

# Urszula Gawlik-Dziki

## List of Publications by Citations

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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.

115 papers	2,749 citations	30 h-index	47 g-index
129 ext. papers	3,414 ext. citations	4.8 avg, IF	5.7 L-index

#	Paper	IF	Citations
115	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> , <b>2014</b> , 40, 48-61	15.3	140
114	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> , <b>2013</b> , 141, 451-8	8.5	125
113	Quality and antioxidant properties of breads enriched with dry onion ( <i>Allium cepa</i> L.) skin. <i>Food Chemistry</i> , <b>2013</b> , 138, 1621-8	8.5	98
112	Antioxidant and anticancer activities of <i>Chenopodium quinoa</i> leaves extracts - in vitro study. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 57, 154-60	4.7	98
111	Bread enriched with quinoa leaves - the influence of protein-phenolics interactions on the nutritional and antioxidant quality. <i>Food Chemistry</i> , <b>2014</b> , 162, 54-62	8.5	97
110	The effect of simulated digestion in vitro on bioactivity of wheat bread with Tartary buckwheat flavones addition. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 137-143	5.4	97
109	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> , <b>2016</b> , 194, 637-42	8.5	83
108	Changes in the antioxidant activities of vegetables as a consequence of interactions between active compounds. <i>Journal of Functional Foods</i> , <b>2012</b> , 4, 872-882	5.1	80
107	Characterization of polyphenol oxidase from broccoli ( <i>Brassica oleracea</i> var. <i>botrytis italica</i> ) florets. <i>Food Chemistry</i> , <b>2007</b> , 105, 1047-1053	8.5	66
106	Characterization of polyphenol oxidase from butter lettuce ( <i>Lactuca sativa</i> var. <i>capitata</i> L.). <i>Food Chemistry</i> , <b>2008</b> , 107, 129-135	8.5	66
105	Protein-Phenolic Interactions as a Factor Affecting the Physicochemical Properties of White Bean Proteins. <i>Molecules</i> , <b>2019</b> , 24,	4.8	58
104	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> , <b>2012</b> , 140, 87-95	4.1	57
103	Effect of bioaccessibility of phenolic compounds on in vitro anticancer activity of broccoli sprouts. <i>Food Research International</i> , <b>2012</b> , 49, 469-476	7	56
102	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> , <b>2013</b> , 138, 1414-20	8.5	52
101	Coffee with cinnamon - impact of phytochemicals interactions on antioxidant and anti-inflammatory in vitro activity. <i>Food Chemistry</i> , <b>2014</b> , 162, 81-8	8.5	51
100	Wheat bread enriched with green coffee - In vitro bioaccessibility and bioavailability of phenolics and antioxidant activity. <i>Food Chemistry</i> , <b>2017</b> , 221, 1451-1457	8.5	51
99	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> , <b>2012</b> , 60, 4603-12	5.7	50

98	Effect of hydrothermal treatment on the antioxidant properties of broccoli ( <i>Brassica oleracea</i> var. botrytis italica) florets. <i>Food Chemistry</i> , <b>2008</b> , 109, 393-401	8.5	50
97	Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. <i>Food Chemistry</i> , <b>2017</b> , 214, 32-38	8.5	47
96	Polyphenols of Rosa L. leaves extracts and their radical scavenging activity. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>2007</b> , 62, 32-8	1.7	45
95	Ground green coffee beans as a functional food supplement [Preliminary study. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 691-699	5.4	44
94	Soymilk enriched with green coffee phenolics - Antioxidant and nutritional properties in the light of phenolics-food matrix interactions. <i>Food Chemistry</i> , <b>2017</b> , 223, 1-7	8.5	38
93	Anticancer and antioxidant activity of bread enriched with broccoli sprouts. <i>BioMed Research International</i> , <b>2014</b> , 2014, 608053	3	38
92	Mechanism of action and interactions between xanthine oxidase inhibitors derived from natural sources of chlorogenic and ferulic acids. <i>Food Chemistry</i> , <b>2017</b> , 225, 138-145	8.5	37
91	Elicitation and precursor feeding as tools for the improvement of the phenolic content and antioxidant activity of lentil sprouts. <i>Food Chemistry</i> , <b>2014</b> , 161, 288-95	8.5	37
90	Physical, sensorial, and antioxidant properties of common wheat pasta enriched with carob fiber. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 77, 186-192	5.4	37
89	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries ( <i>Vaccinium macrocarpon</i> Ait.). <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 497-503	5.4	35
88	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> , <b>2015</b> , 185, 99-105	8.5	33
87	Pomegranate seed powder as a functional component of gluten-free bread (Physical, sensorial and antioxidant evaluation). <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1906-1913	3.8	33
86	Bread enriched with Chenopodium quinoa leaves powder [The procedures for assessing the fortification efficiency. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 1226-1234	5.4	30
85	Onion skin [Raw material for the production of supplement that enhances the health-beneficial properties of wheat bread. <i>Food Research International</i> , <b>2015</b> , 73, 97-106	7	30
84	Antioxidative and cytotoxic potential of some Chenopodium L. species growing in Poland. <i>Saudi Journal of Biological Sciences</i> , <b>2016</b> , 23, 15-23	4	29
83	Dietary spices as a natural effectors of lipoxygenase, xanthine oxidase, peroxidase and antioxidant agents. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 47, 138-146	5.4	29
82	Effect of fortification with parsley ( <i>Petroselinum crispum</i> Mill.) leaves on the nutraceutical and nutritional quality of wheat pasta. <i>Food Chemistry</i> , <b>2016</b> , 190, 419-428	8.5	27
81	Effect of adding fresh and freeze-dried buckwheat sourdough on gluten-free bread quality. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 313-322	3.8	27

