

Monika Kordowska-Wiater

List of Publications by Year in descending order

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citing authors

#	ARTICLE	IF	CITATIONS
1	Production of arabinol by yeasts: current status and future prospects. <i>Journal of Applied Microbiology</i> , 2015, 119, 303-314.	3.1	70
2	Characterization of films based on chitosan lactate and its blends with oxidized starch and gelatin. <i>International Journal of Biological Macromolecules</i> , 2015, 77, 350-359.	7.5	68
3	Probiotic and Potentially Probiotic Yeasts—Characteristics and Food Application. <i>Foods</i> , 2021, 10, 1306.	4.3	62
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	Effect of carboxymethylcellulose/candelilla wax coating containing potassium sorbate on microbiological and physicochemical attributes of pears. <i>Scientia Horticulturae</i> , 2017, 218, 326-333.	3.6	36
6	Nutritional and pro-health quality of lentil and adzuki bean sprouts enriched with probiotic yeast <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> . <i>LWT - Food Science and Technology</i> , 2019, 100, 220-226.	5.2	33
7	Physicochemical and Antimicrobial Properties of Biopolymer-Candelilla Wax Emulsion Films Containing Potassium Sorbate – A Comparative Study. <i>Food and Bioprocess Technology</i> , 2015, 8, 567-579.	4.7	31
8	Influence of Elicitation and Germination Conditions on Biological Activity of Wheat Sprouts. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.	1.9	28
9	Optimization of Medium Composition for Enhancing Growth of <i>Lactobacillus rhamnosus</i> PEN Using Response Surface Methodology. <i>Polish Journal of Microbiology</i> , 2010, 59, 113-118.	1.7	22
10	Biological Control of <i>Fusarium culmorum</i> , <i>Fusarium graminearum</i> and <i>Fusarium poae</i> by Antagonistic Yeasts. <i>Pathogens</i> , 2022, 11, 86.	2.8	21
11	<i>Lactobacillus plantarum</i> 299V improves the microbiological quality of legume sprouts and effectively survives in these carriers during cold storage and in vitro digestion. <i>PLoS ONE</i> , 2018, 13, e0207793.	2.5	19
12	Molecular Routes to Specific Identification of the <i>Lactobacillus Casei</i> Group at the Species, Subspecies and Strain Level. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2694.	4.1	18
13	Physiological, qualitative, and microbiological changes of minimally processed Brussels sprouts in response to coating with carboxymethyl cellulose/candelilla wax emulsion. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14004.	2.0	15
14	Antifungal resistance and physicochemical attributes of apricots coated with potassium sorbate-added carboxymethyl cellulose-based emulsion. <i>International Journal of Food Science and Technology</i> , 2018, 53, 728-734.	2.7	13
15	Reduction of the <i>Fusarium</i> Mycotoxins: Deoxynivalenol, Nivalenol and Zearalenone by Selected Non-Conventional Yeast Strains in Wheat Grains and Bread. <i>Molecules</i> , 2022, 27, 1578.	3.8	13
16	The Plackett-Burman design in optimization of media components for biomass production of <i>Lactobacillus rhamnosus</i> OXY. <i>Acta Biologica Hungarica</i> , 2010, 61, 344-355.	0.7	10
17	Application of response surface methodology to enhancement of biomass production by <i>Lactobacillus rhamnosus</i> E/N. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1485-1494.	2.0	10
18	Effect of Basil Leaves and Wheat Bran Water Extracts on Antioxidant Capacity, Sensory Properties and Microbiological Quality of Shredded Iceberg Lettuce during Storage. <i>Antioxidants</i> , 2020, 9, 355.	5.1	10

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19	The Ability of a Novel Strain <i>Scheffersomyces</i> (Syn. <i>Candida</i>) <i>shehatae</i> Isolated from Rotten Wood to Produce Arabitol. Polish Journal of Microbiology, 2017, 66, 335-343.	1.7	9
20	Spirulina enhances the viability of <i>Lactobacillus rhamnosus</i> E/N after freeze-drying in a protective medium of sucrose and lactulose. Letters in Applied Microbiology, 2011, 53, 79-83.	2.2	8
21	Improvement of <i>Candida parapsilosis</i> by genome shuffling for the efficient production of arabitol from l-arabinose. Food Science and Biotechnology, 2018, 27, 1395-1403.	2.6	8
22	Genomic and Proteomic Characterization of Bacteriophage BH1 Spontaneously Released from Probiotic <i>Lactobacillus rhamnosus</i> Pen. Viruses, 2019, 11, 1163.	3.3	8
23	The production of arabitol by a novel plant yeast isolate <i>Candida parapsilosis</i> 27RL-4. Open Life Sciences, 2017, 12, 326-336.	1.4	6
24	Effect of cold storage on the potentially bioaccessible isoflavones and antioxidant activities of soybean sprouts enriched with <i>Lactobacillus plantarum</i> 299v. LWT - Food Science and Technology, 2020, 118, 108820.	5.2	6
25	Microbiome Of The Women's Genital System. Postepy Mikrobiologii, 2019, 58, 227-236.	0.1	6
26	Application of response surface methodology for the optimization of arabinose biotransformation to arabitol by <i>Candida parapsilosis</i> . Open Life Sciences, 2013, 8, 835-842.	1.4	4
27	The occurrence of killer activity in yeasts isolated from natural habitats. Acta Biochimica Polonica, 2015, 62, 821-824.	0.5	4
28	Spicy Herb Extracts as a Potential Improver of the Antioxidant Properties and Inhibitor of Enzymatic Browning and Endogenous Microbiota Growth in Stored Mung Bean Sprouts. Antioxidants, 2021, 10, 425.	5.1	4
29	Optimization of Arabitol Production by Karyoductant SP-K 7 of <i>Saccharomyces cerevisiae</i> V30 and <i>Pichia stipitis</i> CCY 39501 Using Response Surface Methodology. Polish Journal of Microbiology, 2012, 61, 291-297.	1.7	4
30	A Metagenetic Insight into Microbial Diversity of Spontaneously Fermented Polish Red Wines and an Analysis of Selected Physicochemical Properties. Applied Sciences (Switzerland), 2022, 12, 4373.	2.5	3
31	Applying sprouts of selected legumes as carriers for <i>Lactobacillus rhamnosus</i> GG screening studies. <i>Żywność</i> , 2017, 113, 37-47.	0.1	2
32	Optimization of arabitol production by karyoductant SP-K 7 of <i>S. cerevisiae</i> V30 and <i>P. stipitis</i> CCY 39501 using response surface methodology. Polish Journal of Microbiology, 2012, 61, 291-7.	1.7	0