Anna PodsÄðek

List of Publications by Year in descending order

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ΔΝΝΑ ΡΟΟSÄMDER

#	Article	IF	CITATIONS
1	Proanthocyanidins as the main pancreatic lipase inhibitors in chokeberry fruits. Food and Function, 2022, 13, 5616-5625.	2.1	10
2	In Vitro Inhibitory Effects of Viburnum opulus Bark and Flower Extracts on Digestion of Potato Starch and Carbohydrate Hydrolases Activity. Molecules, 2022, 27, 3118.	1.7	5
3	An In Vitro Study of the Effect of Viburnum opulus Extracts on Key Processes in the Development of Staphylococcal Infections. Molecules, 2021, 26, 1758.	1.7	9
4	Viburnum opulus L. fruit phenolic compounds protect against FFA-induced steatosis of HepG2 cells via AMPK pathway. Journal of Functional Foods, 2021, 80, 104437.	1.6	16
5	Glycoside Hydrolases and Non-Enzymatic Glycation Inhibitory Potential of Viburnum opulus L. Fruit—In Vitro Studies. Antioxidants, 2021, 10, 989.	2.2	6
6	The Effect of Simulated In Vitro Digestion on Biological Activity of Viburnum opulus Fruit Juices. Molecules, 2021, 26, 4086.	1.7	1
7	Cytotoxicity, antimicrobial and antioxidant activities of mosses obtained from open habitats. PLoS ONE, 2021, 16, e0257479.	1.1	17
8	Characteristics of the Polyphenolic Profile and Antioxidant Activity of Cone Extracts from Conifers Determined Using Electrochemical and Spectrophotometric Methods. Antioxidants, 2021, 10, 1723.	2.2	13
9	Effects of Viburnum opulus fruit extracts on adipogenesis of 3T3-L1 cells and lipase activity. Journal of Functional Foods, 2020, 73, 104111.	1.6	18
10	Viburnum opulus L. Juice Phenolic Compounds Influence Osteogenic Differentiation in Human Osteosarcoma Saos-2 Cells. International Journal of Molecular Sciences, 2020, 21, 4909.	1.8	18
11	Viburnum opulus L.—A Review of Phytochemistry and Biological Effects. Nutrients, 2020, 12, 3398.	1.7	38
12	Evaluation of Viburnum opulus L. Fruit Phenolics Cytoprotective Potential on Insulinoma MIN6 Cells Relevant for Diabetes Mellitus and Obesity. Antioxidants, 2020, 9, 433.	2.2	27
13	Viburnum opulus L. Juice Phenolics Inhibit Mouse 3T3-L1 Cells Adipogenesis and Pancreatic Lipase Activity. Nutrients, 2020, 12, 2003.	1.7	20
14	Viburnum opulus Fruit Phenolic Compounds as Cytoprotective Agents Able to Decrease Free Fatty Acids and Glucose Uptake by Caco-2 Cells. Antioxidants, 2019, 8, 262.	2.2	49
15	Comparison of Chemical Composition and Antioxidant Capacity of Fruit, Flower and Bark of Viburnum opulus. Plant Foods for Human Nutrition, 2019, 74, 436-442.	1.4	43
16	Molecular Mechanisms of Leonurus Cardiaca L. Extract Activity in Prevention of Staphylococcal Endocarditis—Study on in Vitro and ex Vivo Models. Molecules, 2019, 24, 3318.	1.7	2
17	Polyphenolic Profile and Antioxidant Activity of Juglans regia L. Leaves and Husk Extracts. Forests, 2019, 10, 988.	0.9	18
18	Inhibitory effect of black chokeberry fruit polyphenols on pancreatic lipase – Searching for most active inhibitors. Journal of Functional Foods, 2018, 49, 196-204.	1.6	43

