Maciej Balawejder

List of Publications by Year in descending order

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Version: 2024-02-01

		471509	580821
64	862	17	25
papers	citations	h-index	g-index
65	65	65	578
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Impact of ozonation process on the microbiological and antioxidant status of raspberry (Rubus) Tj ETQq1 1 0.784	314 rgBT / 0.9	Qyerlock
2	Impact of ozonation process on the level of selected oxidative stress markers in raspberries stored at room temperature. Food Chemistry, 2019, 298, 125093.	8.2	50
3	Optimization of extraction process of antioxidant compounds from yellow onion skin and their use in functional bread production. LWT - Food Science and Technology, 2020, 117, 108614.	5.2	48
4	Ozone Treatment Induces Changes in Antioxidative Defense System in Blueberry Fruit During Storage. Food and Bioprocess Technology, 2020, 13, 1240-1245.	4.7	37
5	Changes in phenolic compounds profile and glutathione status in raspberry fruit during storage in ozone-enriched atmosphere. Postharvest Biology and Technology, 2020, 168, 111277.	6.0	34
6	Effect of Ozone on Fruit Quality and Fungicide Residue Degradation in Apples during Cold Storage. Ozone: Science and Engineering, 2018, 40, 482-486.	2.5	33
7	Impact of Ozonation Process on the Microbiological Contamination and Antioxidant Capacity of Highbush Blueberry (<i>Vaccinum corymbosum</i> L.) Fruit during Cold Storage. Ozone: Science and Engineering, 2019, 41, 376-385.	2.5	32
8	Effect of Fertilization in Selected Phytometric Features and Contents of Bioactive Compounds in Dry Matter of Two Varieties of Basil (Ocimum basilicum L.). Sustainability, 2019, 11, 6590.	3.2	28
9	Reduction of Captan, Boscalid and Pyraclostrobin Residues on Apples Using Water Only, Gaseous Ozone, and Ozone Aqueous Solution. Ozone: Science and Engineering, 2017, 39, 97-103.	2.5	25
10	Effects of Organic and Mineral Fertilization on Yield and Selected Quality Parameters for Dried Herbs of Two Varieties of Oregano (Origanum vulgare L.). Applied Sciences (Switzerland), 2020, 10, 5503.	2.5	23
11	Quality and antioxidant activity of highbush blueberry fruit coated with starch-based and gelatine-based film enriched with cinnamon oil. Food Control, 2022, 138, 109015.	5.5	20
12	A Study on the Potential Fertilization Effects of Microgranule Fertilizer Based on the Protein and Calcined Bones in Maize Cultivation. Sustainability, 2020, 12, 1343.	3.2	19
13	Multi-stage crystallization for resolution of enantiomeric mixtures in a solid solution forming system. Chemical Engineering Science, 2011, 66, 5638-5647.	3.8	18
14	Resolution of a Diasteromeric Salt of Citalopram by Multistage Crystallization. Crystal Growth and Design, 2012, 12, 2557-2566.	3.0	18
15	A Novel Method for Degradation of DDT in Contaminated Soil. Ozone: Science and Engineering, 2014, 36, 166-173.	2.5	18
16	Impact of Pre-Ozonation on Mechanical Properties of Selected Genotypes of Cucumber Fruits During the Souring Process. Ozone: Science and Engineering, 2017, 39, 188-195.	2.5	18
17	Onion skin extract as a protective agent against oxidative stress in <i>Saccharomyces cerevisiae</i> induced by cadmium. Journal of Food Biochemistry, 2019, 43, e12872.	2.9	18
18	Preliminary Study on the Use of Ozonation for the Degradation of Dithiocarbamate Residues in the Fruit Drying Process: Mancozeb Residue in Blackcurrant is the Example Used. Journal of Plant Protection Research, 2013, 53, 48-52.	1.0	17

