Grzegorz ZaguÅ,a

List of Publications by Year in descending order

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858243 889612 47 475 12 19 citations h-index g-index papers 47 47 47 722 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	The Use of HPTLC and SDS-PAGE Methods for Coniferous Honeydew Honey Fingerprinting Compiled with Mineral Content and Antioxidant Activity. Molecules, 2022, 27, 720.	1.7	13
2	The Study of Chemical Profile and Antioxidant Properties of Poplar-Type Polish Propolis Considering Local Flora Diversity in Relation to Antibacterial and Anticancer Activities in Human Breast Cancer Cells. Molecules, 2022, 27, 725.	1.7	13
3	Effect of Magnetic and Electrical Fields on Yield, Shelf Life and Quality of Fruits. Applied Sciences (Switzerland), 2022, 12, 3183.	1.3	11
4	Spatial, temporal and environmental differences in concentrations of lead in the blood of Mute swans from summer and winter sites in Poland. Science of the Total Environment, 2022, 830, 154698.	3.9	2
5	Method for Prolonging the Shelf Life of Apples after Storage. Applied Sciences (Switzerland), 2022, 12, 3975.	1.3	16
6	Microbiological and Physicochemical Composition of Various Types of Homemade Kombucha Beverages Using Alternative Kinds of Sugars. Foods, 2022, 11, 1523.	1.9	9
7	The Use of Wood Pellets in the Production of High Quality Biocarbon Materials. Materials, 2022, 15, 4404.	1.3	4
8	Mineral Composition, Antioxidant, Anti-Urease, and Antibiofilm Potential of <i>Juglans Regia</i> Leaves and Unripe Fruits. Acta Universitatis Cibiniensis Series E: Food Technology, 2022, 26, 69-82.	0.6	0
9	Prototyping extracts from Artemisia absinthium L. for their biostimulating properties yield-enhancing, and farmer income-increasing properties. Industrial Crops and Products, 2021, 160, 113125.	2.5	10
10	Uncovering the multi-level response of Glycine max L. to the application of allelopathic biostimulant from Levisticum officinale Koch. Scientific Reports, 2021, 11, 15360.	1.6	12
11	Assessment of the Botanical Origin of Polish Honeys Based on Physicochemical Properties and Bioactive Components with Chemometric Analysis. Molecules, 2021, 26, 4801.	1.7	12
12	Effect of the Pyrolysis Process Applied to Waste Branches Biomass from Fruit Trees on the Calorific Value of the Biochar and Dust Explosivity. Energies, 2021, 14, 4898.	1.6	8
13	Searching for Differences in Chemical Composition and Biological Activity of Crude Drone Brood and Royal Jelly Useful for Their Authentication. Foods, 2021, 10, 2233.	1.9	10
14	Preliminary Research on the Influence of a Pulsed Magnetic Field on the Cationic Profile of Sunflower, Cress, and Radish Sprouts and on Their Germination Rate. Applied Sciences (Switzerland), 2021, 11, 9678.	1.3	3
15	Plant Material as a Novel Tool in Designing and Formulating Modern Biostimulants—Analysis of Botanical Extract from Linum usitatissimum L Materials, 2021, 14, 6661.	1.3	9
16	Ascophyllum nodosum Application and Pre-Sowing Stimulation with Low-Frequency Magnetic Field as Factors Influencing Oat Grains (Avena sativa L.) Composition. Agronomy, 2020, 10, 1164.	1.3	1
17	Use of Calcium Amino Acid Chelate in the Production of Acid-Curd Goat Cheese. Foods, 2020, 9, 994.	1.9	6
18	Analysis of the Effect of the Biomass Torrefaction Process on Selected Parameters of Dust Explosivity. Molecules, 2020, 25, 3525.	1.7	4

