

Magdalena Mika

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

346
citations

1464605

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1255698

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docs citations

14
times ranked

571
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Structure and bioactivity of apple pectin isolated with arabinanase and mannanase. Food Chemistry, 2022, 388, 133020. | 4.2 | 10 |
| 2 | The impact of catechins included in high fat diet on AMP-dependent protein kinase in apoE knock-out mice. International Journal of Food Sciences and Nutrition, 2021, 72, 348-356. | 1.3 | 2 |
| 3 | Enzymatically Extracted Apple Pectin Possesses Antioxidant and Antitumor Activity. Molecules, 2021, 26, 1434. | 1.7 | 27 |
| 4 | Rhizopus oligosporus and Lactobacillus plantarum Co-Fermentation as a Tool for Increasing the Antioxidant Potential of Grass Pea and Flaxseed Oil-Cake Tempe. Molecules, 2020, 25, 4759. | 1.7 | 8 |
| 5 | Food Stabilizing Antioxidants Increase Nutrient Bioavailability in the <i>in Vitro</i> Model. Journal of the American College of Nutrition, 2017, 36, 579-585. | 1.1 | 3 |
| 6 | Endo-xylanase and endo-cellulase-assisted extraction of pectin from apple pomace. Carbohydrate Polymers, 2016, 142, 199-205. | 5.1 | 80 |
| 7 | Application of Celluclast 1.5L in apple pectin extraction. Carbohydrate Polymers, 2015, 134, 251-257. | 5.1 | 55 |
| 8 | Anti-atherosclerotic activity of catechins depends on their stereoisomerism. Atherosclerosis, 2015, 240, 125-130. | 0.4 | 12 |
| 9 | Multicatalytic enzyme preparations as effective alternative to acid in pectin extraction. Food Hydrocolloids, 2015, 44, 156-161. | 5.6 | 74 |
| 10 | Development of complete hydrolysis of pectins from apple pomace. Food Chemistry, 2015, 172, 675-680. | 4.2 | 59 |
| 11 | Dose effect of thermally modified catechins on the inhibition of atherosclerosis in apoE-knockout mice. Nauka Przyroda Technologie, 2015, 9, . | 0.1 | 0 |
| 12 | Effects of thermally modified green tea catechins on the oxidative and hydrolytic stability of butter. Health, 2009, 01, 192-196. | 0.1 | 2 |
| 13 | Effects of non-fermented tea extracts on in vitro digestive hydrolysis of lipids and on cholesterol precipitation. European Food Research and Technology, 2008, 226, 731-736. | 1.6 | 6 |