

Michal Swieca

List of Publications by Citations

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88
papers

2,578
citations

30
h-index

48
g-index

100
ext. papers

3,196
ext. citations

5.4
avg, IF

5.79
L-index

#	Paper	IF	Citations
88	Current trends in the enhancement of antioxidant activity of wheat bread by the addition of plant materials rich in phenolic compounds. <i>Trends in Food Science and Technology</i> , 2014 , 40, 48-61	15.3	140
87	The influence of protein-flavonoid interactions on protein digestibility in vitro and the antioxidant quality of breads enriched with onion skin. <i>Food Chemistry</i> , 2013 , 141, 451-8	8.5	125
86	The effect of different solvents and number of extraction steps on the polyphenol content and antioxidant capacity of basil leaves (<i>Ocimum basilicum</i> L.) extracts. <i>Saudi Journal of Biological Sciences</i> , 2016 , 23, 628-33	4	112
85	Effect of abiotic elicitation on main health-promoting compounds, antioxidant activity and commercial quality of butter lettuce (<i>Lactuca sativa</i> L.). <i>Food Chemistry</i> , 2014 , 148, 253-60	8.5	102
84	Quality and antioxidant properties of breads enriched with dry onion (<i>Allium cepa</i> L.) skin. <i>Food Chemistry</i> , 2013 , 138, 1621-8	8.5	98
83	Antioxidant and anticancer activities of <i>Chenopodium quinoa</i> leaves extracts - in vitro study. <i>Food and Chemical Toxicology</i> , 2013 , 57, 154-60	4.7	98
82	Bread enriched with quinoa leaves - the influence of protein-phenolics interactions on the nutritional and antioxidant quality. <i>Food Chemistry</i> , 2014 , 162, 54-62	8.5	97
81	Effect of carob (<i>Ceratonia siliqua</i> L.) flour on the antioxidant potential, nutritional quality, and sensory characteristics of fortified durum wheat pasta. <i>Food Chemistry</i> , 2016 , 194, 637-42	8.5	83
80	Characterization of polyphenol oxidase from butter lettuce (<i>Lactuca sativa</i> var. <i>capitata</i> L.). <i>Food Chemistry</i> , 2008 , 107, 129-135	8.5	66
79	Biologically active peptides obtained by enzymatic hydrolysis of Adzuki bean seeds. <i>Food Chemistry</i> , 2013 , 141, 2177-83	8.5	64
78	Protein-Phenolic Interactions as a Factor Affecting the Physicochemical Properties of White Bean Proteins. <i>Molecules</i> , 2019 , 24,	4.8	58
77	Impact of germination time and type of illumination on the antioxidant compounds and antioxidant capacity of <i>Lens culinaris</i> sprouts. <i>Scientia Horticulturae</i> , 2012 , 140, 87-95	4.1	57
76	Effect of bioaccessibility of phenolic compounds on in vitro anticancer activity of broccoli sprouts. <i>Food Research International</i> , 2012 , 49, 469-476	7	56
75	Enhancement of yield, nutritional and nutraceutical properties of two common bean cultivars following the application of seaweed extract (). <i>Saudi Journal of Biological Sciences</i> , 2018 , 25, 563-571	4	55
74	In vitro digestibility and starch content, predicted glycemic index and potential in vitro antidiabetic effect of lentil sprouts obtained by different germination techniques. <i>Food Chemistry</i> , 2013 , 138, 1414-20	8.5	52
73	Wheat bread enriched with green coffee - In vitro bioaccessibility and bioavailability of phenolics and antioxidant activity. <i>Food Chemistry</i> , 2017 , 221, 1451-1457	8.5	51
72	Comparison of phenolic acids profile and antioxidant potential of six varieties of spelt (<i>Triticum spelta</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4603-12	5.7	50

