

Dorota Ałylewicz

List of Publications by Year in descending order

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51
papers

1,598
citations

257101

24
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315357

38
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52
all docs

52
docs citations

52
times ranked

2189
citing authors

#	ARTICLE	IF	CITATIONS
1	Mitochondrial O-GlcNAc Transferase Interacts with and Modifies Many Proteins and Its Up-Regulation Affects Mitochondrial Function and Cellular Energy Homeostasis. <i>Cancers</i> , 2021, 13, 2956.	1.7	19
2	Antibacterial mechanisms of <i>Aronia melanocarpa</i> (Michx.), <i>Chaenomeles superba</i> Lindl. and <i>Cornus mas</i> L. leaf extracts. <i>Food Chemistry</i> , 2021, 350, 129218.	4.2	33
3	Chlorogenic Acid Protects against Advanced Alcoholic Steatohepatitis in Rats via Modulation of Redox Homeostasis, Inflammation, and Lipogenesis. <i>Nutrients</i> , 2021, 13, 4155.	1.7	10
4	Influence of Freeze-Dried Phenolic-Rich Plant Powders on the Bioactive Compounds Profile, Antioxidant Activity and Aroma of Different Types of Chocolates. <i>Molecules</i> , 2021, 26, 7058.	1.7	11
5	Bioavailability and metabolism of selected cocoa bioactive compounds: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1947-1985.	5.4	47
6	The Profiles of Low Molecular Nitrogen Compounds and Fatty Acids in Wort and Beer Obtained with the Addition of Quinoa (<i>Chenopodium quinoa</i> Willd.), Amaranth (<i>Amaranthus cruentus</i> L.) or Maltose Syrup. <i>Foods</i> , 2020, 9, 1626.	1.9	4
7	Polyphenols and Other Bioactive Compounds of Sideritis Plants and Their Potential Biological Activity. <i>Molecules</i> , 2020, 25, 3763.	1.7	41
8	Antioxidants in Cocoa. <i>Antioxidants</i> , 2020, 9, 1230.	2.2	4
9	Effects of Raw and Roasted Cocoa Bean Extracts Supplementation on Intestinal Enzyme Activity, Biochemical Parameters, and Antioxidant Status in Rats Fed a High-Fat Diet. <i>Nutrients</i> , 2020, 12, 889.	1.7	9
10	Acrylamide Decreases Cell Viability, and Provides Oxidative Stress, DNA Damage, and Apoptosis in Human Colon Adenocarcinoma Cell Line Caco-2. <i>Molecules</i> , 2020, 25, 368.	1.7	39
11	Evaluation of Isoflavones as Bone Resorption Inhibitors upon Interactions with Receptor Activator of Nuclear Factor- κ B Ligand (RANKL). <i>Molecules</i> , 2020, 25, 206.	1.7	24
12	Identification and quantification of free and bound phenolic compounds contained in the high-molecular weight melanoidin fractions derived from two different types of cocoa beans by UHPLC-DAD-ESI-HR-MSn. <i>Food Research International</i> , 2019, 115, 135-149.	2.9	62
13	Simultaneous saccharification and fermentation of native rye, wheat and triticale starch. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4904-4912.	1.7	6
14	Influence of Diet Enriched with Cocoa Bean Extracts on Physiological Indices of Laboratory Rats. <i>Molecules</i> , 2019, 24, 825.	1.7	6
15	In Vitro Antioxidant Activity and FTIR Characterization of High-Molecular Weight Melanoidin Fractions from Different Types of Cocoa Beans. <i>Antioxidants</i> , 2019, 8, 560.	2.2	41
16	Antidiabetic effects and erythrocyte stabilization by red cabbage extract in streptozotocin-treated rats. <i>Food and Function</i> , 2018, 9, 1850-1863.	2.1	22
17	Evaluation of butyrylcholinesterase inhibitory activity by chlorogenic acids and coffee extracts assed in ITC and docking simulation models. <i>Food Research International</i> , 2018, 109, 268-277.	2.9	17
18	Evaluation of estrogenic activity of red clover (<i>Trifolium pratense</i> L.) sprouts cultivated under different conditions by content of isoflavones, calorimetric study and molecular modelling. <i>Food Chemistry</i> , 2018, 245, 324-336.	4.2	31

