Urszula Gawlik-Dziki

List of Publications by Year in Descending Order

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	A new look at edible and medicinal mushrooms as a source of ergosterol and ergosterol peroxide - UHPLC-MS/MS analysis. *Food Chemistry*, **2022**, 369, 130927	8.5	5
114	Microencapsulated Red Powders from Cornflower Extract Spectral (FT-IR and FT-Raman) and Antioxidant Characteristics. *Molecules*, **2022**, 27, 3094	4.8	0
113	Acerola fruit as a natural antioxidant ingredient for gluten-free bread: An approach to improve bread quality. *Food Science and Technology International*, **2021**, 27, 13-21	2.6	4
112	Some Dietary Phenolic Compounds Can Activate Thyroid Peroxidase and Inhibit Lipoxygenase-Preliminary Study in the Model Systems. *International Journal of Molecular Sciences*, **2021**, 22,	6.3	1
111	Development of no-salt herbal bread using a method based on scalded flour. *LWT - Food Science and Technology*, **2021**, 145, 111329	5.4	2
110	Antioxidant, Anti-Inflammatory, and Anti-Diabetic Activity of Phenolic Acids Fractions Obtained from (L.) Juss. *Molecules*, **2021**, 26,	4.8	3
109	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. *Food Chemistry*, **2021**, 346, 128889	8.5	3
108	Common wheat pasta enriched with cereal coffee: Quality and physical and functional properties. *LWT - Food Science and Technology*, **2021**, 139, 110516	5.4	4
107	The effect of in vitro digestion, food matrix, and hydrothermal treatment on the potential bioaccessibility of selected phenolic compounds. *Food Chemistry*, **2021**, 344, 128581	8.5	15
106	The fruits of sumac (Rhus coriaria L.) as a functional additive and salt replacement to wheat bread. *LWT - Food Science and Technology*, **2021**, 136, 110346	5.4	4
105	Promising Potential of Crude Polysaccharides from against Colon Cancer: An In Vitro Study. *Nutrients*, **2021**, 13,	6.7	8
104	Micronized Oat Husk: Particle Size Distribution, Phenolic Acid Profile and Antioxidant Properties. *Materials*, **2021**, 14,	3.5	2
103	Drying Characteristics of Dracocephalum moldavica Leaves: Drying Kinetics and Physicochemical Properties. *Processes*, **2020**, 8, 509	2.9	3
102	Chemical Characteristics and Anticancer Activity of Essential Oil from L. Rhizomes and Roots. *Molecules*, **2020**, 25,	4.8	8
101	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. *Molecules*, **2020**, 25,	4.8	6
100	Drying Kinetics, Grinding Characteristics, and Physicochemical Properties of Broccoli Sprouts. *Processes*, **2020**, 8, 97	2.9	3
99	Wholemeal Spelt Bread Enriched with Green Spelt as a Source of Valuable Nutrients. *Processes*, **2020**, 8, 389	2.9	1

98	Effect of cold storage on the potentially bioaccessible isoflavones and antioxidant activities of soybean sprouts enriched with Lactobacillus plantarum 299v. *LWT - Food Science and Technology*, **2020**, 118, 108820	5.4	2
97	Banana Powder as an Additive to Common Wheat Pasta. *Foods*, **2020**, 9,	4.9	8
96	Water Soldier L.-Forgotten Famine Plant With Unique Composition and Antioxidant Properties. *Molecules*, **2020**, 25,	4.8	1
95	Wild Strawberry Fragaria vesca L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. *Processes*, **2020**, 8, 1265	2.9	5
94	Evaluation of Color, Texture, Sensory and Antioxidant Properties of Gels Composed of Freeze-Dried Maqui Berries and Agave Sugar. *Processes*, **2020**, 8, 1294	2.9	3
93	Leaves of White Beetroot As a New Source of Antioxidant and Anti-Inflammatory Compounds. *Plants*, **2020**, 9,	4.5	4
92	LC-ESI-MS/MS-MRM Profiling of Polyphenols and Antioxidant Activity Evaluation of Junipers of Different Origin. *Applied Sciences (Switzerland)*, **2020**, 10, 8921	2.6	6
91	L. as an Innovative Functional Additive to Wheat Bread. *Foods*, **2019**, 8,	4.9	11
