Wieslaw Wiczkowski

List of Publications by Year in descending order

113 papers	2,813 citations	172386 29 h-index	223716 46 g-index
115 all docs	115 docs citations	115 times ranked	3660 citing authors

#	Article	IF	Citations
1	Effect of Copper Nanoparticles in the Diet of WKY and SHR Rats on the Redox Profile and Histology of the Heart, Liver, Kidney, and Small Intestine. Antioxidants, 2022, 11, 910.	2.2	6
2	Assessment of Bioactive Surfactant Levels in Selected Cereal Products. Applied Sciences (Switzerland), 2022, 12, 5242.	1.3	1
3	Placenta is Capable of Protecting the Male Fetus from Exposure to Environmental Bisphenol A. Exposure and Health, 2021, 13, 1-14.	2.8	12
4	Characterization of the phenolic acid profile and in vitro bioactive properties of white beetroot products. International Journal of Food Science and Technology, 2021, 56, 629-638.	1.3	6
5	The impact of high-pressure processing on the polyphenol profile and anti-glycaemic, anti-hypertensive and anti-cholinergic activities of extracts obtained from kiwiberry (Actinidia arguta) fruits. Food Chemistry, 2021, 343, 128421.	4.2	23
6	Chokeberry anthocyanins and their metabolites ability to cross the blood-cerebrospinal fluid barrier. Food Chemistry, 2021, 346, 128730.	4.2	9
7	Strawberry phenolic extracts effectively mitigated metabolic disturbances associated with high-fat ingestion in rats depending on the ellagitannin polymerization degree. Food and Function, 2021, 12, 5779-5792.	2.1	2
8	Antioxidant Activity and Chemical Characteristics of Supercritical CO2 and Water Extracts from Willow and Poplar. Molecules, 2021, 26, 545.	1.7	16
9	Elicitation with Sodium Silicate and Iron Chelate Affects the Contents of Phenolic Compounds and Minerals in Buckwheat Sprouts. Polish Journal of Food and Nutrition Sciences, 2021, , 21-28.	0.6	3
10	Effects of Different Chromium Compounds on Hematology and Inflammatory Cytokines in Rats Fed High-Fat Diet. Frontiers in Immunology, 2021, 12, 614000.	2.2	12
11	Effect of Elicitation with Iron Chelate and Sodium Metasilicate on Phenolic Compounds in Legume Sprouts. Molecules, 2021, 26, 1345.	1.7	11
12	In Vitro Expanded Bioaccessibility of Quercetin-3-Rutinoside and Quercetin Aglycone from Buckwheat Biscuits Formulated from Flours Fermented by Lactic Acid Bacteria. Antioxidants, 2021, 10, 571.	2.2	7
13	Recent advances in the application of a ketogenic diet for obesity management. Trends in Food Science and Technology, 2021, 110, 28-38.	7.8	26
14	Phytate and Butyrate Differently Influence the Proliferation, Apoptosis and Survival Pathways in Human Cancer and Healthy Colonocytes. Nutrients, 2021, 13, 1887.	1.7	11
15	The Phenolic Compounds in the Young Shoots of Selected Willow Cultivars as a Determinant of the Plantsâ€™ Attractiveness to Cervids (Cervidae, Mammalia). Biology, 2021, 10, 612.	1.3	4
16	Effect of Lipopolysaccharide-Induced Inflammatory Challenge on Î²-Glucuronidase Activity and the Concentration of Quercetin and Its Metabolites in the Choroid Plexus, Blood Plasma and Cerebrospinal Fluid. International Journal of Molecular Sciences, 2021, 22, 7122.	1.8	1
17	Effect of Methyl Jasmonate on the Terpene Trilactones, Flavonoids, and Phenolic Acids in Ginkgo biloba L. Leaves: Relevance to Leaf Senescence. Molecules, 2021, 26, 4682.	1.7	22
18	The Application of Fe-EDTA and Sodium Silicate Affects the Polyphenols Content in Broccoli and Radish Sprouts. Biomolecules, 2021, 11, 1190.	1.8	4