80	Influence of sprouting and elicitation on phenolic acids profile and antioxidant activity of wheat seedlings. <i>Journal of Cereal Science</i> , <b>2016</b> , 70, 221-228	3.8	26
79	Lipoxygenase inhibitors and antioxidants from green coffee: mechanism of action in the light of potential bioaccessibility. <i>Food Research International</i> , <b>2014</b> , 61, 48-55	7	26
78	Starch and protein analysis of wheat bread enriched with phenolics-rich sprouted wheat flour. <i>Food Chemistry</i> , <b>2017</b> , 228, 643-648	8.5	25
77	Coffee with ginger - interactions of biologically active phytochemicals in the model system. <i>Food Chemistry</i> , <b>2015</b> , 166, 261-269	8.5	25
76	Evaluation of physical, sensorial, and antioxidant properties of gluten-free bread enriched with Moringa Oleifera leaf powder. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 189-195	3.4	25
75	Physical properties of gluten-free bread caused by water addition. <i>International Agrophysics</i> , <b>2015</b> , 29, 353-364	2	24
74	LC-ESI-MS/MS Identification of Biologically Active Phenolic Compounds in Mistletoe Berry Extracts from Different Host Trees. <i>Molecules</i> , <b>2017</b> , 22,	4.8	22
73	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> , <b>2015</b> , 6, 3560-6	6.1	21
72	Wheat Bread with Pumpkin (L.) Pulp as a Functional Food Product. <i>Food Technology and Biotechnology</i> , <b>2014</b> , 52, 430-438	2.1	20
71	Study on the physical and antioxidant properties of gluten-free bread with brown algae. <i>CYTA - Journal of Food</i> , <b>2017</b> , 15, 196-203	2.3	19
70	Effect of pre-treatment conditions and freeze-drying temperature on the process kinetics and physicochemical properties of pepper. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 25-30	5.4	19
69	Influence of wheat kernel physical properties on the pulverizing process. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 2648-55	3.3	18
68	Antioxidant potential of fresh and stored lentil sprouts affected by elicitation with temperature stresses. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 1811-1817	3.8	17
67	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> , <b>2013</b> , 119, n/a-n/a	2	17
66	Influence of Elicitation and Germination Conditions on Biological Activity of Wheat Sprouts. <i>Journal of Chemistry</i> , <b>2015</b> , 2015, 1-8	2.3	16
65	The influence of L. leaves on wheat pasta quality. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 4311-4322	3.5	15
64	Propagation and introduction of Arnica montana L. into cultivation: a step to reduce the pressure on endangered and high-valued medicinal plant species. <i>Scientific World Journal, The</i> , <b>2013</b> , 2013, 414363	3.2	15
63	The effect of in vitro digestion, food matrix, and hydrothermal treatment on the potential bioaccessibility of selected phenolic compounds. <i>Food Chemistry</i> , <b>2021</b> , 344, 128581	8.5	15

