

Jolanta CieÅ›la

List of Publications by Year in descending order

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29
papers

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687363

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citing authors

#	ARTICLE	IF	CITATIONS
1	The Influence of High-Intensity Ultrasonication on Properties of Cellulose Produced from the Hop Stems, the Byproduct of the Hop Cones Production. <i>Molecules</i> , 2022, 27, 2624.	3.8	3
2	The concentration-modified physicochemical surface properties of sodium carbonate-soluble pectin from pears (<i>Pyrus communis</i> L.). <i>Food Hydrocolloids</i> , 2021, 113, 106524.	10.7	7
3	Aggregation and weak gel formation by pectic polysaccharide homogalacturonan. <i>Carbohydrate Polymers</i> , 2021, 256, 117566.	10.2	13
4	Biodirected Synthesis of Silver Nanoparticles Using Aqueous Honey Solutions and Evaluation of Their Antifungal Activity against Pathogenic <i>Candida</i> Spp.. <i>International Journal of Molecular Sciences</i> , 2021, 22, 7715.	4.1	11
5	Structural properties of diluted alkali-soluble pectin from <i>Pyrus communis</i> L. in water and salt solutions. <i>Carbohydrate Polymers</i> , 2021, 273, 118598.	10.2	3
6	Effect of different conditions of synthesis on properties of silver nanoparticles stabilized by nanocellulose from carrot pomace. <i>Carbohydrate Polymers</i> , 2020, 245, 116513.	10.2	13
7	Effectiveness of <i>Parachlorella kessleri</i> cell disruption evaluated with the use of laser light scattering methods. <i>Journal of Applied Phycology</i> , 2019, 31, 97-107.	2.8	10
8	Environmental-Friendly Modifications of Zeolite to Increase Its Sorption and Anion Exchange Properties, <i>Physicochemical Studies of the Modified Materials</i> . <i>Materials</i> , 2019, 12, 3213.	2.9	22
9	The Effect of Concentration on the Cross-Linking and Gelling of Sodium Carbonate-Soluble Apple Pectins. <i>Molecules</i> , 2019, 24, 1635.	3.8	12
10	Cross-linking of diluted alkali-soluble pectin from apple (<i>Malus domestica</i> fruit) in different acid-base conditions. <i>Food Hydrocolloids</i> , 2019, 92, 285-292.	10.7	24
11	Extracellular polysaccharide protects <i>Rhizobium leguminosarum</i> cells against zinc stress in vitro and during symbiosis with clover. <i>Environmental Microbiology Reports</i> , 2018, 10, 355-368.	2.4	28
12	Surface properties of <i>Enterococcus faecalis</i> cells isolated from chicken hearts determine their low ability to form biofilms. <i>Biofouling</i> , 2018, 34, 149-161.	2.2	3
13	Effect of carbohydrate type on the DVS isotherm-induced phase transitions in spray-dried fat-filled pea protein-based powders. <i>Journal of Food Engineering</i> , 2018, 222, 115-125.	5.2	8
14	The microbial toxicity of quaternary ammonium ionic liquids is dependent on the type of lipopolysaccharide. <i>Journal of Molecular Liquids</i> , 2018, 266, 540-547.	4.9	45
15	An Interaction of Rhamnolipids with Cu ²⁺ Ions. <i>Molecules</i> , 2018, 23, 488.	3.8	14
16	Effect of ultrasonication on physicochemical properties of apple based nanocellulose-calcium carbonate composites. <i>Cellulose</i> , 2018, 25, 4603-4621.	4.9	33
17	Adsorption of water vapour and the specific surface area of arctic zone soils (Spitsbergen). <i>International Agrophysics</i> , 2018, 32, 19-27.	1.7	10
18	Alpha-tocopherol in CTAB/NaCl systems – The light scattering studies. <i>Journal of Molecular Liquids</i> , 2017, 233, 15-22.	4.9	5

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19	Effect of α -tocopherol on the properties of microemulsions stabilized by the ionic surfactants. <i>Journal of Molecular Liquids</i> , 2017, 236, 117-123.	4.9	15
20	Studies on the removal of Cd ions by gastrointestinal lactobacilli. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 3415-3425.	3.6	10
21	Interaction of quaternary ammonium ionic liquids with bacterial membranes – Studies with <i>Escherichia coli</i> R1–R4-type lipopolysaccharides. <i>Journal of Molecular Liquids</i> , 2017, 246, 282-289.	4.9	48
22	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. <i>Food Hydrocolloids</i> , 2017, 73, 335-343.	10.7	5
23	Surface Properties of Wild-Type <i>Rhizobium leguminosarum</i> bv. <i>trifolii</i> Strain 24.2 and Its Derivatives with Different Extracellular Polysaccharide Content. <i>PLoS ONE</i> , 2016, 11, e0165080.	2.5	21
24	The physicochemical properties of CTAB solutions in the presence of α -tocopherol. <i>Journal of Molecular Liquids</i> , 2016, 222, 463-470.	4.9	19
25	Production of exopolysaccharide by <i>Rhizobium leguminosarum</i> bv. <i>trifolii</i> and its role in bacterial attachment and surface properties. <i>Plant and Soil</i> , 2015, 388, 211-227.	3.7	45
26	Use of a Dynamic Light Scattering Technique for SDS/Water/Pentanol Studies. <i>Journal of Dispersion Science and Technology</i> , 2013, 34, 566-574.	2.4	11
27	Determination of Soil Pore Water Salinity Using an FDR Sensor Working at Various Frequencies up to 500 MHz. <i>Sensors</i> , 2012, 12, 10890-10905.	3.8	48
28	Determination of the electrokinetic potential of <i>Rhizobium leguminosarum</i> bv. <i>trifolii</i> Rt24.2 using Laser Doppler Velocimetry – A methodological study. <i>Journal of Microbiological Methods</i> , 2011, 85, 199-205.	1.6	31
29	Theoretical description of aggregation of cationic gemini surfactants in the bulk solution and on the silica surface. <i>Adsorption</i> , 2008, 14, 629-638.	3.0	2