90	Effects of probiotic L.plantarum 299v on consumer quality, accumulation of phenolics, antioxidant capacity and biochemical changes in legume sprouts. *International Journal of Food Science and Technology*, **2019**, 54, 2437-2446	3.8	5
89	Impact of Interactions between Ferulic and Chlorogenic Acids on Enzymatic and Non-Enzymatic Lipids Oxidation: An Example of Bread Enriched with Green Coffee Flour. *Applied Sciences (Switzerland)*, **2019**, 9, 568	2.6	10
88	Nutritional quality of fresh and stored legumes sprouts - Effect of Lactobacillus plantarum 299v enrichment. *Food Chemistry*, **2019**, 288, 325-332	8.5	14
87	Influence of Drying Temperature on Phenolic Acids Composition and Antioxidant Activity of Sprouts and Leaves of White and Red Quinoa. *Journal of Chemistry*, **2019**, 2019, 1-8	2.3	14
86	Protein?Phenolic Interactions as a Factor Affecting the Physicochemical Properties of White Bean Proteins. *Molecules*, **2019**, 24,	4.8	58
85	Thyroid Peroxidase Activity is Inhibited by Phenolic Compounds-Impact of Interaction. *Molecules*, **2019**, 24,	4.8	8
84	Effect of Moldavian dragonhead (Dracocephalum moldavica L.) leaves on the baking properties of wheat flour and quality of bread. *CYTA - Journal of Food*, **2019**, 17, 536-543	2.3	9
83	The influence of L. leaves on wheat pasta quality. *Journal of Food Science and Technology*, **2019**, 56, 4311-4322	3.5	15
82	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. *Antioxidants*, **2019**, 8,	7.1	2
81	Mechanism of Action and Interactions between Thyroid Peroxidase and Lipoxygenase Inhibitors Derived from Plant Sources. *Biomolecules*, **2019**, 9,	5.9	5

80	Safeness of Diets Based on Gluten-Free Buckwheat Bread Enriched with Seeds and Nuts-Effect on Oxidative and Biochemical Parameters in Rat Serum. *Nutrients*, **2019**, 12,	6.7	3
79	Processing of germinated grains **2019**, 69-90		2
78	Nutritional and pro-health quality of lentil and adzuki bean sprouts enriched with probiotic yeast Saccharomyces cerevisiae var. boulardii. *LWT - Food Science and Technology*, **2019**, 100, 220-226	5.4	12
77	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. *International Agrophysics*, **2018**, 32, 49-56	2	12
76	Pomegranate seed powder as a functional component of gluten-free bread (Physical, sensorial and antioxidant evaluation). *International Journal of Food Science and Technology*, **2018**, 53, 1906-1913	3.8	33
75	Nutritional potential and inhibitory activity of bread fortified with green coffee beans against enzymes involved in metabolic syndrome pathogenesis. *LWT - Food Science and Technology*, **2018**, 95, 78-84	5.4	8
74	Interactions of green coffee bean phenolics with wheat bread matrix in a model of simulated in vitro digestion. *Food Chemistry*, **2018**, 258, 301-307	8.5	14
73	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. *Acta Chromatographica*, **2018**, 30, 66-71	1.5	3
72	Nutritional quality, phenolics, and antioxidant capacity of mung bean paste obtained from seeds soaked in sodium bicarbonate. *LWT - Food Science and Technology*, **2018**, 97, 456-461	5.4	5
71	Effect of pre-treatment conditions and freeze-drying temperature on the process kinetics and physicochemical properties of pepper. *LWT - Food Science and Technology*, **2018**, 98, 25-30	5.4	19
70	Evaluation of physical, sensorial, and antioxidant properties of gluten-free bread enriched with Moringa Oleifera leaf powder. *European Food Research and Technology*, **2018**, 244, 189-195	3.4	25
69	Lactobacillus plantarum 299V improves the microbiological quality of legume sprouts and effectively survives in these carriers during cold storage and in vitro digestion. *PLoS ONE*, **2018**, 13, e0207793	3.7	13
68	Mechanism of action and interactions between xanthine oxidase inhibitors derived from natural sources of chlorogenic and ferulic acids. *Food Chemistry*, **2017**, 225, 138-145	8.5	37
