

P Nowicka

List of Publications by Year in descending order

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Version: 2024-02-01

68
papers

2,345
citations

201385

27
h-index

233125

45
g-index

68
all docs

68
docs citations

68
times ranked

2739
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytosterols, phytofurans, tocopherols, tocotrienols, carotenoids and free amino acids and biological potential of sea buckthorn juices. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 185-197.	1.7	10
2	Chokeberry Pomace as a Component Shaping the Content of Bioactive Compounds and Nutritional, Health-Promoting (Anti-Diabetic and Antioxidant) and Sensory Properties of Shortcrust Pastries Sweetened with Sucrose and Erythritol. <i>Antioxidants</i> , 2022, 11, 190.	2.2	5
3	UPLC/ESI-Q-TOF-MS analysis of (poly)phenols, tocopherols and amino acids in <i>Chaenomeles</i> leaves versus in vitro anti-enzyme activities. <i>Industrial Crops and Products</i> , 2022, 181, 114829.	2.5	9
4	The impact of the osmotic dehydration process and its parameters on the mass transfer and quality of dried apples. <i>Drying Technology</i> , 2021, 39, 1074-1086.	1.7	17
5	Anti-diabetic, anti-cholinesterase, and antioxidant potential, chemical composition and sensory evaluation of novel sea buckthorn-based smoothies. <i>Food Chemistry</i> , 2021, 338, 128105.	4.2	35
6	Inhibition of enzymes associated with metabolic and neurological disorder by dried pomegranate sheets as a function of pomegranate cultivar and fruit puree. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2294-2303.	1.7	6
7	Evaluation of Innovative Dried Purple from Jerusalem Artichoke "In Vitro Studies of Its Physicochemical and Health-Promoting Properties. <i>Molecules</i> , 2021, 26, 2644.	1.7	4
8	Nutritional, Phytochemical Characteristics and In Vitro Effect on α -Amylase, α -Glucosidase, Lipase, and Cholinesterase Activities of 12 Coloured Carrot Varieties. <i>Foods</i> , 2021, 10, 808.	1.9	22
9	Effect of Inoculated Lactic Acid Fermentation on the Fermentable Saccharides and Polyols, Polyphenols and Antioxidant Activity Changes in Wheat Sourdough. <i>Molecules</i> , 2021, 26, 4193.	1.7	10
10	Fruit tree leaves as unconventional and valuable source of chlorophyll and carotenoid compounds determined by liquid chromatography-photodiode-quadrupole/time of flight-electrospray ionization-mass spectrometry (LC-PDA-qToF-ESI-MS). <i>Food Chemistry</i> , 2021, 349, 129156.	4.2	19
11	The Types of Polysaccharide Coatings and Their Mixtures as a Factor Affecting the Stability of Bioactive Compounds and Health-Promoting Properties Expressed as the Ability to Inhibit the α -Amylase and α -Glucosidase of Chokeberry Extracts in the Microencapsulation Process. <i>Foods</i> , 2021, 10, 1994.	1.9	7
12	Analysis of chemical compounds content in different varieties of carrots, including qualification and quantification of sugars, organic acids, minerals, and bioactive compounds by UPLC. <i>European Food Research and Technology</i> , 2021, 247, 3053-3062.	1.6	18
13	Physicochemical characterization and biological potential of Japanese quince polyphenol extract treated by different drying techniques. <i>LWT - Food Science and Technology</i> , 2021, 152, 112247.	2.5	8
14	Comparison of bioactive compounds and health promoting properties of fruits and leaves of apple, pear and quince. <i>Scientific Reports</i> , 2021, 11, 20253.	1.6	31
15	Profiling of polyphenols by LC-QTOF/ESI-MS, characteristics of nutritional compounds and in vitro effect on pancreatic lipase, α -glucosidase, α -amylase, cholinesterase and cyclooxygenase activities of sweet (<i>Prunus avium</i>) and sour (<i>P. cerasus</i>) cherries leaves and fruits. <i>Industrial Crops and Products</i> , 2021, 174, 114214.	2.5	18
16	Profile of Phenolic Compounds of <i>Prunus armeniaca</i> L. Leaf Extract Determined by LC-ESI-QTOF-MS/MS and Their Antioxidant, Anti-Diabetic, Anti-Cholinesterase, and Anti-Inflammatory Potency. <i>Antioxidants</i> , 2021, 10, 1869.	2.2	16
17	Microalgae as a Potential Functional Ingredient: Evaluation of the Phytochemical Profile, Antioxidant Activity and In-Vitro Enzymatic Inhibitory Effect of Different Species. <i>Molecules</i> , 2021, 26, 7593.	1.7	9
18	UPLC-PDA-Q/TOF-MS profiling of phenolic and carotenoid compounds and their influence on anticholinergic potential for AChE and BuChE inhibition and on-line antioxidant activity of selected <i>Hippophae rhamnoides</i> L. cultivars. <i>Food Chemistry</i> , 2020, 309, 125766.	4.2	42