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19	Data sharing in PredRet for accurate prediction of retention time: Application to plant food bioactive compounds. Food Chemistry, 2021, 357, 129757.	4.2	12
20	Perfluoroalkyl Substance Contamination Levels of Pike (Esox lucius L.) and Roach (Rutilus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Chemistry, 2021, 40, 3317-3327.	2.2	7
21	The Association between Bisphenol A, Steroid Hormones, and Selected MicroRNAs Levels in Seminal Plasma of Men with Infertility. Journal of Clinical Medicine, 2021, 10, 5945.	1.0	12
22	Carotenoids and lipophilic antioxidant capacities of tomato purÃ©es as affected by high hydrostatic pressure processing. International Journal of Food Science and Technology, 2020, 55, 65-73.	1.3	5
23	Characterization of the profile and concentration of betacyanin in the gastric content, blood and urine of rats after an intragastric administration of fermented red beet juice. Food Chemistry, 2020, 313, 126169.	4.2	14
24	A Review of Factors Affecting Anthocyanin Bioavailability: Possible Implications for the Inter-Individual Variability. Foods, 2020, 9, 2.	1.9	117
25	Determination of perfluoroalkyl substances (PFASs) in fats and oils by QuEChERS/micro-HPLC-MS/MS. Food Research International, 2020, 137, 109583.	2.9	13
26	Protein-Rich Flours from Quinoa and Buckwheat Favourably Affect the Growth Parameters, Intestinal Microbial Activity and Plasma Lipid Profile of Rats. Nutrients, 2020, 12, 2781.	1.7	21
27	Polyphenol Extract from Evening Primrose (Oenothera paradoxa) Inhibits Invasion Properties of Human Malignant Pleural Mesothelioma Cells. Biomolecules, 2020, 10, 1574.	1.8	6
28	ACE Inhibitory Properties and Phenolics Profile of Fermented Flours and of Baked and Digested Biscuits from Buckwheat. Foods, 2020, 9, 847.	1.9	15
29	If phenolic compounds in the soil with buckwheat residues affect the emergence and growth of weed seedlings?. Acta Physiologiae Plantarum, 2020, 42, 1.	1.0	6
30	Protective Effects of a Strawberry Ellagitannin-Rich Extract against Pro-Oxidative and Pro-Inflammatory Dysfunctions Induced by a High-Fat Diet in a Rat Model. Molecules, 2020, 25, 5874.	1.7	14
31	The Characterization of Ground Raspberry Seeds and the Physiological Response to Supplementation in Hypertensive and Normotensive Rats. Nutrients, 2020, 12, 1630.	1.7	14
32	The allelopathic properties of decomposing buckwheat residues are not directly related to phenolic compounds in soil. Plant, Soil and Environment, 2020, 66, 200-206.	1.0	2
33	Protocatechuic acid and quercetin glucosides in onions attenuate changes induced by high fat diet in rats. Food and Function, 2020, 11, 3585-3597.	2.1	25
34	Comparative Effects of Dietary Hemp and Poppy Seed Oil on Lipid Metabolism and the Antioxidant Status in Lean and Obese Zucker Rats. Molecules, 2020, 25, 2921.	1.7	6
35	The Bloodâ€“Cerebrospinal Fluid Barrier Is Selective for Red Cabbage Anthocyanins and Their Metabolites. Journal of Agricultural and Food Chemistry, 2020, 68, 8274-8285.	2.4	6
36	Dietary Hemp Seeds More Effectively Attenuate Disorders in Genetically Obese Rats than Their Lipid Fraction. Journal of Nutrition, 2020, 150, 1425-1433.	1.3	15

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37	Biscuits from Fermented Roasted Buckwheat Flour - Phenolics Profile and Bioaccessible Angiotensin Converting Enzyme Inhibitory Activity. Acta Universitatis Cibiniensis Series E: Food Technology, 2020, 24, 205-214.	0.6	2
