

MaÅ,gorzata Makarewicz

List of Publications by Year in descending order

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13
papers

340
citations

1306789

7
h-index

1199166

12
g-index

13
all docs

13
docs citations

13
times ranked

488
citing authors

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