

# Monika KaraÅ›

## List of Publications by Year in descending order

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Version: 2024-02-01

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	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. <i>Food Chemistry</i> , 2021, 345, 128846.	8.2	21
2	Effect of Fortification with Raspberry Juice on the Antioxidant and Potentially Anti-Inflammatory Activity of Wafers Subjected to In Vitro Digestion. <i>Foods</i> , 2021, 10, 791.	4.3	8
3	Antioxidant and Anti-Inflammatory Potential and Consumer Acceptance of Wafers Enriched with Freeze-Dried Raspberry Pomace. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6807.	2.5	6
4	Release kinetics and antimicrobial properties of the potassium sorbate-loaded edible films made from pullulan, gelatin and their blends. <i>Food Hydrocolloids</i> , 2020, 101, 105539.	10.7	47
5	Evaluation of ACE, $\alpha$ -glucosidase, and lipase inhibitory activities of peptides obtained by in vitro digestion of selected species of edible insects. <i>European Food Research and Technology</i> , 2020, 246, 1361-1369.	3.3	51
6	Current Trends of Bioactive Peptides—New Sources and Therapeutic Effect. <i>Foods</i> , 2020, 9, 846.	4.3	127
7	Characterisation of Biologically Active Hydrolysates and Peptide Fractions of Vacuum Packaging String Bean ( <i>Phaseolus Vulgaris</i> L.). <i>Foods</i> , 2020, 9, 842.	4.3	8
8	Potential anti-inflammatory and lipase inhibitory peptides generated by <i>in vitro</i> gastrointestinal hydrolysis of heat treated millet grains. <i>CYTA - Journal of Food</i> , 2019, 17, 324-333.	1.9	30
9	Edible Insects as Source of Proteins. <i>Reference Series in Phytochemistry</i> , 2019, , 389-441.	0.4	3
10	Biochemical properties, UV-protecting and fibroblast growth-stimulating activity of <i>Plantago lanceolata</i> L. extracts. <i>Industrial Crops and Products</i> , 2019, 138, 111453.	5.2	9
11	Different Temperature Treatments of Millet Grains Affect the Biological Activity of Protein Hydrolyzates and Peptide Fractions. <i>Nutrients</i> , 2019, 11, 550.	4.1	24
12	Peptides obtained from fermented faba bean seeds ( <i>Vicia faba</i> ) as potential inhibitors of an enzyme involved in the pathogenesis of metabolic syndrome. <i>LWT - Food Science and Technology</i> , 2019, 105, 306-313.	5.2	34
13	Influence of physiological and chemical factors on the absorption of bioactive peptides. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1486-1496.	2.7	34
14	Comparison of functional properties of edible insects and protein preparations thereof. <i>LWT - Food Science and Technology</i> , 2018, 91, 168-174.	5.2	183
15	Characterization of Active Compounds of Different Garlic ( <i>Allium sativum</i> L.) Cultivars. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 73-81.	1.7	48
16	Ascorbic acid- and sodium ascorbate-loaded oxidized potato starch films: Comparative evaluation of physicochemical and antioxidant properties. <i>Carbohydrate Polymers</i> , 2018, 181, 317-326.	10.2	30
17	Identification of antioxidant and anti-inflammatory peptides obtained by simulated gastrointestinal digestion of three edible insects species ( <i>Cryllodes sigillatus</i> , <i>Tenebrio molitor</i> , <i>Tj ETQq1 1 0.784317 rgBT /G</i> )	2.7	34
18	Edible Insects as Source of Proteins. <i>Reference Series in Phytochemistry</i> , 2018, , 1-53.	0.4	9

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19	BIOCHEMICAL ALTERATIONS IN <i>Ulmus pumila</i> L. LEAVES INDUCED BY GALLING APHID <i>Tetraneura ulmi</i> L.. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2018, 17, 175-183.	0.6	2
20	Digestion and bioavailability of bioactive phytochemicals. <i>International Journal of Food Science and Technology</i> , 2017, 52, 291-305.	2.7	123
21	Identification of potential inhibitory peptides of enzymes involved in the metabolic syndrome obtained by simulated gastrointestinal digestion of fermented bean ( <i>Phaseolus vulgaris</i> L.) seeds. <i>Food Research International</i> , 2017, 100, 489-496.	6.2	67
22	Antioxidant activity of predigested protein obtained from a range of farmed edible insects. <i>International Journal of Food Science and Technology</i> , 2017, 52, 306-312.	2.7	106
23	Antioxidant and Anti-Inflammatory Activities of Hydrolysates and Peptide Fractions Obtained by Enzymatic Hydrolysis of Selected Heat-Treated Edible Insects. <i>Nutrients</i> , 2017, 9, 970.	4.1	152
24	Ozone-induced changes in the content of bioactive compounds and enzyme activity during storage of pepper fruits. <i>Food Chemistry</i> , 2016, 211, 59-67.	8.2	60
25	Antioxidative and anti-inflammatory potential of phenolics from purple basil ( <i>Ocimum basilicum</i> ) Tj ETQq1 1 0.784314 rgBT, <i>Food Science and Technology</i> , 2016, 51, 163-170.	2.7	49
26	Antioxidant activity of the aqueous and methanolic extracts of coffee beans ( <i>Coffea arabica</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 281-288.	0.3	11
27	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. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2097-2103.	2.7	29
28	<i>Stevia Rebaudiana</i> Bert. Leaf Extracts as a Multifunctional Source of Natural Antioxidants. <i>Molecules</i> , 2015, 20, 5468-5486.	3.8	95
29	Antioxidant activity of polyphenols of adzuki bean ( <i>Vigna angularis</i> ) germinated in abiotic stress conditions. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2015, 14, 55-63.	0.3	26
30	Selected species of edible insects as a source of nutrient composition. <i>Food Research International</i> , 2015, 77, 460-466.	6.2	267
31	Anti-inflammatory and antioxidative activity of anthocyanins from purple basil leaves induced by selected abiotic elicitors. <i>Food Chemistry</i> , 2015, 172, 71-77.	8.2	71
32	Wheat Bread with Pumpkin ( <i>Cucurbita maxima</i> L.) Pulp as a Functional Food Product. <i>Food Technology and Biotechnology</i> , 2014, 52, 430-438.	2.1	38
33	Antioxidant activity of protein hydrolysates from raw and heat-treated yellow string beans ( <i>Phaseolus vulgaris</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2014, 13, 385-391.	0.3	19
34	The impact of fermentation and in vitro digestion on formation angiotensin converting enzyme (ACE) inhibitory peptides from pea proteins. <i>Food Chemistry</i> , 2013, 141, 3774-3780.	8.2	94
35	ANTIOXIDANT PROPERTIES OF PROTEIN HYDROLYSATES (AVENA L.) FROM GRAINS OF CULTIVATED AND WILD OAT SPECIES. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2013, , .	0.1	1
36	Anti-Free-Radical Properties of the Peptide Fractions Isolated from String Bean by Immobilized Metal Ion Affinity Chromatography. <i>Protein and Peptide Letters</i> , 2007, 14, 447-454.	0.9	2