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19	Method for Reduction of Pesticide Residue Levels in Raspberry and Blackcurrant Based on Utilization of Ozone. Ochrona Srodowiska I Zasobow Naturalnych, 2014, 25, 1-5.	0.3	17
20	Ozone Treatment as a Process of Quality Improvement Method of Rhubarb (Rheum rhaponticum L.) Petioles during Storage. Applied Sciences (Switzerland), 2020, 10, 8282.	2.5	17
21	Effect of Ozone Treatment on the Quality of Sea Buckthorn (Hippophae rhamnoides L.). Plants, 2021, 10, 847.	3.5	17
22	Impact of ozonation process of wheat flour on the activity of selected enzymes. Journal of Cereal Science, 2018, 84, 30-37.	3.7	15
23	Pilot-scale Installation for Remediation of DDT-contaminated Soil. Ozone: Science and Engineering, 2016, 38, 272-278.	2.5	14
24	Influence of Drying Method on Some Bioactive Compounds and the Composition of Volatile Components in Dried Pink Rock Rose (Cistus creticus L.). Molecules, 2020, 25, 2596.	3.8	14
25	Effects of Ozone Treatment on Microbial Status and the Contents of Selected Bioactive Compounds in Origanum majorana L. Plants. Plants, 2020, 9, 1637.	3.5	13
26	Mechanism of nutrition activity of a microgranule fertilizer fortified with proteins. BMC Plant Biology, 2020, 20, 126.	3.6	13
27	Effect of Foliar and Soil Fertilization with New Products Based on Calcinated Bones on Selected Physiological Parameters of Maize Plants. Applied Sciences (Switzerland), 2020, 10, 2579.	2.5	13
28	Foliar Fertilizer Based on Calcined Bones, Boron and Molybdenumâ€"A Study on the Development and Potential Effects on Maize Grain Production. Sustainability, 2019, 11, 5287.	3.2	12
29	Effect of Ozone Fumigation on Physiological Processes and Bioactive Compounds of Red-Veined Sorrel (Rumex sanguineus ssp. sanguineus). Agronomy, 2020, 10, 1726.	3.0	12
30	Response of Potato (Solanum Tuberosum L.) Plants to Spraying by Hydrogen Peroxide. Sustainability, 2020, 12, 2469.	3.2	12
31	The Effect of Exogenous Application of Quercetin Derivative Solutions on the Course of Physiological and Biochemical Processes in Wheat Seedlings. International Journal of Molecular Sciences, 2021, 22, 6882.	4.1	12
32	The Role of Mitochondrial Energy Metabolism in Shaping the Quality of Highbush Blueberry Fruit During Storage in Ozone-Enriched Atmosphere. Food and Bioprocess Technology, 2021, 14, 1973-1982.	4.7	12
33	Physiological Response of Maize Plants (Zea mays L.) to the Use of the Potassium Quercetin Derivative. International Journal of Molecular Sciences, 2021, 22, 7384.	4.1	11
34	Effect of Ozonation Process on the Energy Metabolism in Raspberry Fruit During Storage at Room Temperature. Food and Bioprocess Technology, 2021, 14, 483-491.	4.7	11
35	New Approach for Sewage Sludge Stabilization with Ozone. Sustainability, 2020, 12, 886.	3.2	9
36	A method for remediation of soil contaminated with simazine. Archives of Environmental Protection, 2016, 42, 41-46.	1.1	8

