

Michal Swieca

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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 | 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 |
| 87 | 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 | |
| 86 | 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 |
| 85 | 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 |
| 84 | 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 |
| 83 | Prospects and Applications of Natural Blood-Derived Products in Regenerative Medicine.. <i>International Journal of Molecular Sciences</i> , 2021 , 23, | 6.3 | 2 |
| 82 | 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 |
| 81 | In Vitro Biological Activities of Fruits and Leaves of Thunb. and Their Isoprenoids and Polyphenolics Profile. <i>Antioxidants</i> , 2020 , 9, | 7.1 | 2 |
| 80 | 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 |
| 79 | Strategies to reduce lipid consumption 2020 , 91-102 | | |
| 78 | 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 |
| 77 | 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 | |
| 76 | 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 |
| 75 | 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 |
| 74 | 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 |
| 73 | 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 |
| 72 | 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 |

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| 71 | 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 |
| 70 | 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 |
| 69 | 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 |
| 68 | 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 |
| 67 | 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 |
| 66 | 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 |
| 65 | 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 |
| 64 | Protein-Phenolic Interactions as a Factor Affecting the Physicochemical Properties of White Bean Proteins. <i>Molecules</i> , 2019 , 24, | 4.8 | 58 |
| 63 | Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. <i>Antioxidants</i> , 2019 , 8, | 7.1 | 2 |
| 62 | 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 |
| 61 | 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 |
| 60 | 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 |
| 59 | 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 |
| 58 | 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 |
| 57 | 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 |
| 56 | 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 |
| 55 | 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 |
| 54 | 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 |

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| 53 | 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 |
| 52 | <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 |
| 51 | 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 |
| 50 | 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 |
| 49 | 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 |
| 48 | 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 |
| 47 | 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 |
| 46 | 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 |
| 45 | 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 |
| 44 | Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. <i>Food Chemistry</i> , 2017 , 214, 32-38 | 8.5 | 47 |
| 43 | 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 |
| 42 | 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 |
| 41 | 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 |
| 40 | 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 |
| 39 | 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 |
| 38 | 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 |
| 37 | 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 |
| 36 | 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 |

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| 35 | 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 |
| 34 | 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 |
| 33 | 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 |
| 32 | 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 |
| 31 | Antioxidative and anti-inflammatory potential of phenolics from purple basil (<i>Ocimum basilicum</i> L.) leaves induced by jasmonic, arachidonic and β -aminobutyric acid elicitation. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 163-170 | 3.8 | 37 |
| 30 | 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 |
| 29 | 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 |
| 28 | 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 |
| 27 | 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 |
| 26 | 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 |
| 25 | 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 |
| 24 | 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 |
| 23 | 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 |
| 22 | 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 |
| 21 | 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 |
| 20 | 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 |
| 19 | 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 |
| 18 | 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 |

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| 17 | 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 |
| 16 | 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 |
| 15 | 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 |
| 14 | 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 |
| 13 | 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 |
| 12 | Anticancer and antioxidant activity of bread enriched with broccoli sprouts. <i>BioMed Research International</i> , 2014 , 2014, 608053 | 3 | 38 |
| 11 | 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 |
| 10 | 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 |
| 9 | Biologically active peptides obtained by enzymatic hydrolysis of Adzuki bean seeds. <i>Food Chemistry</i> , 2013 , 141, 2177-83 | 8.5 | 64 |
| 8 | 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 |
| 7 | 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 |
| 6 | 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 |
| 5 | 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 |
| 4 | 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 |
| 3 | 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 |
| 2 | 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 |
| 1 | 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 |