38	Profile of Phenolic Acids and Flavonoids of Red Beet and Its Fermentation Products. Does Long-Term Consumption of Fermented Beetroot Juice Affect Phenolics Profile in Human Blood Plasma and Urine?. Polish Journal of Food and Nutrition Sciences, 2020, 70, 55-65.	0.6	31
39	Thematic Issue on â€œRed Beetroot as a Source of Nutrients, Bioactive Compounds and Pigmentsâ€. Polish Journal of Food and Nutrition Sciences, 2020, 70, 5-6.	0.6	0
40	Effect of fluridone on the composition of fatty acids and other properties of tomato fruits. Journal of Elementology, 2020, , .	0.0	0
41	The Influence of Solution pH on the Kinetics of Resorcinol Electrooxidation (Degradation) on Polycrystalline Platinum. Molecules, 2019, 24, 2309.	1.7	4
42	Preparations from purple carrots containing anthocyanins improved intestine microbial activity, serum lipid profile and antioxidant status in rats. Journal of Functional Foods, 2019, 60, 103442.	1.6	14
43	Allelopathic influence of common buckwheat root residues on selected weed species. Acta Physiologiae Plantarum, 2019, 41, 1.	1.0	16
44	Phytochemical composition and biological activities of differently pigmented cabbage (Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 varieties. Journal of the Science of Food and Agriculture, 2019, 99, 5499-5507.	1.7	35
45	The perfluoroalkyl substance (PFAS) contamination level in milk and milk products in Poland. International Dairy Journal, 2019, 96, 73-84.	1.5	20
46	The effect of processing and in vitro digestion on the betalain profile and ACE inhibition activity of red beetroot products. Journal of Functional Foods, 2019, 55, 229-237.	1.6	31
47	The comparison of betalain composition and chosen biological activities for differently pigmented prickly pear (Opuntia ficus-indica) and beetroot (Beta vulgaris) varieties. International Journal of Food Sciences and Nutrition, 2019, 70, 442-452.	1.3	33
48	Effects of acute fructose loading on levels of serum uric acidâ€”a pilot study. European Journal of Clinical Investigation, 2019, 49, e13040.	1.7	8
49	Dietary Chicory Inulin-Rich Meal Exerts Greater Healing Effects than Fructooligosaccharide Preparation in Rats with Trinitrobenzenesulfonic Acid-Induced Necrotic Colitis. Polish Journal of Food and Nutrition Sciences, 2019, 69, 147-155.	0.6	10
50	THE EFFECT OF FLURIDONE ON ACCUMULATION OF CAROTENOIDS, FLAVONOIDS AND PHENOLIC ACIDS IN RIPENING TOMATO FRUIT. Acta Scientiarum Polonorum, Hortorum Cultus, 2019, 18, 36-49.	0.3	0
51	The impact of high pressure processing on the phenolic profile, hydrophilic antioxidant and reducing capacity of purÃ©e obtained from commercial tomato varieties. Food Chemistry, 2018, 261, 201-209.	4.2	38
52	The impact of the matrix of red beet products and interindividual variability on betacyanins bioavailability in humans. Food Research International, 2018, 108, 530-538.	2.9	19
53	Profile and Content of Betalains in Plasma and Urine of Volunteers after Long-Term Exposure to Fermented Red Beet Juice. Journal of Agricultural and Food Chemistry, 2018, 66, 4155-4163.	2.4	31
54	Onion quercetin monoglycosides alter microbial activity and increase antioxidant capacity. Journal of Nutritional Biochemistry, 2018, 56, 81-88.	1.9	27

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55	The effects of boiling and fermentation on betalain profiles and antioxidant capacities of red beetroot products. Food Chemistry, 2018, 259, 292-303.	4.2	76
56	Occurrence of targeted nutrients and potentially bioactive compounds during in vitro digestion of wheat spaghetti. Journal of Functional Foods, 2018, 44, 118-126.	1.6	9
