MaÅ‚gorzata Darewicz

List of Publications by Year
in descending order

53	1,918	331538 21	254106 43
papers	citations	h-index	g-index

53	53	53	1976
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	BIOPEP-UWM Database of Bioactive Peptides: Current Opportunities. International Journal of Molecular Sciences, 2019, 20, 5978.	1.8	454
2	Foodâ€Originating ACE Inhibitors, Including Antihypertensive Peptides, as Preventive Food Components in Blood Pressure Reduction. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 114-134.	5.9	239
3	BIOPEP database and other programs for processing bioactive peptide sequences. Journal of AOAC INTERNATIONAL, 2008, 91, 965-80.	0.7	131
4	BIOPEP database of sensory peptides and amino acids. Food Research International, 2016, 85, 155-161.	2.9	116
5	Chemometrics and cheminformatics in the analysis of biologically active peptides from food sources. Journal of Functional Foods, 2015, 16, 334-351.	1.6	74
6	Food protein-originating peptides as tastants - Physiological, technological, sensory, and bioinformatic approaches. Food Research International, 2016, 89, 27-38.	2.9	74
7	Angiotensin I-Converting Enzyme (ACE) Inhibitory Activity and ACE Inhibitory Peptides of Salmon (Salmo salar) Protein Hydrolysates Obtained by Human and Porcine Gastrointestinal Enzymes. International Journal of Molecular Sciences, 2014, 15, 14077-14101.	1.8	60
8	Elucidation of the role of in silico methodologies in approaches to studying bioactive peptides derived from foods. Journal of Functional Foods, 2019, 61, 103486.	1.6	52
9	Food Proteins as Precursors of Bioactive Peptides â€" Classification Into Families. Food Science and Technology International, 2007, 13, 393-404.	1.1	51
10	Evolving research trends in bioinformatics. Briefings in Bioinformatics, 2006, 8, 88-95.	3.2	43
11	Peptides Derived from Foods as Supportive Diet Components in the Prevention of Metabolic Syndrome. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 63-81.	5.9	39
12	Understanding the nature of bitter-taste di- and tripeptides derived from food proteins based on chemometric analysis. Journal of Food Biochemistry, 2019, 43, e12500.	1.2	38
13	The Preventive Potential of Milk and Colostrum Proteins and Protein Fragments. Food Reviews International, 2011, 27, 357-388.	4.3	35
14	Bioinformatic-aided prediction for release possibilities of bioactive peptides from plant proteins. Acta Alimentaria, 2004, 33, 227-235.	0.3	31
15	Antioxidant properties of carp (Cyprinus carpio L.) protein ex vivo and in vitro hydrolysates. Food Chemistry, 2016, 194, 770-779.	4.2	30
16	The effect of glycosylation on emulsifying and structural properties of bovine Î²-casein. Molecular Nutrition and Food Research, 2001, 45, 15-20.	0.0	28
17	Characteristics of Biopeptides Released In Silico from Collagens Using Quantitative Parameters. Foods, 2020, 9, 965.	1.9	28
18	Antioxidant properties of salmon (Salmo salar L.) protein fraction hydrolysates revealed following their ex vivo digestion and in vitro hydrolysis. Journal of the Science of Food and Agriculture, 2016, 96, 2764-2772.	1.7	27

