Monika Kosmala

List of Publications by Year
in descending order

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38	721	471061	580395
papers	citations	17 h-index	25 g-index

38	38	38	959
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Ellagitannins in roots, leaves, and fruits of strawberry (Fragaria Ã— ananassa Duch.) vary with developmental stage and cultivar. Scientia Horticulturae, 2021, 275, 109665.	1.7	12
2	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.	2.1	2
3	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.	0.6	3
4	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.	0.6	7
5	The Aerial Parts of Agrimonia procera Wallr. and Agrimonia eupatoria L. as a Source of Polyphenols, and Especially Agrimoniin and Flavonoids. Molecules, 2021, 26, 7706.	1.7	6
6	Transformation of Oligomeric Ellagitannins, Typical for Rubus and Fragaria Genus, during Strong Acid Hydrolysis. Journal of Agricultural and Food Chemistry, 2020, 68, 8212-8222.	2.4	9
7	Effects of Feeding Dried Fruit Pomaces as Additional Fibre-Phenolic Compound on Meat Quality, Blood Chemistry and Redox Status of Broilers. Animals, 2020, 10, 1968.	1.0	5
8	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, 5874.	1.7	14
9	Protocatechuic acid and quercetin glucosides in onions attenuate changes induced by high fat diet in rats. Food and Function, 2020, 11, 3585-3597.	2.1	25
10	Dried fruit pomace inclusion in poultry diet: growth performance, intestinal morphology and physiology. Journal of Animal Science and Biotechnology, 2020, 11, 63.	2.1	16
11	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.	4.2	13
12	Grinding levels of raspberry pomace affect intestinal microbial activity, lipid and glucose metabolism in Wistar rats. Food Research International, 2019, 120, 399-406.	2.9	20
13	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.	0.6	7
14	Onion quercetin monoglycosides alter microbial activity and increase antioxidant capacity. Journal of Nutritional Biochemistry, 2018, 56, 81-88.	1.9	27
15	Changes of bioactive components in berry seed oils during supercritical CO₂ extraction. Journal of Food Processing and Preservation, 2018, 42, e13368.	0.9	23
16	Protective Effects of Ellagitannin-Rich Strawberry Extracts on Biochemical and Metabolic Disturbances in Rats Fed a Diet High in Fructose. Nutrients, 2018, 10, 445.	1.7	16
17	Apple pomace improves gut health in Fisher rats independent of seed content. Food and Function, 2018, 9, 2931-2941.	2.1	12
18	Metabolism of strawberry mono- and dimeric ellagitannins in rats fed a diet containing fructo-oligosaccharides. European Journal of Nutrition, 2017, 56, 853-864.	1.8	28

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19	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.	2.4	24
20	Impact of different thermal preservation technologies on the quality of apple-based smoothies. LWT - Food Science and Technology, 2017, 85, 470-473.	2.5	11
21	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.	2.4	22
22	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.	1.1	24
23	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.	0.2	8
24	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, 967-976.	1.0	9
25	Anthocyanins in Strawberry Polyphenolic Extract Enhance the Beneficial Effects of Diets with Fructooligosaccharides in the Rat Cecal Environment. PLoS ONE, 2016, 11, e0149081.	1.1	39
26	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.	0.6	9
27	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.	0.6	6
28	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, 2989-2996.	2.4	52
29	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.	1.9	33
30	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.	0.6	10
31	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.	2.9	21
32	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, 521-532.	1.8	23
33	Plum pomaces as a potential source of dietary fibre: composition and antioxidant properties. Journal of Food Science and Technology, 2013, 50, 1012-1017.	1.4	39
34	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.	2.9	30
35	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, 9177-9185.	2.4	58
36	Co-products of black-currant and apple juice production: Hydration properties and polysaccharide composition. LWT - Food Science and Technology, 2010, 43, 173-180.	2.5	32

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37	Characterization of Cell Wall Polysaccharides of Cherry (Prunus cerasus var. Schattenmorelle) Fruit and Pomace. Plant Foods for Human Nutrition, 2009, 64, 279-285.	1.4	14
38	Characterisation of the chemical composition of scab-resistant apple pomaces. Journal of Horticultural Science and Biotechnology, 2009, 84, 89-95.	0.9	12