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19	Carotenoids, chlorophylls, vitamin E and amino acid profile in fruits of nineteen <i>Chaenomeles</i> cultivars. <i>Journal of Food Composition and Analysis</i> , 2020, 93, 103608.	1.9	20
20	The Effect of Filtration on Physical and Chemical Properties of Osmo-Dehydrated Material. <i>Molecules</i> , 2020, 25, 5412.	1.7	4
21	Effects of Different Drying Methods on the Retention of Bioactive Compounds, On-Line Antioxidant Capacity and Color of the Novel Snack from Red-Fleshed Apples. <i>Molecules</i> , 2020, 25, 5521.	1.7	13
22	Sprouts vs. Microgreens as Novel Functional Foods: Variation of Nutritional and Phytochemical Profiles and Their In vitro Bioactive Properties. <i>Molecules</i> , 2020, 25, 4648.	1.7	60
23	Influence Carrier Agents, Drying Methods, Storage Time on Physico-Chemical Properties and Bioactive Potential of Encapsulated Sea Buckthorn Juice Powders. <i>Molecules</i> , 2020, 25, 3801.	1.7	25
24	Osmotic Dehydration as a Pretreatment Modulating the Physicochemical and Biological Properties of the Japanese Quince Fruit Dried by the Convective and Vacuum-Microwave Method. <i>Food and Bioprocess Technology</i> , 2020, 13, 1801-1816.	2.6	19
25	Dynamics of changes in organic acids, sugars and phenolic compounds and antioxidant activity of sea buckthorn and sea buckthorn-apple juices during malolactic fermentation. <i>Food Chemistry</i> , 2020, 332, 127382.	4.2	63
26	Roots and Leaf Extracts of <i>Dipsacus fullonum</i> L. and Their Biological Activities. <i>Plants</i> , 2020, 9, 78.	1.6	15
27	ABTS On-Line Antioxidant, $\hat{\alpha}$ -Amylase, $\hat{\alpha}$ -Glucosidase, Pancreatic Lipase, Acetyl- and Butyrylcholinesterase Inhibition Activity of <i>Chaenomeles</i> Fruits Determined by Polyphenols and other Chemical Compounds. <i>Antioxidants</i> , 2020, 9, 60.	2.2	24
28	The influence of different carrier agents and drying techniques on physical and chemical characterization of Japanese quince (<i>Chaenomeles japonica</i>) microencapsulation powder. <i>Food Chemistry</i> , 2020, 323, 126830.	4.2	25
29	Anticholinergic effects of <i>Actinidia arguta</i> fruits and their polyphenol content determined by liquid chromatography-photodiode array detector-quadrupole/time of flight-mass spectrometry (LC-MS-PDA-Q/TOF). <i>Food Chemistry</i> , 2019, 271, 216-223.	4.2	50
30	Influence of Different Drying Techniques on Phenolic Compounds, Antioxidant Capacity and Colour of <i>Ziziphus jujube</i> Mill. Fruits. <i>Molecules</i> , 2019, 24, 2361.	1.7	35
31	Degradation Kinetics of Anthocyanins in Sour Cherry Cloudy Juices at Different Storage Temperature. <i>Processes</i> , 2019, 7, 367.	1.3	15
32	Influence of different drying methods on the quality of Japanese quince fruit. <i>LWT - Food Science and Technology</i> , 2019, 114, 108416.	2.5	26
33	Anti-Hyperglycemic and Anticholinergic Effects of Natural Antioxidant Contents in Edible Flowers. <i>Antioxidants</i> , 2019, 8, 308.	2.2	55
34	Incorporation of bioflavonoids from <i>Bidens tripartite</i> into micelles of non-ionic surfactants – experimental and theoretical studies. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 184, 110553.	2.5	8
35	Principal component analysis (PCA) of physicochemical compounds™ content in different cultivars of peach fruits, including qualification and quantification of sugars and organic acids by HPLC. <i>European Food Research and Technology</i> , 2019, 245, 929-938.	1.6	43
36	Characterization in vitro potency of biological active fractions of seeds, skins and flesh from selected <i>Vitis vinifera</i> L. cultivars and interspecific hybrids. <i>Journal of Functional Foods</i> , 2019, 56, 353-363.	1.6	29

