Agnieszka Wikiera

List of Publications by Year
in descending order

22	484	949033 11	759306 22
papers	citations	h-index	g-index

24	24	24	713
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Structural Determination of Pectins by Spectroscopy Methods. Coatings, 2022, 12, 546.	1.2	21
2	Structure and bioactivity of apple pectin isolated with arabinanase and mannanase. Food Chemistry, 2022, 388, 133020.	4.2	10
3	The Use of Endo-Cellulase and Endo-Xylanase for the Extraction of Apple Pectins as Factors Modifying Their Anticancer Properties and Affecting Their Synergy with the Active Form of Irinotecan. Pharmaceuticals, 2022, 15, 732.	1.7	5
4	The impact of catechins included in high fat diet on AMP-dependent protein kinase in apoE knock-out mice. International Journal of Food Sciences and Nutrition, 2021, 72, 348-356.	1.3	2
5	Enzymatically Extracted Apple Pectin Possesses Antioxidant and Antitumor Activity. Molecules, 2021, 26, 1434.	1.7	27
6	Newly Obtained Apple Pectin as an Adjunct to Irinotecan Therapy of Colorectal Cancer Reducing E. coli Adherence and Î²-Glucuronidase Activity. Cancers, 2021, 13, 2952.	1.7	19
7	Rhizopus oligosporus and Lactobacillus plantarum Co-Fermentation as a Tool for Increasing the Antioxidant Potential of Grass Pea and Flaxseed Oil-Cake Tempe. Molecules, 2020, 25, 4759.	1.7	8
8	Solid-State Fermented Flaxseed Oil Cake of Improved Antioxidant Capacity as Potential Food Additive. Journal of Food Processing and Preservation, 2017, 41, e12855.	0.9	11
9	Food Stabilizing Antioxidants Increase Nutrient Bioavailability in thein VitroModel. Journal of the American College of Nutrition, 2017, 36, 579-585.	1.1	3
10	Effect of Solid-State Fermentation Tempe Type on Antioxidant and Nutritional Parameters of Buckwheat Groats as Compared with Hydrothermal Processing. Journal of Food Processing and Preservation, 2016, 40, 298-305.	0.9	12
11	Prolonged tempe-type fermentation in order to improve bioactive potential and nutritional parameters of quinoa seeds. Journal of Cereal Science, 2016, 71, 116-121.	1.8	29
12	Endo-xylanase and endo-cellulase-assisted extraction of pectin from apple pomace. Carbohydrate Polymers, 2016, 142, 199-205.	5.1	80
13	Antioxidant Potential and Î±-galactosides Content of Unhulled Seeds of Dark Common Beans Subjected to Tempe-type Fermentation with <i>Rhizopus microsporus</i> var. <i>chinensis</i> and <i>Lactobacillus plantarum</i>. Food Science and Technology Research, 2015, 21, 765-770.	0.3	6
14	Application of Celluclast 1.5L in apple pectin extraction. Carbohydrate Polymers, 2015, 134, 251-257.	5.1	55
15	Anti-atherosclerotic activity of catechins depends on their stereoisomerism. Atherosclerosis, 2015, 240, 125-130.	0.4	12
16	Multicatalytic enzyme preparations as effective alternative to acid in pectin extraction. Food Hydrocolloids, 2015, 44, 156-161.	5.6	74
17	Development of complete hydrolysis of pectins from apple pomace. Food Chemistry, 2015, 172, 675-680.	4.2	59
18	Effect of flaxseed oil cake addition on antioxidant potential of grass pea tempeh. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	1

#	Article	IF	Citations
19	Dose effect of thermally modified catechins on the inhibition of atherosclerosis in apoE-knockout mice. Nauka Przyroda Technologie, 2015, 9, .	0.1	0
20	Proteolysis in tempeh-type products obtained with Rhizopus and Aspergillus strains from grass pea (Lathyrus sativus) seeds [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 125-132.	0.2	7
21	Effects of thermally modified green tea catechins on the oxidative and hydrolytic stability of butter. Health, 2009, 01, 192-196.	0.1	2
22	Effects of non-fermented tea extracts on in vitro digestive hydrolysis of lipids and on cholesterol precipitation. European Food Research and Technology, 2008, 226, 731-736.	1.6	6