

Anna Oniszczyk

List of Publications by Year in descending order

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74
papers

1,942
citations

279487

23
h-index

276539

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 Polyphenols—A Non-Systematic Review. <i>Nutrients</i> , 2020, 12, 1401.	1.7	206
2	The potential of photodynamic therapy (PDT)—Experimental investigations and clinical use. <i>Biomedicine and Pharmacotherapy</i> , 2016, 83, 912-929.	2.5	152
3	The influence of common free radicals and antioxidants on development of Alzheimer’s Disease. <i>Biomedicine and Pharmacotherapy</i> , 2016, 78, 39-49.	2.5	133
4	Role of Gut Microbiota, Probiotics and Prebiotics in the Cardiovascular Diseases. <i>Molecules</i> , 2021, 26, 1172.	1.7	105
5	Obesity and poverty paradox in developed countries. <i>Annals of Agricultural and Environmental Medicine</i> , 2014, 21, 590-594.	0.5	83
6	Natural Monoterpenes: Much More than Only a Scent. <i>Chemistry and Biodiversity</i> , 2019, 16, e1900434.	1.0	76
7	Beneficial Effects of Phenolic Compounds on Gut Microbiota and Metabolic Syndrome. <i>International Journal of Molecular Sciences</i> , 2021, 22, 3715.	1.8	71
8	An attempt to elucidate the role of iron and zinc ions in development of Alzheimer’s and Parkinson’s diseases. <i>Biomedicine and Pharmacotherapy</i> , 2019, 111, 1277-1289.	2.5	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.	2.5	55
10	Gluten-Free Precooked Rice–Yellow Pea Pasta: Effect of Extrusion–Cooking Conditions on Phenolic Acids Composition, Selected Properties and Microstructure. <i>Journal of Food Science</i> , 2016, 81, C1070-9.	1.5	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.	2.5	46
12	Extraction Methods for the Isolation of Isoflavonoids from Plant Material. <i>Open Chemistry</i> , 2017, 15, 34-45.	1.0	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.	2.3	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.	1.8	37
15	Optimization of ultrasound-assisted extraction and LC-ESI–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.	2.5	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.	1.8	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.	1.4	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.	2.4	28

