Beata Szymczyk

List of Publications by Year in descending order

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23	422	840119 11	752256 20
papers	citations	h-index	g-index

24	24	24	428
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	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
3	Effect of dietary pomegranate seed oil on laying hen performance and physicochemical properties of eggs. Food Chemistry, 2017, 221, 1096-1103.	4.2	30
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
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	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
17	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
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 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
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	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
22	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
23	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