

Mirosława Teleszko

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6194731/publications.pdf>

Version: 2024-02-01

18
papers

712
citations

759233

12
h-index

839539

18
g-index

18
all docs

18
docs citations

18
times ranked

1123
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of phenolic compounds and antioxidant potential between selected edible fruits and their leaves. <i>Journal of Functional Foods</i> , 2015, 14, 736-746.	3.4	152
2	Analysis of Lipophilic and Hydrophilic Bioactive Compounds Content in Sea Buckthorn (<i>Hippophaë</i>). <i>Journal of Food Science</i> , 2019, 90, 129-135.	3.2	129
3	Fatty acid profiles and health lipid indices in the breast muscles of local Polish goose varieties. <i>Poultry Science</i> , 2020, 99, 1216-1224.	3.4	92
4	Analysis of Phenolic Compounds and Antioxidant Activity in Wild Blackberry Fruits. <i>International Journal of Molecular Sciences</i> , 2015, 16, 14540-14553.	4.1	66
5	Determination of Phenolic Compounds and Antioxidant Activity in Leaves from Wild <i>Rubus L.</i> Species. <i>Molecules</i> , 2015, 20, 4951-4966.	3.8	52
6	Antioxidant property and storage stability of quince juice phenolic compounds. <i>Food Chemistry</i> , 2014, 152, 261-270.	8.2	47
7	Composition and quantification of major polyphenolic compounds, antioxidant activity and colour properties of quince and mixed quince jams. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 749-756.	2.8	27
8	Effect of cultivar and storage temperature on identification and stability of polyphenols in strawberry cloudy juices. <i>Journal of Food Composition and Analysis</i> , 2016, 54, 10-19.	3.9	26
9	Sensory attributes and changes of physicochemical properties during storage of smoothies prepared from selected fruit. <i>LWT - Food Science and Technology</i> , 2016, 71, 102-109.	5.2	23
10	Bioactive compounds vs. organoleptic assessment of "smoothies" type products prepared from selected fruit species. <i>International Journal of Food Science and Technology</i> , 2014, 49, 98-106.	2.7	22
11	Physicochemical characterisation of quince fruits for industrial use: yield, turbidity, viscosity and colour properties of juices. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1818-1824.	2.7	16
12	Degradation Kinetics of Anthocyanins in Sour Cherry Cloudy Juices at Different Storage Temperature. <i>Food Chemistry</i> , 2019, 283, 367.	2.8	15
13	Hemp Seeds of the Polish "Białobrzeskie" and "Henola" Varieties (<i>Cannabis sativa L. var. sativa</i>) as Prospective Plant Sources for Food Production. <i>Molecules</i> , 2022, 27, 1448.	3.8	14
14	Effect of mixing different kinds of fruit juice with sour cherry puree on nutritional properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 114-129.	2.8	9
15	Changes of peach juices during the shelf-life and their in vitro effect on glycolipid digestion and neurotransmitter metabolism. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1865-1873.	2.7	9
16	Quality of Oil Pressed from Hemp Seed Varieties: "Earlina" and "Secuieni Jubileu" and "Finola". <i>Molecules</i> , 2022, 27, 3171.	3.8	7
17	Effect of the Addition of Polysaccharide Hydrocolloids on Sensory Quality, Color Parameters, and Anthocyanin Stabilization in Cloudy Strawberry Beverages. M. Teleszko, P. Nowicka, A. Wojdyła, o. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 167-178.	1.7	5
18	ASSESSMENT OF SENSORY QUALITIES AND NUTRITIONAL VALUE OF CHOKEBERRY PUREE WITH ADDED FLAX POMACE AND DRIED LEAVES OF STEVIA. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .	0.1	1