Kamila Kasprzak

List of Publications by Year in descending order

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713013 758635 22 562 12 21 citations h-index g-index papers 22 22 22 940 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	The potential of photodynamic therapy (PDT)—Experimental investigations and clinical use. Biomedicine and Pharmacotherapy, 2016, 83, 912-929.	2.5	152
2	Natural Monoterpenes: Much More than Only a Scent. Chemistry and Biodiversity, 2019, 16, e1900434.	1.0	76
3	Beneficial Effects of Phenolic Compounds on Gut Microbiota and Metabolic Syndrome. International Journal of Molecular Sciences, 2021, 22, 3715.	1.8	71
4	Active polyphenolic compounds, nutrient contents and antioxidant capacity of extruded fish feed containing purple coneflower (Echinacea purpurea (L.) Moench.). Saudi Journal of Biological Sciences, 2019, 26, 24-30.	1.8	37
5	Phenolic Acid Content and Antioxidant Properties of Extruded Corn Snacks Enriched with Kale. Journal of Analytical Methods in Chemistry, 2018, 2018, 1-7.	0.7	25
6	Curcumin and Weight Loss: Does It Work?. International Journal of Molecular Sciences, 2022, 23, 639.	1.8	22
7	The Efficacy of Black Chokeberry Fruits against Cardiovascular Diseases. International Journal of Molecular Sciences, 2021, 22, 6541.	1.8	21
8	Chemical composition and selected quality characteristics of new types of precooked wheat and spelt pasta products. Food Chemistry, 2020, 309, 125673.	4.2	20
9	Spectroscopic and theoretical investigation into substituent- and aggregation-related dual fluorescence effects in the selected 2-amino-1,3,4-thiadiazoles. Journal of Molecular Liquids, 2019, 291, 111261.	2.3	17
10	Polyphenol Composition and Antioxidant Potential of Instant Gruels Enriched with Lycium barbarum L. Fruit. Molecules, 2020, 25, 4538.	1.7	17
11	Secondary Metabolites, Dietary Fiber and Conjugated Fatty Acids as Functional Food Ingredients against Overweight and Obesity. Natural Product Communications, 2018, 13, 1934578X1801300.	0.2	15
12	Activity of Selected Group of Monoterpenes in Alzheimer's Disease Symptoms in Experimental Model Studiesâ€"A Non-Systematic Review. International Journal of Molecular Sciences, 2021, 22, 7366.	1.8	15
13	Physical Properties, Spectroscopic, Microscopic, X-ray, and Chemometric Analysis of Starch Films Enriched with Selected Functional Additives. Materials, 2021, 14, 2673.	1.3	14
14	Influence of Production Parameters on the Content of Polyphenolic Compounds in Extruded Porridge Enriched with Chokeberry Fruit (Aronia melanocarpa (Michx.) Elliott). Open Chemistry, 2019, 17, 166-176.	1.0	11
15	The Impact of Processing Parameters on the Content of Phenolic Compounds in New Gluten-Free Precooked Buckwheat Pasta. Molecules, 2019, 24, 1262.	1.7	11
16	The effect of pomegranate seed powder addition on radical scavenging activity determined by TLC–DPPH test and selected properties of gluten-free pasta. Journal of Liquid Chromatography and Related Technologies, 2018, 41, 364-372.	0.5	9
17	Impact of xanthan gum addition on phenolic acids composition and selected properties of new gluten-free maize-field bean pasta. Open Chemistry, 2019, 17, 587-598.	1.0	9
18	The Impact of Formulation on the Content of Phenolic Compounds in Snacks Enriched with Dracocephalum moldavica L. Seeds: Introduction to Receiving a New Functional Food Product. Molecules, 2021, 26, 1245.	1.7	8

#	Article	IF	CITATIONS
19	Physical properties and texture of gluten-free snacks supplemented with selected fruit additions. International Agrophysics, 2019, 4, 407-416.	0.7	7
20	Design of new gluten-free extruded rice snack products supplemented with fresh vegetable pulps: the effect on processing and functional properties. International Agrophysics, 2021, 35, 41-60.	0.7	4
21	Scutellaria baicalensis \hat{a} a small plant with large pro-health biological activities. Current Issues in Pharmacy and Medical Sciences, 2021, 34, 55-59.	0.1	1
22	The impact of functional food on the prevention and treatment of respiratory diseases. Current Issues in Pharmacy and Medical Sciences, 2020, 33, 228-232.	0.1	0