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37	Antidiabetic, Anticholinesterase and Antioxidant Activity vs. Terpenoids and Phenolic Compounds in Selected New Cultivars and Hybrids of Artichoke <i>Cynara scolymus</i> L.. <i>Molecules</i> , 2019, 24, 1222.	1.7	41
38	Content of bioactive compounds in the peach kernels and their antioxidant, anti-hyperglycemic, anti-aging properties. <i>European Food Research and Technology</i> , 2019, 245, 1123-1136.	1.6	33
39	Changes of peach juices during the shelf-life and their <i>in vitro</i> effect on glycolipid digestion and neurotransmitter metabolism. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1865-1873.	1.3	9
40	Polyphenol Compounds and Biological Activity of Caper (<i>Capparis spinosa</i> L.) Flowers Buds. <i>Plants</i> , 2019, 8, 539.	1.6	36
41	Anti-Oxidant and Anti-Enzymatic Activities of Sea Buckthorn (<i>Hippophaë rhamnoides</i> L.) Fruits Modulated by Chemical Components. <i>Antioxidants</i> , 2019, 8, 618.	2.2	66
42	Application of Polyethylene/Polypropylene Glycol Ethers of Fatty Alcohols for Micelle-Mediated Extraction of <i>Calendula</i> anthodium. <i>Journal of Surfactants and Detergents</i> , 2019, 22, 655-661.	1.0	6
43	Effect of the Addition of Polysaccharide Hydrocolloids on Sensory Quality, Color Parameters, and Anthocyanin Stabilization in Cloudy Strawberry Beverages. M. Teleszko, P. Nowicka, A. WojdyÅ, o. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 167-178.	0.6	5
44	The influence of physical properties of selected plant materials on the process of osmotic dehydration. <i>LWT - Food Science and Technology</i> , 2018, 91, 588-594.	2.5	28
45	Characterisation of (poly)phenolic constituents of two interspecific red hybrids of Rondo and Regent (<i>Vitis vinifera</i>) by LC-PDA-ESI-MS QTof. <i>Food Chemistry</i> , 2018, 239, 94-101.	4.2	34
46	Inhibitory Potential against Digestive Enzymes Linked to Obesity and Type 2 Diabetes and Content of Bioactive Compounds in 20 Cultivars of the Peach Fruit Grown in Poland. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 314-320.	1.4	38
47	Formulation and storage effects on pomegranate smoothie phenolic composition, antioxidant capacity and color. <i>LWT - Food Science and Technology</i> , 2018, 96, 322-328.	2.5	11
48	Phytochemical composition of smoothies combining pomegranate juice (<i>Punica granatum</i> L) and Mediterranean minor crop purÅ©es (<i>Ficus carica</i> , <i>Cydonia oblonga</i> , and <i>Ziziphus</i>) Tj ETQq0 0 0 rgBT /Overlook 10 Tf 50		
49	Phenolic and carotenoid profile of new goji cultivars and their anti-hyperglycemic, anti-aging and antioxidant properties. <i>Journal of Functional Foods</i> , 2018, 48, 632-642.	1.6	86
50	Effect of mixing different kinds of fruit juice with sour cherry puree on nutritional properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 114-129.	1.4	9
51	Phytochemical compounds and biological effects of <i>Actinidia</i> fruits. <i>Journal of Functional Foods</i> , 2017, 30, 194-202.	1.6	115
52	Preharvest treatments with malic, oxalic, and acetylsalicylic acids affect the phenolic composition and antioxidant capacity of coriander, dill and parsley. <i>Food Chemistry</i> , 2017, 226, 179-186.	4.2	50
53	The Influence of the Osmotic Dehydration Process on Physicochemical Properties of Osmotic Solution. <i>Molecules</i> , 2017, 22, 2246.	1.7	22
54	Phenolic compounds, antioxidant and antidiabetic activity of different cultivars of <i>Ficus carica</i> L. fruits. <i>Journal of Functional Foods</i> , 2016, 25, 421-432.	1.6	102

