

MaÅ,gorzata I Starowicz

List of Publications by Year in descending order

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986
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#	ARTICLE	IF	CITATIONS
1	Determination of volatiles, antioxidant activity, and polyphenol content in the postharvest waste of <i>Ocimum basilicum</i> L. <i>Food Chemistry</i> , 2022, 375, 131692.	8.2	16
2	Oat flour fermented by <i>Lactobacillus</i> strains – Kinetics of volatile compound formation and antioxidant capacity. <i>Journal of Cereal Science</i> , 2022, 103, 103392.	3.7	14
3	Effect of Wort Boiling on Volatiles Formation and Sensory Properties of Mead. <i>Molecules</i> , 2022, 27, 710.	3.8	7
4	The Profile of Polyphenolic Compounds, Contents of Total Phenolics and Flavonoids, and Antioxidant and Antimicrobial Properties of Bee Products. <i>Molecules</i> , 2022, 27, 1301.	3.8	39
5	Free and conjugated phenolic compounds profile and antioxidant activities of honeybee products of polish origin. <i>European Food Research and Technology</i> , 2022, 248, 2263-2273.	3.3	7
6	Quality evaluation of polish honey: online survey, sensory study, and consumer acceptance. <i>Journal of Sensory Studies</i> , 2021, 36, e12661.	1.6	4
7	The Relationship between the Browning Index, Total Phenolics, Color, and Antioxidant Activity of Polish-Originated Honey Samples. <i>Foods</i> , 2021, 10, 967.	4.3	23
8	Phytochemicals and Antioxidant Activity in Oat-Buckwheat Dough and Cookies with Added Spices or Herbs. <i>Molecules</i> , 2021, 26, 2267.	3.8	7
9	Application of Broccoli Leaf Powder in Gluten-Free Bread: An Innovative Approach to Improve Its Bioactive Potential and Technological Quality. <i>Foods</i> , 2021, 10, 819.	4.3	33
10	Characterizing the Volatile and Sensory Profiles, and Sugar Content of Beeswax, Beebread, Bee Pollen, and Honey. <i>Molecules</i> , 2021, 26, 3410.	3.8	21
11	Analysis of Volatiles in Food Products. <i>Separations</i> , 2021, 8, 157.	2.4	27
12	Trends in food science & technology an overview of mead production and the physicochemical, toxicological, and sensory characteristics of mead with a special emphasis on flavor. <i>Trends in Food Science and Technology</i> , 2020, 106, 402-416.	15.1	17
13	High-Quality Gluten-Free Sponge Cakes without Sucrose: Inulin-Type Fructans as Sugar Alternatives. <i>Foods</i> , 2020, 9, 1735.	4.3	17
14	The Application of Lamiaceae Lindl. Promotes Aroma Compounds Formation, Sensory Properties, and Antioxidant Activity of Oat and Buckwheat-Based Cookies. <i>Molecules</i> , 2020, 25, 5626.	3.8	8
15	Characterisation of the total phenolic, vitamins C and E content and antioxidant properties of the beebread and honey from the same batch. <i>Czech Journal of Food Sciences</i> , 2020, 38, 158-163.	1.2	11
16	Headspace Solid-Phase Microextraction Coupled with Gas Chromatography–Mass Spectrometry for the Determination of Volatile Organic Compounds in Urine. <i>Journal of Analytical Chemistry</i> , 2020, 75, 792-801.	0.9	8
17	The Impact of the Method Extraction and Different Carrot Variety on the Carotenoid Profile, Total Phenolic Content and Antioxidant Properties of Juices. <i>Plants</i> , 2020, 9, 1759.	3.5	20
18	Inhibition of Advanced Glycation End-Product Formation by High Antioxidant-Leveled Spices Commonly Used in European Cuisine. <i>Antioxidants</i> , 2019, 8, 100.	5.1	49

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19	Determination of Antioxidant Capacity, Phenolics and Volatile Maillard Reaction Products in Rye-Buckwheat Biscuits Supplemented with 3Î²-d-Rutinoside. <i>Molecules</i> , 2019, 24, 982.	3.8	25
20	How Maillard Reaction Influences Sensorial Properties (Color, Flavor and Texture) of Food Products?. <i>Food Reviews International</i> , 2019, 35, 707-725.	8.4	168
21	Sensory analysis and aroma compounds of buckwheat containing productsâ€”a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1767-1779.	10.3	46
22	Effect of fermented and unfermented buckwheat flour on functional properties of gluten-free muffins. <i>Journal of Food Science and Technology</i> , 2017, 54, 1425-1432.	2.8	24
23	Characterization of the quality of novel rye-buckwheat ginger cakes by chemical markers and antioxidant capacity. <i>Chemical Papers</i> , 2016, 70, .	2.2	3
24	Effect of selected spices on chemical and sensory markers in fortified ryeâ€”buckwheat cakes. <i>Food Science and Nutrition</i> , 2016, 4, 651-660.	3.4	15
25	Evaluation of the In Vitro Inhibitory Activity of Rye-Buckwheat Ginger Cakes with Rutin on the Formation of Advanced Glycation End-Products (AGEs). <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 191-198.	1.7	13
26	Study on Sensory Quality, Antioxidant Properties, and Maillard Reaction Products Formation in Rye-Buckwheat Cakes Enhanced with Selected Spices. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	1.9	11
27	Factors influencing acrylamide formation in rye, wheat and spelt breads. <i>Journal of Cereal Science</i> , 2015, 65, 96-102.	3.7	35
28	Comparison of methods for evaluation of the antioxidant capacity and phenolic compounds in common spices. <i>LWT - Food Science and Technology</i> , 2014, 58, 321-326.	5.2	104
29	Antioxidant Properties, Acrylamide Content and Sensory Quality of Ginger Cakes with Different Formulations. <i>Polish Journal of Food and Nutrition Sciences</i> , 2012, 62, 41-50.	1.7	10
30	Changes in chemical composition and antioxidative properties of rye ginger cakes during their shelf-life. <i>Food Chemistry</i> , 2012, 135, 2965-2973.	8.2	22
31	Influence of various spices on acrylamide content in buckwheat ginger cakes. <i>Chemical Papers</i> , 2012, 66, .	2.2	18
32	Phenolic Compounds from Apples: Reviewing their Occurrence, Absorption, Bioavailability, Processing, and Antioxidant Activity â€” a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 321-336.	1.7	22