

Anna Sok³Å, -Äätowska

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8514766/publications.pdf>

Version: 2024-02-01

52
papers

1,803
citations

318942

23
h-index

312153

41
g-index

52
all docs

52
docs citations

52
times ranked

2923
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of Immunotropic Activity of Iridoid-Anthocyanin Extract of Honeysuckle Berries (<i>Lonicera</i>) Tj ETQq1 1 0.784314 rgBT /Over	1.7	4
2	The effect of strawberry ripeness on the content of polyphenols, cinnamates, L-ascorbic and carboxylic acids. <i>Journal of Food Composition and Analysis</i> , 2021, 95, 103669.	1.9	17
3	Qualitative and Quantitative Assessment of Buckwheat Husks as a Material for Use in Therapeutic Mattresses. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 1949.	1.2	4
4	Iridoids, Flavonoids, and Antioxidant Capacity of <i>Cornus mas</i> , <i>C. officinalis</i> , and <i>C. mas</i> – <i>C. officinalis</i> Fruits. <i>Biomolecules</i> , 2021, 11, 776.	1.8	27
5	Medicinal Plants <i>Galega officinalis</i> L. and Yacon Leaves as Potential Sources of Antidiabetic Drugs. <i>Antioxidants</i> , 2021, 10, 1362.	2.2	9
6	The Influence of the Production Process on the Anthocyanin Content and Composition in Dried Potato Cubes, Chips, and French Fries Made from Red-Fleshed Potatoes. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1104.	1.3	7
7	Changes in Antioxidant Properties and Amounts of Bioactive Compounds during Simulated In Vitro Digestion of Wheat Bread Enriched with Plant Extracts. <i>Molecules</i> , 2021, 26, 6292.	1.7	11
8	Effect of temperature and PH value on the stability of bioactive compounds and antioxidative activity of juice from coloured fleshed potatoes. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2335-2343.	1.3	3
9	Quality of wheat bread enriched with onion extract and polyphenols content and antioxidant activity changes during bread storage. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1725-1734.	1.3	10
10	Hawthorn (<i>Crataegus monogyna</i>) Phenolic Extract Modulates Lymphocyte Subsets and Humoral Immune Response in Mice. <i>Planta Medica</i> , 2020, 86, 160-168.	0.7	12
11	The Effect of <i>Rosa spinosissima</i> Fruits Extract on Lactic Acid Bacteria Growth and Other Yoghurt Parameters. <i>Foods</i> , 2020, 9, 1167.	1.9	29
12	Influence of blanching medium on the quality of crisps from red and purple fleshed potatoes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14937.	0.9	3
13	Loganic Acid, an Iridoid Glycoside Extracted from <i>Cornus mas</i> L. Fruits, Reduces of Carbonyl/Oxidative Stress Biomarkers in Plasma and Restores Antioxidant Balance in Leukocytes of Rats with Streptozotocin-Induced Diabetes Mellitus. <i>Life</i> , 2020, 10, 349.	1.1	21
14	Chemical Composition of 21 Cultivars of Sour Cherry (<i>Prunus cerasus</i>) Fruit Cultivated in Poland. <i>Molecules</i> , 2020, 25, 4587.	1.7	21
15	Study of Antioxidant Activity of Some Medicinal Plants Having High Content of Caffeic Acid Derivatives. <i>Antioxidants</i> , 2020, 9, 412.	2.2	61
16	Health Properties and Composition of Honeysuckle Berry <i>Lonicera caerulea</i> L. An Update on Recent Studies. <i>Molecules</i> , 2020, 25, 749.	1.7	48
17	Microbiological, antioxidant and lipoxygenase-1 inhibitory activities of fruit extracts of chosen Rosaceae family species. <i>Advances in Clinical and Experimental Medicine</i> , 2020, 29, 215-224.	0.6	8
18	Discolouration of raw and cooked coloured fleshed potatoes differing in anthocyanins and polyphenols content. <i>International Journal of Food Science and Technology</i> , 2019, 54, 92-101.	1.3	12