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55	Effect of cultivar and storage temperature on identification and stability of polyphenols in strawberry cloudy juices. <i>Journal of Food Composition and Analysis</i> , 2016, 54, 10-19.	1.9	26
56	Evaluation of phytochemicals, antioxidant capacity, and antidiabetic activity of novel smoothies from selected <i>Prunus</i> fruits. <i>Journal of Functional Foods</i> , 2016, 25, 397-407.	1.6	67
57	Sensory attributes and changes of physicochemical properties during storage of smoothies prepared from selected fruit. <i>LWT - Food Science and Technology</i> , 2016, 71, 102-109.	2.5	23
58	Stability of phenolic compounds, antioxidant activity and colour through natural sweeteners addition during storage of sour cherry puree. <i>Food Chemistry</i> , 2016, 196, 925-934.	4.2	34
59	Analysis of Phenolic Compounds and Antioxidant Activity in Wild Blackberry Fruits. <i>International Journal of Molecular Sciences</i> , 2015, 16, 14540-14553.	1.8	66
60	Determination of Phenolic Compounds and Antioxidant Activity in Leaves from Wild <i>Rubus L.</i> Species. <i>Molecules</i> , 2015, 20, 4951-4966.	1.7	52
61	Influence of Osmodehydration Pretreatment and Combined Drying Method on the Bioactive Potential of Sour Cherry Fruits. <i>Food and Bioprocess Technology</i> , 2015, 8, 824-836.	2.6	48
62	Bioactive compounds and sensory attributes of sour cherry puree sweetened with natural sweeteners. <i>International Journal of Food Science and Technology</i> , 2015, 50, 585-591.	1.3	12
63	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Dried Sour Cherry Fruits pre-Dehydrated in Fruit Concentrates. <i>Food and Bioprocess Technology</i> , 2015, 8, 2076-2095.	2.6	31
64	Identification and quantification of major derivatives of ellagic acid and antioxidant properties of thinning and ripe Spanish pomegranates. <i>Journal of Functional Foods</i> , 2015, 12, 354-364.	1.6	53
65	Evaluation of Sour Cherry (<i>Prunus cerasus</i> L.) Fruits for Their Polyphenol Content, Antioxidant Properties, and Nutritional Components. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12332-12345.	2.4	100
66	Effect of Convective and Vacuum Microwave Drying on the Bioactive Compounds, Color, and Antioxidant Capacity of Sour Cherries. <i>Food and Bioprocess Technology</i> , 2014, 7, 829-841.	2.6	303
67	ASSESSMENT OF SENSORY QUALITIES AND NUTRITIONAL VALUE OF CHOKEBERRY PUREE WITH ADDED FLAX POMACE AND DRIED LEAVES OF STEVIA. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .	0.1	1
68	MICROBIOLOGICAL HAZARDS IN MINIMALLY PROCESSED FOODS AND EFFECTIVE METHODS TO ELIMINATE THEM. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, 20, .	0.1	7