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19	Ex vivo digestion of carp muscle tissue â€“ ACE inhibitory and antioxidant activities of the obtained hydrolysates. Food and Function, 2015, 6, 210-217.	2.1	24
20	Dephosphorylation-induced structural changes in Î²-casein and its amphiphilic fragment in relation to emulsion properties. Biochimie, 2000, 82, 191-195.	1.3	23
21	Common Amino Acid Subsequences in a Universal Proteomeâ€”Relevance for Food Science. International Journal of Molecular Sciences, 2015, 16, 20748-20773.	1.8	23
22	Carp proteins as a source of bioactive peptides - an in silico approach. Czech Journal of Food Sciences, 2016, 34, 111-117.	0.6	21
23	Internet Databases of the Properties, Enzymatic Reactions, and Metabolism of Small Moleculesâ€”Search Options and Applications in Food Science. International Journal of Molecular Sciences, 2016, 17, 2039.	1.8	20
24	Computational Characterisation and Identification of Peptides for in silico Detection of Potentially Celiac-Toxic Proteins. Food Science and Technology International, 2007, 13, 125-133.	1.1	19
25	Biological and Chemical Databases for Research into the Composition of Animal Source Foods. Food Reviews International, 2013, 29, 321-351.	4.3	19
26	Structural characteristics of food protein-originating di- and tripeptides using principal component analysis. European Food Research and Technology, 2018, 244, 1751-1758.	1.6	17
27	Soybean (Glycine max) Protein Hydrolysates as Sources of Peptide Bitter-Tasting Indicators: An Analysis Based on Hybrid and Fragmentomic Approaches. Applied Sciences (Switzerland), 2020, 10, 2514.	1.3	15
28	Modulation of physico-chemical properties of bovine b-casein by nonenzymatic glycation associated with enzymatic dephosphorylation. Acta Alimentaria, 1999, 28, 339-354.	0.3	14
29	Using Internet Databases for Food Science Organic Chemistry Students To Discover Chemical Compound Information. Journal of Chemical Education, 2015, 92, 874-876.	1.1	14
30	Gouda Cheese with Modified Content of Î²-Casein as a Source of Peptides with ACE- and DPP-IV-Inhibiting Bioactivity: A Study Based on In Silico and In Vitro Protocol. International Journal of Molecular Sciences, 2021, 22, 2949.	1.8	14
31	BIOPEP-UWM Virtualâ€”A Novel Database of Food-Derived Peptides with In Silico-Predicted Biological Activity. Applied Sciences (Switzerland), 2022, 12, 7204.	1.3	14
32	Some physico-chemical properties and structural changes of bovine Î²-casein upon glycation. Molecular Nutrition and Food Research, 1998, 42, 213-214.	0.0	13
33	Structureâ€“Activity Prediction of ACE Inhibitory/Bitter Dipeptidesâ€”A Chemometric Approach Based on Stepwise Regression. Molecules, 2019, 24, 950.	1.7	13
34	Hybrid Approach in the Analysis of Bovine Milk Protein Hydrolysates as a Source of Peptides Containing Di- and Tripeptide Bitterness Indicators. Polish Journal of Food and Nutrition Sciences, 0, , 139-150.	0.6	12
35	Celiac Diseaseâ€”Background, Molecular, Bioinformatics and Analytical Aspects. Food Reviews International, 2008, 24, 311-329.	4.3	11
36	Annotation of Peptide Structures Using SMILES and Other Chemical Codesâ€“Practical Solutions. Molecules, 2017, 22, 2075.	1.7	11

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37	Formation and stabilization of emulsion with A1, A2 and B Î²-casein genetic variants. European Food Research and Technology, 2007, 226, 147-152.	1.6	10
38	Properties of peptides released from salmon and carp via simulated human-like gastrointestinal digestion described applying quantitative parameters. PLoS ONE, 2021, 16, e0255969.	1.1	8
39	Some properties of Î²-casein modified via phosphatase. Acta Alimentaria, 2005, 34, 403-415.	0.3	6
40	Evaluation of In Silico Prediction Possibility of Epitope Sequences Using Experimental Data Concerning Allergenic Food Proteins Summarized in BIOPEP Database.. Polish Journal of Food and Nutrition Sciences, 2012, 62, 151-157.	0.6	6
41	Epitopic hexapeptide sequences from Baltic cod parvalbumin beta (allergen Gad c 1) are common in the universal proteome. Peptides, 2012, 38, 105-109.	1.2	6
42	Free Accessible Databases as a Source of Information about Food Components and Other Compounds with Anticancer Activityâ€“Brief Review. Molecules, 2019, 24, 789.	1.7	6
43	The Occurrence of Sequences Identical with Epitopes from the Allergen Pen a 1.0102 Among Food and Non-Food Proteins. Polish Journal of Food and Nutrition Sciences, 2015, 65, 21-29.	0.6	5
44	Databases of bioactive peptides. , 2021, , 309-330.		4
45	Proposal of the Annotation of Phosphorylated Amino Acids and Peptides Using Biological and Chemical Codes. Molecules, 2021, 26, 712.	1.7	4
46	Introducing a Simple Equation To Express Oxidation States as an Alternative to Using Rules Associated with Words Alone. Journal of Chemical Education, 2018, 95, 340-342.	1.1	3
47	Databases and Associated Bioinformatic Tools in Studies of Food Allergens, Epitopes and Haptens â€“ a Review. Polish Journal of Food and Nutrition Sciences, 2018, 68, 103-113.	0.6	3
48	European Carp (Cyprinus carpio L.) Protein-Derived Ex Vivo Digests and In Vitro Hydrolysates Differ in the ACE I Inhibitory Activity and Composition of Released ACE Inhibitory Peptides. Protein and Peptide Letters, 2017, 24, 156-164.	0.4	3
49	Angiotensin I-converting enzyme inhibitory peptides in oat (Avena sativa L.) proteins-derived digests â€“ In silico and in vitro study. New Biotechnology, 2016, 33, S173.	2.4	2
50	BIOLOGICALLY ACTIVE PEPTIDES RELEASED FROM FOOD PROTEINS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, 21, .	0.1	2
51	Action of the chymosin on reconstituted casein systems. Acta Alimentaria, 2003, 32, 169-179.	0.3	1
52	BIOLOGICALLY ACTIVE PEPTIDES FROM FOOD PROTEINS: IN SILICO , IN VITRO AND IN VIVO STUDIES, APPLICATION ASPECTS, AND SAFETY EVALUATION. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	1
53	Association between Intake of Fermented Dairy Products and Diet Quality, Health Beliefs in a Representative Sample of Polish Population. , 2020, 61, .		1