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19	Antifungal Activity of <i>Lactobacillus pentosus</i> ÅOCK 0979 in the Presence of Polyols and Galactosyl-Polyols. <i>Probiotics and Antimicrobial Proteins</i> , 2018, 10, 186-200.	1.9	22
20	Evaluation of antifibrotic effects of coffee and cocoa extracts in rats with thioacetamide-induced fibrosis. <i>European Food Research and Technology</i> , 2018, 244, 2107-2115.	1.6	4
21	Influence of diet based on bread supplemented with raw and roasted cocoa bean extracts on physiological indices of laboratory rats. <i>Food Research International</i> , 2018, 112, 209-216.	2.9	6
22	The effect on bioactive components and characteristics of chocolate by functionalization with raw cocoa beans. <i>Food Research International</i> , 2018, 113, 234-244.	2.9	52
23	Preparation and characterization of inclusion complex of (+)-catechin with Î²-cyclodextrin. <i>Food Research International</i> , 2018, 113, 263-268.	2.9	17
24	The effects of baking conditions on acrylamide content in shortcrust cookies with added freeze-dried aqueous rosemary extract. <i>Journal of Food Science and Technology</i> , 2018, 55, 4184-4196.	1.4	24
25	Effects of various roasting conditions on acrylamide, acrolein, and polycyclic aromatic hydrocarbons content in cocoa bean and the derived chocolates. <i>Drying Technology</i> , 2017, 35, 363-374.	1.7	32
26	Centrifugal partition chromatography - A review of recent applications and some classic references. <i>Journal of Separation Science</i> , 2017, 40, 1597-1609.	1.3	80
27	Green and roasted coffee extracts as antioxidants in Î²TC3 cells with induced oxidative stress and lipid accumulation inhibitors in 3T3L1 cells, and their bioactivity in rats fed high fat diet. <i>European Food Research and Technology</i> , 2017, 243, 1323-1334.	1.6	19
28	Influence of the Form of Administration of Chlorogenic Acids on Oxidative Stress Induced by High fat Diet in Rats. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 184-191.	1.4	14
29	Identification of Carotenoids and Isoprenoid Quinones from <i>Asaia lannensis</i> and <i>Asaia bogorensis</i> . <i>Molecules</i> , 2017, 22, 1608.	1.7	5
30	Untargeted Metabolomics Approach in Halophiles: Understanding the Biodeterioration Process of Building Materials. <i>Frontiers in Microbiology</i> , 2017, 8, 2448.	1.5	23
31	Phenolic Profile and Antioxidant Potential of Leaves from Selected <i>Cotoneaster Medik. Species</i> . <i>Molecules</i> , 2016, 21, 688.	1.7	23
32	The influence of the roasting process conditions on the polyphenol content in cocoa beans, nibs and chocolates. <i>Food Research International</i> , 2016, 89, 918-929.	2.9	71
33	Cocoa bean (<i>Theobroma cacao</i> L.) phenolic extracts as PTP1B inhibitors, hepatic HepG2 and pancreatic Î²-TC3 cell cytoprotective agents and their influence on oxidative stress in rats. <i>Food Research International</i> , 2016, 89, 946-957.	2.9	27
34	Effects of Fruit Extracts on Pancreatic Lipase Activity in Lipid Emulsions. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 344-350.	1.4	15
35	Changes in the flavan-3-ols, anthocyanins, and flavanols composition of cocoa beans of different <i>Theobroma cacao</i> L. groups affected by roasting conditions. <i>European Food Research and Technology</i> , 2015, 241, 663-681.	1.6	39
36	The Content of Polyphenolic Compounds in Cocoa Beans (<i>Theobroma cacao</i> L.), Depending on Variety, Growing Region, and Processing Operations: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1176-1192.	5.4	117

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37	Effect of roasting conditions on the fat, tocopherol, and phytosterol content and antioxidant capacity of the lipid fraction from cocoa beans of different <i>Theobroma cacao</i> L. cultivars. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1002-1014.	1.0	23
38	Influence of roasting conditions on fatty acid composition and oxidative changes of cocoa butter extracted from cocoa bean of Forastero variety cultivated in Togo. <i>Food Research International</i> , 2014, 63, 328-343.	2.9	31
39	Application of various methods for determination of the color of cocoa beans roasted under variable process parameters. <i>European Food Research and Technology</i> , 2014, 238, 549-563.	1.6	34
40	Tocopherols in cocoa butter obtained from cocoa bean roasted in different forms and under various process parameters. <i>Food Research International</i> , 2014, 63, 390-399.	2.9	20
41	Inclusion complexes of β -cyclodextrin with chlorogenic acids (CHAs) from crude and purified aqueous extracts of green Robusta coffee beans (<i>Coffea canephora</i> L.). <i>Food Research International</i> , 2014, 61, 202-213.	2.9	48
42	Properties of model systems of sunflower oil and green coffee extract after heat treatment and storage. <i>LWT - Food Science and Technology</i> , 2014, 59, 467-478.	2.5	10
43	Factors Affecting the Color of Roasted Cocoa Bean. <i>Journal of Food Quality</i> , 2013, 36, 21-31.	1.4	36
44	Influence of addition of green tea and green coffee extracts on the properties of fine yeast pastry fried products. <i>Food Research International</i> , 2013, 50, 149-160.	2.9	43
45	Influence of roasting conditions on fatty acids and oxidative changes of Robusta coffee oil. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1052-1061.	1.0	34
46	New trends in quantification of acrylamide in food products. <i>Talanta</i> , 2011, 86, 23-34.	2.9	86
47	Oxidative stability of lard and sunflower oil supplemented with coffee extracts under storage conditions. <i>Grasas Y Aceites</i> , 2011, 62, 155-161.	0.3	10
48	Effect of different extraction methods on the recovery of chlorogenic acids, caffeine and Maillard reaction products in coffee beans. <i>European Food Research and Technology</i> , 2009, 228, 913-922.	1.6	92
49	Dark chocolates supplemented with <i>Lactobacillus</i> strains. <i>European Food Research and Technology</i> , 2007, 225, 33-42.	1.6	62
50	Effect of lecithin concentration on properties of sucrose-free chocolate masses sweetened with isomalt. <i>European Food Research and Technology</i> , 2005, 220, 131-135.	1.6	25
51	Properties of sucrose-free chocolates enriched with viable lactic acid bacteria. <i>European Food Research and Technology</i> , 2005, 220, 358-362.	1.6	27