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19	Inhibitory Potential of Red Cabbage against Digestive Enzymes Linked to Obesity and Type 2 Diabetes. Journal of Agricultural and Food Chemistry, 2017, 65, 7192-7199.	2.4	32
20	Antioxidant and Antiradical Properties of Green Tea Extract Compounds. International Journal of Electrochemical Science, 2017, 12, 6600-6610.	0.5	38
21	Comparison of in vitro anti-lipase and antioxidant activities, and composition of commercial chokeberry juices. European Food Research and Technology, 2016, 242, 505-515.	1.6	16
22	Is it true that plant-derived polyphenols are always beneficial for the human? In vitro study on Leonurus cardiaca extract properties in the context of the pathogenesis of Staphylococcus aureus infections. Journal of Medical Microbiology, 2016, 65, 1171-1181.	0.7	13
23	Comparison of cytotoxic and anti-platelet activities of polyphenolic extracts from <i>Arnica montana</i> flowers and <i>Juglans regia</i> husks. Platelets, 2015, 26, 168-176.	1.1	33
24	Orally available extract from Brassica oleracea var. capitata rubra attenuates experimental colitis in mouse models of inflammatory bowel diseases. Journal of Functional Foods, 2015, 17, 587-599.	1.6	35
25	Effects of Fruit Extracts on Pancreatic Lipase Activity in Lipid Emulsions. Plant Foods for Human Nutrition, 2015, 70, 344-350.	1.4	15
26	Extract from Ribes nigrum leaves in vitro activates nitric oxide synthase (eNOS) and increases CD39 expression in human endothelial cells. Journal of Physiology and Biochemistry, 2014, 70, 1007-1019.	1.3	14
27	Matrix Effects on the Stability and Antioxidant Activity of Red Cabbage Anthocyanins under Simulated Gastrointestinal Digestion. BioMed Research International, 2014, 2014, 1-11.	0.9	63
28	CD39/NTPDase-1 expression and activity in human umbilical vein endothelial cells are differentially regulated by leaf extracts from Rubus caesius and Rubus idaeus. Cellular and Molecular Biology Letters, 2014, 19, 361-80.	2.7	9
29	Comparison of PrestoBlue and MTT assays of cellular viability in the assessment of anti-proliferative effects of plant extracts on human endothelial cells. Journal of Pharmacological and Toxicological Methods, 2014, 69, 9-16.	0.3	159
30	In Vitro Inhibitory Effect on Digestive Enzymes and Antioxidant Potential of Commonly Consumed Fruits. Journal of Agricultural and Food Chemistry, 2014, 62, 4610-4617.	2.4	184
31	Does grape seed extract potentiate the inhibition of platelet reactivity in the presence of endothelial cells?. Advances in Medical Sciences, 2014, 59, 178-182.	0.9	5
32	Leonurus cardiaca L. herba derived extract and an ursolic acid as the factors affecting the adhesion capacity of Staphylococcus aureus in the context of infective endocarditis Acta Biochimica Polonica, 2014, 61, .	0.3	11
33	Influence of polyphenol extract from evening primrose (Oenothera paradoxa) seeds on human prostate and breast cancer cell lines. Postepy Higieny I Medycyny Doswiadczalnej, 2014, 68, 110-118.	0.1	20
34	Vaccinium myrtillus leaves and Frangula alnus bark derived extracts as potential antistaphylococcal agents. Acta Biochimica Polonica, 2014, 61, 163-9.	0.3	5
35	Flavanols from Evening Primrose (<i>Oenothera paradoxa</i>) Defatted Seeds Inhibit Prostate Cells Invasiveness and Cause Changes in <i>Bcl-2</i> /i>Bax mRNA Ratio. Journal of Agricultural and Food Chemistry, 2013, 61, 2987-2998.	2.4	34
36	Procyanidins from Evening Primrose (<i>Oenothera paradoxa</i>) Defatted Seeds Inhibit Invasiveness of Breast Cancer Cells and Modulate the Expression of Selected Genes Involved in Angiogenesis, Metastasis, and Apoptosis. Nutrition and Cancer, 2013, 65, 1219-1231.	0.9	33

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37	Flavanols from Japanese Quince (<i>Chaenomeles Japonica</i>) Fruit Inhibit Human Prostate and Breast Cancer Cell Line Invasiveness and Cause Favorable Changes in <i>Bax/Bcl-2</i> mRNA Ratio. Nutrition and Cancer, 2013, 65, 273-285.	0.9	36
38	Effect of polyphenols extracts from Brassica vegetables on erythrocyte membranes (in vitro study). Environmental Toxicology and Pharmacology, 2012, 34, 783-790.	2.0	31
39	Hypolipidemic and antioxidant effects of hydroxycinnamic acids, quercetin, and cyanidin 3-glucoside in hypercholesterolemic erythrocytes (in vitro study). European Journal of Nutrition, 2012, 51, 435-443.	1.8	61
40	Polyphenols from Evening Primrose (Oenothera paradoxa) Defatted Seeds Induce Apoptosis in Human Colon Cancer Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 6985-6997.	2.4	34
41	Anticoagulant effect of polyphenols-rich extracts from black chokeberry and grape seeds. Fìtoterapìâ, 2011, 82, 811-817.	1.1	68
42	Procyanidins From Japanese Quince (Chaenomeles Japonica) Fruit Induce Apoptosis in Human Colon Cancer Caco-2 Cells in a Degree of Polymerization-Dependent Manner. Nutrition and Cancer, 2011, 63, 1348-1360.	0.9	31
43	Effect of different extraction methods on the recovery of chlorogenic acids, caffeine and Maillard reaction products in coffee beans. European Food Research and Technology, 2009, 228, 913-922.	1.6	92
44	Effect of domestic cooking on the red cabbage hydrophilic antioxidants. International Journal of Food Science and Technology, 2008, 43, 1770-1777.	1.3	48
45	Natural antioxidants and antioxidant capacity of Brassica vegetables: A review. LWT - Food Science and Technology, 2007, 40, 1-11.	2.5	746
46	Procyanidin Oligomers from Japanese Quince (<i>Chaenomeles japonica</i>) Fruit Inhibit Activity of MMP-2 and MMP-9 Metalloproteinases. Journal of Agricultural and Food Chemistry, 2007, 55, 6447-6452.	2.4	41
47	Antioxidant capacity and content of Brassica oleracea dietary antioxidants. International Journal of Food Science and Technology, 2006, 41, 49-58.	1.3	117
48	Antioxidative capacity of tomato products. European Food Research and Technology, 2003, 217, 296-300.	1.6	40
49	Compositional characterisation of some apple varieties. European Food Research and Technology, 2000, 210, 268-272.	1.6	104