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List of Publications by Year in descending order

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17
papers

611
citations

623734

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888059

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docs citations

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times ranked

681
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytochemical compounds and biological effects of Actinidia fruits. <i>Journal of Functional Foods</i> , 2017, 30, 194-202.	3.4	115
2	Phenolic and carotenoid profile of new goji cultivars and their anti-hyperglycemic, anti-aging and antioxidant properties. <i>Journal of Functional Foods</i> , 2018, 48, 632-642.	3.4	86
3	Anti-Oxidant and Anti-Enzymatic Activities of Sea Buckthorn (<i>Hippophaë rhamnoides</i> L.) Fruits Modulated by Chemical Components. <i>Antioxidants</i> , 2019, 8, 618.	5.1	66
4	Influence of Osmodehydration Pretreatment and Combined Drying Method on the Bioactive Potential of Sour Cherry Fruits. <i>Food and Bioprocess Technology</i> , 2015, 8, 824-836.	4.7	48
5	Antidiabetic, Anticholinesterase and Antioxidant Activity vs. Terpenoids and Phenolic Compounds in Selected New Cultivars and Hybrids of Artichoke <i>Cynara scolymus</i> L.. <i>Molecules</i> , 2019, 24, 1222.	3.8	41
6	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Dried Sour Cherry Fruits pre-Dehydrated in Fruit Concentrates. <i>Food and Bioprocess Technology</i> , 2015, 8, 2076-2095.	4.7	31
7	Characterization in vitro potency of biological active fractions of seeds, skins and flesh from selected <i>Vitis vinifera</i> L. cultivars and interspecific hybrids. <i>Journal of Functional Foods</i> , 2019, 56, 353-363.	3.4	29
8	The influence of physical properties of selected plant materials on the process of osmotic dehydration. <i>LWT - Food Science and Technology</i> , 2018, 91, 588-594.	5.2	28
9	Influence of different drying methods on the quality of Japanese quince fruit. <i>LWT - Food Science and Technology</i> , 2019, 114, 108416.	5.2	26
10	The influence of different carrier agents and drying techniques on physical and chemical characterization of Japanese quince (<i>Chaenomeles japonica</i>) microencapsulation powder. <i>Food Chemistry</i> , 2020, 323, 126830.	8.2	25
11	ABTS On-Line Antioxidant, $\hat{\alpha}$ -Amylase, $\hat{\alpha}$ -Glucosidase, Pancreatic Lipase, Acetyl- and Butyrylcholinesterase Inhibition Activity of <i>Chaenomeles</i> Fruits Determined by Polyphenols and other Chemical Compounds. <i>Antioxidants</i> , 2020, 9, 60.	5.1	24
12	The Influence of the Osmotic Dehydration Process on Physicochemical Properties of Osmotic Solution. <i>Molecules</i> , 2017, 22, 2246.	3.8	22
13	Osmotic Dehydration as a Pretreatment Modulating the Physicochemical and Biological Properties of the Japanese Quince Fruit Dried by the Convective and Vacuum-Microwave Method. <i>Food and Bioprocess Technology</i> , 2020, 13, 1801-1816.	4.7	19
14	The Effect of Selected Fruit Juice Concentrates Used as Osmotic Agents on the Drying Kinetics and Chemical Properties of Vacuum-Microwave Drying of Pumpkin. <i>Journal of Food Quality</i> , 2018, 2018, 1-11.	2.6	18
15	The impact of the osmotic dehydration process and its parameters on the mass transfer and quality of dried apples. <i>Drying Technology</i> , 2021, 39, 1074-1086.	3.1	17
16	Comprehensive characterization of <i>Chaenomeles</i> seeds as a potential source of nutritional and biologically active compounds. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104065.	3.9	8
17	Physicochemical characterization and biological potential of Japanese quince polyphenol extract treated by different drying techniques. <i>LWT - Food Science and Technology</i> , 2021, 152, 112247.	5.2	8