

# Malgorzata Gniewosz

## List of Publications by Citations

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43  
papers

940  
citations

18  
h-index

29  
g-index

49  
ext. papers

1,281  
ext. citations

4  
avg, IF

5.16  
L-index

#	Paper	IF	Citations
43	Biopolymers-Based Materials Containing Silver Nanoparticles as Active Packaging for Food Applications-A Review. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	84
42	Application of propolis in antimicrobial and antioxidative protection of food quality [A review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 83, 53-62	15.3	78
41	Novel Materials in the Preparation of Edible Films and Coatings[A Review. <i>Coatings</i> , <b>2020</b> , 10, 674	2.9	76
40	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> , <b>2014</b> , 23, 171-181	6.8	57
39	The antimicrobial activity of pullulan film incorporated with meadowsweet flower extracts (Filipendulae ulmariae flos) on postharvest quality of apples. <i>Food Control</i> , <b>2014</b> , 37, 351-361	6.2	45
38	The use of pullulan coating enriched with plant extracts from Satureja hortensis L. to maintain pepper and apple quality and safety. <i>Postharvest Biology and Technology</i> , <b>2014</b> , 90, 63-72	6.2	39
37	Antibacterial and antioxidant activity of essential oils and extracts from costmary ( Tanacetum balsamita L.) and tansy ( Tanacetum vulgare L.). <i>Industrial Crops and Products</i> , <b>2017</b> , 102, 154-163	5.9	37
36	Antibacterial activity of pullulan films containing thymol. <i>Flavour and Fragrance Journal</i> , <b>2011</b> , 26, 389-395	5.5	35
35	Comparison of the antimicrobial activity of propolis extracts obtained by means of various extraction methods. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 5386-5395	3.3	34
34	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> , <b>2013</b> , 78, M1242-8	3.4	34
33	Pullulan [Biopolymer with Potential for Use as Food Packaging. <i>International Journal of Food Engineering</i> , <b>2019</b> , 15,	1.9	30
32	Biotechnological Methods of Management and Utilization of Potato Industry Waste[B Review. <i>Potato Research</i> , <b>2020</b> , 63, 431-447	3.2	26
31	Antioxidant and Antibacterial Activity of Roseroot (Rhodiola rosea L.) Dry Extracts. <i>Molecules</i> , <b>2018</b> , 23,	4.8	25
30	Substances with Antibacterial Activity in Edible Films [A Review. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2012</b> , 62, 199-206	3.1	25
29	The application of pullulan coating enriched with extracts from Bergenia crassifolia to control the growth of food microorganisms and improve the quality of peppers and apples. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 94, 422-433	4.9	24
28	Effect of Pullulan Coating on Postharvest Quality and Shelf-Life of Highbush Blueberry (Vaccinium corymbosum L.). <i>Materials</i> , <b>2017</b> , 10,	3.5	24
27	Antimicrobial protection of minced pork meat with the use of Swamp Cranberry ( L.) fruit and pomace extracts. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 62-71	3.3	23