57	The toxic effects of monosodium glutamate (MSG) â€“ The involvement of nitric oxide, prostanoids and potassium channels in the reactivity of thoracic arteries in MSG-obese rats. Toxicology and Applied Pharmacology, 2018, 359, 62-69.	1.3	19
58	Raspberry Polyphenolic Extract Regulates Obesogenic Signals in Hepatocytes. Molecules, 2018, 23, 2103.	1.7	8
59	Comparison of the effect of dietary copper nanoparticles and one copper (II) salt on the copper biodistribution and gastrointestinal and hepatic morphology and function in a rat model. PLoS ONE, 2018, 13, e0197083.	1.1	58
60	The perfluoroalkyl substances (PFASs) contamination of fruits and vegetables. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 1776-1786.	1.1	29
61	Electrodegradation of Resorcinol on Pure and Catalyst-Modified Ni Foam Anodes, Studied under Alkaline and Neutral pH Conditions. Molecules, 2018, 23, 1293.	1.7	6
62	Interlaboratory Coverage Test on Plant Food Bioactive Compounds and their Metabolites by Mass Spectrometry-Based Untargeted Metabolomics. Metabolites, 2018, 8, 46.	1.3	20
63	Metabolism of strawberry mono- and dimeric ellagitannins in rats fed a diet containing fructo-oligosaccharides. European Journal of Nutrition, 2017, 56, 853-864.	1.8	28
64	Determination of melatonin in bakery products using liquid chromatography coupled to tandem mass spectrometry (LCâ€“MS/MS). Chemical Papers, 2017, 71, 1083-1089.	1.0	6
65	Enhanced light intensity increases flavonol and anthocyanin concentrations but reduces flavone levels in the cotyledons of common buckwheat seedlings. Cereal Research Communications, 2017, 45, 225-233.	0.8	8
66	Ellagitannins from Strawberries with Different Degrees of Polymerization Showed Different Metabolism through Gastrointestinal Tract of Rats. Journal of Agricultural and Food Chemistry, 2017, 65, 10738-10748.	2.4	22
67	The perfluoroalkyl carboxylic acids (PFCAs) and perfluoroalkane sulfonates (PFSAs) contamination level in spices. European Food Research and Technology, 2017, 243, 297-307.	1.6	9
68	The effect of tropospheric ozone on flavonoids and pigments content in common buckwheat cotyledons. Ecological Chemistry and Engineering S, 2017, 24, 457-465.	0.3	2
69	Effect of Fluridone on Some Physiological and Qualitative Features of Ripening Tomato Fruit. Acta Biologica Cracoviensia Series Botanica, 2017, 59, 41-49.	0.5	1
70	Using the SPE and Micro-HPLC-MS/MS Method for the Analysis of Betalains in Rat Plasma after Red Beet Administration. Molecules, 2017, 22, 2137.	1.7	18
71	Development of a new analytical method for the determination of red beetroot betalains using dispersive solidâ€phase extraction. Journal of Separation Science, 2016, 39, 2986-2994.	1.3	9
72	UV-B radiation increases anthocyanin levels in cotyledons and inhibits the growth of common buckwheat seedlings. Acta Biologica Hungarica, 2016, 67, 403-411.	0.7	14

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73	Profile of Phenolic Acids and Antioxidant Capacity in Organs of Common Buckwheat Sprout. Acta Alimentaria, 2016, 45, 250-257.	0.3	25
74	Betalain profile, content and antioxidant capacity of red beetroot dependent on the genotype and root part. Journal of Functional Foods, 2016, 27, 249-261.	1.6	120
75	Methyl Jasmonate Elicitation Affects Expression of Genes Involved in Biosynthesis and Turnover of 2-Phenylethylamine in Maize Seedlings. Acta Biologica Cracoviensia Series Botanica, 2016, 58, 67-80.	0.5	0
