MichaÅ, Åwieca

List of Publications by Year
in descending order

98	3,838	94269 37	138251 58
papers	citations	h-index	g-index

100	100	100	4333
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Current trends in the enhancement of antioxidant activity of wheat bread by the addition of plant materials rich in phenolic compounds. Trends in Food Science and Technology, 2014, 40, 48-61.	7.8	200
2	The effect of different solvents and number of extraction steps on the polyphenol content and antioxidant capacity of basil leaves (Ocimum basilicum L.) extracts. Saudi Journal of Biological Sciences, 2016, 23, 628-633.	1.8	170
3	The influence of proteinâ€“flavonoid interactions on protein digestibility in vitro and the antioxidant quality of breads enriched with onion skin. Food Chemistry, 2013, 141, 451-458.	4.2	164
4	Bread enriched with quinoa leaves â€“ The influence of proteinâ€“phenolics interactions on the nutritional and antioxidant quality. Food Chemistry, 2014, 162, 54-62.	4.2	140
5	Antioxidant and anticancer activities of Chenopodium quinoa leaves extracts â€“ In vitro study. Food and Chemical Toxicology, 2013, 57, 154-160.	1.8	137
6	Quality and antioxidant properties of breads enriched with dry onion (Allium cepa L.) skin. Food Chemistry, 2013, 138, 1621-1628.	4.2	118
7	Effect of abiotic elicitation on main health-promoting compounds, antioxidant activity and commercial quality of butter lettuce (Lactuca sativa L.). Food Chemistry, 2014, 148, 253-260.	4.2	118
8	Proteinâ€“Phenolic Interactions as a Factor Affecting the Physicochemical Properties of White Bean Proteins. Molecules, 2019, 24, 408.	1.7	115
9	Effect of carob (Ceratonia siliqua L.) flour on the antioxidant potential, nutritional quality, and sensory characteristics of fortified durum wheat pasta. Food Chemistry, 2016, 194, 637-642.	4.2	109
10	Biologically active peptides obtained by enzymatic hydrolysis of Adzuki bean seeds. Food Chemistry, 2013, 141, 2177-2183.	4.2	89
11	Characterization of polyphenol oxidase from butter lettuce (Lactuca sativa var. capitata L.). Food Chemistry, 2008, 107, 129-135.	4.2	87
12	Effect of ascorbic acid postharvest treatment on enzymatic browning, phenolics and antioxidant capacity of stored mung bean sprouts. Food Chemistry, 2018, 239, 1160-1166.	4.2	82
13	Enhancement of yield, nutritional and nutraceutical properties of two common bean cultivars following the application of seaweed extract (Ecklonia maxima). Saudi Journal of Biological Sciences, 2018, 25, 563-571.	1.8	81
14	Impact of germination time and type of illumination on the antioxidant compounds and antioxidant capacity of Lens culinaris sprouts. Scientia Horticulturae, 2012, 140, 87-95.	1.7	79
15	In vitro digestibility and starch content, predicted glycemic index and potential in vitro antidiabetic effect of lentil sprouts obtained by different germination techniques. Food Chemistry, 2013, 138, 1414-1420.	4.2	75
16	Effect of bioaccessibility of phenolic compounds on in vitro anticancer activity of broccoli sprouts. Food Research International, 2012, 49, 469-476.	2.9	73
17	Wheat bread enriched with green coffee â€“ In vitro bioaccessibility and bioavailability of phenolics and antioxidant activity. Food Chemistry, 2017, 221, 1451-1457.	4.2	73
18	Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. Food Chemistry, 2017, 214, 32-38.	4.2	70

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19	Comparison of Phenolic Acids Profile and Antioxidant Potential of Six Varieties of Spelt (Triticum) Tj ETQq1 1 0.784314 rgBT /Overlock	2.4	65
20	Anticancer and Antioxidant Activity of Bread Enriched with Broccoli Sprouts. BioMed Research International, 2014, 2014, 1-14.	0.9	55
