Monika Kosmala

List of Publications by Year in Descending Order

38 papers	534 citations	14 h-index	21 g-index
38 ext. papers	632 ext. citations	4.6 avg, IF	3.68 L-index

#	Paper	IF	Citations
38	Strawberry Polyphenol-Rich Fractions Can Mitigate Disorders in Gastrointestinal Tract and Liver Functions Caused by a High-Fructose Diet in Experimental Rats. *Polish Journal of Food and Nutrition Sciences*, **2021**, 423-440	3.1	1
37	Ellagitannins in roots, leaves, and fruits of strawberry (Fragaria ananassa Duch.) vary with developmental stage and cultivar. *Scientia Horticulturae*, **2021**, 275, 109665	4.1	9
36	Strawberry phenolic extracts effectively mitigated metabolic disturbances associated with high-fat ingestion in rats depending on the ellagitannin polymerization degree. *Food and Function*, **2021**, 12, 5779-5792	6.1	0
35	Synergistic Antimicrobial Effect of Raspberry (Rubus idaeus L., Rosaceae) Preparations and Probiotic Bacteria on Enteric Pathogens. *Polish Journal of Food and Nutrition Sciences*, **2021**, 51-59	3.1	0
34	The Aerial Parts of Wallr. and L. as a Source of Polyphenols, and Especially Agrimoniin and Flavonoids.. *Molecules*, **2021**, 26,	4.8	2
33	Protocatechuic acid and quercetin glucosides in onions attenuate changes induced by high fat diet in rats. *Food and Function*, **2020**, 11, 3585-3597	6.1	12
32	Dried fruit pomace inclusion in poultry diet: growth performance, intestinal morphology and physiology. *Journal of Animal Science and Biotechnology*, **2020**, 11, 63	6	8
31	Transformation of Oligomeric Ellagitannins, Typical for and Genus, during Strong Acid Hydrolysis. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8212-8222	5.7	4
30	Effects of Feeding Dried Fruit Pomaces as Additional Fibre-Phenolic Compound on Meat Quality, Blood Chemistry and Redox Status of Broilers. *Animals*, **2020**, 10,	3.1	1
29	Protective Effects of a Strawberry Ellagitannin-Rich Extract against Pro-Oxidative and Pro-Inflammatory Dysfunctions Induced by a High-Fat Diet in a Rat Model. *Molecules*, **2020**, 25,	4.8	5
28	Structural elucidation of the ellagitannin with a molecular weight of 2038 isolated from strawberry fruit (Fragaria ananassa Duch.) and named fragariin A. *Food Chemistry*, **2019**, 296, 109-115	8.5	8
27	Grinding levels of raspberry pomace affect intestinal microbial activity, lipid and glucose metabolism in Wistar rats. *Food Research International*, **2019**, 120, 399-406	7	12
26	Concentrations of Blood Serum and Urinal Ellagitannin Metabolites Depend Largely on the Post-Intake Time and Duration of Strawberry Phenolics Ingestion in Rats. *Polish Journal of Food and Nutrition Sciences*, **2019**, 69, 379-386	3.1	5
25	Onion quercetin monoglycosides alter microbial activity and increase antioxidant capacity. *Journal of Nutritional Biochemistry*, **2018**, 56, 81-88	6.3	23
24	Changes of bioactive components in berry seed oils during supercritical CO2 extraction. *Journal of Food Processing and Preservation*, **2018**, 42, e13368	2.1	14
23	Apple pomace improves gut health in Fisher rats independent of seed content. *Food and Function*, **2018**, 9, 2931-2941	6.1	5
22	Protective Effects of Ellagitannin-Rich Strawberry Extracts on Biochemical and Metabolic Disturbances in Rats Fed a Diet High in Fructose. *Nutrients*, **2018**, 10,	6.7	12

