

# Sylwia Mildner-Szkudlarz

## List of Publications by Year in descending order

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33  
papers

1,286  
citations

361045

20  
h-index

395343

33  
g-index

33  
all docs

33  
docs citations

33  
times ranked

1778  
citing authors

#	ARTICLE	IF	CITATIONS
1	N <sup>ε</sup> -(carboxymethyl)lysine, Available Lysine, and Volatile Compound Profile of Biscuits Enriched with Grape by-Product During Storage. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 190-197.	1.4	5
2	Maillard Reaction Products in Gluten-Free Bread Made from Raw and Roasted Buckwheat Flour. <i>Molecules</i> , 2021, 26, 1361.	1.7	12
3	Changes in volatile compound profiles of cold-pressed berry seed oils induced by roasting. <i>LWT - Food Science and Technology</i> , 2021, 148, 111718.	2.5	12
4	Î <sup>2</sup> -Carbolines in Experiments on Laboratory Animals. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5245.	1.8	9
5	Thermal processing of pasta enriched with black locust flowers affect quality, phenolics, and antioxidant activity. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14106.	0.9	13
6	Wheat bread enriched with raspberry and strawberry oilcakes: effects on proximate composition, texture and water properties. <i>European Food Research and Technology</i> , 2019, 245, 2591-2600.	1.6	25
7	Seed-Roasting Process Affects Oxidative Stability of Cold-Pressed Oils. <i>Antioxidants</i> , 2019, 8, 313.	2.2	37
8	Effects of polyphenols on volatile profile and acrylamide formation in a model wheat bread system. <i>Food Chemistry</i> , 2019, 297, 125008.	4.2	48
9	Changes in chemical composition and oxidative stability of cold-pressed oils obtained from by-product roasted berry seeds. <i>LWT - Food Science and Technology</i> , 2019, 111, 541-547.	2.5	41
10	Bioactive Î <sup>2</sup> -Carbolines in Food: A Review. <i>Nutrients</i> , 2019, 11, 814.	1.7	65
11	Vitamin C and aroma composition of fresh leaves from <i>Kalanchoe pinnata</i> and <i>Kalanchoe daigremontiana</i> . <i>Scientific Reports</i> , 2019, 9, 19786.	1.6	2
12	Bioactivity of selected materials for coffee substitute. <i>PLoS ONE</i> , 2018, 13, e0206762.	1.1	8
13	Effects of unextruded and extruded cranberry pomace on selected metabolic parameters in high-fat diet fed rats [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018, 17, 91-100.	0.2	1
14	Effects of unextruded and extruded cranberry pomace on selected metabolic parameters in high-fat diet fed rats. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018, 17, 91-100.	0.2	1
15	Phenolic compounds reduce formation of N <sup>ε</sup> -(carboxymethyl)lysine and pyrazines formed by Maillard reactions in a model bread system. <i>Food Chemistry</i> , 2017, 231, 175-184.	4.2	63
16	Triticale crisp bread enriched with selected bioactive additives: volatile profile, physical characteristics, sensory and nutritional properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 3092-3101.	1.4	7
17	The effects of muffins enriched with sour cherry pomace on acceptability, glycemic response, satiety and energy intake: a randomized crossover trial. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2486-2493.	1.7	32
18	Physical and Bioactive Properties of Muffins Enriched with Raspberry and Cranberry Pomace Powder: A Promising Application of Fruit By-Products Rich in Biocompounds. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 165-173.	1.4	68

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19	Effects of Rye Bread Enriched with Green Tea Extract on Weight Maintenance and the Characteristics of Metabolic Syndrome Following Weight Loss: A Pilot Study. <i>Journal of Medicinal Food</i> , 2015, 18, 698-705.	0.8	21
20	Improving the aroma of gluten-free bread. <i>LWT - Food Science and Technology</i> , 2015, 63, 706-713.	2.5	66
21	Bioactive $\beta$ -carbolines norharman and harman in traditional and novel raw materials for chicory coffee. <i>Food Chemistry</i> , 2015, 175, 280-283.	4.2	22
22	Effect of rye bread enriched with tomato pomace on fat absorption and lipid metabolism in rats fed a high-fat diet. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1918-1924.	1.7	9
23	Natural compounds from grape by-products enhance nutritive value and reduce formation of CML in model muffins. <i>Food Chemistry</i> , 2015, 172, 78-85.	4.2	67
24	White grape pomace as a source of dietary fibre and polyphenols and its effect on physical and nutraceutical characteristics of wheat biscuits. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 389-395.	1.7	141
25	Protective effect of grape by-product fortified breads against cholesterol/cholic acid diet induced hypercholesterolaemia in rats. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3271-3278.	1.7	28
26	Effect of Brewer's Spent Grain Addition on Properties of Corn Extrudates with an Increased Dietary Fibre Content. <i>Polish Journal of Food and Nutrition Sciences</i> , 2013, 63, 19-24.	0.6	23
27	Saffron ( <i>Crocus sativus</i> L.) Powder as an Ingredient of Rye Bread: An Anti-Diabetic Evaluation. <i>Journal of Medicinal Food</i> , 2013, 16, 847-856.	0.8	17
28	Use of grape by-product as a source of dietary fibre and phenolic compounds in sourdough mixed rye bread. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1485-1493.	1.3	80
29	DETECTION OF OLIVE OIL ADULTERATION WITH RAPESEED AND SUNFLOWER OILS USING MOS ELECTRONIC NOSE AND SMPEMS. <i>Journal of Food Quality</i> , 2010, 33, 21-41.	1.4	62
30	Phenolic compounds from winemaking waste and its antioxidant activity towards oxidation of rapeseed oil. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2272-2280.	1.3	29
31	Evaluation of Antioxidant Activity of Green Tea Extract and Its Effect on the Biscuits Lipid Fraction Oxidative Stability. <i>Journal of Food Science</i> , 2009, 74, S362-70.	1.5	86
32	The use of electronic and human nose for monitoring rapeseed oil autoxidation. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 61-72.	1.0	44
33	The potential of different techniques for volatile compounds analysis coupled with PCA for the detection of the adulteration of olive oil with hazelnut oil. <i>Food Chemistry</i> , 2008, 110, 751-761.	4.2	142