Pavel KalaÄŒ

List of Publications by Year
in descending order

63 papers	3,503 citations	185998 28 h-index	143772 57 g-index
66 all docs	66 docs citations	66 times ranked	3090 citing authors

#	Article	IF	Citations
1	Anthropogenic contamination leads to changes in mineral composition of soil- and tree-growing mushroom species: A case study of urban vs. rural environments and dietary implications. Science of the Total Environment, 2022, 809, 151162.	3.9	7
2	Biofortification of Three Cultivated Mushroom Species with Three Iron Saltsâ€”Potential for a New Iron-Rich Superfood. Molecules, 2022, 27, 2328.	1.7	1
3	Road traffic and abiotic parameters of underlying soils determine the mineral composition and nutritive value of the mushroom Macrolepiota procera (Scop.) Singer. Chemosphere, 2022, 303, 135213.	4.2	3
4	Toxicological risks and nutritional value of wild edible mushroom species -a half-century monitoring study. Chemosphere, 2021, 263, 128095.	4.2	28
5	Family and species as determinants modulating mineral composition of selected wild-growing mushroom species. Environmental Science and Pollution Research, 2021, 28, 389-404.	2.7	16
6	The importance of Cuâ€‰Ã— â€‰Pb interactions to Lentinula edodes yield, major/trace elements accumulation and antioxidants. European Food Research and Technology, 2021, 247, 2799-2812.	1.6	1
7	Mineral composition of traditional and organic-cultivated mushroom Lentinula edodes in Europe and Asia â€“ Similar or different?. LWT - Food Science and Technology, 2021, 147, 111570.	2.5	7
8	Pyrrolizidine alkaloids of European Senecio/Jacobaea species in forage and their carry-over to milk: A review. Animal Feed Science and Technology, 2021, 280, 115062.	1.1	7
9	Influence of Iron Addition (Alone or with Calcium) to Elements Biofortification and Antioxidants in Pholiota nameko. Plants, 2021, 10, 2275.	1.6	5
10	A Possibility to Use Selected Crop Post-Extraction Wastes to Improve the Composition of Cultivated Mushroom Pleurotus citrinopileatus. Journal of Fungi (Basel, Switzerland), 2021, 7, 894.	1.5	3
11	Worldwide basket survey of multielemental composition of white button mushroom Agaricus bisporus. Chemosphere, 2020, 239, 124718.	4.2	21
12	Multiannual monitoring (1974â€“2019) of rare earth elements in wild growing edible mushroom species in Polish forests. Chemosphere, 2020, 257, 127173.	4.2	11
13	Effect of <i>Thymus</i> <i>vulgaris</i> postâ€extraction waste and spent coffee grounds on the quality of cultivated <i>Pleurotus eryngii</i>. Journal of Food Processing and Preservation, 2020, 44, e14648.	0.9	8
14	Investigation of differentiation of metal contents of Agaricus bisporus, Lentinula edodes and Pleurotus ostreatus sold commercially in Poland between 2009 and 2017. Journal of Food Composition and Analysis, 2020, 90, 103488.	1.9	16
15	The effects of germanium and selenium on growth, metalloid accumulation and ergosterol content in mushrooms: experimental study in Pleurotus ostreatus and Ganoderma lucidum. European Food Research and Technology, 2019, 245, 1799-1810.	1.6	15
16	Overall outline of mineral composition. , 2019, , 9-24.		0
17	Major essential elements. , 2019, , 25-74.		1
18	Trace elements. , 2019, , 75-298.		3

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19	The effect of different substrates on the growth of six cultivated mushroom species and composition of macro and trace elements in their fruiting bodies. European Food Research and Technology, 2019, 245, 419-431.	1.6	40
20	Comparison of elemental composition of mushroom Hypsizygus marmoreus originating from commercial production and experimental cultivation. Scientia Horticulturae, 2018, 236, 30-35.	1.7	28
21	Elemental characteristics of mushroom species cultivated in China and Poland. Journal of Food Composition and Analysis, 2018, 66, 168-178.	1.9	54
22	Multielemental analysis of fruit bodies of three cultivated commercial Agaricus species. Journal of Food Composition and Analysis, 2017, 59, 170-178.	1.9	43
23	Cultivation of mushrooms for production of food biofortified with lithium. European Food Research and Technology, 2017, 243, 1097-1104.	1.6	30
24	Comparison of multielemental composition of Polish and Chinese mushrooms (Ganoderma spp.). European Food Research and Technology, 2017, 243, 1555-1566.	1.6	13
25	Screening the Multi-Element Content of Pleurotus Mushroom Species Using inductively Coupled Plasma Optical Emission Spectrometer (ICP-OES). Food Analytical Methods, 2017, 10, 487-496.	1.3	58
26	Desirable compounds. , 2017, , 23-124.		0
27	Levels of platinum group elements and rare-earth elements in wild mushroom species growing in Poland. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-9.	1.1	13
28	Minor Constituents. , 2016, , 71-136.		4
29	Detrimental Compounds and Effects. , 2016, , 155-180.		0
30	Content of selected elements and low-molecular-weight organic acids in fruiting bodies of edible mushroom Boletus badius (Fr.) Fr. from unpolluted and polluted areas. Environmental Science and Pollution Research, 2016, 23, 20609-20618.	2.7	43
31	Health effects and occurrence of dietary polyamines: A review for the period 2005â€“mid 2013. Food Chemistry, 2014, 161, 27-39.	4.2	152
32	A review of chemical composition and nutritional value of wildâ€growing and cultivated mushrooms. Journal of the Science of Food and Agriculture, 2013, 93, 209-218.	1.7	495
33	Concentration of biologically active polyamines in rabbit meat, liver and kidney after slaughter and their changes during meat storage and cooking. Meat Science, 2012, 90, 796-800.	2.7	8
34	Contents of biologically active polyamines in duck meat and giblets after slaughter and their changes during meat storage and cooking. Food Research International, 2012, 48, 28-33.	2.9	10
35	Concentration of biologically active polyamines in meat and liver of sheep and lambs after slaughter and their changes in mutton during storage and cooking. Meat Science, 2011, 87, 119-124.	2.7	12
36	The effects of silage feeding on some sensory and health attributes of cowâ€™s milk: A review. Food Chemistry, 2011, 125, 307-317.	4.2	85

