

Monika KaraÅ›

List of Publications by Year in descending order

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36
papers

1,973
citations

257450
24
h-index

345221
36
g-index

36
all docs

36
docs citations

36
times ranked

2404
citing authors

#	ARTICLE	IF	CITATIONS
1	Selected species of edible insects as a source of nutrient composition. Food Research International, 2015, 77, 460-466.	6.2	267
2	Comparison of functional properties of edible insects and protein preparations thereof. LWT - Food Science and Technology, 2018, 91, 168-174.	5.2	183
3	Antioxidant and Anti-Inflammatory Activities of Hydrolysates and Peptide Fractions Obtained by Enzymatic Hydrolysis of Selected Heat-Treated Edible Insects. Nutrients, 2017, 9, 970.	4.1	152
4	Current Trends of Bioactive Peptidesâ€™ New Sources and Therapeutic Effect. Foods, 2020, 9, 846.	4.3	127
5	Digestion and bioavailability of bioactive phytochemicals. International Journal of Food Science and Technology, 2017, 52, 291-305.	2.7	123
6	Antioxidant activity of predigested protein obtained from a range of farmed edible insects. International Journal of Food Science and Technology, 2017, 52, 306-312.	2.7	106
7	Stevia Rebaudiana Bert. Leaf Extracts as a Multifunctional Source of Natural Antioxidants. Molecules, 2015, 20, 5468-5486.	3.8	95
8	The impact of fermentation and in vitro digestion on formation angiotensin converting enzyme (ACE) inhibitory peptides from pea proteins. Food Chemistry, 2013, 141, 3774-3780.	8.2	94
9	Identification of antioxidant and anti-inflammatory peptides obtained by simulated gastrointestinal digestion of three edible insects species (<i>Gryllosigillus</i> , <i>Tenebrio molitor</i>) Tj ETQq1 1 0.784317 rgBT /Overlock 1	2.7	69
10	Anti-inflammatory and antioxidative activity of anthocyanins from purple basil leaves induced by selected abiotic elicitors. Food Chemistry, 2015, 172, 71-77.	8.2	71
11	Identification of potential inhibitory peptides of enzymes involved in the metabolic syndrome obtained by simulated gastrointestinal digestion of fermented bean (Phaseolus vulgaris L.) seeds. Food Research International, 2017, 100, 489-496.	6.2	67
12	Ozone-induced changes in the content of bioactive compounds and enzyme activity during storage of pepper fruits. Food Chemistry, 2016, 211, 59-67.	8.2	60
13	Evaluation of ACE, α -glucosidase, and lipase inhibitory activities of peptides obtained by in vitro digestion of selected species of edible insects. European Food Research and Technology, 2020, 246, 1361-1369.	3.3	51
14	Antioxidative and anti-inflammatory potential of phenolics from purple basil (<i>Ocimum basilicum</i>) Tj ETQq0 0 0 rgBT /Overlock 1 Food Science and Technology, 2016, 51, 163-170.	2.7	49
15	Characterization of Active Compounds of Different Garlic (<i>Allium sativum</i> L.) Cultivars. Polish Journal of Food and Nutrition Sciences, 2018, 68, 73-81.	1.7	48
16	Release kinetics and antimicrobial properties of the potassium sorbate-loaded edible films made from pullulan, gelatin and their blends. Food Hydrocolloids, 2020, 101, 105539.	10.7	47
17	Wheat Bread with Pumpkin (<i>Cucurbita maxima</i> L.) Pulp as a Functional Food Product. Food Technology and Biotechnology, 2014, 52, 430-438.	2.1	38
18	Peptides obtained from fermented faba bean seeds (<i>Vicia faba</i>) as potential inhibitors of an enzyme involved in the pathogenesis of metabolic syndrome. LWT - Food Science and Technology, 2019, 105, 306-313.	5.2	34

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19	Influence of physiological and chemical factors on the absorption of bioactive peptides. International Journal of Food Science and Technology, 2019, 54, 1486-1496.	2.7	34
20	Ascorbic acid- and sodium ascorbate-loaded oxidized potato starch films: Comparative evaluation of physicochemical and antioxidant properties. Carbohydrate Polymers, 2018, 181, 317-326.	10.2	30
21	Potential anti-inflammatory and lipase inhibitory peptides generated by <i>in vitro</i> gastrointestinal hydrolysis of heat treated millet grains. CYTA - Journal of Food, 2019, 17, 324-333.	1.9	30
22	The influence of heat treatment of chickpea seeds on antioxidant and fibroblast growth-stimulating activity of peptide fractions obtained from proteins digested under simulated gastrointestinal conditions. International Journal of Food Science and Technology, 2015, 50, 2097-2103.	2.7	29
23	Antioxidant activity of polyphenols of adzuki bean (<i>Vigna angularis</i>) germinated in abiotic stress conditions. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 55-63.	0.3	26
24	Different Temperature Treatments of Millet Grains Affect the Biological Activity of Protein Hydrolyzates and Peptide Fractions. Nutrients, 2019, 11, 550.	4.1	24
25	The impact of polystyrene consumption by edible insects <i>Tenebrio molitor</i> and <i>Zophobas morio</i> on their nutritional value, cytotoxicity, and oxidative stress parameters. Food Chemistry, 2021, 345, 128846.	8.2	21
26	Antioxidant activity of protein hydrolysates from raw and heat-treated yellow string beans (<i>Phaseolus vulgaris</i> L.). Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 385-391.	0.3	19
27	Antioxidant activity of the aqueous and methanolic extracts of coffee beans (<i>Coffea arabica</i> L.). Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 281-288.	0.3	11
28	Biochemical properties, UV-protecting and fibroblast growth-stimulating activity of <i>Plantago lanceolata</i> L. extracts. Industrial Crops and Products, 2019, 138, 111453.	5.2	9
29	Edible Insects as Source of Proteins. Reference Series in Phytochemistry, 2018, , 1-53.	0.4	9
30	Characterisation of Biologically Active Hydrolysates and Peptide Fractions of Vacuum Packaging String Bean (<i>Phaseolus Vulgaris</i> L.). Foods, 2020, 9, 842.	4.3	8
31	Effect of Fortification with Raspberry Juice on the Antioxidant and Potentially Anti-Inflammatory Activity of Wafers Subjected to In Vitro Digestion. Foods, 2021, 10, 791.	4.3	8
32	Antioxidant and Anti-Inflammatory Potential and Consumer Acceptance of Wafers Enriched with Freeze-Dried Raspberry Pomace. Applied Sciences (Switzerland), 2021, 11, 6807.	2.5	6
33	Edible Insects as Source of Proteins. Reference Series in Phytochemistry, 2019, , 389-441.	0.4	3
34	Anti-Free-Radical Properties of the Peptide Fractions Isolated from String Bean by Immobilized Metal Ion Affinity Chromatography. Protein and Peptide Letters, 2007, 14, 447-454.	0.9	2
35	BIOCHEMICAL ALTERATIONS IN <i>Ulmus pumila</i> L. LEAVES INDUCED BY GALLING APHID <i>Tetraneura ulmi</i> L.. Acta Scientiarum Polonorum, Hortorum Cultus, 2018, 17, 175-183.	0.6	2
36	ANTIOXIDANT PROPERTIES OF PROTEIN HYDROLYSATES (AVENA L.) FROM GRAINS OF CULTIVATED AND WILD OAT SPECIES. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, , .	0.1	1