71	Effect of ascorbic acid postharvest treatment on enzymatic browning, phenolics and antioxidant capacity of stored mung bean sprouts. <i>Food Chemistry</i> , 2018 , 239, 1160-1166	8.5	48
70	Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. <i>Food Chemistry</i> , 2017 , 214, 32-38	8.5	47
69	Ground green coffee beans as a functional food supplement [Preliminary study. <i>LWT - Food Science and Technology</i> , 2015 , 63, 691-699	5.4	44
68	Soy milk enriched with green coffee phenolics - Antioxidant and nutritional properties in the light of phenolics-food matrix interactions. <i>Food Chemistry</i> , 2017 , 223, 1-7	8.5	38
67	Anticancer and antioxidant activity of bread enriched with broccoli sprouts. <i>BioMed Research International</i> , 2014 , 2014, 608053	3	38
66	Mechanism of action and interactions between xanthine oxidase inhibitors derived from natural sources of chlorogenic and ferulic acids. <i>Food Chemistry</i> , 2017 , 225, 138-145	8.5	37
65	Elicitation and precursor feeding as tools for the improvement of the phenolic content and antioxidant activity of lentil sprouts. <i>Food Chemistry</i> , 2014 , 161, 288-95	8.5	37
64	Antioxidative and anti-inflammatory potential of phenolics from purple basil (<i>Ocimum basilicum</i> L.) leaves induced by jasmonic, arachidonic and γ -aminobutyric acid elicitation. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 163-170	3.8	37
63	Nutritional and Antioxidant Potential of Lentil Sprouts Affected by Elicitation with Temperature Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3306-3313	5.7	35
62	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. <i>Food Chemistry</i> , 2015 , 185, 99-105	8.5	33
61	Influence of medicinal and aromatic plants into risk assessment of a new bioactive packaging based on polylactic acid (PLA). <i>Food and Chemical Toxicology</i> , 2019 , 132, 110662	4.7	32
60	Elicitation with abiotic stresses improves pro-health constituents, antioxidant potential and nutritional quality of lentil sprouts. <i>Saudi Journal of Biological Sciences</i> , 2015 , 22, 409-16	4	31
59	Bread enriched with <i>Chenopodium quinoa</i> leaves powder [The procedures for assessing the fortification efficiency. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1226-1234	5.4	30
58	Onion skin [Raw material for the production of supplement that enhances the health-beneficial properties of wheat bread. <i>Food Research International</i> , 2015 , 73, 97-106	7	30
57	Influence of elicitation with H ₂ O ₂ on phenolics content, antioxidant potential and nutritional quality of <i>Lens culinaris</i> sprouts. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 489-96	4.3	30
56	Improvement in sprouted wheat flour functionality: effect of time, temperature and elicitation. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2135-2142	3.8	29
55	Modification of Growth, Yield, and the Nutraceutical and Antioxidative Potential of Soybean Through the Use of Synthetic Biostimulants. <i>Frontiers in Plant Science</i> , 2018 , 9, 1401	6.2	28
54	Characterization of Active Compounds of Different Garlic (<i>Allium sativum</i> L.) Cultivars. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018 , 68, 73-81	3.1	27