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19	Chemical Characteristics and Physical Properties of Functional Snacks Enriched with Powdered Tomato. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 251-261.	0.6	27
20	Opuntia Fruits as Food Enriching Ingredient, the First Step towards New Functional Food Products. <i>Molecules</i> , 2020, 25, 916.	1.7	26
21	Antioxidant synergism and antagonism between selected monoterpenes using the 2,2â€¢diphenylâ€¢picrylhydrazyl method. <i>Flavour and Fragrance Journal</i> , 2016, 31, 412-419.	1.2	25
22	Phenolic Acid Content and Antioxidant Properties of Extruded Corn Snacks Enriched with Kale. <i>Journal of Analytical Methods in Chemistry</i> , 2018, 2018, 1-7.	0.7	25
23	Impact of Coffee Bean Roasting on the Content of Pyridines Determined by Analysis of Volatile Organic Compounds. <i>Molecules</i> , 2022, 27, 1559.	1.7	24
24	Selected Physical Properties, Texture and Sensory Characteristics of Extruded Breakfast Cereals based on Wholegrain Wheat Flour. <i>Agriculture and Agricultural Science Procedia</i> , 2015, 7, 301-308.	0.6	23
25	ESIPT-Related Origin of Dual Fluorescence in the Selected Model 1,3,4-Thiadiazole Derivatives. <i>Molecules</i> , 2020, 25, 4168.	1.7	23
26	Curcumin and Weight Loss: Does It Work?. <i>International Journal of Molecular Sciences</i> , 2022, 23, 639.	1.8	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. <i>Metabolic Brain Disease</i> , 2016, 31, 803-814.	1.4	21
28	The Efficacy of Black Chokeberry Fruits against Cardiovascular Diseases. <i>International Journal of Molecular Sciences</i> , 2021, 22, 6541.	1.8	21
29	Effect of sample-preparation methods on the quantification of selected flavonoids in plant materials by high performance liquid chromatography. <i>Acta Chromatographica</i> , 2008, 20, 475-488.	0.7	21
30	Chemical composition and selected quality characteristics of new types of precooked wheat and spelt pasta products. <i>Food Chemistry</i> , 2020, 309, 125673.	4.2	20
31	Effect of Supplementation of Flour with Fruit Fiber on the Volatile Compound Profile in Bread. <i>Sensors</i> , 2021, 21, 2812.	2.1	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 <i>Heracleum leskowiei</i> by high performance liquid chromatography. <i>Industrial Crops and Products</i> , 2013, 50, 131-136.	2.5	19
33	Spectroscopic and theoretical investigation into substituent- and aggregation-related dual fluorescence effects in the selected 2-amino-1,3,4-thiadiazoles. <i>Journal of Molecular Liquids</i> , 2019, 291, 111261.	2.3	17
34	Polyphenol Composition and Antioxidant Potential of Instant Gruels Enriched with <i>Lycium barbarum</i> L. Fruit. <i>Molecules</i> , 2020, 25, 4538.	1.7	17
35	Potato Starch Utilization in Ecological Loose-Fill Packaging Materialsâ€¢Sustainability and Characterization. <i>Materials</i> , 2020, 13, 1390.	1.3	16
36	Radical scavenging activity of extruded corn gruels with addition of linden inflorescence. <i>Open Chemistry</i> , 2015, 13, .	1.0	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.	1.3	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.	0.2	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.	1.8	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.	1.8	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.	0.5	14
42	Extruded corn gruels containing linden flowers: quantitation of phenolic compounds and selected quality characteristics. <i>Open Chemistry</i> , 2015, 13, .	1.0	13
43	Effect of Fylloton Application on Photosynthetic Activity of Moldavian Dragonhead (<i>Dracocephalum</i>) Tj ETQq1 1 0.784314 rgBT /Over	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.	0.7	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.	1.0	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.	1.7	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.	1.7	11
48	Physical assessment, spectroscopic and chemometric analysis of starch-based foils with selected functional additives. <i>PLoS ONE</i> , 2019, 14, e0212070.	1.1	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.	0.5	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.	1.0	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.	1.7	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.	0.7	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.	0.5	7
56	Mechanical and Combustion Properties of Agglomerates of Wood of Popular Eastern European Species. Materials, 2021, 14, 2728.	1.3	7
57	Physical properties and texture of gluten-free snacks supplemented with selected fruit additions. International Agrophysics, 2019, 4, 407-416.	0.7	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.	1.8	6
60	Selected properties of snacks extruded at various screw speeds supplemented with Moldavian dragonhead seed addition. International Agrophysics, 2019, 33, 363-371.	0.7	5
61	Drugs as important factors causing allergies. Postepy Dermatologii I Alergologii, 2015, 5, 388-392.	0.4	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.	0.5	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.	0.6	3
64	Impact of storage temperature and time on Moldavian dragonhead oil â€“ spectroscopic and chemometric analysis. Open Chemistry, 2019, 17, 609-620.	1.0	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.	0.1	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.	0.1	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 kinetykÅ™ adsorpcji pary wodnej. Przemysl 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.	0.1	0
71	Microwave-assisted extraction of polyphenols from Sambucus nigra flowers Wspomagana mikrofalami ekstrakcja polifenoli z kwiatu bzu czarnego. Przemysl Chemiczny, 2017, 1, 228-231.	0.0	0
72	PorÃ³wnanie nowoczesnych metod ekstrakcji flawonoidÃ³w z kwiatÃ³w rumianku (Matricaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	0.0	0

#	ARTICLE	IF	CITATIONS
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.	0.1	0