67	Evaluation of interactions between coffee and cardamom, their type, and strength in relation to interactions in a model system. *CYTA - Journal of Food*, **2017**, 15, 266-276	2.3	7
66	Starch and protein analysis of wheat bread enriched with phenolics-rich sprouted wheat flour. *Food Chemistry*, **2017**, 228, 643-648	8.5	25
65	Study on the physical and antioxidant properties of gluten-free bread with brown algae. *CYTA - Journal of Food*, **2017**, 15, 196-203	2.3	19
64	Phenolic acids prolife and antioxidant properties of bread enriched with sprouted wheat flour. *Journal of Food Biochemistry*, **2017**, 41, e12386	3.3	6
63	Soymilk enriched with green coffee phenolics - Antioxidant and nutritional properties in the light of phenolics-food matrix interactions. *Food Chemistry*, **2017**, 223, 1-7	8.5	38

62	Physical and antioxidant properties of gluten-free bread enriched with carob fibre. *International Agrophysics*, **2017**, 31, 411-418	2	3
61	LC-ESI-MS/MS Identification of Biologically Active Phenolic Compounds in Mistletoe Berry Extracts from Different Host Trees. *Molecules*, **2017**, 22,	4.8	22
60	Wheat bread enriched with green coffee - In vitro bioaccessibility and bioavailability of phenolics and antioxidant activity. *Food Chemistry*, **2017**, 221, 1451-1457	8.5	51
59	Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. *Food Chemistry*, **2017**, 214, 32-38	8.5	47
58	Physical, sensorial, and antioxidant properties of common wheat pasta enriched with carob fiber. *LWT - Food Science and Technology*, **2017**, 77, 186-192	5.4	37
57	The potential of biochar for reducing the negative effects of soil contamination on the phytochemical properties and heavy metal accumulation in wheat grain. *Agricultural and Food Science*, **2017**, 26, 34	2	5
56	Phytochemical properties and heavy metal accumulation in wheat grain after three years fertilization with biogas digestate and mineral waste. *Agricultural and Food Science*, **2017**, 26,	2	5
55	Changes in the level and antioxidant activity of polyphenols during storage of enzymatically treated raspberry juices and syrups. *Acta Scientiarum Polonorum, Technologia Alimentaria*, **2017**, 16, 269-282	1	
54	Effect of carob (Ceratonia siliqua L.) flour on the antioxidant potential, nutritional quality, and sensory characteristics of fortified durum wheat pasta. *Food Chemistry*, **2016**, 194, 637-42	8.5	83
53	Influence of sprouting and elicitation on phenolic acids profile and antioxidant activity of wheat seedlings. *Journal of Cereal Science*, **2016**, 70, 221-228	3.8	26
52	Effect of fortification with parsley (Petroselinum crispum Mill.) leaves on the nutraceutical and nutritional quality of wheat pasta. *Food Chemistry*, **2016**, 190, 419-428	8.5	27
51	Antioxidative and cytotoxic potential of some Chenopodium L. species growing in Poland. *Saudi Journal of Biological Sciences*, **2016**, 23, 15-23	4	29
50	Interactions between antiradical and anti-inflammatory compounds from coffee and coconut affected by gastrointestinal digestion In vitro study. *LWT - Food Science and Technology*, **2016**, 69, 506-514	5.4	7
49	Antioxidant activity of the aqueous and methanolic extracts of coffee beans (Coffea arabica L.). *Acta Scientiarum Polonorum, Technologia Alimentaria*, **2016**, 15, 281-288	1	7
48	Quality of wholemeal wheat bread enriched with green coffee beans. *Croatian Journal of Food Science and Technology*, **2016**, 8, 112-119	0.8	3
47	Winter wheat fertilized with biogas residue and mining waste: yielding and the quality of grain. *Journal of the Science of Food and Agriculture*, **2016**, 96, 3454-61	4.3	11
46	Bread enriched with Chenopodium quinoa leaves powder The procedures for assessing the fortification efficiency. *LWT - Food Science and Technology*, **2015**, 62, 1226-1234	5.4	30
