

# Agnieszka Bartoszek-Pączkowska

## List of Publications by Year in descending order

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80  
papers

1,774  
citations

279701

23  
h-index

315616

38  
g-index

89  
all docs

89  
docs citations

89  
times ranked

2375  
citing authors

#	ARTICLE	IF	CITATIONS
1	The comparison of cytotoxic and genotoxic activities of glucosinolates, isothiocyanates, and indoles. <i>Scientific Reports</i> , 2022, 12, 4875.	1.6	3
2	The Toolbox of Methods for Multidirectional Characterization of Dietary Nucleic Acids; Verification for Raw and Processed Food Products. <i>Food Analytical Methods</i> , 2021, 14, 1482-1497.	1.3	2
3	Interactions between polyphenolic antioxidants quercetin and naringenin dictate the distinctive redox-related chemical and biological behaviour of their mixtures. <i>Scientific Reports</i> , 2021, 11, 12282.	1.6	30
4	Valorization of waste cabbage leaves by postharvest photochemical treatments monitored with a non-destructive fluorescence-based sensor. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2021, 222, 112263.	1.7	7
5	Natural Products Counteracting Cardiotoxicity during Cancer Chemotherapy: The Special Case of Doxorubicin, a Comprehensive Review. <i>International Journal of Molecular Sciences</i> , 2021, 22, 10037.	1.8	10
6	Enzymatic activities behind degradation of glucosinolates. , 2020, , 79-106.		7
7	Interactions between bioactive components determine antioxidant, cytotoxic and nutrigenomic activity of cocoa powder extract. <i>Free Radical Biology and Medicine</i> , 2020, 154, 48-61.	1.3	16
8	Bioavailability of Tannins and Other Oligomeric Polyphenols: a Still to Be Studied Phenomenon. <i>Current Pharmacology Reports</i> , 2020, 6, 131-136.	1.5	12
9	Novel ABTS-dot-blot method for the assessment of antioxidant properties of food packaging. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100478.	3.3	11
10	MicroRNAs as novel bioactive components of human breastmilk. <i>Postepy Higieny I Medycyny Doswiadczalnej</i> , 2020, 74, 103-115.	0.1	1
11	Qualitative analysis of phospholipids and their oxidised derivatives – used techniques and examples of their applications related to lipidomic research and food analysis. <i>Free Radical Research</i> , 2019, 53, 1068-1100.	1.5	13
12	The Caucasian flora: a still-to-be-discovered rich source of antioxidants. <i>Free Radical Research</i> , 2019, 53, 1153-1162.	1.5	9
13	Personalized nutrition in ageing society: redox control of major-age related diseases through the NutRedOx Network (COST Action CA16112). <i>Free Radical Research</i> , 2019, 53, 1163-1170.	1.5	5
14	A Three-Step Approach to Estimation of Reduction Potentials of Natural Mixtures of Antioxidants Based on DPPH Test; Illustration for Catechins and Cocoa. <i>Proceedings (mdpi)</i> , 2019, 11, .	0.2	1
15	Determination of Antioxidant Activity of Vitamin C by Voltammetric Methods. <i>Proceedings (mdpi)</i> , 2019, 11, .	0.2	10
16	DNA Methylation Changes Induced by Redox-Active Compounds – Choosing the Right PCR-Based Method. <i>Proceedings (mdpi)</i> , 2019, 11, 20.	0.2	1
17	Comparison of Redox Properties of Flavonoid Aglycones and Corresponding Glycosides and Their Mixtures in the Cellular Model. <i>Proceedings (mdpi)</i> , 2019, 11, 25.	0.2	3
18	Phytochemical composition and biological activities of differently pigmented cabbage (<i>Brassica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 varieties. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5499-5507.	1.7	35