21	Elicitation and precursor feeding as tools for the improvement of the phenolic content and antioxidant activity of lentil sprouts. Food Chemistry, 2014, 161, 288-295.	4.2	54
22	Soymilk enriched with green coffee phenolics â€“ Antioxidant and nutritional properties in the light of phenolics-food matrix interactions. Food Chemistry, 2017, 223, 1-7.	4.2	54
23	Nutritional and Antioxidant Potential of Lentil Sprouts Affected by Elicitation with Temperature Stress. Journal of Agricultural and Food Chemistry, 2014, 62, 3306-3313.	2.4	52
24	Elicitation with abiotic stresses improves pro-health constituents, antioxidant potential and nutritional quality of lentil sprouts. Saudi Journal of Biological Sciences, 2015, 22, 409-416.	1.8	52
25	Ground green coffee beans as a functional food supplement â€“ Preliminary study. LWT - Food Science and Technology, 2015, 63, 691-699.	2.5	52
26	Effects of sprouting and postharvest storage under cool temperature conditions on starch content and antioxidant capacity of green pea, lentil and young mung bean sprouts. Food Chemistry, 2015, 185, 99-105.	4.2	50
27	Antioxidative and antiâ€inflammatory potential of phenolics from purple basil (Ocimum basilicum) Tj ETQq1 1 0.784314 rgBT /O Food Science and Technology, 2016, 51, 163-170.	1.3	49
28	Mechanism of action and interactions between xanthine oxidase inhibitors derived from natural sources of chlorogenic and ferulic acids. Food Chemistry, 2017, 225, 138-145.	4.2	48
29	Characterization of Active Compounds of Different Garlic (Allium sativum L.) Cultivars. Polish Journal of Food and Nutrition Sciences, 2018, 68, 73-81.	0.6	48
30	Influence of elicitation with H₂O₂on phenolics content, antioxidant potential and nutritional quality ofLens culinarissprouts. Journal of the Science of Food and Agriculture, 2014, 94, 489-496.	1.7	45
31	Effect of fortification with parsley (Petroselinum crispum Mill.) leaves on the nutraceutical and nutritional quality of wheat pasta. Food Chemistry, 2016, 190, 419-428.	4.2	45
32	Influence of medicinal and aromatic plants into risk assessment of a new bioactive packaging based on polylactic acid (PLA). Food and Chemical Toxicology, 2019, 132, 110662.	1.8	44
33	Modification of Growth, Yield, and the Nutraceutical and Antioxidative Potential of Soybean Through the Use of Synthetic Biostimulants. Frontiers in Plant Science, 2018, 9, 1401.	1.7	43
34	Influence of sprouting and elicitation on phenolic acids profile and antioxidant activity of wheat seedlings. Journal of Cereal Science, 2016, 70, 221-228.	1.8	41
35	Bread enriched with Chenopodium quinoa leaves powder â€“ The procedures for assessing the fortification efficiency. LWT - Food Science and Technology, 2015, 62, 1226-1234.	2.5	40
36	Biochemical Properties of Polyphenol Oxidases from Ready-to-Eat Lentil (Lens culinaris Medik.) Sprouts and Factors Affecting Their Activities: A Search for Potent Tools Limiting Enzymatic Browning. Foods, 2019, 8, 154.	1.9	40

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37	Onion skin â€" Raw material for the production of supplement that enhances the health-beneficial properties of wheat bread. Food Research International, 2015, 73, 97-106.	2.9	39
38	The effect of in vitro digestion, food matrix, and hydrothermal treatment on the potential bioaccessibility of selected phenolic compounds. Food Chemistry, 2021, 344, 128581.	4.2	39
39	Improvement in sprouted wheat flour functionality: effect of time, temperature and elicitation. International Journal of Food Science and Technology, 2015, 50, 2135-2142.	1.3	37
40	Elicitation effect of Saccharomyces cerevisiae yeast extract on main healthâ€promoting compounds and antioxidant and antiâ€inflammatory potential of butter lettuce (Lactuca sativa) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.7	38