53	Effect of fortification with parsley (<i>Petroselinum crispum</i> Mill.) leaves on the nutraceutical and nutritional quality of wheat pasta. <i>Food Chemistry</i> , 2016 , 190, 419-428	8.5	27
52	Influence of sprouting and elicitation on phenolic acids profile and antioxidant activity of wheat seedlings. <i>Journal of Cereal Science</i> , 2016 , 70, 221-228	3.8	26
51	Lipoxygenase inhibitors and antioxidants from green coffee: mechanism of action in the light of potential bioaccessibility. <i>Food Research International</i> , 2014 , 61, 48-55	7	26
50	Starch and protein analysis of wheat bread enriched with phenolics-rich sprouted wheat flour. <i>Food Chemistry</i> , 2017 , 228, 643-648	8.5	25
49	Potentially bioaccessible phenolics, antioxidant activity and nutritional quality of young buckwheat sprouts affected by elicitation and elicitation supported by phenylpropanoid pathway precursor feeding. <i>Food Chemistry</i> , 2016 , 192, 625-32	8.5	24
48	Elicitation effect of <i>Saccharomyces cerevisiae</i> yeast extract on main health-promoting compounds and antioxidant and anti-inflammatory potential of butter lettuce (<i>Lactuca sativa</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2565-72	4.3	23
47	Production of ready-to-eat lentil sprouts with improved antioxidant capacity: optimization of elicitation conditions with hydrogen peroxide. <i>Food Chemistry</i> , 2015 , 180, 219-226	8.5	21
46	Nutritional and health-promoting properties of bean paste fortified with onion skin in the light of phenolic-food matrix interactions. <i>Food and Function</i> , 2015 , 6, 3560-6	6.1	21
45	Yellow-coated quinoa (<i>Chenopodium quinoa</i> Willd) - physicochemical, nutritional, and antioxidant properties. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2035-2042	4.3	20
44	Potential in vitro antioxidant, anti-inflammatory, antidiabetic, and anticancer effect of arachidonic acid-elicited basil leaves. <i>Journal of Functional Foods</i> , 2017 , 36, 290-299	5.1	18
43	Effect of foliar application of a nitrophenolate-based biostimulant on the yield and quality of two bean cultivars. <i>Scientia Horticulturae</i> , 2017 , 214, 76-82	4.1	17
42	Effect of arachidonic and jasmonic acid elicitation on the content of phenolic compounds and antioxidant and anti-inflammatory properties of wheatgrass (<i>Triticum aestivum</i> L.). <i>Food Chemistry</i> , 2019 , 288, 256-261	8.5	17
41	Antioxidant potential of fresh and stored lentil sprouts affected by elicitation with temperature stresses. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1811-1817	3.8	17
40	The phenolic content and antioxidant activity of the aqueous and hydroalcoholic extracts of hops and their pellets. <i>Journal of the Institute of Brewing</i> , 2013 , 119, n/a-n/a	2	17
39	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. <i>Journal of Chemistry</i> , 2016 , 2016, 1-7	2.3	17
38	The effect of in vitro digestion, food matrix, and hydrothermal treatment on the potential bioaccessibility of selected phenolic compounds. <i>Food Chemistry</i> , 2021 , 344, 128581	8.5	15
37	Nutritional quality of fresh and stored legumes sprouts - Effect of <i>Lactobacillus plantarum</i> 299v enrichment. <i>Food Chemistry</i> , 2019 , 288, 325-332	8.5	14
36	Influence of Drying Temperature on Phenolic Acids Composition and Antioxidant Activity of Sprouts and Leaves of White and Red Quinoa. <i>Journal of Chemistry</i> , 2019 , 2019, 1-8	2.3	14

35	Interactions of green coffee bean phenolics with wheat bread matrix in a model of simulated in vitro digestion. <i>Food Chemistry</i> , 2018 , 258, 301-307	8.5	14
34	Changes of antioxidant potential of pasta fortified with parsley (<i>Petroselinum Crispum</i> mill.) leaves in the light of protein-phenolics interactions. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2015 , 14, 29-36	1	14
33	Biochemical Properties of Polyphenol Oxidases from Ready-to-Eat Lentil (<i>Lens culinaris</i> Medik.) Sprouts and Factors Affecting Their Activities: A Search for Potent Tools Limiting Enzymatic Browning. <i>Foods</i> , 2019 , 8,	4.9	13
32	Grinding and Nutritional Properties of Six Spelt (<i>Triticum aestivum</i> ssp. <i>spelta</i> L.) Cultivars. <i>Cereal Chemistry</i> , 2014 , 91, 247-254	2.4	13
31	Potentially bioaccessible phenolics, antioxidant capacities and the colour of carrot, pumpkin and apple powders Effect of drying temperature and sample structure. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 136-145	3.8	13
30	<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	3.7	13
29	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	5.4	12
28	Winter wheat fertilized with biogas residue and mining waste: yielding and the quality of grain. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3454-61	4.3	11
27	Impact of Interactions between Ferulic and Chlorogenic Acids on Enzymatic and Non-Enzymatic Lipids Oxidation: An Example of Bread Enriched with Green Coffee Flour. <i>Applied Sciences (Switzerland)</i> , 2019 , 9, 568	2.6	10
26	Nutritional potential and inhibitory activity of bread fortified with green coffee beans against enzymes involved in metabolic syndrome pathogenesis. <i>LWT - Food Science and Technology</i> , 2018 , 95, 78-84	5.4	8
25	Interactions between antiradical and anti-inflammatory compounds from coffee and coconut affected by gastrointestinal digestion In vitro study. <i>LWT - Food Science and Technology</i> , 2016 , 69, 506-514	5.4	7
24	Effect of basil leaves and wheat bran water extracts on enzymatic browning of shredded storage iceberg lettuce. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1318-1325	3.8	7
23	Biological activity, phytochemical parameters, and potential bioaccessibility of wheat bread enriched with powder and microcapsules made from Saskatoon berry. <i>Food Chemistry</i> , 2021 , 338, 128026	8.5	7
22	Quality of New Functional Powdered Beverages Enriched with Lyophilized Fruits Potentially Bioaccessible Antioxidant Properties, Nutritional Value, and Consumer Analysis. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 3668	2.6	6
21	Potentially Bioaccessible Phenolics from Mung Bean and Adzuki Bean Sprouts Enriched with Probiotic-Antioxidant Properties and Effect on the Motility and Survival of AGS Human Gastric Carcinoma Cells. <i>Molecules</i> , 2020 , 25,	4.8	6
20	Elicitation and treatment with precursors of phenolics synthesis improve low-molecular antioxidants and antioxidant capacity of buckwheat sprouts. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016 , 15, 17-28	1	6
19	Effects of probiotic <i>L. plantarum</i> 299v on consumer quality, accumulation of phenolics, antioxidant capacity and biochemical changes in legume sprouts. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2437-2446	3.8	5
18	Effects of gluten-free breads, with varying functional supplements, on the biochemical parameters and antioxidant status of rat serum. <i>Food Chemistry</i> , 2015 , 182, 268-74	8.5	5

