MS/MS Analysis and Extraction Method of Phenolic Acids from Gluten-Free Precooked Buckwheat Pasta. <i>Food Analytical Methods</i> , 2016, 9, 3063-3068.	2.6	15
38	Secondary Metabolites, Dietary Fiber and Conjugated Fatty Acids as Functional Food Ingredients against Overweight and Obesity. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.5	15
39	Non-Typical Fluorescence Effects and Biological Activity in Selected 1,3,4-thiadiazole Derivatives: Spectroscopic and Theoretical Studies on Substituent, Molecular Aggregation, and pH Effects. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5494.	4.1	15
40	Activity of Selected Group of Monoterpenes in Alzheimer's Disease Symptoms in Experimental Model Studies—A Non-Systematic Review. <i>International Journal of Molecular Sciences</i> , 2021, 22, 7366.	4.1	15
41	Extraction Methods of 10-Deacetylbaccatin III, Paclitaxel, and Cephalomannine from <i>Taxus baccata</i> L. Twigs: A Comparison. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2009, 32, 589-601.	1.0	14
42	Extruded corn gruels containing linden flowers: quantitation of phenolic compounds and selected quality characteristics. <i>Open Chemistry</i> , 2015, 13, .	1.9	13
43	Effect of Fylloton Application on Photosynthetic Activity of Moldavian Dragonhead (<i>Dracocephalum</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 0.6	0.6	12
44	Influence of sample preparation methods on the quantitation of selected tropane alkaloids from herb of <i>Datura innoxia</i> mill. by HPTLC. <i>Acta Chromatographica</i> , 2013, 25, 545-554.	1.3	11
45	Influence of Production Parameters on the Content of Polyphenolic Compounds in Extruded Porridge Enriched with Chokeberry Fruit (<i>Aronia melanocarpa</i> (Michx.) Elliott). <i>Open Chemistry</i> , 2019, 17, 166-176.	1.9	11
46	Content of Phenolic Compounds and Antioxidant Activity of New Gluten-Free Pasta with the Addition of Chestnut Flour. <i>Molecules</i> , 2019, 24, 2623.	3.8	11
47	The Impact of Processing Parameters on the Content of Phenolic Compounds in New Gluten-Free Precooked Buckwheat Pasta. <i>Molecules</i> , 2019, 24, 1262.	3.8	11
48	Physical assessment, spectroscopic and chemometric analysis of starch-based foils with selected functional additives. <i>PLoS ONE</i> , 2019, 14, e0212070.	2.5	10
49	The effect of pomegranate seed powder addition on radical scavenging activity determined by TLC—DPPH test and selected properties of gluten-free pasta. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2018, 41, 364-372.	1.0	9
50	Impact of xanthan gum addition on phenolic acids composition and selected properties of new gluten-free maize-field bean pasta. <i>Open Chemistry</i> , 2019, 17, 587-598.	1.9	9
51	Effect of dietary supplementation with <i>Echinacea purpurea</i> on vaccine efficacy against infection with <i>Flavobacterium columnare</i> in zebrafish (<i>Danio rerio</i>). <i>Polish Journal of Veterinary Sciences</i> , 2014, 17, 583-586.	0.2	8
52	Effect of Selected Parameters on Process Efficiency and Energy Consumption During the Extrusion-cooking of Corn-rice Instant Grits. <i>Agriculture and Agricultural Science Procedia</i> , 2015, 7, 139-145.	0.6	8
53	The Impact of Formulation on the Content of Phenolic Compounds in Snacks Enriched with <i>Dracocephalum moldavica</i> L. Seeds: Introduction to Receiving a New Functional Food Product. <i>Molecules</i> , 2021, 26, 1245.	3.8	8
54	Comparison of Matrix Solid-Phase Dispersion and Liquid—Solid Extraction Methods Followed by Solid-Phase Extraction in the Analysis of Selected Furanocoumarins from <i>Pimpinella</i> Roots by HPLC—DAD. <i>Acta Chromatographica</i> , 2015, 27, 687-696.	1.3	7