45	Ground green coffee beans as a functional food supplement Preliminary study. *LWT - Food Science and Technology*, **2015**, 63, 691-699	5.4	44

44	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries (Vaccinium macrocarpon Ait.). *LWT - Food Science and Technology*, **2015**, 63, 497-503	5.4	35
43	Effects of gluten-free breads, with varying functional supplements, on the biochemical parameters and antioxidant status of rat serum. *Food Chemistry*, **2015**, 182, 268-74	8.5	5
42	Onion skin Raw material for the production of supplement that enhances the health-beneficial properties of wheat bread. *Food Research International*, **2015**, 73, 97-106	7	30
41	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. *Food Chemistry*, **2015**, 185, 99-105	8.5	33
40	Physical properties of gluten-free bread caused by water addition. *International Agrophysics*, **2015**, 29, 353-364	2	24
39	Nutritional and health-promoting properties of bean paste fortified with onion skin in the light of phenolic-food matrix interactions. *Food and Function*, **2015**, 6, 3560-6	6.1	21
38	Coffee enriched with willow (Salix purpurea and Salix myrsinifolia) bark preparation Interactions of antioxidative phytochemicals in a model system. *Journal of Functional Foods*, **2015**, 18, 1106-1116	5.1	13
37	Coffee with ginger - interactions of biologically active phytochemicals in the model system. *Food Chemistry*, **2015**, 166, 261-269	8.5	25
36	Selected biochemical properties of polyphenol oxidase in butter lettuce leaves (Lactuca sativa L. var. capitata) elicited with dl-amino-n-butyric acid. *Food Chemistry*, **2015**, 168, 423-9	8.5	12
35	Drying and Grinding Characteristics of Four-Day-Germinated and Crushed Wheat: A Novel Approach for Producing Sprouted Flour. *Cereal Chemistry*, **2015**, 92, 312-319	2.4	5
34	Influence of Elicitation and Germination Conditions on Biological Activity of Wheat Sprouts. *Journal of Chemistry*, **2015**, 2015, 1-8	2.3	16
33	Changes of antioxidant potential of pasta fortified with parsley (Petroselinum Crispum mill.) leaves in the light of protein-phenolics interactions. *Acta Scientiarum Polonorum, Technologia Alimentaria*, **2015**, 14, 29-36	1	14
32	Effect of adding fresh and freeze-dried buckwheat sourdough on gluten-free bread quality. *International Journal of Food Science and Technology*, **2015**, 50, 313-322	3.8	27
31	Bread enriched with quinoa leaves - the influence of protein-phenolics interactions on the nutritional and antioxidant quality. *Food Chemistry*, **2014**, 162, 54-62	8.5	97
30	Elicitation and precursor feeding as tools for the improvement of the phenolic content and antioxidant activity of lentil sprouts. *Food Chemistry*, **2014**, 161, 288-95	8.5	37
29	Flavonoids from Jovibarba globifera (Crassulaceae) rosette leaves and their antioxidant activity. *Natural Product Research*, **2014**, 28, 1655-8	2.3	10
28	Antioxidant potential of fresh and stored lentil sprouts affected by elicitation with temperature stresses. *International Journal of Food Science and Technology*, **2014**, 49, 1811-1817	3.8	17
27	Current trends in the enhancement of antioxidant activity of wheat bread by the addition of plant materials rich in phenolic compounds. *Trends in Food Science and Technology*, **2014**, 40, 48-61	15.3	140

26	Lipoxygenase inhibitors and antioxidants from green coffee mechanism of action in the light of potential bioaccessibility. *Food Research International*, **2014**, 61, 48-55	7	26
25	Coffee with cinnamon - impact of phytochemicals interactions on antioxidant and anti-inflammatory in vitro activity. *Food Chemistry*, **2014**, 162, 81-8	8.5	51
24	Nutraceutical potential of tinctures from fruits, green husks, and leaves of Juglans regia L. *Scientific World Journal, The*, **2014**, 2014, 501392	2.2	12
23	Bioaccessibility in vitro of nutraceuticals from bark of selected Salix species. *Scientific World Journal, The*, **2014**, 2014, 782763	2.2	13