76	The impact of red cabbage fermentation on bioavailability of anthocyanins and antioxidant capacity of human plasma. Food Chemistry, 2016, 190, 730-740.	4.2	55
77	High-Pressure-Assisted Enzymatic Release of Peptides and Phenolics Increases Angiotensin Converting Enzyme I Inhibitory and Antioxidant Activities of Pinto Bean Hydrolysates. Journal of Agricultural and Food Chemistry, 2016, 64, 1730-1740.	2.4	52
78	Anthocyanins in Strawberry Polyphenolic Extract Enhance the Beneficial Effects of Diets with Fructooligosaccharides in the Rat Cecal Environment. PLoS ONE, 2016, 11, e0149081.	1.1	39
79	Quercetin and isorhamnetin aglycones are the main metabolites of dietary quercetin in cerebrospinal fluid. Molecular Nutrition and Food Research, 2015, 59, 1088-1094.	1.5	14
80	Determination of Selected Perfluorinated Acids (PFCAs) and Perfluorinated Sulfonates (PFASs) in Food Contact Materials Using LCâ€MS/MS. Packaging Technology and Science, 2015, 28, 789-799.	1.3	16
81	Methyl jasmonate stimulates biosynthesis of 2-phenylethylamine, phenylacetic acid and 2-phenylethanol in seedlings of common buckwheat. Acta Biochimica Polonica, 2015, 62, 235-240.	0.3	4
82	Ellagitannins and Flavan-3-ols from Raspberry Pomace Modulate Caecal Fermentation Processes and Plasma Lipid Parameters in Rats. Molecules, 2015, 20, 22848-22862.	1.7	28
83	Method development for the determination of PFOA and PFOS in honey based on the dispersive Solid Phase Extraction (d-SPE) with micro-UHPLCâ€“MS/MS system. Microchemical Journal, 2015, 121, 150-156.	2.3	39
84	The level of flavonoids and amines in de-etiolated and methyl jasmonate treated seedling of common buckwheat. Phytochemistry Letters, 2015, 13, 15-19.	0.6	10
85	Disparate metabolic effects of blackcurrant seed oil in rats fed a basal and obesogenic diet. European Journal of Nutrition, 2015, 54, 991-999.	1.8	15
86	Dietary strawberry seed oil affects metabolite formation in the distal intestine and ameliorates lipid metabolism in rats fed an obesogenic diet. Food and Nutrition Research, 2015, 59, 26104.	1.2	10
87	Simultaneous release of peptides and phenolics with antioxidant, ACE-inhibitory and anti-inflammatory activities from pinto bean (Phaseolus vulgaris L. var. pinto) proteins by subtilisins. Journal of Functional Foods, 2015, 18, 319-332.	1.6	72
88	Changes in the content and composition of anthocyanins in red cabbage and its antioxidant capacity during fermentation, storage and stewing. Food Chemistry, 2015, 167, 115-123.	4.2	67
89	Profil betacyjanin w produktach z buraka Ä‡wikÅ‚owego. PrzemysÅ•Fermentacyjny I Owocowo-warzywny, 2015, 1, 26-27.	0.1	0
90	Exposure of breastfed infants to quercetin after consumption of a single meal rich in quercetin by their mothers. Molecular Nutrition and Food Research, 2014, 58, 221-228.	1.5	22

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91	Metabolites of dietary quercetin: Profile, isolation, identification, and antioxidant capacity. Journal of Functional Foods, 2014, 11, 121-129.	1.6	32
92	Comparison of flavonoids profile in sprouts of common buckwheat cultivars and wild tartary buckwheat. International Journal of Food Science and Technology, 2014, 49, 1977-1984.	1.3	29
93	Strawberry Ellagitannins Thwarted the Positive Effects of Dietary Fructooligosaccharides in Rat Cecum. Journal of Agricultural and Food Chemistry, 2014, 62, 5871-5880.	2.4	30