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37	The required characteristics of ensiled crops used as a feedstock for biogas production: a review. Journal of Agrobiology, 2011, 28, 85-96.	0.2	37
38	The effects of feeding fresh forage and silage on some nutritional attributes of beef: an overview. Journal of Agrobiology, 2011, 28, 1-13.	0.2	5
39	Trace element contents in European species of wild growing edible mushrooms: A review for the period 2000â€"2009. Food Chemistry, 2010, 122, 2-15.	4.2	220
40	Content of biogenic amines and polyamines in some species of European wild-growing edible mushrooms. European Food Research and Technology, 2009, 230, 163-171.	1.6	35
41	Contents of biologically active polyamines in chicken meat, liver, heart and skin after slaughter and their changes during meat storage and cooking. Food Chemistry, 2009, 116, 419-425.	4.2	33
42	Chemical composition and nutritional value of European species of wild growing mushrooms: A review. Food Chemistry, 2009, 113, 9-16.	4.2	549
43	Recent advances in the research on biological roles of dietary polyamines in man. Journal of Applied Biomedicine, 2009, 7, 65-74.	0.6	37
44	Changes in the content of biologically active polyamines during pork loin storage and culinary treatments. European Food Research and Technology, 2008, 226, 1007-1012.	1.6	14
45	Contents of cadmium, mercury and lead in edible mushrooms growing in a historical silver-mining area. Food Chemistry, 2006, 96, 580-585.	4.2	91
46	Content of polyamines in beef and pork after animal slaughtering. European Food Research and Technology, 2006, 223, 321-324.	1.6	17
47	Contents of cadmium and mercury in edible mushrooms. Journal of Applied Biomedicine, 2004, 2, 15-20.	0.6	43
48	A Review of Biogenic Amines and Polyamines in Beer. Journal of the Institute of Brewing, 2003, 109, 123-128.	0.8	71
49	Application of lactic acid bacteria starter cultures for decreasing the biogenic amine levels in sauerkraut. European Food Research and Technology, 2002, 215, 509-514.	1.6	38
50	Levels of biogenic amines in typical vegetable products. Food Chemistry, 2002, 77, 349-351.	4.2	55
51	Leaching of cadmium, lead and mercury from fresh and differently preserved edible mushroom, Xerocomus badius, during soaking and boiling. Food Chemistry, 2002, 79, 41-45.	4.2	45
52	Biogenic amine formation in bottled beer. Food Chemistry, 2002, 79, 431-434.	4.2	69
53	A review of edible mushroom radioactivity. Food Chemistry, 2001, 75, 29-35.	4.2	123
54	The effects of lactic acid bacteria inoculants on biogenic amines formation in sauerkraut. Food Chemistry, 2000, 70, 355-359.	4.2	62

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55	A review of trace element concentrations in edible mushrooms. Food Chemistry, 2000, 69, 273-281.	4.2	485
56	Changes in biogenic amine concentrations during sauerkraut storage. Food Chemistry, 2000, 69, 309-314.	4.2	41
57	Concentrations of seven biogenic amines in sauerkraut. Food Chemistry, 1999, 67, 275-280.	4.2	52
58	Concentrations of five biogenic amines in Czech beers and factors affecting their formation. Food Chemistry, 1997, 58, 209-214.	4.2	38
59	Formation of biogenic amines in four edible mushroom species stored under different conditions. Food Chemistry, 1997, 58, 233-236.	4.2	22
60	Losses of beta-carotene in unwilted forage crops during silage-making and feeding. Animal Feed Science and Technology, 1983, 9, 63-69.	1.1	15
61	A review of the changes in carotenes during ensiling of forages. Journal of the Science of Food and Agriculture, 1981, 32, 767-772.	1.7	19
62	The enzymic nature of the degradation of beta-carotene in red clover and in other forage crops during silagemaking with acid additives. Animal Feed Science and Technology, 1980, 5, 59-68.	1.1	10
63	Losses of beta-carotene in red clover in an acid medium during ensiling. Animal Feed Science and Technology, 1979, 4, 81-89.	1.1	17