17	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,	7.1	5
16	Nutritional quality, phenolics, and antioxidant capacity of mung bean paste obtained from seeds soaked in sodium bicarbonate. <i>LWT - Food Science and Technology</i> , 2018 , 97, 456-461	5.4	5
15	Phytochemical properties and heavy metal accumulation in wheat grain after three years of fertilization with biogas digestate and mineral waste. <i>Agricultural and Food Science</i> , 2017 , 26,	2	5
14	Improvement of Health-Promoting Functionality of Rye Bread by Fortification with Free and Microencapsulated Powders from Nutt. <i>Antioxidants</i> , 2020 , 9,	7.1	5
13	Transcriptional and biochemical response of barley to co-exposure of metal-based nanoparticles. <i>Science of the Total Environment</i> , 2021 , 782, 146883	10.2	5
12	Chemical composition of seeds of linseed (<i>Linum usitatissimum</i> L.) cultivars depending on the intensity of agricultural technology. <i>Journal of Elementology</i> , 2016 ,	1.3	3
11	Safeness of Diets Based on Gluten-Free Buckwheat Bread Enriched with Seeds and Nuts-Effect on Oxidative and Biochemical Parameters in Rat Serum. <i>Nutrients</i> , 2019 , 12,	6.7	3
10	In Vitro Biological Activities of Fruits and Leaves of Thunb. and Their Isoprenoids and Polyphenolics Profile. <i>Antioxidants</i> , 2020 , 9,	7.1	2
9	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. <i>Antioxidants</i> , 2019 , 8,	7.1	2
8	Effect of cold storage on the potentially bioaccessible isoflavones and antioxidant activities of soybean sprouts enriched with <i>Lactobacillus plantarum</i> 299v. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108820	5.4	2
7	Studies on the development of vegetable-based powdered beverages [Effect of the composition and dispersing temperature on potential bioaccessibility of main low-molecular antioxidants and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109822	5.4	2
6	Prospects and Applications of Natural Blood-Derived Products in Regenerative Medicine.. <i>International Journal of Molecular Sciences</i> , 2021 , 23,	6.3	2
5	The content of elements and quality parameters of winter rye grain as influenced by biochar-amended soil. <i>Zemdirbyste</i> , 2018 , 105, 11-20	1.1	1
4	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. <i>Antioxidants</i> , 2021 , 10,	7.1	1
3	Strategies to reduce lipid consumption 2020 , 91-102		
2	Fatty acids profile, atherogenic and thrombogenic health lipid indices of lyophilized buckwheat sprouts modified with the addition of <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> . <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2020 , 19, 483-490	1	
1	The possibilities of using elicitors in the increase of functional value of winter wheat grain under field conditions. <i>Cereal Chemistry</i> , 2021 , 98, 1038-1048	2.4	