Daniela Sumczynski

List of Publications by Year
in descending order

23	1,279	758635 12	676716 22
papers	citations	h-index	g-index

23	23	23	2285
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bioactive Compounds and Antioxidant Activity in Different Types of Berries. International Journal of Molecular Sciences, 2015, 16, 24673-24706.	1.8	626
2	Fruits of Black Chokeberry Aronia melanocarpa in the Prevention of Chronic Diseases. Molecules, 2017, 22, 944.	1.7	138
3	Total phenolics, flavonoids, antioxidant activity, crude fibre and digestibility in non-traditional wheat flakes and muesli. Food Chemistry, 2015, 174, 319-325.	4.2	106
4	Determination of contents and antioxidant activity of free and bound phenolics compounds and in vitro digestibility of commercial black and red rice (Oryza sativa L.) varieties. Food Chemistry, 2016, 211, 339-346.	4.2	102
5	Determination of free and bound phenolics using HPLC-DAD, antioxidant activity and in vitro digestibility of Eragrostis tef. Journal of Food Composition and Analysis, 2016, 46, 15-21.	1.9	52
6	Contribution of individual phenolics to antioxidant activity and in vitro digestibility of wild rices (Zizania aquatica L.). Food Chemistry, 2017, 218, 107-115.	4.2	43
7	Black Crowberry (Empetrum nigrum L.) Flavonoids and Their Health Promoting Activity. Molecules, 2016, 21, 1685.	1.7	42
8	Matcha Tea: Analysis of Nutritional Composition, Phenolics and Antioxidant Activity. Plant Foods for Human Nutrition, 2020, 75, 48-53.	1.4	36
9	Dietary Intakes of Minerals, Essential and Toxic Trace Elements for Adults from Eragrostis tef L.: A Nutritional Assessment. Nutrients, 2018, 10, 479.	1.7	29
10	Effect of cooking and germination on antioxidant activity, total polyphenols and flavonoids, fiber content, and digestibility of lentils (Lens culinaris L.). Journal of Food Processing and Preservation, 2018, 42, e13388.	0.9	22
11	Determination of chemical, insoluble dietary fibre, neutral-detergent fibre and in vitro digestibility in rice types commercialized in Czech markets. Journal of Food Composition and Analysis, 2015, 40, 8-13.	1.9	19
12	Rice flakes produced from commercial wild rice: Chemical compositions, vitamin B compounds, mineral and trace element contents and their dietary intake evaluation. Food Chemistry, 2018, 264, 386-392.	4.2	18
13	In vitro digestibility, free and bound phenolic profiles and antioxidant activity of thermally treated <scp>Eragrostis tef</scp> L. Journal of the Science of Food and Agriculture, 2018, 98, 3014-3021.	1.7	9
14	Free and bound amino acids, minerals and trace elements in matcha (Camellia sinensis L.): A nutritional evaluation. Journal of Food Composition and Analysis, 2020, 92, 103581.	1.9	6
15	Determination of fatty acid content in sheep milk by means of near infrared spectroscopy. Acta Veterinaria Brno, 2014, 83, S27-S34.	0.2	5
16	Mineral and trace element composition after digestion and leaching into matcha ice tea infusions (Camellia sinensis L.). Journal of Food Composition and Analysis, 2021, 97, 103792.	1.9	5
17	The Nutritional Value of Non-Traditional Gluten-Free Flakes and Their Antioxidant Activity. Antioxidants, 2019, 8, 565.	2.2	4
18	Nutritional Composition, In Vitro Antioxidant Activity and Phenolic Profile of Shortcrust Cookies Supplemented by Edible Flowers. Foods, 2021, 10, 2531.	1.9	4

#	Article	IF	Citations
19	Polyphenol content and antioxidant capacity of fruit and vegetable beverages processed by different technology methods. Potravinarstvo, 2016, 10, 512-517.	0.5	4
20	Preparation of non-traditional Dickkopf and Richard wheat flakes: Phenolic and vitamin profiles and antioxidant activity. LWT - Food Science and Technology, 2018, 90, 31-37.	2.5	3
21	The Effect of In Vitro Digestion on Matcha Tea (Camellia sinensis) Active Components and Antioxidant Activity. Antioxidants, 2022, 11, 889.	2.2	3
22	Non-Traditional Muesli Mixtures Supplemented by Edible Flowers: Analysis of Nutritional Composition, Phenolic acids, Flavonoids and Anthocyanins. Plant Foods for Human Nutrition, 2021, 76, 371-376.	1.4	2
23	Effect of the Period of Maceration on the Content of Antioxidant Substances in Grape Juice. Erwerbs-Obstbau, 2018, 60, 37-45.	0.5	1