41	Starch and protein analysis of wheat bread enriched with phenolics-rich sprouted wheat flour. Food Chemistry, 2017, 228, 643-648.	4.2	34
42	Potentially bioaccessible phenolics, antioxidant capacities and the colour of carrot, pumpkin and apple powders â€" effect of drying temperature and sample structure. International Journal of Food Science and Technology, 2020, 55, 136-145.	1.3	34
43	Yellowâ€coated quinoa (<scp>Chenopodium quinoa</scp> Willd) â€" physicochemical, nutritional, and antioxidant properties. Journal of the Science of Food and Agriculture, 2020, 100, 2035-2042.	1.7	34
44	Potentially bioaccessible phenolics, antioxidant activity and nutritional quality of young buckwheat sprouts affected by elicitation and elicitation supported by phenylpropanoid pathway precursor feeding. Food Chemistry, 2016, 192, 625-632.	4.2	33
45	Nutritional and pro-health quality of lentil and adzuki bean sprouts enriched with probiotic yeast Saccharomyces cerevisiae var. boulardii. LWT - Food Science and Technology, 2019, 100, 220-226.	2.5	33
46	Lipoxygenase inhibitors and antioxidants from green coffeeâ€"mechanism of action in the light of potential bioaccessibility. Food Research International, 2014, 61, 48-55.	2.9	32
47	Production of ready-to-eat lentil sprouts with improved antioxidant capacity: Optimization of elicitation conditions with hydrogen peroxide. Food Chemistry, 2015, 180, 219-226.	4.2	32
48	The phenolic content and antioxidant activity of the aqueous and hydroalcoholic extracts of hops and their pellets. Journal of the Institute of Brewing, 2013, 119, n/a-n/a.	0.8	29
49	Nutritional and health-promoting properties of bean paste fortified with onion skin in the light of phenolicâ€"food matrix interactions. Food and Function, 2015, 6, 3560-3566.	2.1	29
50	Hydrogen Peroxide Treatment and the Phenylpropanoid Pathway Precursors Feeding Improve Phenolics and Antioxidant Capacity of Quinoa Sprouts via an Induction of L-Tyrosine and L-Phenylalanine Ammonia-Lyases Activities. Journal of Chemistry, 2016, 2016, 1-7.	0.9	27
51	Potential in vitro antioxidant, anti-inflammatory, antidiabetic, and anticancer effect of arachidonic acid-elicited basil leaves. Journal of Functional Foods, 2017, 36, 290-299.	1.6	27
52	Biological activity, phytochemical parameters, and potential bioaccessibility of wheat bread enriched with powder and microcapsules made from Saskatoon berry. Food Chemistry, 2021, 338, 128026.	4.2	26
53	Nutritional quality of fresh and stored legumes sprouts â€" Effect of Lactobacillus plantarum 299v enrichment. Food Chemistry, 2019, 288, 325-332.	4.2	25
54	Effect of foliar application of a nitrophenolateâ€"based biostimulant on the yield and quality of two bean cultivars. Scientia Horticulturae, 2017, 214, 76-82.	1.7	22

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55	Effect of arachidonic and jasmonic acid elicitation on the content of phenolic compounds and antioxidant and anti-inflammatory properties of wheatgrass (Triticum aestivum L.). Food Chemistry, 2019, 288, 256-261.	4.2	22
56	Influence of Drying Temperature on Phenolic Acids Composition and Antioxidant Activity of Sprouts and Leaves of White and Red Quinoa. Journal of Chemistry, 2019, 2019, 1-8.	0.9	22
57	Antioxidant potential of fresh and stored lentil sprouts affected by elicitation with temperature stresses. International Journal of Food Science and Technology, 2014, 49, 1811-1817.	1.3	20
58	Interactions of green coffee bean phenolics with wheat bread matrix in a model of simulated in vitro digestion. Food Chemistry, 2018, 258, 301-307.	4.2	20