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55	Radical Scavenging Activity of Instant Grits with Addition of Chamomile Flowers Determined by TLCâ€“DPPH^{â€“} Test and by Spectrophotometric Method. Journal of Liquid Chromatography and Related Technologies, 2015, 38, 1142-1146.	1.0	7
56	Mechanical and Combustion Properties of Agglomerates of Wood of Popular Eastern European Species. Materials, 2021, 14, 2728.	2.9	7
57	Physical properties and texture of gluten-free snacks supplemented with selected fruit additions. International Agrophysics, 2019, 4, 407-416.	1.7	7
58	Effect of Processing Conditions on Selected Properties of Starch-based Biopolymers. Agriculture and Agricultural Science Procedia, 2015, 7, 192-197.	0.6	6
59	Selected Natural Products in Neuroprotective Strategies for Alzheimerâ€™s Diseaseâ€“A Non-Systematic Review. International Journal of Molecular Sciences, 2022, 23, 1212.	4.1	6
60	Selected properties of snacks extruded at various screw speeds supplemented with Moldavian dragonhead seed addition. International Agrophysics, 2019, 33, 363-371.	1.7	5
61	Drugs as important factors causing allergies. Postepy Dermatologii i Alergologii, 2015, 5, 388-392.	0.9	4
62	Puffed cereals with added chamomile â€“ quantitative analysis of polyphenols and optimization of their extraction method. Annals of Agricultural and Environmental Medicine, 2017, 24, 222-228.	1.0	4
63	Radical scavenging activity of instant gruels enriched with cranberry fruits determined by thin-layer chromatographyâ€“DPPH test and by spectrophotometric method. Journal of Planar Chromatography - Modern TLC, 2017, 30, 418-422.	1.2	3
64	Impact of storage temperature and time on Moldavian dragonhead oil â€“ spectroscopic and chemometric analysis. Open Chemistry, 2019, 17, 609-620.	1.9	3
65	THE USE OF MOLDAVIAN DRAGONHEAD BAGASSE WASTE IN EXTRUDED PRODUCTS. , 2017, , .		3
66	Matrix Solid-Phase Dispersion versus Ultrasound Assisted Extraction with Solid-Phase Extraction in the HPLC Analysis of Furanocoumarins from Fruits of Archangelica officinalis Hoffm.. Journal of the Brazilian Chemical Society, 2014, , .	0.6	1
67	Application of extrusion-cooking technique for foamed starch-based materials. BIO Web of Conferences, 2018, 10, 01004.	0.2	1
68	Scutellaria baicalensis â€“ a small plant with large pro-health biological activities. Current Issues in Pharmacy and Medical Sciences, 2021, 34, 55-59.	0.4	1
69	Effect of the surface structure of thermoplastic starch pellets on the kinetics of water vapor adsorption WpÅ, yw struktury powierzchni granulatu skrobi termoplastycznej na kinetykã™ adsorpcji pary wodnej. Przemysł Chemiczny, 2016, 1, 187-191.	0.0	1
70	Effect of composition and processing conditions on selected characteristics of extruded corn instant gruels enriched with fruits addition. BIO Web of Conferences, 2018, 10, 02013.	0.2	0
71	Microwave-assisted extraction of polyphenols from Sambucus nigra flowers Wspomagana mikrofalami ekstrakcja polifenoli z kwiatu bzu czarnego. Przemysł Chemiczny, 2017, 1, 228-231.	0.0	0
72	Porównanie nowoczesnych metod ekstrakcji flawonoidów z kwiatów rumianku (Matricaria) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 50 62	0.0	0

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73	Energy Consumption and Selected Physical Properties of Corn-oat Instant Gruels Under Specific Extruder Configurations. , 2017, , .		0
74	The impact of functional food on the prevention and treatment of respiratory diseases. Current Issues in Pharmacy and Medical Sciences, 2020, 33, 228-232.	0.4	0