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19	Regulation of Cellular Redox Homeostasis by (â€“)â€“)-Epicatechin and Cocoa Extractsâ€“” A Pilot Study. Proceedings (mdpi), 2019, 11, 6.	0.2	2
20	Profiling and Qualitative Assessment of Enzymatically and Thermally Oxidized Egg Yolk Phospholipids using a Twoâ€“Step Highâ€“Performance Liquid Chromatography Protocol. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 693-706.	0.8	6
21	The Relationship between Phytochemical Composition and Biological Activities of Differently Pigmented Varieties of Berry Fruits; Comparison between Embedded in Food Matrix and Isolated Anthocyanins. Foods, 2019, 8, 646.	1.9	24
22	The comparison of betalain composition and chosen biological activities for differently pigmented prickly pear (<i>Opuntia ficus-indica</i>) and beetroot (<i>Beta vulgaris</i>) varieties. International Journal of Food Sciences and Nutrition, 2019, 70, 442-452.	1.3	33
23	Relationship between conversion rate of glucosinolates to isothiocyanates/indoles and genotoxicity of individual parts of Brassica vegetables. European Food Research and Technology, 2019, 245, 383-400.	1.6	21
24	Chemical Aspects of Biological Activity of Isothiocyanates and Indoles, the Products of Glucosinolate Decomposition. Current Pharmaceutical Design, 2019, 25, 1717-1728.	0.9	12
25	Prophylaxis of Non-communicable Diseases: Why Fruits and Vegetables may be Better Chemopreventive Agents than Dietary Supplements Based on Isolated Phytochemicals?. Current Pharmaceutical Design, 2019, 25, 1847-1860.	0.9	21
26	Bioaktywne fitozwiązki w chemoprewencji przewlekłych chorób niezakaźnych â€“ owoce i warzywa czy suplementy diety?. Źywność, 2019, 118, 5-14.	0.2	0
27	The impact of cooking method on the phenolic composition, total antioxidant activity and starch digestibility of rice (<i>Oryza sativa</i> L.). Journal of Food Processing and Preservation, 2018, 42, e13383.	0.9	22
28	The relationship between standard reduction potentials of catechins and biological activities involved in redox control. Redox Biology, 2018, 17, 355-366.	3.9	61
29	The influence of plant protection by effective microorganisms on the content of bioactive phytochemicals in apples. Journal of the Science of Food and Agriculture, 2017, 97, 3937-3947.	1.7	5
30	Simultaneous determination of individual isothiocyanates in plant samples by HPLC-DAD-MS following SPE and derivatization with N -acetyl- l -cysteine. Food Chemistry, 2017, 214, 587-596.	4.2	19
31	Absorpcja, metabolizm i rola biologiczna kwasów nukleinowych obecnych w żywności. Źywność, 2017, 110, 18-32.	0.2	1
32	Determination of antioxidant activity of phytochemicals in cellular models by fluorescence/luminescence methods. Postępy Higieny i Medycyny Doswiadczałnej, 2017, 71, 0-0.	0.1	10
33	Nondestructive Optical Sensing of Flavonols and Chlorophyll in White Head Cabbage (<i>Brassica</i>). Journal of Agricultural and Food Chemistry, 2016, 64, 85-94.	2.4	39
34	Composition of bioactive secondary metabolites and mutagenicity of Sambucus nigra L. Fruit at different stages of ripeness. Acta Alimentaria, 2016, 45, 442-451.	0.3	10
35	Antioxidant and antimicrobial properties of bioactive phytochemicals from cranberry. Postępy Higieny i Medycyny Doswiadczałnej, 2016, 70, 1460-1468.	0.1	28
36	Phospholipids and products of their hydrolysis as dietary preventive factors for civilization diseases. Postępy Higieny i Medycyny Doswiadczałnej, 2016, 70, 1343-1361.	0.1	3