59	Changes of antioxidant potential of pasta fortified with parsley (Petroselinum Crispum mill.) leaves in the light of protein-phenolics interactions. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 29-36.	0.2	19
60	Lactobacillus plantarum 299V improves the microbiological quality of legume sprouts and effectively survives in these carriers during cold storage and in vitro digestion. PLoS ONE, 2018, 13, e0207793.	1.1	19
61	Grinding and Nutritional Properties of Six Spelt (Triticum aestivum ssp. spelta L.) Cultivars. Cereal Chemistry, 2014, 91, 247-254.	1.1	17
62	Effects of probiotic L.Âplantarum 299v on consumer quality, accumulation of phenolics, antioxidant capacity and biochemical changes in legume sprouts. International Journal of Food Science and Technology, 2019, 54, 2437-2446.	1.3	16
63	Influence of Phenolic-Food Matrix Interactions on In Vitro Bioaccessibility of Selected Phenolic Compounds and Nutrients Digestibility in Fortified White Bean Paste. Antioxidants, 2021, 10, 1825.	2.2	16
64	Winter wheat fertilized with biogas residue and mining waste: yielding and the quality of grain. Journal of the Science of Food and Agriculture, 2016, 96, 3454-3461.	1.7	15
65	Nutritional potential and inhibitory activity of bread fortified with green coffee beans against enzymes involved in metabolic syndrome pathogenesis. LWT - Food Science and Technology, 2018, 95, 78-84.	2.5	15
66	Effect of basil leaves and wheat bran water extracts on enzymatic browning of shredded storage iceberg lettuce. International Journal of Food Science and Technology, 2020, 55, 1318-1325.	1.3	14
67	Potentially Bioaccessible Phenolics from Mung Bean and Adzuki Bean Sprouts Enriched with Probioticâ€"Antioxidant Properties and Effect on the Motility and Survival of AGS Human Gastric Carcinoma Cells. Molecules, 2020, 25, 2963.	1.7	14
68	Transcriptional and biochemical response of barley to co-exposure of metal-based nanoparticles. Science of the Total Environment, 2021, 782, 146883.	3.9	13
69	Improvement of Health-Promoting Functionality of Rye Bread by Fortification with Free and Microencapsulated Powders from Amelanchier alnifolia Nutt. Antioxidants, 2020, 9, 614.	2.2	12
70	Quality of New Functional Powdered Beverages Enriched with Lyophilized Fruitsâ€"Potentially Bioaccessible Antioxidant Properties, Nutritional Value, and Consumer Analysis. Applied Sciences (Switzerland), 2020, 10, 3668.	1.3	12
71	Impact of Interactions between Ferulic and Chlorogenic Acids on Enzymatic and Non-Enzymatic Lipids Oxidation: An Example of Bread Enriched with Green Coffee Flour. Applied Sciences (Switzerland), 2019, 9, 568.	1.3	11
72	Effect of Basil Leaves and Wheat Bran Water Extracts on Antioxidant Capacity, Sensory Properties and Microbiological Quality of Shredded Iceberg Lettuce during Storage. Antioxidants, 2020, 9, 355.	2.2	10

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73	Potentially Bioaccessible Phenolic and Antioxidant Potential of Fresh and Stored Lentil Sproutsâ€"Effect of Lactobacillus plantarum 299v Enrichment. Molecules, 2021, 26, 2109.	1.7	10
74	Effects of gluten-free breads, with varying functional supplements, on the biochemical parameters and antioxidant status of rat serum. Food Chemistry, 2015, 182, 268-274.	4.2	9
75	Interactions between antiradical and anti-inflammatory compounds from coffee and coconut affected by gastrointestinal digestion â€“ InÂvitro study. LWT - Food Science and Technology, 2016, 69, 506-514.	2.5	9
76	Nutritional quality, phenolics, and antioxidant capacity of mung bean paste obtained from seeds soaked in sodium bicarbonate. LWT - Food Science and Technology, 2018, 97, 456-461.	2.5	9
77	Elicitation and treatment with precursors of phenolics synthesis improve low-molecular antioxidants and antioxidant capacity of buckwheat sprouts. Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 17-28.	0.2	9
