Beata Szymczyk

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7868335/publications.pdf

Version: 2024-02-01

840119 752256 23 422 11 20 citations h-index g-index papers 24 24 24 428 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Effects of conjugated linoleic acid on growth performance, feed conversion efficiency, and subsequent carcass quality in broiler chickens. British Journal of Nutrition, 2001, 85, 465-473.	1.2	111
2	Effects of dietary conjugated linoleic acid on fatty acid composition and cholesterol content of hen egg yolks. British Journal of Nutrition, 2003, 90, 93-99.	1.2	51
3	The effects of feeding conjugated linoleic acid (CLA) on rat growth performance, serum lipoproteins and subsequent lipid composition of selected rat tissues. Journal of the Science of Food and Agriculture, 2000, 80, 1553-1558.	1.7	50
4	Functional effects of eggs, naturally enriched with conjugated linoleic acid, on the blood lipid profile, development of atherosclerosis and composition of atherosclerotic plaque in apolipoprotein E and low-density lipoprotein receptor double-knockout mice (apoE/LDLR ^{â^Â/Ââ^Â}). British Journal of Nutrition, 2008, 99, 49-58.	1.2	45
5	Effect of dietary pomegranate seed oil on laying hen performance and physicochemical properties of eggs. Food Chemistry, 2017, 221, 1096-1103.	4.2	30
6	The effects of dietary whey protein concentrate level on performance, selected intestinal tract and blood parameters, and thiobarbituric acid reactive substances in the liver and breast meat of broiler chickens. Journal of Animal and Feed Sciences, 2013, 22, 342-353.	0.4	18
7	Dietary conjugated linoleic acid affects blood parameters, liver morphology and expression of selected hepatic genes in laying hens. British Poultry Science, 2016, 57, 1-11.	0.8	17
8	Haematological parameters, serum lipid profile, liver function and fatty acid profile of broiler chickens fed on diets supplemented with pomegranate seed oil and linseed oil. British Poultry Science, 2016, 57, 771-779.	0.8	16
9	Effect of dietary pomegranate seed oil and linseed oil on broiler chickens performance and meat fatty acid profile. Journal of Animal and Feed Sciences, 2016, 25, 37-44.	0.4	15
10	Composition and nutritive value of native and modified green fraction of leaf protein from lucerne (Medicago sativa). Journal of the Science of Food and Agriculture, 1991, 56, 495-501.	1.7	12
11	Apparent and standardised ileal digestibility of amino acids in wheat, triticale and barley for broiler chickens at two different ages. British Poultry Science, 2020, 61, 63-69.	0.8	11
12	Composition and nutritive value of sewage-grown duckweed (Lemna minor L.) for rats. Animal Feed Science and Technology, 1995, 52, 339-343.	1.1	8
13	Effects of dietary conjugated linoleic acid isomers and vitamin E on fatty acid composition and cholesterol content of hen egg yolks. Journal of Animal and Feed Sciences, 2005, 14, 109-123.	0.4	8
14	The nutritive value of the residues remaining after oil extraction from seeds of evening primrose (Oenothera biennis L). Journal of the Science of Food and Agriculture, 1993, 63, 375-376.	1.7	6
15	The nutritive value for rats and chicks of unextracted and defatted leaf protein concentrates from red clover and Italian ryegrass. Animal Feed Science and Technology, 1996, 63, 297-303.	1.1	5
16	Effects of Dietary Conjugated Linoleic Acid and Selected Vegetable Oils or Vitamin E on Fatty Acid Composition of Hen Egg Yolks. Annals of Animal Science, 2019, 19, 173-188.	0.6	5
17	The effect of leaf protein concentrate from red clover on plasma cholesterol level in rats. Journal of the Science of Food and Agriculture, 1995, 67, 299-301.	1.7	4
18	Nutritive value for rats of unextracted and defatted green fractions of leaf protein concentrate from red clover. Animal Feed Science and Technology, 1995, 56, 169-175.	1.1	4

#	Article	IF	CITATIONS
19	The changes of the yield, composition and nutritive value of leaf protein extracted from vetch and cereal mixtures during three years cultivation. Journal of the Science of Food and Agriculture, 1991, 55, 197-205.	1.7	3
20	The nutritive value of protein of juice extracted from green parts of various plants. Animal Feed Science and Technology, 1992, 38, 81-87.	1.1	2
21	Effect of dietary conjugated linoleic acid (CLA) and thermal processing on fatty acid composition of enriched chicken meat. Journal of Animal and Feed Sciences, 0, , .	0.4	1
22	Effect of various dietary fats and proteins on serum cholesterol level in rats. Journal of the Science of Food and Agriculture, 2002, 82, 263-266.	1.7	0
23	The effect of olive or linseed oils supplemented with pure saturated fatty acids on serum cholesterol levels in the rat. Journal of Animal and Feed Sciences, 2006, 15, 287-294.	0.4	0