26	Prolonging the Shelf Life of Cherry Tomatoes by Pullulan Coating with Ethanol Extract of Propolis During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1447-1461	5.1	21
25	Growth Biocontrol of Foodborne Pathogens and Spoilage Microorganisms of Food by Polish Propolis Extracts. <i>Molecules</i> , <b>2019</b> , 24,	4.8	17
24	Sweet Basil ( <i>Ocimum basilicum</i> L.) Productivity and Raw Material Quality from Organic Cultivation. <i>Agronomy</i> , <b>2019</b> , 9, 279	3.6	16
23	Effect of meadowsweet flower extract-pullulan coatings on rhizopus rot development and postharvest quality of cold-stored red peppers. <i>Molecules</i> , <b>2014</b> , 19, 12925-39	4.8	16
22	The Effect of Pullulan on the Growth and Acidifying Activity of Selected Stool Microflora of Human. <i>Current Pharmaceutical Biotechnology</i> , <b>2017</b> , 18, 121-126	2.6	16
21	Effect of Pullulan on Physicochemical, Microbiological, and Sensory Quality of Yogurts. <i>Current Pharmaceutical Biotechnology</i> , <b>2019</b> , 20, 489-496	2.6	14
20	The use of pullulan coatings with propolis extract to extend the shelf life of blueberry ( <i>Vaccinium corymbosum</i> ) fruit. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 1013-1020	3.8	14
19	Preservation of Brussels Sprouts by Pullulan Coating Containing Oregano Essential Oil. <i>Journal of Food Protection</i> , <b>2016</b> , 79, 493-500	2.5	13
18	Bioactive components content, antimicrobial activity, and foodborne pathogen control in minced pork by cranberry pomace extracts. <i>Journal of Food Safety</i> , <b>2018</b> , 38, e12398	2	12
17	The growth of mdp1/rsp5 mutants of <i>Saccharomyces cerevisiae</i> is affected by mutations in the ATP-binding domain of the plasma membrane H <sup>+</sup> -ATPase. <i>Gene</i> , <b>2000</b> , 242, 133-40	3.8	11
16	Evaluation of antioxidant and antimicrobial activity of oregano ( <i>L.</i> ) preparations during storage of low-pressure mechanically separated meat (BAADER meat) from chickens. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 449-457	3	11
15	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> , <b>2020</b> , 9,	4.9	9
14	Antioxidant and Antibacterial Activity of Essential Oils and Hydroethanolic Extracts of Greek Oregano ( <i>L. subsp.</i> (Link) letsvaart) and Common Oregano ( <i>L. subsp.</i> ). <i>Molecules</i> , <b>2021</b> , 26,	4.8	9
13	Production of Verbascoside, Isoverbascoside and Phenolic Acids in Callus, Suspension, and Bioreactor Cultures of and Biological Properties of Biomass Extracts. <i>Molecules</i> , <b>2020</b> , 25,	4.8	8
12	Antimicrobial effect of an aqueous extract of <i>Potentilla erecta</i> rhizome. <i>Herba Polonica</i> , <b>2014</b> , 60, 18-28	0.9	7
11	Antimicrobial and antiviral properties of different types of propolis. <i>Zeszyty Problemowe Postępyw Nauk Rolniczych</i> , <b>2017</b> , 69-79	0	7
10	Effect of pullulan on the physicochemical properties of yoghurt. <i>International Journal of Dairy Technology</i> , <b>2018</b> , 71, 64-70	3.7	6
9	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> , <b>1994</b> , 2, 773-9	3.4	6

8	The influence of Lactobacillus 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> , <b>2021</b> , 56, 2166-2174	3.8	6
7	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> , <b>1998</b> , 53, 579-85		5
6	Direct Pyridazine Ring Synthesis from $\beta$ Cyano Esters. A Facile Synthesis of the Derivatives of Tetrahydro-3,6-pyridazinedione 3-Hydrazone. <i>Synthetic Communications</i> , <b>1993</b> , 23, 1371-1377	1.7	5
5	Pullulan as a potential enhancer of Lactobacillus and Bifidobacterium viability in synbiotic low fat yoghurt and its sensory quality. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 128, 109414	5.4	5
4	Effect of Magnesium Acetate on the Antimold Activity of Lactobacillus. <i>Journal of Food Protection</i> , <b>2017</b> , 80, 96-103	2.5	2
3	Impact of magnesium and mannose in the cultivation media on the magnesium biosorption, the biomass yield and on the cell wall structure of Candida utilis yeast. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 695-700	3.4	2
2	Influence of Fermentation Beetroot Juice Process on the Physico-Chemical Properties of Spray Dried Powder.. <i>Molecules</i> , <b>2022</b> , 27,	4.8	1
1	Effect of the addition of pullulan on the quality of low-fat homogenized scalded sausages. <i>CYTA - Journal of Food</i> , <b>2016</b> , 1-8	2.3	