

MaÅ,gorzata Gniewosz

List of Publications by Year in descending order

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48
papers

1,662
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257450

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times ranked

1972
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Fermentation Beetroot Juice Process on the Physico-Chemical Properties of Spray Dried Powder. <i>Molecules</i> , 2022, 27, 1008.	3.8	11
2	Phenylpropanoid Glycoside and Phenolic Acid Profiles and Biological Activities of Biomass Extracts from Different Types of <i>Verbena officinalis</i> Microshoot Cultures and Soil-Grown Plant. <i>Antioxidants</i> , 2022, 11, 409.	5.1	5
3	The Impact of the Fermentation Method on the Pigment Content in Pickled Beetroot and Red Bell Pepper Juices and Freeze-Dried Powders. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5766.	2.5	7
4	Antioxidant and Antibacterial Activity of <i>Helichrysum italicum</i> (Roth) G. Don. from Central Europe. <i>Pharmaceuticals</i> , 2022, 15, 735.	3.8	15
5	The influence of <i>Lactobacillus</i> bacteria type and kind of carrier on the properties of spray-dried microencapsules of fermented beetroot powders. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2166-2174.	2.7	14
6	The use of pullulan coatings with propolis extract to extend the shelf life of blueberry (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.7	30
7	Antioxidant and Antibacterial Activity of Essential Oils and Hydroethanolic Extracts of Greek Oregano (<i>O. vulgare</i> L. subsp. <i>hirtum</i> (Link) letsvaart) and Common Oregano (<i>O. vulgare</i> L. subsp.) Tj ETQq1 1 0.784314 rgBT/Overlock	2.7	30
8	Novel Materials in the Preparation of Edible Films and Coatings—A Review. <i>Coatings</i> , 2020, 10, 674.	2.6	169
9	Prolonging the Shelf Life of Cherry Tomatoes by Pullulan Coating with Ethanol Extract of Propolis During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2020, 13, 1447-1461.	4.7	59
10	The Influence of Two-Component Mixtures from Spanish Origanum Oil with Spanish Marjoram Oil or Coriander Oil on Antilisterial Activity and Sensory Quality of a Fresh Cut Vegetable Mixture. <i>Foods</i> , 2020, 9, 1740.	4.3	20
11	Production of Verbascoside, Isoverbascoside and Phenolic Acids in Callus, Suspension, and Bioreactor Cultures of <i>Verbena officinalis</i> and Biological Properties of Biomass Extracts. <i>Molecules</i> , 2020, 25, 5609.	3.8	21
12	Biopolymers-Based Materials Containing Silver Nanoparticles as Active Packaging for Food Applications—A Review. <i>International Journal of Molecular Sciences</i> , 2020, 21, 698.	4.1	151
13	Biotechnological Methods of Management and Utilization of Potato Industry Waste—a Review. <i>Potato Research</i> , 2020, 63, 431-447.	2.7	51
14	Pullulan as a potential enhancer of <i>Lactobacillus</i> and <i>Bifidobacterium</i> viability in synbiotic low fat yoghurt and its sensory quality. <i>LWT - Food Science and Technology</i> , 2020, 128, 109414.	5.2	15
15	Comparison of the antimicrobial activity of propolis extracts obtained by means of various extraction methods. <i>Journal of Food Science and Technology</i> , 2019, 56, 5386-5395.	2.8	82
16	Pullulan — Biopolymer with Potential for Use as Food Packaging. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	48
17	Growth Biocontrol of Foodborne Pathogens and Spoilage Microorganisms of Food by Polish Propolis Extracts. <i>Molecules</i> , 2019, 24, 2965.	3.8	32
18	Sweet Basil (<i>Ocimum basilicum</i> L.) Productivity and Raw Material Quality from Organic Cultivation. <i>Agronomy</i> , 2019, 9, 279.	3.0	35