62	Nutritional quality of fresh and stored legumes sprouts - Effect of <i>Lactobacillus plantarum</i> 299v enrichment. <i>Food Chemistry</i> , <b>2019</b> , 288, 325-332	8.5	14
61	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> , <b>2019</b> , 2019, 1-8	2.3	14
60	Interactions of green coffee bean phenolics with wheat bread matrix in a model of simulated in vitro digestion. <i>Food Chemistry</i> , <b>2018</b> , 258, 301-307	8.5	14
59	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> , <b>2015</b> , 14, 29-36	1	14
58	Coffee enriched with willow ( <i>Salix purpurea</i> and <i>Salix myrsinifolia</i> ) bark preparation Interactions of antioxidative phytochemicals in a model system. <i>Journal of Functional Foods</i> , <b>2015</b> , 18, 1106-1116	5.1	13
57	Bioaccessibility in vitro of nutraceuticals from bark of selected <i>Salix</i> species. <i>Scientific World Journal, The</i> , <b>2014</b> , 2014, 782763	2.2	13
56	Grinding and Nutritional Properties of Six Spelt ( <i>Triticum aestivum</i> ssp. <i>spelta</i> L.) Cultivars. <i>Cereal Chemistry</i> , <b>2014</b> , 91, 247-254	2.4	13
55	The study of interactions between active compounds of coffee and willow ( <i>Salix</i> sp.) bark water extract. <i>BioMed Research International</i> , <b>2014</b> , 2014, 386953	3	13
54	<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> , <b>2018</b> , 13, e0207793	3.7	13
53	Selected biochemical properties of polyphenol oxidase in butter lettuce leaves ( <i>Lactuca sativa</i> L. var. <i>capitata</i> ) elicited with dl- $\alpha$ -amino-n-butyric acid. <i>Food Chemistry</i> , <b>2015</b> , 168, 423-9	8.5	12
52	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. <i>International Agrophysics</i> , <b>2018</b> , 32, 49-56	2	12
51	Nutraceutical potential of tinctures from fruits, green husks, and leaves of <i>Juglans regia</i> L. <i>Scientific World Journal, The</i> , <b>2014</b> , 2014, 501392	2.2	12
50	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> , <b>2019</b> , 100, 220-226	5.4	12
49	L. as an Innovative Functional Additive to Wheat Bread. <i>Foods</i> , <b>2019</b> , 8,	4.9	11
48	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> , <b>2016</b> , 96, 3454-61	4.3	11
47	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> , <b>2019</b> , 9, 568	2.6	10
46	Flavonoids from <i>Jovibarba globifera</i> (Crassulaceae) rosette leaves and their antioxidant activity. <i>Natural Product Research</i> , <b>2014</b> , 28, 1655-8	2.3	10
45	Effect of Moldavian dragonhead ( <i>Dracocephalum moldavica</i> L.) leaves on the baking properties of wheat flour and quality of bread. <i>CYTA - Journal of Food</i> , <b>2019</b> , 17, 536-543	2.3	9

44	Chemical Characteristics and Anticancer Activity of Essential Oil from L. Rhizomes and Roots. <i>Molecules</i> , <b>2020</b> , 25,	4.8	8
43	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> , <b>2018</b> , 95, 78-84	5.4	8
42	Thyroid Peroxidase Activity is Inhibited by Phenolic Compounds-Impact of Interaction. <i>Molecules</i> , <b>2019</b> , 24,	4.8	8
41	Banana Powder as an Additive to Common Wheat Pasta. <i>Foods</i> , <b>2020</b> , 9,	4.9	8
40	Promising Potential of Crude Polysaccharides from against Colon Cancer: An In Vitro Study. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	8
39	Evaluation of interactions between coffee and cardamom, their type, and strength in relation to interactions in a model system. <i>CYTA - Journal of Food</i> , <b>2017</b> , 15, 266-276	2.3	7
38	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> , <b>2016</b> , 69, 506-514	5.4	7
37	Antioxidant activity of the aqueous and methanolic extracts of coffee beans ( <i>Coffea arabica</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2016</b> , 15, 281-288	1	7
36	Phenolic acids prolife and antioxidant properties of bread enriched with sprouted wheat flour. <i>Journal of Food Biochemistry</i> , <b>2017</b> , 41, e12386	3.3	6
35	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> , <b>2020</b> , 25,	4.8	6
34	LC-ESI-MS/MS-MRM Profiling of Polyphenols and Antioxidant Activity Evaluation of Junipers of Different Origin. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 8921	2.6	6
33	Effects of probiotic L. <i>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> , <b>2019</b> , 54, 2437-2446	3.8	5
32	Effects of gluten-free breads, with varying functional supplements, on the biochemical parameters and antioxidant status of rat serum. <i>Food Chemistry</i> , <b>2015</b> , 182, 268-74	8.5	5
31	Nutritional quality, phenolics, and antioxidant capacity of mung bean paste obtained from seeds soaked in sodium bicarbonate. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 97, 456-461	5.4	5
30	Mechanism of Action and Interactions between Thyroid Peroxidase and Lipoxygenase Inhibitors Derived from Plant Sources. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	5
29	Drying and Grinding Characteristics of Four-Day-Germinated and Crushed Wheat: A Novel Approach for Producing Sprouted Flour. <i>Cereal Chemistry</i> , <b>2015</b> , 92, 312-319	2.4	5
28	The potential of biochar for reducing the negative effects of soil contamination on the phytochemical properties and heavy metal accumulation in wheat grain. <i>Agricultural and Food Science</i> , <b>2017</b> , 26, 34	2	5
27	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> , <b>2017</b> , 26,	2	5

