

Daniela Sumczynski

List of Publications by Year in descending order

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23
papers

1,279
citations

758635

12
h-index

676716

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 (<i>Camellia sinensis</i>) Active Components and Antioxidant Activity. <i>Antioxidants</i> , 2022, 11, 889.	2.2	3
2	Mineral and trace element composition after digestion and leaching into matcha ice tea infusions (<i>Camellia sinensis</i> L.). <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103792.	1.9	5
3	Non-Traditional Muesli Mixtures Supplemented by Edible Flowers: Analysis of Nutritional Composition, Phenolic acids, Flavonoids and Anthocyanins. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 371-376.	1.4	2
4	Nutritional Composition, In Vitro Antioxidant Activity and Phenolic Profile of Shortcrust Cookies Supplemented by Edible Flowers. <i>Foods</i> , 2021, 10, 2531.	1.9	4
5	Matcha Tea: Analysis of Nutritional Composition, Phenolics and Antioxidant Activity. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 48-53.	1.4	36
6	Free and bound amino acids, minerals and trace elements in matcha (<i>Camellia sinensis</i> L.): A nutritional evaluation. <i>Journal of Food Composition and Analysis</i> , 2020, 92, 103581.	1.9	6
7	The Nutritional Value of Non-Traditional Gluten-Free Flakes and Their Antioxidant Activity. <i>Antioxidants</i> , 2019, 8, 565.	2.2	4
8	<i>In vitro</i> digestibility, free and bound phenolic profiles and antioxidant activity of thermally treated <i>Eragrostis tef</i> L. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3014-3021.	1.7	9
9	Preparation of non-traditional Dickkopf and Richard wheat flakes: Phenolic and vitamin profiles and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2018, 90, 31-37.	2.5	3
10	Effect of cooking and germination on antioxidant activity, total polyphenols and flavonoids, fiber content, and digestibility of lentils (<i>Lens culinaris</i> L.). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13388.	0.9	22
11	Dietary Intakes of Minerals, Essential and Toxic Trace Elements for Adults from <i>Eragrostis tef</i> L.: A Nutritional Assessment. <i>Nutrients</i> , 2018, 10, 479.	1.7	29
12	Rice flakes produced from commercial wild rice: Chemical compositions, vitamin B compounds, mineral and trace element contents and their dietary intake evaluation. <i>Food Chemistry</i> , 2018, 264, 386-392.	4.2	18
13	Effect of the Period of Maceration on the Content of Antioxidant Substances in Grape Juice. <i>Erwerbs-Obstbau</i> , 2018, 60, 37-45.	0.5	1
14	Contribution of individual phenolics to antioxidant activity and <i>in vitro</i> digestibility of wild rices (<i>Zizania aquatica</i> L.). <i>Food Chemistry</i> , 2017, 218, 107-115.	4.2	43
15	Fruits of Black Chokeberry <i>Aronia melanocarpa</i> in the Prevention of Chronic Diseases. <i>Molecules</i> , 2017, 22, 944.	1.7	138
16	Black Crowberry (<i>Empetrum nigrum</i> L.) Flavonoids and Their Health Promoting Activity. <i>Molecules</i> , 2016, 21, 1685.	1.7	42
17	Determination of contents and antioxidant activity of free and bound phenolics compounds and <i>in vitro</i> digestibility of commercial black and red rice (<i>Oryza sativa</i> L.) varieties. <i>Food Chemistry</i> , 2016, 211, 339-346.	4.2	102
18	Determination of free and bound phenolics using HPLC-DAD, antioxidant activity and <i>in vitro</i> digestibility of <i>Eragrostis tef</i> . <i>Journal of Food Composition and Analysis</i> , 2016, 46, 15-21.	1.9	52

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19	Polyphenol content and antioxidant capacity of fruit and vegetable beverages processed by different technology methods. <i>Potravinarstvo</i> , 2016, 10, 512-517.	0.5	4
20	Bioactive Compounds and Antioxidant Activity in Different Types of Berries. <i>International Journal of Molecular Sciences</i> , 2015, 16, 24673-24706.	1.8	626
21	Determination of chemical, insoluble dietary fibre, neutral-detergent fibre and in vitro digestibility in rice types commercialized in Czech markets. <i>Journal of Food Composition and Analysis</i> , 2015, 40, 8-13.	1.9	19
22	Total phenolics, flavonoids, antioxidant activity, crude fibre and digestibility in non-traditional wheat flakes and muesli. <i>Food Chemistry</i> , 2015, 174, 319-325.	4.2	106
23	Determination of fatty acid content in sheep milk by means of near infrared spectroscopy. <i>Acta Veterinaria Brno</i> , 2014, 83, S27-S34.	0.2	5