

Monika Kosmala

List of Publications by Year in descending order

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papers

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citations

471509
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580821
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959
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#	ARTICLE	IF	CITATIONS
1	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. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9177-9185.	5.2	58
2	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. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2989-2996.	5.2	52
3	Plum pomaces as a potential source of dietary fibre: composition and antioxidant properties. <i>Journal of Food Science and Technology</i> , 2013, 50, 1012-1017.	2.8	39
4	Anthocyanins in Strawberry Polyphenolic Extract Enhance the Beneficial Effects of Diets with Fructooligosaccharides in the Rat Cecal Environment. <i>PLoS ONE</i> , 2016, 11, e0149081.	2.5	39
5	Pesticide residue levels in strawberry processing by-products that are rich in ellagitannins and an assessment of their dietary risk to consumers. <i>NFS Journal</i> , 2015, 1, 31-37.	4.3	33
6	Co-products of black-currant and apple juice production: Hydration properties and polysaccharide composition. <i>LWT - Food Science and Technology</i> , 2010, 43, 173-180.	5.2	32
7	Dietary fiber and cell wall polysaccharides from plum (<i>Prunus domestica</i> L.) fruit, juice and pomace: Comparison of composition and functional properties for three plum varieties. <i>Food Research International</i> , 2013, 54, 1787-1794.	6.2	30
8	Metabolism of strawberry mono- and dimeric ellagitannins in rats fed a diet containing fructo-oligosaccharides. <i>European Journal of Nutrition</i> , 2017, 56, 853-864.	3.9	28
9	Onion quercetin monoglycosides alter microbial activity and increase antioxidant capacity. <i>Journal of Nutritional Biochemistry</i> , 2018, 56, 81-88.	4.2	27
10	Protocatechuic acid and quercetin glucosides in onions attenuate changes induced by high fat diet in rats. <i>Food and Function</i> , 2020, 11, 3585-3597.	4.6	25
11	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. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5470-5479.	5.2	24
12	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. <i>PLoS ONE</i> , 2017, 12, e0170074.	2.5	24
13	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. <i>European Journal of Nutrition</i> , 2014, 53, 521-532.	3.9	23
14	Changes of bioactive components in berry seed oils during supercritical CO ₂ extraction. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13368.	2.0	23
15	Ellagitannins from Strawberries with Different Degrees of Polymerization Showed Different Metabolism through Gastrointestinal Tract of Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10738-10748.	5.2	22
16	The effects of strawberry, black currant, and chokeberry extracts in a grain dietary fiber matrix on intestinal fermentation in rats. <i>Food Research International</i> , 2014, 64, 752-761.	6.2	21
17	Grinding levels of raspberry pomace affect intestinal microbial activity, lipid and glucose metabolism in Wistar rats. <i>Food Research International</i> , 2019, 120, 399-406.	6.2	20
18	Protective Effects of Ellagitannin-Rich Strawberry Extracts on Biochemical and Metabolic Disturbances in Rats Fed a Diet High in Fructose. <i>Nutrients</i> , 2018, 10, 445.	4.1	16

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19	Dried fruit pomace inclusion in poultry diet: growth performance, intestinal morphology and physiology. <i>Journal of Animal Science and Biotechnology</i> , 2020, 11, 63.	5.3	16
20	Characterization of Cell Wall Polysaccharides of Cherry (<i>Prunus cerasus</i> var. Schattenmorelle) Fruit and Pomace. <i>Plant Foods for Human Nutrition</i> , 2009, 64, 279-285.	3.2	14
21	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. <i>Molecules</i> , 2020, 25, 5874.	3.8	14
22	Structural elucidation of the ellagitannin with a molecular weight of 2038 isolated from strawberry fruit (<i>Fragaria ananassa</i> Duch.) and named fragariin A. <i>Food Chemistry</i> , 2019, 296, 109-115.	8.2	13
23	Characterisation of the chemical composition of scab-resistant apple pomaces. <i>Journal of Horticultural Science and Biotechnology</i> , 2009, 84, 89-95.	1.9	12
24	Apple pomace improves gut health in Fisher rats independent of seed content. <i>Food and Function</i> , 2018, 9, 2931-2941.	4.6	12
25	Ellagitannins in roots, leaves, and fruits of strawberry (<i>Fragaria</i> – <i>ananassa</i> Duch.) vary with developmental stage and cultivar. <i>Scientia Horticulturae</i> , 2021, 275, 109665.	3.6	12
26	Impact of different thermal preservation technologies on the quality of apple-based smoothies. <i>LWT - Food Science and Technology</i> , 2017, 85, 470-473.	5.2	11
27	Physiological Properties of Dietary Ellagitannin-Rich Preparations Obtained from Strawberry Pomace Using Different Extraction Methods. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 199-209.	1.7	10
28	The effects of dietary dried fruit pomaces on growth performance and gastrointestinal biochemistry of turkey poults. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2016, 100, 967-976.	2.2	9
29	Transformation of Oligomeric Ellagitannins, Typical for <i>Rubus</i> and <i>Fragaria</i> Genus, during Strong Acid Hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8212-8222.	5.2	9
30	Blood Glucose Lowering Efficacy of Strawberry Extracts rich in Ellagitannins with Different Degree of Polymerization in Rats. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 109-117.	1.7	9
31	Antioxidant status of blood and liver of turkeys fed diets enriched with polyunsaturated fatty acids and fruit pomaces as a source of polyphenols. <i>Polish Journal of Veterinary Sciences</i> , 2016, 19, 89-98.	0.2	8
32	Concentrations of Blood Serum and Urinal Ellagitannin Metabolites Depend Largely on the Post-Intake Time and Duration of Strawberry Phenolics Ingestion in Rats. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 379-386.	1.7	7
33	Strawberry Polyphenol-Rich Fractions Can Mitigate Disorders in Gastrointestinal Tract and Liver Functions Caused by a High-Fructose Diet in Experimental Rats. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 423-440.	1.7	7
34	Physiological Properties of Dietary Ellagitannin-Rich Preparations Obtained from Strawberry Pomace Using Different Extraction Methods. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 199-209.	1.7	6
35	The Aerial Parts of <i>Agrimonia procera</i> Wallr. and <i>Agrimonia eupatoria</i> L. as a Source of Polyphenols, and Especially Agrimoniin and Flavonoids. <i>Molecules</i> , 2021, 26, 7706.	3.8	6
36	Effects of Feeding Dried Fruit Pomaces as Additional Fibre-Phenolic Compound on Meat Quality, Blood Chemistry and Redox Status of Broilers. <i>Animals</i> , 2020, 10, 1968.	2.3	5

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37	Synergistic Antimicrobial Effect of Raspberry (<i>Rubus idaeus</i> L., Rosaceae) Preparations and Probiotic Bacteria on Enteric Pathogens. Polish Journal of Food and Nutrition Sciences, 2021, , 51-59.	1.7	3
38	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.	4.6	2