26	Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. <i>Processes</i> , <b>2020</b> , 8, 1265	2.9	5
25	A new look at edible and medicinal mushrooms as a source of ergosterol and ergosterol peroxide - UHPLC-MS/MS analysis. <i>Food Chemistry</i> , <b>2022</b> , 369, 130927	8.5	5
24	Acerola fruit as a natural antioxidant ingredient for gluten-free bread: An approach to improve bread quality. <i>Food Science and Technology International</i> , <b>2021</b> , 27, 13-21	2.6	4
23	Leaves of White Beetroot As a New Source of Antioxidant and Anti-Inflammatory Compounds. <i>Plants</i> , <b>2020</b> , 9,	4.5	4
22	Common wheat pasta enriched with cereal coffee: Quality and physical and functional properties. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110516	5.4	4
21	The fruits of sumac ( <i>Rhus coriaria</i> L.) as a functional additive and salt replacement to wheat bread. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 136, 110346	5.4	4
20	Physical and antioxidant properties of gluten-free bread enriched with carob fibre. <i>International Agrophysics</i> , <b>2017</b> , 31, 411-418	2	3
19	Drying Characteristics of <i>Dracocephalum moldavica</i> Leaves: Drying Kinetics and Physicochemical Properties. <i>Processes</i> , <b>2020</b> , 8, 509	2.9	3
18	Drying Kinetics, Grinding Characteristics, and Physicochemical Properties of Broccoli Sprouts. <i>Processes</i> , <b>2020</b> , 8, 97	2.9	3
17	UPLC/MS method for determination of phenolic compounds in chili as a coffee supplement and their impact of phytochemicals interactions on antioxidant activity in vitro. <i>Acta Chromatographica</i> , <b>2018</b> , 30, 66-71	1.5	3
16	Modification of enzymatic and non-enzymatic in vitro oxidative defence system by bioaccessible phytonutrients of selected spices. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 57, 434-441	5.4	3
15	Quality of wholemeal wheat bread enriched with green coffee beans. <i>Croatian Journal of Food Science and Technology</i> , <b>2016</b> , 8, 112-119	0.8	3
14	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> , <b>2019</b> , 12,	6.7	3
13	Evaluation of Color, Texture, Sensory and Antioxidant Properties of Gels Composed of Freeze-Dried Maqui Berries and Agave Sugar. <i>Processes</i> , <b>2020</b> , 8, 1294	2.9	3
12	Antioxidant, Anti-Inflammatory, and Anti-Diabetic Activity of Phenolic Acids Fractions Obtained from (L.) Juss. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3
11	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. <i>Food Chemistry</i> , <b>2021</b> , 346, 128889	8.5	3
10	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	2
9	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> , <b>2020</b> , 118, 108820	5.4	2



8	Development of no-salt herbal bread using a method based on scalded flour. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 145, 111329	5.4	2
7	Processing of germinated grains <b>2019</b> , 69-90		2
6	Micronized Oat Husk: Particle Size Distribution, Phenolic Acid Profile and Antioxidant Properties. <i>Materials</i> , <b>2021</b> , 14,	3.5	2
5	Wholemeal Spelt Bread Enriched with Green Spelt as a Source of Valuable Nutrients. <i>Processes</i> , <b>2020</b> , 8, 389	2.9	1
4	Water Soldier L.-Forgotten Famine Plant With Unique Composition and Antioxidant Properties. <i>Molecules</i> , <b>2020</b> , 25,	4.8	1
3	Some Dietary Phenolic Compounds Can Activate Thyroid Peroxidase and Inhibit Lipoygenase-Preliminary Study in the Model Systems. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	1
2	Microencapsulated Red Powders from Cornflower ExtractSpectral (FT-IR and FT-Raman) and Antioxidant Characteristics. <i>Molecules</i> , <b>2022</b> , 27, 3094	4.8	0
1	Changes in the level and antioxidant activity of polyphenols during storage of enzymatically treated raspberry juices and syrups. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2017</b> , 16, 269-282		1