

# Malgorzata Olszowy

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	How to express the antioxidant properties of substances properly?. <i>Chemical Papers</i> , <b>2021</b> , 75, 6157	1.9	4
19	CBG, CBD, $\Delta$ -THC, CBN, CBGA, CBDA and $\Delta$ -THCA as antioxidant agents and their intervention abilities in antioxidant action. <i>Floterap</i> , <b>2021</b> , 152, 104915	3.2	13
18	Synergistic and antagonistic antioxidant effects in the binary cannabinoids mixtures. <i>Floterap</i> , <b>2021</b> , 153, 104992	3.2	0
17	Synergistic, antagonistic and additive antioxidant effects in the binary mixtures. <i>Phytochemistry Reviews</i> , <b>2020</b> , 19, 63-103	7.7	31
16	Monitoring the changes of 5-caffeoylquinic acid during its reaction with ABTS cation radicals by LC-MS. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>2020</b> , 43, 687-692	1.3	0
15	What is responsible for antioxidant properties of polyphenolic compounds from plants?. <i>Plant Physiology and Biochemistry</i> , <b>2019</b> , 144, 135-143	5.4	91
14	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. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 1473-1485	3.4	14
13	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. <i>Journal of Separation Science</i> , <b>2019</b> , 42, 1542-1549	3.4	9
12	Is it possible to use the DPPH and ABTS methods for reliable estimation of antioxidant power of colored compounds?. <i>Chemical Papers</i> , <b>2018</b> , 72, 393-400	1.9	37
11	Essential oils as antioxidants: their evaluation by DPPH, ABTS, FRAP, CUPRAC, and $\beta$ -carotene bleaching methods. <i>Monatshefte für Chemie</i> , <b>2016</b> , 147, 2083-2091	1.4	39
10	Importance of solvent association in the estimation of antioxidant properties of phenolic compounds by DPPH method. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 4523-9	3.3	9
9	Depletion/protection of $\beta$ -carotene in estimating antioxidant activity by $\beta$ -carotene bleaching assay. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 7321-7328	3.3	5
8	Antagonistic Antioxidant Effect in Butylated Hydroxytoluene/Butylated Hydroxyanisole Mixture. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 2240-2248	2.1	15
7	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. <i>Natural Product Research</i> , <b>2014</b> , 28, 1952-63	2.3	48
6	The importance of solvent type in estimating antioxidant properties of phenolic compounds by ABTS assay. <i>European Food Research and Technology</i> , <b>2013</b> , 236, 1099-1105	3.4	32
5	Mechanism change in estimating of antioxidant activity of phenolic compounds. <i>Talanta</i> , <b>2012</b> , 97, 312-76.2		31
4	On practical problems in estimation of antioxidant activity of compounds by DPPH method (Problems in estimation of antioxidant activity). <i>Food Chemistry</i> , <b>2012</b> , 131, 1037-1043	8.5	93

3	Antioxidant properties of BHT estimated by ABTS assay in systems differing in pH or metal ion or water concentration. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 837-842	3-4	27
2	Influence of some experimental variables and matrix components in the determination of antioxidant properties by $\beta$ -carotene bleaching assay: experiments with BHT used as standard antioxidant. <i>European Food Research and Technology</i> , <b>2010</b> , 231, 835-840	3-4	39
1	A Central Composite Design in increasing the quercetin content in the aqueous onion waste isolates with antifungal and antioxidant properties. <i>European Food Research and Technology</i> , 1	3-4	0