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37	Inspired by Nature: The use of Plant-derived Substrate/Enzyme Combinations to Generate Antimicrobial Activity <i>in situ</i> . <i>Natural Product Communications</i> , 2015, 10, 1934578X1501001.	0.2	18
38	The extended version of restriction analysis approach for the examination of the ability of low-molecular-weight compounds to modify DNA in a cell-free system. <i>Food and Chemical Toxicology</i> , 2015, 75, 118-127.	1.8	5
39	Simultaneous Determination of Indolic Compounds in Plant Extracts by Solid-Phase Extraction and High-Performance Liquid Chromatography with UV and Fluorescence Detection. <i>Food Analytical Methods</i> , 2015, 8, 2169-2177.	1.3	23
40	The influence of roasting and additional processing on the content of bioactive components in special purpose coffees. <i>Journal of Food Science and Technology</i> , 2015, 52, 5736-5744.	1.4	21
41	Cabbage Juices and Indoles Modulate the Expression Profile of AhR, ER $\alpha$ , and Nrf2 in Human Breast Cell Lines. <i>Nutrition and Cancer</i> , 2015, 67, 1344-1356.	0.9	16
42	Juices from non-typical edible fruits as health-promoting acidity regulators for food industry. <i>LWT - Food Science and Technology</i> , 2015, 64, 845-852.	2.5	18
43	Abstract 913: Determination of individual isothiocyanates/indoles occurring as a result of glucosinolate degradation and their relation to biological potential of different Brassica plants. , 2015, , .		0
44	Antioxidants: A Premature Scientific Hypothesis that Reshuffled the Traditional Food Pyramid. , 2014, , 15-28.		0
45	Isothiocyanates may chemically detoxify mutagenic amines formed in heat processed meat. <i>Food Chemistry</i> , 2014, 157, 105-110.	4.2	11
46	The influence of selenium addition during germination of <i>Brassica</i> seeds on health-promoting potential of sprouts. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 692-702.	1.3	36
47	581: The influence of pre- and postharvest treatments on selected biological and epigenetic activities of Brassica sprouts. <i>European Journal of Cancer</i> , 2014, 50, S140.	1.3	0
48	HPLC-coupled post-column derivatization aims at characterization and monitoring of plant phytocomplexes, not at assessing their biological properties. <i>Journal of Food Composition and Analysis</i> , 2014, 33, 220-223.	1.9	2
49	Modulation of CYP19 expression by cabbage juices and their active components: indole-3-carbinol and 3,3'-diindolylmethane in human breast epithelial cell lines. <i>European Journal of Nutrition</i> , 2013, 52, 1483-1492.	1.8	33
50	Myrosinase activity in different plant samples; optimisation of measurement conditions for spectrophotometric and pH-stat methods. <i>Industrial Crops and Products</i> , 2013, 50, 58-67.	2.5	26
51	Convenient identification of desulfoglucosinolates on the basis of mass spectra obtained during liquid chromatography-diode array-electrospray ionisation mass spectrometry analysis: Method verification for sprouts of different Brassicaceae species extracts. <i>Journal of Chromatography A</i> , 2013, 1278, 108-115.	1.8	63
52	LC-MS/MS Determination of Isoprostanes in Plasma Samples Collected from Mice Exposed to Doxorubicin or Tert-Butyl Hydroperoxide. <i>International Journal of Molecular Sciences</i> , 2013, 14, 6157-6169.	1.8	19
53	The dose-dependent influence of zinc and cadmium contamination of soil on their uptake and glucosinolate content in white cabbage ( <i>Brassica oleracea</i> var. <i>capitata</i> f. <i>alba</i> ). <i>Environmental Toxicology and Chemistry</i> , 2012, 31, 2482-2489.	2.2	58
54	Modulation of CYP1A1, CYP1A2 and CYP1B1 Expression by Cabbage Juices and Indoles in Human Breast Cell Lines. <i>Nutrition and Cancer</i> , 2012, 64, 879-888.	0.9	25