22	Wheat Bread with Pumpkin (L.) Pulp?as a Functional Food Product. *Food Technology and Biotechnology*, **2014**, 52, 430-438	2.1	20
21	Anticancer and antioxidant activity of bread enriched with broccoli sprouts. *BioMed Research International*, **2014**, 2014, 608053	3	38
20	Grinding and Nutritional Properties of Six Spelt (Triticum aestivum ssp. spelta L.) Cultivars. *Cereal Chemistry*, **2014**, 91, 247-254	2.4	13
19	The study of interactions between active compounds of coffee and willow (Salix sp.) bark water extract. *BioMed Research International*, **2014**, 2014, 386953	3	13
18	Modification of enzymatic and non-enzymatic in vitro oxidative defence system by bioaccessible phytonutrients of selected spices. *LWT - Food Science and Technology*, **2014**, 57, 434-441	5.4	3
17	Influence of wheat kernel physical properties on the pulverizing process. *Journal of Food Science and Technology*, **2014**, 51, 2648-55	3.3	18
16	The influence of protein-flavonoid interactions on protein digestibility in vitro and the antioxidant quality of breads enriched with onion skin. *Food Chemistry*, **2013**, 141, 451-8	8.5	125
15	In vitro digestibility and starch content, predicted glycemic index and potential in vitro antidiabetic effect of lentil sprouts obtained by different germination techniques. *Food Chemistry*, **2013**, 138, 1414-20	8.5	52
14	Quality and antioxidant properties of breads enriched with dry onion (Allium cepa L.) skin. *Food Chemistry*, **2013**, 138, 1621-8	8.5	98
13	Antioxidant and anticancer activities of Chenopodium quinoa leaves extracts - in vitro study. *Food and Chemical Toxicology*, **2013**, 57, 154-60	4.7	98
12	The phenolic content and antioxidant activity of the aqueous and hydroalcoholic extracts of hops and their pellets. *Journal of the Institute of Brewing*, **2013**, 119, n/a-n/a	2	17
11	Propagation and introduction of Arnica montana L. into cultivation: a step to reduce the pressure on endangered and high-valued medicinal plant species. *Scientific World Journal, The*, **2013**, 2013, 414363	2.2	15
10	Effect of bioaccessibility of phenolic compounds on in vitro anticancer activity of broccoli sprouts. *Food Research International*, **2012**, 49, 469-476	7	56
9	Impact of germination time and type of illumination on the antioxidant compounds and antioxidant capacity of Lens culinaris sprouts. *Scientia Horticulturae*, **2012**, 140, 87-95	4.1	57

8	Dietary spices as a natural effectors of lipoxygenase, xanthine oxidase, peroxidase and antioxidant agents. *LWT - Food Science and Technology*, **2012**, 47, 138-146	5.4	29
7	Changes in the antioxidant activities of vegetables as a consequence of interactions between active compounds. *Journal of Functional Foods*, **2012**, 4, 872-882	5.1	80
6	Comparison of phenolic acids profile and antioxidant potential of six varieties of spelt (Triticum spelta L.). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4603-12	5.7	50
5	The effect of simulated digestion in vitro on bioactivity of wheat bread with Tartary buckwheat flavones addition. *LWT - Food Science and Technology*, **2009**, 42, 137-143	5.4	97
4	Characterization of polyphenol oxidase from butter lettuce (Lactuca sativa var. capitata L.). *Food Chemistry*, **2008**, 107, 129-135	8.5	66
3	Effect of hydrothermal treatment on the antioxidant properties of broccoli (Brassica oleracea var. botrytis italica) florets. *Food Chemistry*, **2008**, 109, 393-401	8.5	50
2	Characterization of polyphenol oxidase from broccoli (Brassica oleracea var. botrytis italica) florets. *Food Chemistry*, **2007**, 105, 1047-1053	8.5	66
1	Polyphenols of Rosa L. leaves extracts and their radical scavenging activity. *Zeitschrift Fur Naturforschung - Section C Journal of Biosciences*, **2007**, 62, 32-8	1.7	45