21	Metabolism of strawberry mono- and dimeric ellagitannins in rats fed a diet containing fructo-oligosaccharides. *European Journal of Nutrition*, **2017**, 56, 853-864	5.2	24
20	Chemical Composition of Blackberry Press Cake, Polyphenolic Extract, and Defatted Seeds, and Their Effects on Cecal Fermentation, Bacterial Metabolites, and Blood Lipid Profile in Rats. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 5470-5479	5.7	20
19	Impact of different thermal preservation technologies on the quality of apple-based smoothies. *LWT - Food Science and Technology*, **2017**, 85, 470-473	5.4	11
18	Ellagitannins from Strawberries with Different Degrees of Polymerization Showed Different Metabolism through Gastrointestinal Tract of Rats. *Journal of Agricultural and Food Chemistry*, **2017** , 65, 10738-10748	5.7	14
17	The Fatty Acid Profile and Oxidative Stability of Meat from Turkeys Fed Diets Enriched with n-3 Polyunsaturated Fatty Acids and Dried Fruit Pomaces as a Source of Polyphenols. *PLoS ONE*, **2017**, 12, e0170074	3.7	19
16	Antioxidant status of blood and liver of turkeys fed diets enriched with polyunsaturated fatty acids and fruit pomaces as a source of polyphenols. *Polish Journal of Veterinary Sciences*, **2016**, 19, 89-98	0.7	5
15	The effects of dietary dried fruit pomaces on growth performance and gastrointestinal biochemistry of turkey poults. *Journal of Animal Physiology and Animal Nutrition*, **2016**, 100, 967-76	2.6	7
14	Anthocyanins in Strawberry Polyphenolic Extract Enhance the Beneficial Effects of Diets with Fructooligosaccharides in the Rat Cecal Environment. *PLoS ONE*, **2016**, 11, e0149081	3.7	35
13	Blood Glucose Lowering Efficacy of Strawberry Extracts rich in Ellagitannins with Different Degree of Polymerization in Rats. *Polish Journal of Food and Nutrition Sciences*, **2016**, 66, 109-117	3.1	7
12	Chemical composition of defatted strawberry and raspberry seeds and the effect of these dietary ingredients on polyphenol metabolites, intestinal function, and selected serum parameters in rats. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2989-96	5.7	43
11	Pesticide residue levels in strawberry processing by-products that are rich in ellagitannins and an assessment of their dietary risk to consumers. *NFS Journal*, **2015**, 1, 31-37	6.5	15
10	Physiological Properties of Dietary Ellagitannin-Rich Preparations Obtained from Strawberry Pomace Using Different Extraction Methods. *Polish Journal of Food and Nutrition Sciences*, **2015**, 65, 199-209	3.1	5
9	Physiological Properties of Dietary Ellagitannin-Rich Preparations Obtained from Strawberry Pomace Using Different Extraction Methods. *Polish Journal of Food and Nutrition Sciences*, **2015**, 65, 199-209	3.1	8
8	The effects of strawberry, black currant, and chokeberry extracts in a grain dietary fiber matrix on intestinal fermentation in rats. *Food Research International*, **2014**, 64, 752-761	7	18
7	Chemical composition of polyphenols extracted from strawberry pomace and their effect on physiological properties of diets supplemented with different types of dietary fibre in rats. *European Journal of Nutrition*, **2014**, 53, 521-32	5.2	22
6	Plum pomaces as a potential source of dietary fibre: composition and antioxidant properties. *Journal of Food Science and Technology*, **2013**, 50, 1012-7	3.3	30
5	Dietary fiber and cell wall polysaccharides from plum (Prunus domestica L.) fruit, juice and pomace: Comparison of composition and functional properties for three plum varieties. *Food Research International*, **2013**, 54, 1787-1794	7	29
4	Chemical composition of natural and polyphenol-free apple pomace and the effect of this dietary ingredient on intestinal fermentation and serum lipid parameters in rats. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9177-85	5.7	47

3	Co-products of black-currant and apple juice production: Hydration properties and polysaccharide composition. *LWT - Food Science and Technology*, **2010**, 43, 173-180	5.4	29
2	Characterization of cell wall polysaccharides of cherry (Prunus cerasus var. Schattenmorelle) fruit and pomace. *Plant Foods for Human Nutrition*, **2009**, 64, 279-85	3.9	14
1	Characterisation of the chemical composition of scab-resistant apple pomaces. *Journal of Horticultural Science and Biotechnology*, **2009**, 84, 89-95	1.9	11