94	Evaluation of the inÂvitro inhibitory effects of buckwheat enhanced wheat bread extracts on the formation of advanced glycation end-products (AGEs). LWT - Food Science and Technology, 2014, 58, 327-334.	2.5	40
95	Anthocyanins profile and antioxidant capacity of red cabbages are influenced by genotype and vegetation period. Journal of Functional Foods, 2014, 7, 201-211.	1.6	53
96	Red cabbage anthocyanins: Profile, isolation, identification, and antioxidant activity. Food Research International, 2013, 51, 303-309.	2.9	197
97	Coumestrol and its metabolite in mares' plasma after ingestion of phytoestrogen-rich plants: Potent endocrine disruptors inducing infertility. Theriogenology, 2013, 80, 684-692.	0.9	19
98	Phytoestrogens and thyroid hormone levels in the cerebrospinal fluid of ewes fed red clover silage. Small Ruminant Research, 2012, 102, 157-162.	0.6	5
99	Effects of methyl jasmonate on accumulation of flavonoids in seedlings of common buckwheat (Fagopyrum esculentumMoench). Acta Biologica Hungarica, 2011, 62, 265-278.	0.7	25
100	Presence of Caffeic Acid in Flaxseed Lignan Macromolecule. Plant Foods for Human Nutrition, 2011, 66, 270-274.	1.4	26
101	The effect of methyl jasmonate on accumulation of 2-phenylethylamine and putrescine in seedlings of common buckwheat (Fagopyrum esculentum). Acta Physiologiae Plantarum, 2011, 33, 897-903.	1.0	22
102	Physiological properties of beetroot crisps applied in standard and dyslipidaemic diets of rats. Lipids in Health and Disease, 2011, 10, 178.	1.2	54
103	On the electrooxidation mechanism of quercetin glucosides at glassy carbon electrode. Journal of Electroanalytical Chemistry, 2010, 640, 23-34.	1.9	18
104	Bioavailability of Cyanidin Glycosides from Natural Chokeberry (Aronia melanocarpa) Juice with Dietary-Relevant Dose of Anthocyanins in Humans. Journal of Agricultural and Food Chemistry, 2010, 58, 12130-12136.	2.4	50
105	Antileukemic action of (â^')-epicatechin in the spleen of rats with acute myeloid leukemia. Food and Chemical Toxicology, 2010, 48, 3391-3397.	1.8	16
106	The influence of postharvest processing and storage of foodstuffs on the bioavailability of flavonoids and phenolic acids. Molecular Nutrition and Food Research, 2009, 53, S184-93.	1.5	41
107	ANTIOXIDANT POTENTIAL OF DESI CHICKPEA VARIETIES COMMONLY CONSUMED IN PAKISTAN. Journal of Food Lipids, 2008, 15, 326-342.	0.9	49
108	Determination of the Relative Contribution of Quercetin and Its Glucosides to the Antioxidant Capacity of Onion by Cyclic Voltammetry and Spectrophotometric Methods. Journal of Agricultural and Food Chemistry, 2008, 56, 3524-3531.	2.4	70

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109	Quercetin from Shallots (Allium cepa L. var.aggregatum) Is More Bioavailable Than Its Glucosides , ,3. Journal of Nutrition, 2008, 138, 885-888.	1.3	141
110	Use of Cyclic Voltammetry, Photochemiluminescence, and Spectrophotometric Methods for the Measurement of the Antioxidant Capacity of Buckwheat Sprouts. Journal of Agricultural and Food Chemistry, 2007, 55, 9891-9898.	2.4	41
111	ANTIOXIDANT ACTIVITY OF EXTRACTS OF MALLOTUS PHILIPPINENSIS FRUIT AND BARK. Journal of Food Lipids, 2007, 14, 280-297.	0.9	14
112	Soybean-Derived Phytoestrogens Regulate Prostaglandin Secretion in Endometrium During Cattle Estrous Cycle and Early Pregnancy. Experimental Biology and Medicine, 2005, 230, 189-199.	1.1	72
113	SEPARATION OF INDIVIDUAL CATECHINS FROM GREEN TEA USING SILICA GEL COLUMN CHROMATOGRAPHY AND HPLC. Journal of Food Lipids, 2003, 10, 165-177.	0.9	25