

Marek Kieliszek

List of Publications by Year in descending order

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Version: 2024-02-01

92
papers

4,513
citations

126858

33
h-index

110317

64
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97
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97
docs citations

97
times ranked

4543
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comprehensive Review on Selenium and Its Effects on Human Health and Distribution in Middle Eastern Countries. <i>Biological Trace Element Research</i> , 2022, 200, 971-987.	1.9	73
2	COVID-19 and Selenium Deficiency: a Systematic Review. <i>Biological Trace Element Research</i> , 2022, 200, 3945-3956.	1.9	42
3	Yeast Protein as an Easily Accessible Food Source. <i>Metabolites</i> , 2022, 12, 63.	1.3	72
4	Effect of the various fats on the structural characteristics of the hard dough biscuit. <i>LWT - Food Science and Technology</i> , 2022, 159, 113227.	2.5	10
5	A review on cullin neddylation and strategies to identify its inhibitors for cancer therapy. <i>3 Biotech</i> , 2022, 12, 103.	1.1	4
6	Selenium in the Prevention of SARS-CoV-2 and Other Viruses. <i>Biological Trace Element Research</i> , 2022, , 1.	1.9	12
7	Uncovering the Industrial Potentials of Lemongrass Essential Oil as a Food Preservative: A Review. <i>Antioxidants</i> , 2022, 11, 720.	2.2	18
8	Delving the Role of <i>Caralluma fimbriata</i> : An Edible Wild Plant to Mitigate the Biomarkers of Metabolic Syndrome. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-17.	1.9	10
9	Effect of Selenium on the Growth and Lipid Accumulation of <i>Yarrowia lipolytica</i> Yeast. <i>Biological Trace Element Research</i> , 2021, 199, 1611-1622.	1.9	24
10	Selenium. <i>Advances in Food and Nutrition Research</i> , 2021, 96, 417-429.	1.5	18
11	Carotenoids and Some Other Pigments from Fungi and Yeasts. <i>Metabolites</i> , 2021, 11, 92.	1.3	53
12	Characteristics of the Proteolytic Enzymes Produced by Lactic Acid Bacteria. <i>Molecules</i> , 2021, 26, 1858.	1.7	124
13	Lipid Remodeling in the Mitochondria upon Ageing during the Long-Lasting Cultivation of <i>Endomyces magnusii</i> . <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4069.	1.3	1
14	Recent advances in microbial transglutaminase biosynthesis and its application in the food industry. <i>Trends in Food Science and Technology</i> , 2021, 110, 458-469.	7.8	41
15	Use of <i>Propionibacterium freudenreichii</i> T82 Strain for Effective Biosynthesis of Propionic Acid and Trehalose in a Medium with Apple Pomace Extract and Potato Wastewater. <i>Molecules</i> , 2021, 26, 3965.	1.7	10
16	The Effects of Hydrocolloids-Protein Mixture as a Fat Replacer on Physicochemical Characteristics of Sugar-Free Muffin Cake: Modeling and Optimization. <i>Foods</i> , 2021, 10, 1549.	1.9	13
17	A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. <i>Molecules</i> , 2021, 26, 4893.	1.7	103
18	<i>Sporobolomyces</i> and <i>Sporidiobolus</i> "non-conventional yeasts for use in industries. <i>Fungal Biology Reviews</i> , 2021, 37, 41-58.	1.9	24