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55	Phenolic Composition and Antioxidant Properties of Polish Blue-Berried Honeysuckle Genotypes by HPLC-DAD-MS, HPLC Postcolumn Derivatization with ABTS or FC, and TLC with DPPH Visualization. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1755-1763.	2.4	77
56	Modulation of Carcinogen Metabolizing Cytochromes P450 in Rat Liver and Kidney by Cabbage and Sauerkraut Juices: Comparison with the Effects of Indole-3-carbinol and Phenethyl Isothiocyanate. <i>Phytotherapy Research</i> , 2012, 26, 1148-1155.	2.8	11
57	Application of a commercially available derivatization instrument and commonly used reagents to HPLC on-line determination of antioxidants. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 1073-1080.	1.9	29
58	The influence of sterilization with EmbioJet® Microwave Flow Pasteurizer on composition and bioactivity of aronia and blue-berried honeysuckle juices. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 880-888.	1.9	37
59	The Optimisation of Analytical Parameters for Routine Profiling of Antioxidants in Complex Mixtures by HPLC Coupled Post-column Derivatisation. <i>Phytochemical Analysis</i> , 2011, 22, 392-402.	1.2	40
60	DNA methylation in cancer development, diagnosis and therapy—multiple opportunities for genotoxic agents to act as methylome disruptors or remediators. <i>Mutagenesis</i> , 2011, 26, 475-487.	1.0	82
61	Modulation of rat hepatic and kidney phase II enzymes by cabbage juices: comparison with the effects of indole-3-carbinol and phenethyl isothiocyanate. <i>British Journal of Nutrition</i> , 2011, 105, 816-826.	1.2	33
62	Physiological response of plants and cadmium accumulation in heads of two cultivars of white cabbage. <i>Journal of Elementology</i> , 2011, , .	0.0	9
63	Synthesis and structural characterization of novel 2-benzimidazolylthioureas: adducts of natural isothiocyanates and 2-amino-1-methylbenzimidazole. <i>Structural Chemistry</i> , 2010, 21, 955-964.	1.0	6
64	Determination of Glucosinolates and Their Decomposition Products—Indoles and Isothiocyanates in Cruciferous Vegetables. <i>Critical Reviews in Analytical Chemistry</i> , 2010, 40, 202-216.	1.8	30
65	Influence of cabbage juices on oxidative changes of rapeseed oil and lard. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1142-1149.	1.0	1
66	The effect of heating and fermenting on antioxidant properties of white cabbage. <i>Food Chemistry</i> , 2008, 108, 853-861.	4.2	103
67	Partial characterization of white cabbages ( <i>Brassica oleracea</i> var. <i>capitata</i> f. <i>alba</i> ) from different regions by glucosinolates, bioactive compounds, total antioxidant activities and proteins. <i>LWT - Food Science and Technology</i> , 2008, 41, 1-9.	2.5	114
68	Genotoxic Food Components. <i>Chemical and Functional Properties of Food Components Series</i> , 2005, , .	0.1	2
69	Versatile method employing basic techniques of genetic engineering to study the ability of low-molecular-weight compounds to bind covalently with DNA in cell-free systems. <i>Analytical Biochemistry</i> , 2003, 313, 53-59.	1.1	4
70	Metabolic activation of adriamycin by NADPH-cytochrome P450 reductase; overview of its biological and biochemical effects. <i>Acta Biochimica Polonica</i> , 2002, 49, 323-31.	0.3	9
71	<sup>32</sup> P-Post-labelling analysis of nucleobases involved in the formation of DNA adducts by antitumor 1-nitroacridines. <i>Chemico-Biological Interactions</i> , 1997, 103, 131-139.	1.7	4
72	In vitro DNA crosslinking by Ledakrin, an antitumor derivative of 1-nitro-9-aminoacridine. <i>Chemico-Biological Interactions</i> , 1997, 103, 141-151.	1.7	2

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73	Enhancement of doxorubicin toxicity following activation by NADPH cytochrome P450 reductase. <i>Biochemical Pharmacology</i> , 1992, 43, 1449-1457.	2.0	49
74	Determination of covalent binding to intact DNA, RNA, and oligonucleotides by intercalating anticancer drugs using high-performance liquid chromatography. Studies with doxorubicin and NADPH cytochrome P-450 reductase. <i>Analytical Biochemistry</i> , 1991, 194, 146-155.	1.1	30
75	Expression of human glutathione S-transferases in <i>Saccharomyces cerevisiae</i> confers resistance to the anticancer drugs adriamycin and chlorambucil. <i>Biochemical Journal</i> , 1990, 268, 309-315.	1.7	130
76	<sup>32</sup> P-post-labeling analysis of DNA adduct formation by antitumor drug nitracrine (ledakrin) and other nitroacridines in different biological systems. <i>Biochemical Pharmacology</i> , 1989, 38, 1301-1312.	2.0	18
77	<sup>32</sup> P-post-labelling analysis of DNA adducts formed by antitumor 1-nitro-9-aminoacridines with DNA of HeLa S3 cells. <i>Biochemical Pharmacology</i> , 1987, 36, 4169-4171.	2.0	7
78	The mechanism of inhibition of DNA replication in HeLa S3 cells by the antitumor drug Ledakrin and other antitumor 1-nitro-9-aminoacridines. <i>Biochimica Et Biophysica Acta Gene Regulatory Mechanisms</i> , 1985, 825, 244-253.	2.4	15
79	DNA damage in HeLa S3 cells by an antitumor drug ledakrin and other antitumor 1-nitro-9-aminoacridines. <i>Chemico-Biological Interactions</i> , 1984, 49, 311-328.	1.7	23
80	THE ANTIOXIDATIVE PROPERTIES OF WHITE CABBAGE ( <i>BRASSICA OLERACEA</i> VAR. <i>CAPITATA</i> F. <i>ALBA</i> ) FRESH AND SUBMITTED TO CULINARY PROCESSING. <i>Journal of Food Biochemistry</i> , 0, 34, 262-285.	1.2	18