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19	Evaluation of antioxidant and antimicrobial activity of oregano (<i>Origanum vulgare</i> L.) preparations during storage of low-pressure mechanically separated meat (BAADER meat) from chickens. <i>Food Science and Biotechnology</i> , 2019, 28, 449-457.	2.6	23
20	Application of propolis in antimicrobial and antioxidative protection of food quality – A review. <i>Trends in Food Science and Technology</i> , 2019, 83, 53-62.	15.1	130
21	Effect of Pullulan on Physicochemical, Microbiological, and Sensory Quality of Yogurts. <i>Current Pharmaceutical Biotechnology</i> , 2019, 20, 489-496.	1.6	26
22	Effect of pullulan on the physicochemical properties of yoghurt. <i>International Journal of Dairy Technology</i> , 2018, 71, 64-70.	2.8	13
23	Bioactive components content, antimicrobial activity, and foodborne pathogen control in minced pork by cranberry pomace extracts. <i>Journal of Food Safety</i> , 2018, 38, e12398.	2.3	17
24	Antimicrobial protection of minced pork meat with the use of Swamp Cranberry (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 1	2.8	38
25	Antioxidant and Antibacterial Activity of Roseroot (<i>Rhodiola rosea</i> L.) Dry Extracts. <i>Molecules</i> , 2018, 23, 1767.	3.8	46
26	Antimicrobial activity of American cranberry extract in the antimicrobial protection of minced pork meat. <i>Medycyna Weterynaryjna</i> , 2018, 74, 209-214.	0.1	0
27	Antibacterial and antioxidant activity of essential oils and extracts from costmary (<i>Tanacetum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1	5.2	71
28	Effect of Pullulan Coating on Postharvest Quality and Shelf-Life of Highbush Blueberry (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.9	35
29	Effect of Magnesium Acetate on the Antimold Activity of <i>Lactobacillus</i> . <i>Journal of Food Protection</i> , 2017, 80, 96-103.	1.7	2
30	The Effect of Pullulan on the Growth and Acidifying Activity of Selected Stool Microflora of Human. <i>Current Pharmaceutical Biotechnology</i> , 2017, 18, 121-126.	1.6	32
31	Antimicrobial and antiviral properties of different types of propolis. <i>Zeszyty Problemowe Postępy Nauk Rolniczych</i> , 2017, , 69-79.	0.1	10
32	Preservation of Brussels Sprouts by Pullulan Coating Containing Oregano Essential Oil. <i>Journal of Food Protection</i> , 2016, 79, 493-500.	1.7	19
33	The application of pullulan coating enriched with extracts from <i>Bergenia crassifolia</i> to control the growth of food microorganisms and improve the quality of peppers and apples. <i>Food and Bioprocess Technology</i> , 2015, 94, 422-433.	3.6	27
34	The antimicrobial activity of pullulan film incorporated with meadowsweet flower extracts (<i>Filipendula ulmariae</i> flos) on postharvest quality of apples. <i>Food Control</i> , 2014, 37, 351-361.	5.5	53
35	Antimicrobial and antioxidant properties of pullulan film containing sweet basil extract and an evaluation of coating effectiveness in the prolongation of the shelf life of apples stored in refrigeration conditions. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 23, 171-181.	5.6	70
36	The use of pullulan coating enriched with plant extracts from <i>Satureja hortensis</i> L. to maintain pepper and apple quality and safety. <i>Postharvest Biology and Technology</i> , 2014, 90, 63-72.	6.0	51

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37	Antimicrobial effect of an aqueous extract of <i>Potentilla erecta</i> rhizome. <i>Herba Polonica</i> , 2014, 60, 18-28.	0.6	8
38	Effect of Meadowsweet Flower Extract-Pullulan Coatings on <i>Rhizopus</i> Rot Development and Postharvest Quality of Cold-Stored Red Peppers. <i>Molecules</i> , 2014, 19, 12925-12939.	3.8	21
39	EFFECT OF PULLULAN ADDITIVE ON GROWTH AND FERMENTATION CAPACITY OF SOME SELECTED BACTERIA OF GENUS <i>LACTOBACILLUS</i> . <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, 21, .	0.1	0
40	Antimicrobial Activity of a Pullulan–Caraway Essential Oil Coating on Reduction of Food Microorganisms and Quality in Fresh Baby Carrot. <i>Journal of Food Science</i> , 2013, 78, M1242-8.	3.1	43
41	Substances with Antibacterial Activity in Edible Films – A Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2012, 62, 199-206.	1.7	30
42	Antibacterial activity of pullulan films containing thymol. <i>Flavour and Fragrance Journal</i> , 2011, 26, 389-395.	2.6	47
43	Impact of magnesium and mannose in the cultivation media on the magnesium biosorption, the biomass yield and on the cell wall structure of <i>Candida utilis</i> yeast. <i>European Food Research and Technology</i> , 2008, 227, 695-700.	3.3	6
44	The growth of <i>mdp1/rsp5</i> mutants of <i>Saccharomyces cerevisiae</i> is affected by mutations in the ATP-binding domain of the plasma membrane H ⁺ -ATPase. <i>Gene</i> , 2000, 242, 133-140.	2.2	14
45	Structure–activity relationship investigations of the modulating effect of core substituents on the affinity of pyrazoloquinolinone congeners for the benzodiazepine receptor. <i>Il Farmaco</i> , 1998, 53, 579-585.	0.9	6
46	Bicyclic [b]-heteroannulated pyridazine derivatives–II. Structure-activity relationships in the 6-aryltriazolo-[4,3-b]pyridazine ligands of the benzodiazepine receptor. <i>Bioorganic and Medicinal Chemistry</i> , 1994, 2, 773-779.	3.0	6
47	Direct Pyridazine Ring Synthesis from α^2 -Cyano Esters. A Facile Synthesis of the Derivatives of Tetrahydro-3,6-pyridazinedione 3-Hydrazone. <i>Synthetic Communications</i> , 1993, 23, 1371-1377.	2.1	7
48	Effect of the addition of pullulan on the quality of low-fat homogenized scalded sausages. <i>CYTA - Journal of Food</i> , 0, , 1-8.	1.9	0