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19	Physical, structural and sensory properties of wafer batter and wafer sheets influenced by various sources of grains. <i>LWT - Food Science and Technology</i> , 2021, 149, 111826.	2.5	15
20	An overview of chia seed (<i>Salvia hispanica</i> L.) bioactive peptidesâ€™™ derivation and utilization as an emerging nutraceutical food. <i>Frontiers in Bioscience</i> , 2021, 26, 643.	0.8	25
21	An effect of positional isomerism of benzoic acid derivatives on antibacterial activity against <i>Escherichia coli</i> . <i>Open Life Sciences</i> , 2021, 16, 594-601.	0.6	10
22	DT389-YP7, a Recombinant Immunotoxin against Glypican-3 That Inhibits Hepatocellular Cancer Cells: An In Vitro Study. <i>Toxins</i> , 2021, 13, 749.	1.5	16
23	Engineering of Cytolethal Distending Toxin B by Its Reducing Immunogenicity and Maintaining Stability as a New Drug Candidate for Tumor Therapy; an In Silico Study. <i>Toxins</i> , 2021, 13, 785.	1.5	5
24	An Intricate Review on Nutritional and Analytical Profiling of Coconut, Flaxseed, Olive, and Sunflower Oil Blends. <i>Molecules</i> , 2021, 26, 7187.	1.7	22
25	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. <i>Molecules</i> , 2021, 26, 6763.	1.7	24
26	Phytochemistry, Food Application, and Therapeutic Potential of the Medicinal Plant (<i>Withania</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	1.7	29
27	Influence of potato variety on polyphenol profile composition and glycoalcaloid contents of potato juice. <i>Open Chemistry</i> , 2021, 19, 1216-1223.	1.0	7
28	Evaluation of Excreta/Secreta of <i>Lucilia sericata</i> Larvae as a New Antibacterial Candidate for Treatment of MRSA Ocular Infection. <i>Biointerface Research in Applied Chemistry</i> , 2021, 12, 5638-5646.	1.0	1
29	Effect of Selected Cations and B Vitamins on the Biosynthesis of Carotenoids by <i>Rhodotorula mucilaginosa</i> Yeast in the Media with Agro-Industrial Wastes. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11886.	1.3	7
30	Valorization of Deproteinated Potato Juice Water into Î²-Glucan Preparation of <i>C. utilis</i> Origin: Comparative Study of Preparations Obtained by Two Isolation Methods. <i>Waste and Biomass Valorization</i> , 2020, 11, 3257-3271.	1.8	17
31	Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb (<i>Rheum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2.5 60	2.5	60
32	Recent insights into chemical and pharmacological studies of bee bread. <i>Trends in Food Science and Technology</i> , 2020, 97, 300-316.	7.8	67
33	Impact of Atmospheric Pressure Microwave Plasma Treatment on Quality of Selected Spices. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6815.	1.3	16
34	Structural and proteomic analyses of vitelline membrane proteins of blackbird (<i>Turdus merula</i>) and song thrush (<i>Turdus philomelos</i>). <i>Scientific Reports</i> , 2020, 10, 19344.	1.6	3
35	Metabolic Response of the Yeast <i>Candida utilis</i> During Enrichment in Selenium. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5287.	1.8	26
36	A New Approach for the Production of Selenium-Enriched and Probiotic Yeast Biomass from Agro-Industrial by-Products in a Stirred-Tank Bioreactor. <i>Metabolites</i> , 2020, 10, 508.	1.3	3

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37	Selenium supplementation in the prevention of coronavirus infections (COVID-19). Medical Hypotheses, 2020, 143, 109878.	0.8	141
38	Production of lipids and carotenoids by <i>Rhodotorula gracilis</i> ATCC 10788 yeast in a bioreactor using low-cost wastes. Biocatalysis and Agricultural Biotechnology, 2020, 26, 101634.	1.5	36
39	Biological Activity of Some Aromatic Plants and Their Metabolites, with an Emphasis on Health-Promoting Properties. Molecules, 2020, 25, 2478.	1.7	20
40	Accumulation of Selenium in <i>Candida utilis</i> Growing in Media of Increasing Concentration of this Element. Applied Sciences (Switzerland), 2020, 10, 1439.	1.3	8
41	Sequencing and Analysis of the Genome of <i>Propionibacterium freudenreichii</i> T82 Strain: Importance for Industry. Biomolecules, 2020, 10, 348.	1.8	9
42	Biotechnological Methods of Management and Utilization of Potato Industry Waste—a Review. Potato Research, 2020, 63, 431-447.	1.2	51
43	Characterization of structure and protein of vitelline membranes of precocial (ring-necked pheasant,) Tj ETQq1 1 0.784314 rgBT /Ove e0228310.	1.1	7
44	The aspects of microbial biomass use in the utilization of selected waste from the agro-food industry. Open Life Sciences, 2020, 15, 787-796.	0.6	22
45	Title is missing!. , 2020, 15, e0228310.		0
46	Title is missing!. , 2020, 15, e0228310.		0
47	Title is missing!. , 2020, 15, e0228310.		0
48	Title is missing!. , 2020, 15, e0228310.		0
49	Title is missing!. , 2020, 15, e0228310.		0
50	Title is missing!. , 2020, 15, e0228310.		0
51	Title is missing!. , 2020, 15, e0228310.		0
52	Title is missing!. , 2020, 15, e0228310.		0
53	Optimization of propionic acid production in apple pomace extract with <i>Propionibacterium freudenreichii</i> . Preparative Biochemistry and Biotechnology, 2019, 49, 974-986.	1.0	20
54	Effect of exogenous stress factors on the biosynthesis of carotenoids and lipids by <i>Rhodotorula</i> yeast strains in media containing agro-industrial waste. World Journal of Microbiology and Biotechnology, 2019, 35, 157.	1.7	59

