

# MaÅ,gorzata Makarewicz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7942729/publications.pdf>

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citing authors

#	ARTICLE	IF	CITATIONS
1	The Interactions between Polyphenols and Microorganisms, Especially Gut Microbiota. Antioxidants, 2021, 10, 188.	2.2	131
2	Development of furcellaran-gelatin films with Se-AgNPs as an active packaging system for extension of mini kiwi shelf life. Food Packaging and Shelf Life, 2019, 21, 100339.	3.3	60
3	Development and characterisation of furcellaran-gelatin films containing SeNPs and AgNPs that have antimicrobial activity. Food Hydrocolloids, 2018, 83, 9-16.	5.6	59
4	Accumulation and Release of Metal Ions by Brewer's Yeast During Successive Fermentations. Journal of the Institute of Brewing, 2009, 115, 78-83.	0.8	20
5	Effect of wheat malt on the concentration of metal ions in wort and brewhouse by-products. Journal of the Institute of Brewing, 2015, 121, 224-230.	0.8	17
6	Cistus extract as a valuable component for enriching wheat bread. LWT - Food Science and Technology, 2020, 118, 108713.	2.5	16
7	Antimicrobial and antioxidant activity of selected Polish herb honeys. LWT - Food Science and Technology, 2015, 64, 547-553.	2.5	15
8	Comparison of the yeast microbiota of different varieties of cool-climate grapes by PCR-RAPD. Potravinarstvo, 2015, 9, .	0.5	8
9	Examination of novel Aureobasidium pullulans isolates dominating apple microflora and assessing their potential for apple juice spoilage. World Journal of Microbiology and Biotechnology, 2018, 34, 115.	1.7	6
10	Dried Biomass of Arthrospira platensis Inhibits Growth of Aureobasidium pullulans LW14 and Some Bacteria When Added to Unpasteurised Apple Juice. Indian Journal of Microbiology, 2020, 60, 346-352.	1.5	3
11	The Improvement of Reserve Polysaccharide Glycogen Level and Other Quality Parameters of S. cerevisiae Brewing Dry Yeasts by Their Rehydration in Water, Treated with Low-Temperature, Low-Pressure Glow Plasma (LPCP). Applied Sciences (Switzerland), 2022, 12, 2909.	1.3	3
12	Jakość i proces starzenia siemian chleba z razowych mąk pszennych: z pszenicy zwyczajnej i orkisz oraz z żyta, Żywność, 2018, 114, 50-72.	0.2	2
13	EFFECT OF OENOCOCCUS OENI ON PARAMETERS OF OENOLOGICAL POLISH WINES. Żywność Nauka Technologia Jakość/Food Science Technology Quality, 2014, 20, .	0.1	0