Daniela Sumczynski

List of Publications by Year
in descending order

23 papers	1,279 citations	759233 12 h-index	677142 22 g-index
23 all docs	23 docs citations	23 times ranked	2285 citing authors

#	Article	IF	Citations
1	The Effect of In Vitro Digestion on Matcha Tea (Camellia sinensis) Active Components and Antioxidant Activity. Antioxidants, 2022, 11, 889.	5.1	3
2	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.	3.9	5
3	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.	3.2	2
4	Nutritional Composition, In Vitro Antioxidant Activity and Phenolic Profile of Shortcrust Cookies Supplemented by Edible Flowers. Foods, 2021, 10, 2531.	4.3	4
5	Matcha Tea: Analysis of Nutritional Composition, Phenolics and Antioxidant Activity. Plant Foods for Human Nutrition, 2020, 75, 48-53.	3.2	36
6	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.	3.9	6
7	The Nutritional Value of Non-Traditional Gluten-Free Flakes and Their Antioxidant Activity. Antioxidants, 2019, 8, 565.	5.1	4
8	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.	3.5	9
9	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.	5.2	3
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.	2.0	22
11	Dietary Intakes of Minerals, Essential and Toxic Trace Elements for Adults from Eragrostis tef L.: A Nutritional Assessment. Nutrients, 2018, 10, 479.	4.1	29
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.	8.2	18
13	Effect of the Period of Maceration on the Content of Antioxidant Substances in Grape Juice. Erwerbs-Obstbau, 2018, 60, 37-45.	1.3	1
14	Contribution of individual phenolics to antioxidant activity and in vitro digestibility of wild rices (Zizania aquatica L.). Food Chemistry, 2017, 218, 107-115.	8.2	43
15	Fruits of Black Chokeberry Aronia melanocarpa in the Prevention of Chronic Diseases. Molecules, 2017, 22, 944.	3.8	138
16	Black Crowberry (Empetrum nigrum L.) Flavonoids and Their Health Promoting Activity. Molecules, 2016, 21, 1685.	3.8	42
17	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.	8.2	102
18	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.	3.9	52

#	Article	IF	Citations
19	Polyphenol content and antioxidant capacity of fruit and vegetable beverages processed by different technology methods. Potravinarstvo, 2016, 10, 512-517.	0.6	4
20	Bioactive Compounds and Antioxidant Activity in Different Types of Berries. International Journal of Molecular Sciences, 2015, 16, 24673-24706.	4.1	626
21	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.	3.9	19
22	Total phenolics, flavonoids, antioxidant activity, crude fibre and digestibility in non-traditional wheat flakes and muesli. Food Chemistry, 2015, 174, 319-325.	8.2	106
23	Determination of fatty acid content in sheep milk by means of near infrared spectroscopy. Acta Veterinaria Brno, 2014, 83, S27-S34.	0.5	5