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55	Simultaneous Production of Lipids and Carotenoids by the Red Yeast <i>Rhodotorula</i> from Waste Glycerol Fraction and Potato Wastewater. <i>Applied Biochemistry and Biotechnology</i> , 2019, 189, 589-607.	1.4	75
56	Selenium – Fascinating Microelement, Properties and Sources in Food. <i>Molecules</i> , 2019, 24, 1298.	1.7	326
57	Effect of selenium on growth and antioxidative system of yeast cells. <i>Molecular Biology Reports</i> , 2019, 46, 1797-1808.	1.0	65
58	Effect of Processing Methods and Storage Time on the Content of Bioactive Compounds in Blue Honeysuckle Berry Purees. <i>Agronomy</i> , 2019, 9, 860.	1.3	31
59	The Effect of the Addition of Blue Honeysuckle Berry Juice to Apple Juice on the Selected Quality Characteristics, Anthocyanin Stability, and Antioxidant Properties. <i>Biomolecules</i> , 2019, 9, 744.	1.8	57
60	Effect of Selenium on Lipid and Amino Acid Metabolism in Yeast Cells. <i>Biological Trace Element Research</i> , 2019, 187, 316-327.	1.9	59
61	Effect of Pullulan on Physicochemical, Microbiological, and Sensory Quality of Yogurts. <i>Current Pharmaceutical Biotechnology</i> , 2019, 20, 489-496.	0.9	26
62	Pathophysiological significance of protein hydrophobic interactions: An emerging hypothesis. <i>Medical Hypotheses</i> , 2018, 110, 15-22.	0.8	46
63	Comparative analysis of structure and strength of vitelline membrane and physical parameters of yolk of ostrich, emu, and greater rhea eggs. <i>Poultry Science</i> , 2018, 97, 1032-1040.	1.5	7
64	Torulene and torularhodin: – new – fungal carotenoids for industry?. <i>Microbial Cell Factories</i> , 2018, 17, 49.	1.9	113
65	Application of Industrial Wastes for the Production of Microbial Single-Cell Protein by Fodder Yeast <i>Candida utilis</i> . <i>Waste and Biomass Valorization</i> , 2018, 9, 57-64.	1.8	62
66	<i>Propionibacterium</i> spp. – source of propionic acid, vitamin B12, and other metabolites important for the industry. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 515-538.	1.7	138
67	Pollen and bee bread as new health-oriented products: A review. <i>Trends in Food Science and Technology</i> , 2018, 71, 170-180.	7.8	244
68	Speciation Analysis of Selenium in <i>Candida utilis</i> Yeast Cells Using HPLC-ICP-MS and UHPLC-ESI-Orbitrap MS Techniques. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 2050.	1.3	16
69	Equilibrium modeling of selenium binding from aqueous solutions by <i>Candida utilis</i> ATCC 9950 yeasts. <i>3 Biotech</i> , 2018, 8, 388.	1.1	17
70	The scale-up cultivation of <i>Candida utilis</i> in waste potato juice water with glycerol affects biomass and β (1,3)/ β (1,6)-glucan characteristic and yield. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9131-9145.	1.7	29
71	Modification of the cell wall structure of <i>Saccharomyces cerevisiae</i> strains during cultivation on waste potato juice water and glycerol towards biosynthesis of functional polysaccharides. <i>Journal of Biotechnology</i> , 2018, 281, 1-10.	1.9	31
72	Influence of harvest seasons on the chemical composition and antioxidant activity in <i>Rosa rugosa</i> petals. <i>Journal of Agricultural Economics</i> , 2018, , .	0.1	2