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19	Antioxidant Activities and Volatile Flavor Components of Selected Single-Origin and Blend Chocolates. Molecules, 2020, 25, 3648.	1.7	13
20	Biochar and Ash Fertilization Alter the Chemical Properties of Basket Willow (Salix viminalis L.) and Giant Miscanthus (Miscanthus x giganteus). Agronomy, 2020, 10, 660.	1.3	3
21	Near-Null Geomagnetic Field as an Innovative Method of Fruit Storage. Processes, 2020, 8, 262.	1.3	3
22	A simple method of enrichment of honey powder with phytochemicals and its potential application in isotonic drink industry. LWT - Food Science and Technology, 2020, 125, 109204.	2.5	11
23	Impact Mineralization of Chokeberry and Cranberry Fruit Juices Using a New Functional Additive on the Protection of Bioactive Compounds and Antioxidative Properties. Molecules, 2020, 25, 659.	1.7	8
24	Transfer of Some Toxic Metals from Soil to Honey Depending on Bee Habitat Conditions. Acta Universitatis Cibiniensis Series E: Food Technology, 2020, 24, 49-59.	0.6	13
25	Analysis of the impact of determinants of kosherness on the content of macro―and microelements in beef. Food Science and Nutrition, 2019, 7, 3463-3470.	1.5	2
26	Biochar as a Stimulator for Germination Capacity in Seeds of Virginia Mallow (Sida hermaphrodita (L.)) Tj ETQq0	0	Overlock 10
27	The effect of transglutaminase on colloidal stability of milk proteins. Journal of Food Measurement and Characterization, 2019, 13, 2339-2346.	1.6	6
28	Blood mercury levels in mute swans (Cygnus olor) are not related to sex, but are related to age, with no blood parameter implications. Environmental Pollution, 2019, 252, 21-30.	3.7	8
29	Biochar as a Multifunctional Component of the Environment—A Review. Applied Sciences (Switzerland), 2019, 9, 1139.	1.3	72
30	Content of selected minerals in the fruit of Saskatoon berry (Amelanchier alnifolia Nutt.) genotypes grown in central Poland. Journal of Elementology, 2019, , .	0.0	1
31	Honeybees (Apis mellifera) as a biological barrier for contamination of honey by environmental toxic metals. Environmental Monitoring and Assessment, 2018, 190, 101.	1.3	33
32	Magnetic Field Extraction Techniques in Preparing High-Quality Tea Infusions. Applied Sciences (Switzerland), 2018, 8, 1876.	1.3	8
33	Relationship between Torrefaction Parameters and Physicochemical Properties of Torrefied Products Obtained from Selected Plant Biomass. Energies, 2018, 11, 2919.	1.6	22
34	Biochar and Biomass Ash as a Soil Ameliorant: The Effect on Selected Soil Properties and Yield of Giant Miscanthus (Miscanthus x giganteus). Energies, 2018, 11, 2535.	1.6	43
35	The comparison of the physicochemical parameters and antioxidant activity of homemade and commercial pomegranate juices. Acta Scientiarum Polonorum, Technologia Alimentaria, 2018, 17, 59-68.	0.2	6
36	The comparison of the physicochemical parameters and antioxidant activity of homemade and commercial pomegranate juices [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2018, 17, 59-68.	0.2	10

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37	Assessment of the nutritional value of high quality fruit influsions based on the content of bioelements and toxic metals. Journal of Elementology, 2018, , .	0.0	1
38	Effect of infusion time and addition of lemon juice on the mobility of selected macroelements and aluminium during aqueous extraction of quality brands of leaf tea. Journal of Elementology, 2018, , .	0.0	1
39	Biosorption of cadmium(II), lead(II) and cobalt(II) from aqueous solution by biochar from cones of larch (Larix decidua Mill. subsp. decidua) and spruce (Picea abies L. H. Karst). Environmental Earth Sciences, 2017, 76, 1.	1.3	13
40	Comparison of the Effectiveness of Water-Based Extraction of Substances from Dry Tea Leaves with the Use of Magnetic Field Assisted Extraction Techniques. Molecules, 2017, 22, 1656.	1.7	16
41	Levels of toxic and essential metals in varietal honeys from Podkarpacie. Journal of Elementology, 2017, , .	0.0	14
42	Fortification of yoghurts with calcium compounds. Journal of Elementology, 2017, , .	0.0	3
43	Effects of fertiliser use and pre-sowing seed stimulation with a magnetic field on the mineral content and yield of three varieties of sugar beet roots. Journal of Elementology, 2017, , .	0.0	1
44	Study of nutritional value of dried tea leaves and infusions of black, green and white teas from Chinese plantations. Roczniki Panstwowego Zakladu Higieny, 2017, 68, 237-245.	0.5	1
45	ACCUMULATION OF CADMIUM, LEAD AND MERCURY IN SEEDLINGS OF SELECTED SUGAR BEET VARIETIES AS A RESULT OF SIMULATED SOIL CONTAMINATION. Journal of Microbiology, Biotechnology and Food Sciences, 2016, 5, 351-354.	0.4	4
46	CHANGES IN GLUCOSE AND FRUCTOSE IN APPLES EXPOSED TO CONSTANT AND SLOWLY CHANGING MAGNETIC FIELDS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, , .	0.1	2
47	Phytochemical profile and biological activity of selected kind of medicinal herbs. Potravinarstvo, 0, 14, 573-579.	0.5	3