Anna StarzyÅ„ska- Janiszewska

List of Publications by Year
in descending order

32 papers	735 citations	777949 13 h-index	591227 27 g-index
33 all docs	33 docs citations	33 times ranked	1094 citing authors

#	Article	IF	Citations
1	In vitro shoot regeneration from organogenic callus culture and rooting of Carpathian endemic Aconitum bucovinense ZapaÅ,.. Plant Cell, Tissue and Organ Culture, 2022, 151, 177-187.	1.2	1
2	Fermentation with edible Rhizopus strains as a beneficial alternative method in wheat germ cake processing. Journal of Cereal Science, 2021, 102, 103309.	1.8	5
3	Rhizopus oligosporus and Lactobacillus plantarum Co-Fermentation as a Tool for Increasing the Antioxidant Potential of Grass Pea and Flaxseed Oil-Cake Tempe. Molecules, 2020, 25, 4759.	1.7	8
4	Fermentation with Edible Rhizopus Strains to Enhance the Bioactive Potential of Hull-Less Pumpkin Oil Cake. Molecules, 2020, 25, 5782.	1.7	6
5	Aspergillus oryzae (Koji Mold) and Neurospora intermedia (Oncom Mold) application for flaxseed oil cake processing. LWT - Food Science and Technology, 2020, 131, 109651.	2.5	9
6	Spelt wheat tempe as a value-added whole-grain food product. LWT - Food Science and Technology, 2019, 113, 108250.	2.5	18
7	Mould starter selection for extended solid-state fermentation of quinoa. LWT - Food Science and Technology, 2019, 99, 231-237.	2.5	20
8	Solid-State Fermented Flaxseed Oil Cake of Improved Antioxidant Capacity as Potential Food Additive. Journal of Food Processing and Preservation, 2017, 41, e12855.	0.9	11
9	Quinoa Tempe as a Valueâ€Added Food: Sensory, Nutritional, and Bioactive Parameters of Products from White, Red, and Black Seeds. Cereal Chemistry, 2017, 94, 491-496.	1.1	8
10	Fermentation of Colored Quinoa Seeds with Neurospora intermedia to Obtain Oncomâ€Type Products of Favorable Nutritional and Bioactive Characteristics. Cereal Chemistry, 2017, 94, 619-624.	1.1	11
11	Myo-inositol phosphates profile of buckwheat and quinoa seeds: Effects of hydrothermal processing and solid-state fermentation with Rhizopus oligosporus. International Journal of Food Properties, 2017, 20, 2088-2095.	1.3	10
12	Solid-State Fermentation Reduces Phytic Acid Level, Improves the Profile of Myo-inositol Phosphates and Enhances the Availability of Selected Minerals in Flaxseed Oil Cake. Food Technology and Biotechnology, 2017, 55, 413-419.	0.9	5
13	Effect of Solid-State Fermentation Tempe Type on Antioxidant and Nutritional Parameters of Buckwheat Groats as Compared with Hydrothermal Processing. Journal of Food Processing and Preservation, 2016, 40, 298-305.	0.9	12
14	Prolonged tempe-type fermentation in order to improve bioactive potential and nutritional parameters of quinoa seeds. Journal of Cereal Science, 2016, 71, 116-121.	1.8	29
15	Endo-xylanase and endo-cellulase-assisted extraction of pectin from apple pomace. Carbohydrate Polymers, 2016, 142, 199-205.	5.1	80
16	Antioxidant Potential and Î±-galactosides Content of Unhulled Seeds of Dark Common Beans Subjected to Tempe-type Fermentation with <i>Rhizopus microsporus</i> var. <i>chinensis</i> and <i>Lactobacillus plantarum</i>. Food Science and Technology Research, 2015, 21, 765-770.	0.3	6
17	Application of Celluclast 1.5L in apple pectin extraction. Carbohydrate Polymers, 2015, 134, 251-257.	5.1	55
18	Development of complete hydrolysis of pectins from apple pomace. Food Chemistry, 2015, 172, 675-680.	4.2	59

#	Article	IF	Citations
19	Effect of flaxseed oil cake addition on antioxidant potential of grass pea tempeh. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	1
20	Proteolysis in tempeh-type products obtained with Rhizopus and Aspergillus strains from grass pea (Lathyrus sativus) seeds [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 125-132.	0.2	7
21	Effect of controlled lactic acid fermentation on selected bioactive and nutritional parameters of tempeh obtained from unhulled common bean (Phaseolus vulgaris) seeds. Journal of the Science of Food and Agriculture, 2014, 94, 359-366.	1.7	50
22	Effect of inositol and phytases on hematological indices and Î±-1 acid glycoprotein levels in laying hens fed phosphorus-deficient corn-soybean meal-based diets. Poultry Science, 2013, 92, 199-204.	1.5	7
23	Effect of Flaxseed Oil-Cake Addition on the Nutritional Value of Grass Pea Tempeh. Food Science and Technology Research, 2013, 19, 1107-1114.	0.3	8
24	The influence of inoculum composition on selected bioactive and nutritional parameters of grass pea tempeh obtained by mixed-culture fermentation with Rhizopus oligosporus and Aspergillus oryzae strains. Food Science and Technology International, 2012, 18, 113-122.	1.1	16
25	Comparison of high-performance ion chromatography technique with microbiological assay of myo-inositol in plant components of poultry feeds. Journal of Animal and Feed Sciences, 2011, 20, 143-156.	0.4	12
26	The Effect of Germination on Antioxidant and Nutritional Parameters of Protein Isolates from Grass Pea (Lathyrus sativus) Seeds. Food Science and Technology International, 2010, 16, 73-77.	1.1	3
27	The influence of tempeh fermentation and conventional cooking on antiâ€nutrient level and protein bioavailability (in vitro test) of grassâ€pea seeds. Journal of the Science of Food and Agriculture, 2008, 88, 2265-2270.	1.7	25
28	Antioxidant properties of extracts from fermented and cooked seeds of Polish cultivars of Lathyrus sativus. Food Chemistry, 2008, 109, 285-292.	4.2	56
29	The effect of phytic acid on oxidative stability of raw and cooked meat. Food Chemistry, 2007, 101, 1041-1045.	4.2	50
30	Physiological changes in the antioxidant system of broccoli flower buds senescing during short-term storage, related to temperature and packaging. Plant Science, 2003, 165, 1387-1395.	1.7	67
31	Some antioxidant and senescence parameters of broccoli as related to its developmental stages. Acta Physiologiae Plantarum, 2002, 24, 237-241.	1.0	7
32	Antioxidant ability of broccoli flower buds during short-term storage. Food Chemistry, 2001, 72, 219-222.	4.2	72