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37	Synthesis of furyl analogues of acyclic monoterpenes. Flavour and Fragrance Journal, 2005, 20, 487-491.	2.6	7
38	Separation of Stereoisomeric Mixtures of Nafronyl as a Representative of Compounds Possessing Two Stereogenic Centers By Coupling Crystallization, Diastereoisomeric Conversion and Chromatography. Organic Process Research and Development, 2016, 20, 615-625.	2.7	7
39	Cooperative Kinetic Model to Describe Crystallization in Solid Solution Forming Systems. Crystal Growth and Design, 2019, 19, 1786-1796.	3.0	7
40	Characterisation of Some Phytochemicals Extracted from Black Elder (Sambucus nigra L.) Flowers Subjected to Ozone Treatment. Molecules, 2021, 26, 5548.	3.8	7
41	Ozone Treatment Improves the Texture of Strawberry Fruit during Storage. Antioxidants, 2022, 11, 821.	5.1	7
42	Postharvest Ozone Treatment of Cucumber as a Method for Prolonging the Suitability of the Fruit for Processing. Ozone: Science and Engineering, 2019, 41, 261-264.	2.5	6
43	Influence of Drying Temperature on the Content of Bioactive Compounds in Scots Pine (<i>Pinus) Tj ETQq1 1 0.76 Cibiniensis Series E: Food Technology, 2020, 24, 15-24.</i>	84314 rgl 0.4	BT /Overlock 6
44	Potential of ozone utilization for reduction of pesticide residue in food of plant origin. A review. Roczniki Panstwowego Zakladu Higieny, 2013, 64, 13-8.	0.7	6
45	The Effect of the Addition of Ozonated and Non-Ozonated Fruits of the Saskatoon Berry (Amelanchier) Tj ETQq1	1 0.78431	14 rgBT /Ove
46	Multistage Cross-Current and Countercurrent Flow Crystallization for Separation of Racemic 2-Methylbutanoic Acid. Industrial & Engineering Chemistry Research, 2014, 53, 15990-15999.	3.7	5
47	Physiological and Biochemical Properties of Potato (Solanum tuberosum L.) in Response to Ozone-Induced Oxidative Stress. Agronomy, 2020, 10, 1745.	3.0	5
48	The study on the use of flavonoid-phosphatidylcholine coating in extending the oxidative stability of flaxseed oil during storage. Food Packaging and Shelf Life, 2021, 28, 100643.	7.5	5
49	The Usefulness of Ozone-Stabilized Municipal Sewage Sludge for Fertilization of Maize (Zea mays L.). Agriculture (Switzerland), 2022, 12, 387.	3.1	5
50	Mechanism of Reduction of Drought-Induced Oxidative Stress in Maize Plants by Fertilizer Seed Coating. Agriculture (Switzerland), 2022, 12, 662.	3.1	5
51	Modeling and predictions of solid–liquid equilibria for citalopram oxalate as a representative of a solid solution forming system. Fluid Phase Equilibria, 2013, 346, 8-19.	2.5	4
52	Effectiveness of a Complex Fertilisation Technology Applied to Zea mays, Assessed Based on Normalised Difference Vegetation Index (NDVI) from Terra Moderate Resolution Imaging Spectroradiometer (MODIS). Agriculture (Switzerland), 2021, 11, 754.	3.1	4
53	Impact of Ozonation Process on the Content of Bioactive Compounds with Antioxidant Properties in Scots Pine (<i>Pinus sylvestris</i> L.) Shoots as Well as Yield and Composition of Essential Oils. Acta Universitatis Cibiniensis Series E: Food Technology, 2020, 24, 146-155.	0.4	4
54	Assessment of the Impact of the Application of a Quercetinâ€"Copper Complex on the Course of Physiological and Biochemical Processes in Wheat Plants (Triticum aestivum L.) Growing under Saline Conditions. Cells, 2022, 11, 1141.	4.1	4

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55	Multiplicity of Equilibrium States in Separating Stereoisomeric Mixtures of Nafronyl Oxalate by Crystallization. Crystal Growth and Design, 2016, 16, 5049-5058.	3.0	3
56	Impact of ozonation process on the antioxidant status in blackcurrant Ribes nigrum L. fruit. Journal of Berry Research, 2019, 9, 575-585.	1.4	3
57	Quantitative Dynamics of Chosen Bacteria Phylla in Wastewater Treatment Plants Excess Sludge After Ozone Treatment. Journal of Ecological Engineering, 2019, 20, 204-213.	1.1	3
58	Effect of Fertilisation on the Quality of Dried Coriander (Coriandrum sativum L.) and Lovage (Levisticum officinale). Agriculture (Switzerland), 2021, 11, 386.	3.1	2
59	Effect of two types of ozone treatments on the quality of apple fruits. Acta Universitatis Cibiniensis Series E: Food Technology, 2021, 25, 285-292.	0.4	2
60	7,8-Dihydro-4H-cyclohepta[b]furan (thiophene) skeleton from furyl (thiophene)-derived tertiary allylic alcohols. Journal of Heterocyclic Chemistry, 2009, 46, 1404-1407.	2.6	1
61	12. The Smell of Beer as a Factor Affecting the Emission of Carbon Dioxide by Arion Lusitanicus Auct. Non-Mabille. Annals of Animal Science, 2016, 16, 463-476.	1.6	1
62	Photocatalytic Degradation of 4,4′-Isopropylidenebis(2,6-dibromophenol) on Magnetite Catalysts vs. Ozonolysis Method: Process Efficiency and Toxicity Assessment of Disinfection By-Products. International Journal of Molecular Sciences, 2022, 23, 3438.	4.1	1
63	Development of a Route to the Most Active Nafronyl Stereoisomer by Coupling Asymmetric Synthesis and Chiral Chromatography Separation. Chemical Engineering and Technology, 2021, 44, 1686-1692.	1.5	0
64	Utilization of Ozone for the Improvement of Mentha piperita L. Quality by Reduction of Microbial Load and Impact of the Process on the Herb Properties. Acta Universitatis Cibiniensis Series E: Food Technology, 2020, 24, 156-164.	0.4	0