78	In Vitro Biological Activities of Fruits and Leaves of Elaeagnus multiflora Thunb. and Their Isoprenoids and Polyphenolics Profile. Antioxidants, 2020, 9, 436.	2.2	8
79	Phytochemical properties and heavy metal accumulation in wheat grain after three yearsâ€™ fertilization with biogas digestate and mineral waste. Agricultural and Food Science, 2017, 26, .	0.3	7
80	Effect of cold storage on the potentially bioaccessible isoflavones and antioxidant activities of soybean sprouts enriched with Lactobacillus plantarum 299v. LWT - Food Science and Technology, 2020, 118, 108820.	2.5	6
81	Safeness of Diets Based on Gluten-Free Buckwheat Bread Enriched with Seeds and Nutsâ€"Effect on Oxidative and Biochemical Parameters in Rat Serum. Nutrients, 2020, 12, 41.	1.7	6
82	Studies on the development of vegetable-based powdered beverages â€“ Effect of the composition and dispersing temperature on potential bioaccessibility of main low-molecular antioxidants and antioxidant properties. LWT - Food Science and Technology, 2020, 131, 109822.	2.5	5
83	Antioxidant Content and Antioxidant Capacity of the Protein-Rich Powdered Beverages Enriched with Flax Seeds Gum. Antioxidants, 2022, 11, 582.	2.2	5
84	Sour cherry juice concentrate powdered by high and low temperature spray drying with pea protein as a carrierâ€"Physical properties, antioxidant activity and inÂvitro bioaccessibility. Drying Technology, 2023, 41, 444-459.	1.7	5
85	The Protein-Rich Powdered Beverages Stabilized with Flax Seeds Gumâ€"Antioxidant and Antiproliferative Properties of the Potentially Bioaccessible Fraction. Applied Sciences (Switzerland), 2022, 12, 7159.	1.3	5
86	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.	2.2	4
87	Long-term Interactions of Circulating Neutrophils with Titanium Implants, the Role of Platelets in Regulation of Leukocyte Function. International Journal of Molecular Sciences, 2021, 22, 10060.	1.8	4
88	Chemical composition of seeds of linseed (Linum usitatissimum L.) cultivars depending on the intensity of agricultural technology. Journal of Elementology, 2016, , .	0.0	4
89	Fatty acids profile, atherogenic and thrombogenic health lipid indices of lyophilized buckwheat sprouts modified with the addition of Saccharomyces cerevisiae var. boulardii. Acta Scientiarum Polonorum, Technologia Alimentaria, 2020, 19, 483-490.	0.2	4
90	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. Antioxidants, 2019, 8, 228.	2.2	3

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91	Prospects and Applications of Natural Blood-Derived Products in Regenerative Medicine. International Journal of Molecular Sciences, 2022, 23, 472.	1.8	3
92	The content of elements and quality parameters of winter rye grain as influenced by biochar-amended soil. Zemdirbyste, 2018, 105, 11-20.	0.3	2
93	Fatty acids profile, atherogenic and thrombogenic health lipid indices of lyophilized buckwheat sprouts modified with the addition of Saccharomyces cerevisiae var. boulardii [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2020, 19, 483-490.	0.2	2
94	Applying sprouts of selected legumes as carriers for Lactobacillus rhamnosus GG â€“ screening studies. Å»ywnoÅ›Ä‡, 2017, 113, 37-47.	0.2	2
95	Designing the Antioxidant Properties of Low-Processed Food. Antioxidants, 2020, 9, 975.	2.2	1
96	Effect of selected divalent cations on protein mobilization in lentil (Lens culinaris) sprouts. Journal of Elementology, 2014, , .	0.0	1
97	Strategies to reduce lipid consumption. , 2020, , 91-102.		0
98	The possibilities of using elicitors in the increase of functional value of winter wheat grain under field conditions. Cereal Chemistry, 2021, 98, 1038-1048.	1.1	0