

Magdalena Jeszka-Skowron

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

1,037
citations

516561

16
h-index

580701

25
g-index

29
all docs

29
docs citations

29
times ranked

1751
citing authors

#	ARTICLE	IF	CITATIONS
1	Variation in the Content of Bioactive Compounds in Infusions Prepared from Different Parts of Wild Polish Stinging Nettle (<i>Urtica dioica</i> L.). <i>Molecules</i> , 2022, 27, 4242.	1.7	4
2	Raisins and the other dried fruits: Chemical profile and health benefits. , 2020, , 229-238.		5
3	<i>Valeriana dioscoridis</i> aerial parts' extracts - A new source of phytochemicals with antioxidant and enzyme inhibitory activities. <i>Industrial Crops and Products</i> , 2020, 148, 112273.	2.5	13
4	Comparison of methylxantines, trigonelline, nicotinic acid and nicotinamide contents in brews of green and processed Arabica and Robusta coffee beans – Influence of steaming, decaffeination and roasting processes on coffee beans. <i>LWT - Food Science and Technology</i> , 2020, 125, 109344.	2.5	31
5	Paper for Discussion: <i>Cistus incanus</i> a promising herbal tea rich in bioactive compounds: LC-MS/MS determination of catechins, flavonols, phenolic acids and alkaloids – A comparison with <i>Camellia sinensis</i> , Rooibos and Hoan Ngoc herbal tea. <i>Journal of Food Composition and Analysis</i> , 2019, 79, 151-152.	1.9	0
6	Fragmentation studies of selected drugs utilized in palliative care. <i>European Journal of Mass Spectrometry</i> , 2018, 24, 420-436.	0.5	8
7	<i>Cistus incanus</i> a promising herbal tea rich in bioactive compounds: LC-MS/MS determination of catechins, flavonols, phenolic acids and alkaloids – A comparison with <i>Camellia sinensis</i> , Rooibos and Hoan Ngoc herbal tea. <i>Journal of Food Composition and Analysis</i> , 2018, 74, 71-81.	1.9	47
8	Quality assessment of goji fruits, cranberries, and raisins using selected markers. <i>European Food Research and Technology</i> , 2018, 244, 2159-2168.	1.6	12
9	Positive and negative aspects of green coffee consumption – Antioxidant activity versus mycotoxins. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4022-4028.	1.7	16
10	In vitro and in vivo analyses of <i>Morus alba</i> Polish var. wielkolistna zolwinska leaf ethanol-water extract-antioxidant and hypocholesterolemic activities in hyperlipidemic rats. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600514.	1.0	3
11	Detection of bisphenol A, cumylphenol and parabens in surface waters of Greater Poland Voivodeship. <i>Journal of Environmental Management</i> , 2017, 204, 50-60.	3.8	39
12	Usage of Capillary Isotachopheresis and Antioxidant Capacity Measurement in Analysis of Changes in Coffee Properties After Roasting, Steaming and Decaffeination. <i>Food Analytical Methods</i> , 2017, 10, 1245-1251.	1.3	9
13	Potential health benefits and quality of dried fruits: Goji fruits, cranberries and raisins. <i>Food Chemistry</i> , 2017, 221, 228-236.	4.2	66
14	Application of dendrimer modified halloysite nanotubes as a new sorbent for ultrasound-assisted dispersive micro-solid phase extraction and sequential determination of cadmium and lead in water samples. <i>Journal of Analytical Atomic Spectrometry</i> , 2016, 31, 1505-1514.	1.6	33
15	The Effects of Supplementary Mulberry Leaf (<i>Morus alba</i>) Extracts on the Trace Element Status (Fe, Zn) Tj ETQq1 1 0.784314 rgBT /Over Element Research, 2016, 174, 158-165.	1.9	38
16	Determination of Parabens in Polish River and Lake Water as a Function of Season. <i>Analytical Letters</i> , 2016, 49, 1734-1747.	1.0	28
17	Determination of parabens in cosmetic products using high performance liquid chromatography with fluorescence detection. <i>Analytical Methods</i> , 2016, 8, 3903-3909.	1.3	26
18	Relationship between antioxidant capacity, chlorogenic acids and elemental composition of green coffee. <i>LWT - Food Science and Technology</i> , 2016, 73, 243-250.	2.5	67

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19	Chlorogenic acids, caffeine content and antioxidant properties of green coffee extracts: influence of green coffee bean preparation. <i>European Food Research and Technology</i> , 2016, 242, 1403-1409.	1.6	146
20	Multiwalled carbon nanotubes as solid sorbent in dispersive micro solid-phase extraction for the sequential determination of cadmium and lead in water samples. <i>Microchemical Journal</i> , 2016, 126, 296-301.	2.3	87
21	Determination of antioxidant activity, rutin, quercetin, phenolic acids and trace elements in tea infusions: Influence of citric acid addition on extraction of metals. <i>Journal of Food Composition and Analysis</i> , 2015, 40, 70-77.	1.9	93
22	Analytical methods applied for the characterization and the determination of bioactive compounds in coffee. <i>European Food Research and Technology</i> , 2015, 240, 19-31.	1.6	95
23	Mulberry leaf extract intake reduces hyperglycaemia in streptozotocin (STZ)-induced diabetic rats fed high-fat diet. <i>Journal of Functional Foods</i> , 2014, 8, 9-17.	1.6	98
24	Analysis of Antioxidant Activity, Chlorogenic Acid, and Rutin Content of <i>Camellia sinensis</i> Infusions Using Response Surface Methodology Optimization. <i>Food Analytical Methods</i> , 2014, 7, 2033-2041.	1.3	47
25	Sequential multi-element determination of iron and zinc in water samples by high-resolution continuum source graphite furnace atomic absorption spectrometry after column solid-phase extraction onto multiwalled carbon nanotubes. <i>Microchemical Journal</i> , 2014, 117, 138-143.	2.3	21
26	OPTIMIZING PROCESS OF EXTRACTING PHENOLIC COMPOUNDS HAVING ANTIRADICAL ACTIVITY FROM WHITE MULBERRY LEAVES BY MEANS OF RESPONSE SURFACE METHODOLOGY (RSM). <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .	0.1	4