## Jolanta CieÅ>la

List of Publications by Year in descending order

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687363 677142 29 521 13 22 citations h-index g-index papers 32 32 32 708 docs citations times ranked citing authors all docs

#	Article	IF	Citations
1	Determination of Soil Pore Water Salinity Using an FDR Sensor Working at Various Frequencies up to 500 MHz. Sensors, 2012, 12, 10890-10905.	3.8	48
2	Interaction of quaternary ammonium ionic liquids with bacterial membranes – Studies with Escherichia coli R1–R4-type lipopolysaccharides. Journal of Molecular Liquids, 2017, 246, 282-289.	4.9	48
3	Production of exopolysaccharide by Rhizobium leguminosarum bv. trifolii and its role in bacterial attachment and surface properties. Plant and Soil, 2015, 388, 211-227.	3.7	45
4	The microbial toxicity of quaternary ammonium ionic liquids is dependent on the type of lipopolysaccharide. Journal of Molecular Liquids, 2018, 266, 540-547.	4.9	45
5	Effect of ultrasonication on physicochemical properties of apple based nanocellulose-calcium carbonate composites. Cellulose, 2018, 25, 4603-4621.	4.9	33
6	Determination of the electrokinetic potential of Rhizobium leguminosarum bv trifolii Rt24.2 using Laser Doppler Velocimetry — A methodological study. Journal of Microbiological Methods, 2011, 85, 199-205.	1.6	31
7	Extracellular polysaccharide protects <i>Rhizobium leguminosarum (i) cells against zinc stress in vitro and during symbiosis with clover. Environmental Microbiology Reports, 2018, 10, 355-368.</i>	2.4	28
8	Cross-linking of diluted alkali-soluble pectin from apple (Malus domestica fruit) in different acid-base conditions. Food Hydrocolloids, 2019, 92, 285-292.	10.7	24
9	Environmental-Friendly Modifications of Zeolite to Increase Its Sorption and Anion Exchange Properties, Physicochemical Studies of the Modified Materials. Materials, 2019, 12, 3213.	2.9	22
10	Surface Properties of Wild-Type Rhizobium leguminosarum bv. trifolii Strain 24.2 and Its Derivatives with Different Extracellular Polysaccharide Content. PLoS ONE, 2016, 11, e0165080.	2.5	21
11	The physicochemical properties of CTAB solutions in the presence of α-tocopherol. Journal of Molecular Liquids, 2016, 222, 463-470.	4.9	19
12	Effect of $\hat{l}$ ±-tocopherol on the properties of microemulsions stabilized by the ionic surfactants. Journal of Molecular Liquids, 2017, 236, 117-123.	4.9	15
13	An Interaction of Rhamnolipids with Cu2+ Ions. Molecules, 2018, 23, 488.	3.8	14
14	Effect of different conditions of synthesis on properties of silver nanoparticles stabilized by nanocellulose from carrot pomace. Carbohydrate Polymers, 2020, 245, 116513.	10.2	13
15	Aggregation and weak gel formation by pectic polysaccharide homogalacturonan. Carbohydrate Polymers, 2021, 256, 117566.	10.2	13
16	The Effect of Concentration on the Cross-Linking and Gelling of Sodium Carbonate-Soluble Apple Pectins. Molecules, 2019, 24, 1635.	3.8	12
17	Use of a Dynamic Light Scattering Technique for SDS/Water/Pentanol Studies. Journal of Dispersion Science and Technology, 2013, 34, 566-574.	2.4	11
18	Biodirected Synthesis of Silver Nanoparticles Using Aqueous Honey Solutions and Evaluation of Their Antifungal Activity against Pathogenic Candida Spp International Journal of Molecular Sciences, 2021, 22, 7715.	4.1	11

#	Article	IF	CITATIONS
19	Studies on the removal of Cd ions by gastrointestinal lactobacilli. Applied Microbiology and Biotechnology, 2017, 101, 3415-3425.	3.6	10
20	Effectiveness of Parachlorella kessleri cell disruption evaluated with the use of laser light scattering methods. Journal of Applied Phycology, 2019, 31, 97-107.	2.8	10
21	Adsorption of water vapour and the specific surface area of arctic zone soils (Spitsbergen). International Agrophysics, 2018, 32, 19-27.	1.7	10
22	Effect of carbohydrate type on the DVS isotherm-induced phase transitions in spray-dried fat-filled pea protein-based powders. Journal of Food Engineering, 2018, 222, 115-125.	5.2	8
23	The concentration-modified physicochemical surface properties of sodium carbonate-soluble pectin from pears (Pyrus communis L.). Food Hydrocolloids, 2021, 113, 106524.	10.7	7
24	Alpha-tocopherol in CTAB/NaCl systems â€" The light scattering studies. Journal of Molecular Liquids, 2017, 233, 15-22.	4.9	5
25	Effect of the type of carbohydrate on the DVS critical relative humidity in spray-dried fat-filled pea protein-based powders: Comparison with monolayer coverage and Tg values. Food Hydrocolloids, 2017, 73, 335-343.	10.7	5
26	Surface properties of Enterococcus faecalis cells isolated from chicken hearts determine their low ability to form biofilms. Biofouling, 2018, 34, 149-161.	2.2	3
27	Structural properties of diluted alkali-soluble pectin from Pyrus communis L. in water and salt solutions. Carbohydrate Polymers, 2021, 273, 118598.	10.2	3
28	The Influence of High-Intensity Ultrasonication on Properties of Cellulose Produced from the Hop Stems, the Byproduct of the Hop Cones Production. Molecules, 2022, 27, 2624.	3.8	3
29	Theoretical description of aggregation of cationic gemini surfactants in the bulk solution and on the silica surface. Adsorption, 2008, 14, 629-638.	3.0	2