Malgorzata Olszowy

List of Publications by Citations

20 papers	537 citations	13 h-index	21 g-index
21 ext. papers	715 ext. citations	3.5 avg, IF	5.16 L-index

#	Paper	IF	Citations
20	On practical problems in estimation of antioxidant activity of compounds by DPPH method (Problems in estimation of antioxidant activity). *Food Chemistry*, **2012**, 131, 1037-1043	8.5	93
19	What is responsible for antioxidant properties of polyphenolic compounds from plants?. *Plant Physiology and Biochemistry*, **2019**, 144, 135-143	5.4	91
18	Does antioxidant properties of the main component of essential oil reflect its antioxidant properties? The comparison of antioxidant properties of essential oils and their main components. *Natural Product Research*, **2014**, 28, 1952-63	2.3	48
17	Influence of some experimental variables and matrix components in the determination of antioxidant properties by β-carotene bleaching assay: experiments with BHT used as standard antioxidant. *European Food Research and Technology*, **2010**, 231, 835-840	3.4	39
16	Essential oils as antioxidants: their evaluation by DPPH, ABTS, FRAP, CUPRAC, and β-carotene bleaching methods. *Monatshefte Fü Chemie*, **2016**, 147, 2083-2091	1.4	39
15	Is it possible to use the DPPH and ABTS methods for reliable estimation of antioxidant power of colored compounds?. *Chemical Papers*, **2018**, 72, 393-400	1.9	37
14	The importance of solvent type in estimating antioxidant properties of phenolic compounds by ABTS assay. *European Food Research and Technology*, **2013**, 236, 1099-1105	3.4	32
13	Mechanism change in estimating of antioxidant activity of phenolic compounds. *Talanta*, **2012**, 97, 312-76.2		31
12	Synergistic, antagonistic and additive antioxidant effects in the binary mixtures. *Phytochemistry Reviews*, **2020**, 19, 63-103	7.7	31
11	Antioxidant properties of BHT estimated by ABTS assay in systems differing in pH or metal ion or water concentration. *European Food Research and Technology*, **2011**, 232, 837-842	3.4	27
10	Antagonistic Antioxidant Effect in Butylated Hydroxytoluene/Butylated Hydroxyanisole Mixture. *Journal of Food Processing and Preservation*, **2015**, 39, 2240-2248	2.1	15
9	Are mutual interactions between antioxidants the only factors responsible for antagonistic antioxidant effect of their mixtures? Additive and antagonistic antioxidant effects in mixtures of gallic, ferulic and caffeic acids. *European Food Research and Technology*, **2019**, 245, 1473-1485	3.4	14
8	CBG, CBD, Δ9-THC, CBN, CBGA, CBDA and Δ9-THCA as antioxidant agents and their intervention abilities in antioxidant action. *Fitoterap*, **2021**, 152, 104915	3.2	13
7	Determination of chlorogenic acid, polyphenols and antioxidants in green coffee by thin-layer chromatography, effect-directed analysis and dot blot - comparison to HPLC and spectrophotometry methods. *Journal of Separation Science*, **2019**, 42, 1542-1549	3.4	9
6	Importance of solvent association in the estimation of antioxidant properties of phenolic compounds by DPPH method. *Journal of Food Science and Technology*, **2015**, 52, 4523-9	3.3	9
5	Depletion/protection of β-carotene in estimating antioxidant activity by β-carotene bleaching assay. *Journal of Food Science and Technology*, **2015**, 52, 7321-7328	3.3	5
4	How to express the antioxidant properties of substances properly?. *Chemical Papers*, **2021**, 75, 6157	1.9	4

3	A Central Composite Design in increasing the quercetin content in the aqueous onion waste isolates with antifungal and antioxidant properties. *European Food Research and Technology*,1	3.4	0
2	Monitoring the changes of 5-caffeoylquinic acid during its reaction with ABTS cation radicals by LC-MS. *Journal of Liquid Chromatography and Related Technologies*, **2020**, 43, 687-692	1.3	0
1	Synergistic and antagonistic antioxidant effects in the binary cannabinoids mixtures. *Fitoterap* **2021**, 153, 104992	3.2	0