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73	Biotechnological use of <i>Candida</i> yeasts in the food industry: A review. <i>Fungal Biology Reviews</i> , 2017, 31, 185-198.	1.9	84
74	Evaluation of lipid biosynthesis ability by <i>Rhodotorula</i> and <i>Sporobolomyces</i> strains in medium with glycerol. <i>European Food Research and Technology</i> , 2017, 243, 275-286.	1.6	29
75	Binding and Conversion of Selenium in <i>Candida utilis</i> ATCC 9950 Yeasts in Bioreactor Culture. <i>Molecules</i> , 2017, 22, 352.	1.7	32
76	UPLC-PDA-Q/TOF-MS Profile of Polyphenolic Compounds of Liqueurs from Rose Petals (<i>Rosa rugosa</i>). <i>Molecules</i> , 2017, 22, 1832.	1.7	32
77	Application of Sodium Selenite in the Prevention and Treatment of Cancers. <i>Cells</i> , 2017, 6, 39.	1.8	87
78	Identification and Characterization of Oleaginous Yeast Isolated from Kefir and Its Ability to Accumulate Intracellular Fats in Deproteinized Potato Wastewater with Different Carbon Sources. <i>BioMed Research International</i> , 2017, 2017, 1-19.	0.9	28
79	Profile of the Phenolic Compounds of <i>Rosa rugosa</i> Petals. <i>Journal of Food Quality</i> , 2017, 2017, 1-10.	1.4	33
80	The Effect of Pullulan on the Growth and Acidifying Activity of Selected Stool Microflora of Human. <i>Current Pharmaceutical Biotechnology</i> , 2017, 18, 121-126.	0.9	32
81	Current Knowledge on the Importance of Selenium in Food for Living Organisms: A Review. <i>Molecules</i> , 2016, 21, 609.	1.7	300
82	<i>Rhodotorula glutinis</i> – potential source of lipids, carotenoids, and enzymes for use in industries. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 6103-6117.	1.7	161
83	Spectrophotometric evaluation of selenium binding by <i>Saccharomyces cerevisiae</i> ATCC MYA-2200 and <i>Candida utilis</i> ATCC 9950 yeast. <i>Journal of Trace Elements in Medicine and Biology</i> , 2016, 35, 90-96.	1.5	42
84	Effects of Selenium on Morphological Changes in <i>Candida utilis</i> ATCC 9950 Yeast Cells. <i>Biological Trace Element Research</i> , 2016, 169, 387-393.	1.9	43
85	Influence of Selenium Content in the Culture Medium on Protein Profile of Yeast Cells <i>Candida utilis</i> ATCC 9950. <i>Oxidative Medicine and Cellular Longevity</i> , 2015, 2015, 1-6.	1.9	26
86	Accumulation and metabolism of selenium by yeast cells. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 5373-5382.	1.7	144
87	Microbial transglutaminase and its application in the food industry. A review. <i>Folia Microbiologica</i> , 2014, 59, 241-250.	1.1	325
88	Chemical composition of the cell wall of probiotic and brewer's yeast in response to cultivation medium with glycerol as a carbon source. <i>European Food Research and Technology</i> , 2013, 237, 489-499.	1.6	36
89	Selenium: Significance, and outlook for supplementation. <i>Nutrition</i> , 2013, 29, 713-718.	1.1	294
90	PURIFICATION AND CHARACTERIZATION OF A PROTEINASE FROM THE PROBIOTIC <i>Lactobacillus rhamnosus</i> OXY. <i>Preparative Biochemistry and Biotechnology</i> , 2012, 42, 476-488.	1.0	37

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91	CHARACTERISTICS AND APPLICATION OF SILVER NANOPARTICLES IN THE FOOD INDUSTRY - REVIEW. Carpathian Journal of Food Science and Technology, 0, , 153-160.	0.0	1
92	BLUE HONEYSUCKLE BERRY (LONICERA CAERULEA L.), AS RAW MATERIAL, IS PARTICULARLY PREDISPOSED TO THE PRODUCTION OF FUNCTIONAL FOODS. Carpathian Journal of Food Science and Technology, 0, , 144-155.	0.0	2