

Krzysztof Polewski

List of Publications by Year in descending order

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34
papers

582
citations

686830

13
h-index

610482

24
g-index

34
all docs

34
docs citations

34
times ranked

800
citing authors

#	ARTICLE	IF	CITATIONS
1	Beta-cyclodextrin complexes with chlorogenic and caffeic acids from coffee brew: Spectroscopic, thermodynamic and molecular modelling study. <i>Food Chemistry</i> , 2009, 114, 190-196.	4.2	87
2	Contribution of phenolic acids isolated from green and roasted boiled-type coffee brews to total coffee antioxidant capacity. <i>European Food Research and Technology</i> , 2016, 242, 641-653.	1.6	65
3	Synergistic and antagonistic effects between alpha-tocopherol and phenolic acids in liposome system: spectroscopic study. <i>European Food Research and Technology</i> , 2015, 241, 749-757.	1.6	41
4	Spectroscopic studies of D- α -tocopherol concentration-induced transformation in egg phosphatidylcholine vesicles. <i>Cellular and Molecular Biology Letters</i> , 2007, 12, 51-69.	2.7	39
5	New insights regarding tocopherols in Arabica and Robusta species coffee beans: RP-UPLC-ESI/MSn and NP-HPLC/FLD study. <i>Journal of Food Composition and Analysis</i> , 2014, 36, 117-123.	1.9	32
6	THE EFFECT OF D-ALPHA-TOCOPHEROL ON THE SOLUBILIZATION OF DIPALMITOYLPHOSPHATIDYLCHOLINE MEMBRANE BY ANIONIC DETERGENT SODIUM DODECYL SULFATE. <i>Journal of Food Lipids</i> , 2007, 14, 50-61.	0.9	28
7	Factors affecting tocopherol contents in coffee brews: NP-HPLC/FLD, RP-UPLC-ESI/MSn and spectroscopic study. <i>European Food Research and Technology</i> , 2014, 238, 259-264.	1.6	27
8	Disruptive effect of tocopherol oxalate on DPPC liposome structure: DSC, SAXS, and fluorescence anisotropy studies. <i>Chemistry and Physics of Lipids</i> , 2018, 216, 104-113.	1.5	26
9	CHEMILUMINESCENCE IN THE PEROXIDATION OF TANNIC ACID. <i>Photochemistry and Photobiology</i> , 1979, 30, 71-80.	1.3	23
10	Simultaneous resolution of spectral and temporal properties of UV and visible fluorescence using single-photon counting with a position-sensitive detector. <i>Review of Scientific Instruments</i> , 1995, 66, 1496-1498.	0.6	21
11	Determination of quercetin in onion (<i>Allium cepa</i>) using β -cyclodextrin-coated CdTe quantum dot-based fluorescence spectroscopic technique. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1366-1373.	1.3	18
12	Fluorescence of matrix isolated guanine and 7-methylguanine. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 1994, 24, 169-177.	1.7	17
13	Influence of native antioxidants on the formation of fatty acid hydroperoxides in model systems. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1028-1037.	1.0	16
14	The stress-induced electromagnetic emission from biosystems: Chemiluminescence response of plants to mechanical and chemical damage. <i>Bioelectrochemistry</i> , 1992, 28, 483-488.	1.0	13
15	Spectroscopic detection of adrenaline-quinone formation in micelles. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2000, 1523, 56-64.	1.1	13
16	Phase Transitions and Structural Changes in DPPC Liposomes Induced by a 1-Carba-Alpha-Tocopherol Analogue. <i>Molecules</i> , 2021, 26, 2851.	1.7	12
17	Fluorescence quenching studies on the interaction of catechin-quinone with CdTe quantum dots. Mechanism elucidation and feasibility studies. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 149, 523-530.	2.0	11
18	Novel method of propyl gallate determination in rapeseed oil using CdSe/ZnS quantum dots. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1788-1794.	1.0	10

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19	Circular dichroism (CD) studies on biological activity of mast cell degranulating (MCD) peptide analogs*. International Journal of Peptide and Protein Research, 1994, 44, 410-413.	0.1	9
20	Ultraviolet absorption and luminescence of matrix-isolated adenine. Radiation Physics and Chemistry, 2011, 80, 1092-1098.	1.4	9
21	FT-IR and Raman spectroscopy study of the amylose-Rose Bengal complex. Carbohydrate Research, 1993, 246, 253-265.	1.1	8
22	Determination of Total Phenolic Compounds in Common Beverages Using CdTe Quantum Dots. Journal of Food Processing and Preservation, 2017, 41, e12863.	0.9	8
23	Tocopheryl Succinate-Induced Structural Changes in DPPC Liposomes: DSC and ANS Fluorescence Studies. Molecules, 2020, 25, 2780.	1.7	8
24	Mechanism study of selected phenolic compounds determination using β -cyclodextrin-coated CdSe/ZnS quantum dots. Journal of Luminescence, 2017, 192, 1119-1126.	1.5	7
25	Electrochemical screening of genoprotective and antioxidative effectiveness of <i>Origanum vulgare</i> L. and its functionality in the prevention of neurodegenerative disorders. Talanta, 2021, 223, 121749.	2.9	7
26	Time-resolved fluorescence using synchrotron radiation excitation: A powered fourth-harmonic cavity improves pulse stability. Review of Scientific Instruments, 1994, 65, 2562-2567.	0.6	6
27	Column chromatography as a method for minor components removal from rapeseed oil. Grasas Y Aceites, 2019, 70, 316.	0.3	6
28	Photostability of alpha-tocopherol ester derivatives in solutions and liposomes. Spectroscopic and LC-MS studies. Journal of Photochemistry and Photobiology B: Biology, 2016, 160, 121-127.	1.7	5
29	A spectroscopic study of amylose-rose bengal complexes. Carbohydrate Research, 1992, 226, 179-183.	1.1	3
30	UV-visible absorption, fluorescence, and optical rotatory study of the amylose-Rose Bengal complex. Carbohydrate Research, 1993, 246, 243-251.	1.1	3
31	Amylose-dye complexes in cationic micelles: an optical spectroscopy study. Carbohydrate Research, 1999, 315, 35-47.	1.1	3
32	The stress-induced electromagnetic emission from biosystems: chemiluminescence response of plants to mechanical and chemical damage. Journal of Electroanalytical Chemistry, 1992, 343, 483-488.	1.9	1
33	Soft x-ray circular dichroism and scattering using a modulated elliptically polarizing wiggler and double synchronous detection. , 1998, , .		0
34	APPLYING QUANTUM DOTS TO DETERMINE FOOD COMPONENTS AND CONTAMINANTS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 20, .	0.1	0