

Alicja Matwiczuk

List of Publications by Year in descending order

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papers

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1307594

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#	ARTICLE	IF	CITATIONS
1	Fluorescence Quenching-Based Mechanism for Determination of Hypochlorite by Coumarin-Derived Sensors. <i>International Journal of Molecular Sciences</i> , 2019, 20, 281.	4.1	36
2	Use of FTIR Spectroscopy and Chemometrics with Respect to Storage Conditions of Moldavian Dragonhead Oil. <i>Sustainability</i> , 2019, 11, 6414.	3.2	28
3	Spectroscopic Studies of Dual Fluorescence in 2-(4-Fluorophenylamino)-5-(2,4-dihydroxybenzeno)-1,3,4-thiadiazole: Effect of Molecular Aggregation in a Micellar System. <i>Molecules</i> , 2018, 23, 2861.	3.8	23
4	ESIPT-Related Origin of Dual Fluorescence in the Selected Model 1,3,4-Thiadiazole Derivatives. <i>Molecules</i> , 2020, 25, 4168.	3.8	23
5	Spectroscopic and theoretical investigation into substituent- and aggregation-related dual fluorescence effects in the selected 2-amino-1,3,4-thiadiazoles. <i>Journal of Molecular Liquids</i> , 2019, 291, 111261.	4.9	17
6	Non-Typical Fluorescence Effects and Biological Activity in Selected 1,3,4-thiadiazole Derivatives: Spectroscopic and Theoretical Studies on Substituent, Molecular Aggregation, and pH Effects. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5494.	4.1	15
7	Spectroscopic and theoretical studies of dual fluorescence in 2-hydroxy-n-(2-phenylethyl)benzamide induced by ESIPT process – Solvent effects. <i>Journal of Luminescence</i> , 2019, 208, 125-134.	3.1	10
8	Anti-Hypochlorite and Catalytic Activity of Commercially Available <i>Moringa oleifera</i> Diet Supplement. <i>Molecules</i> , 2019, 24, 3330.	3.8	5
9	Use of physicochemical, FTIR and chemometric analysis for quality assessment of selected monofloral honeys. <i>Journal of Apicultural Research</i> , 2023, 62, 863-872.	1.5	5
10	Impact of storage temperature and time on Moldavian dragonhead oil – spectroscopic and chemometric analysis. <i>Open Chemistry</i> , 2019, 17, 609-620.	1.9	3
11	Texture characteristics of raw rapeseed honey after storage at room temperature or freezing and heating up to 50°C. <i>International Agrophysics</i> , 2020, 1, 57-64.	1.7	2
12	Food energy, physical properties, and processing suitability of milk from cows of Polish red whitebacked and simmental breeds kept using low-input system. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, , .	0.1	1
13	Antimicrobial efficacy of mixtures of silver nanoparticles and polyhydric alcohols against health-promoting bacteria. <i>International Agrophysics</i> , 2019, 33, 473-480.	1.7	1