#	ARTICLE	IF	CITATIONS
19	Comparison of polyphenol content and antioxidant capacity of strawberry fruit from 90 cultivars of <i>Fragaria ananassa</i> Duch. <i>Food Chemistry</i> , 2019, 270, 32-46.	4.2	114
20	Effect of microencapsulation on concentration of isoflavones during simulated in vitro digestion of isotonic drink. <i>Food Science and Nutrition</i> , 2019, 7, 805-816.	1.5	25
21	Content of anthocyanins and glycoalkaloids in blue-fleshed potatoes and changes in the content of \pm solanine and \pm chaconine during manufacture of fried and dried products. <i>International Journal of Food Science and Technology</i> , 2018, 53, 719-727.	1.3	11
22	Phenolic Composition Stability and Antioxidant Activity of Sour Cherry Liqueurs. <i>Molecules</i> , 2018, 23, 2156.	1.7	14
23	Physico-chemical, antioxidant, and anti-inflammatory properties and stability of hawthorn (<i>Crataegus monogyna</i> Jacq.) procyanidins microcapsules with inulin and maltodextrin. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 669-678.	1.7	32
24	Effect of biodynamic preparations on the phenolic antioxidants in potatoes with coloured-flesh. <i>Biological Agriculture and Horticulture</i> , 2017, 33, 172-182.	0.5	8
25	Determination of Antioxidant Activity and Polyphenols Content in Chips by Raman and IR Spectroscopy. <i>Food Analytical Methods</i> , 2017, 10, 3964-3971.	1.3	8
26	Suitability of the probiotic lactic acid bacteria strains as the starter cultures in unripe cornelian cherry (<i>Cornus mas</i> L.) fermentation. <i>Journal of Food Science and Technology</i> , 2017, 54, 2936-2946.	1.4	24
27	Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries (<i>Lonicera</i> Tj ETQq1 1 0.784314rgBT /Overlock 1	1.7	86
28	Interactions of Bioactive Quince (<i>Cydonia oblonga</i> Mill.) Extract with Biomolecules. <i>Records of Natural Products</i> , 2017, 12, 40-52.	1.3	0
29	Effect of Preparation and Storage Conditions on Physical and Chemical Properties of Puree, Puree Juices and Cloudy Juices Obtained from Pumpkin with Added Japanese Quince and Strawberries. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2016, 44, 183-188.	0.5	4
30	Antioxidant activity and anti-inflammatory effect of fruit extracts from blackcurrant, chokeberry, hawthorn, and rosehip, and their mixture with linseed oil on a model lipid membrane. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 461-474.	1.0	29
31	Characterization of phenolic compounds and antioxidant and anti-inflammatory properties of red cabbage and purple carrot extracts. <i>Journal of Functional Foods</i> , 2016, 21, 133-146.	1.6	101
32	Biological Activity of the Methanol and Water Extracts of the Fruits of Anthocyanin-Rich Plants Grown in South-West Poland. <i>Natural Product Communications</i> , 2015, 10, 1934578X1501000.	0.2	5
33	Iridoids and anthocyanins in cornelian cherry (<i>Cornus mas</i> L.) cultivars. <i>Journal of Food Composition and Analysis</i> , 2015, 40, 95-102.	1.9	95
34	Characterization of Phenolic Compounds of Thorny and Thornless Blackberries. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3012-3021.	2.4	26
35	Anthocyanin and antioxidant activity of snacks with coloured potato. <i>Food Chemistry</i> , 2015, 172, 175-182.	4.2	86
36	Antioxidant activity of rye bread enriched with milled buckwheat groats fractions. <i>Roczniki Panstwowego Zakladu Higieny</i> , 2015, 66, 115-21.	0.5	7

#	ARTICLE	IF	CITATIONS
37	A Comprehensive Study on Antioxidant Properties of Crude Extracts from Fruits of <i>Berberis vulgaris</i> L., <i>Cornus mas</i> L. and <i>Mahonia aquifolium</i> Nutt.. Polish Journal of Food and Nutrition Sciences, 2014, 64, 91-99.	0.6	21
38	Characteristics of organic acids in the fruit of different pumpkin species. Food Chemistry, 2014, 148, 415-419.	4.2	48
39	Composition and antioxidant activity of red fruit liqueurs. Food Chemistry, 2014, 157, 533-539.	4.2	58
40	Content of polyphenols in coloured and yellow fleshed potatoes during dices processing. Food Chemistry, 2014, 161, 224-229.	4.2	54
41	Characteristics of antioxidant activity and composition of pumpkin seed oils in 12 cultivars. Food Chemistry, 2013, 139, 155-161.	4.2	122
42	Composition and quantification of major polyphenolic compounds, antioxidant activity and colour properties of quince and mixed quince jams. International Journal of Food Sciences and Nutrition, 2013, 64, 749-756.	1.3	27
43	Ethanollic Extract of Polish Propolis: Chemical Composition and TRAIL-R2 Death Receptor Targeting Apoptotic Activity against Prostate Cancer Cells. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-12.	0.5	41
44	Chemical Composition and Anti-Inflammatory Effect of Ethanollic Extract of Brazilian Green Propolis on Activated J774A.1 Macrophages. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-13.	0.5	74
45	Medicinal plants extracts affect virulence factors expression and biofilm formation by the uropathogenic <i>Escherichia coli</i> . Urological Research, 2012, 40, 683-697.	1.5	91
46	EFFECT OF PRODUCTION METHOD AND STORAGE CONDITIONS OF PUMPKIN PRESERVES ENRICHED WITH JAPANESE QUINCE AND CORNELIAN CHERRY ON THEIR PHYSICAL-CHEMICAL PROPERTIES. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2012, , .	0.1	0
47	MORPHOLOGICAL, PHYSICAL & CHEMICAL, AND ANTIOXIDANT PROFILES OF POLISH VARIETIES OF CORNELIAN CHERRY FRUIT (<i>CORNUS MAS</i> L.). <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2011, , .	0.1	8
48	Content of bioactive compounds and antioxidant capacity of pumpkin puree enriched with japanese quince, cornelian cherry, strawberry and apples. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2011, 10, 51-60.	0.2	10
49	The Effect of Nitrogen Fertilization Methods on Yield and Chemical Composition of Pumpkin (<i>Cucurbita Maxima</i>) Fruits Before and After Storage. <i>Vegetable Crops Research Bulletin</i> , 2009, 70, 203-211.	0.2	16
50	Drying kinetics and quality parameters of pumpkin slices dehydrated using different methods. <i>Journal of Food Engineering</i> , 2009, 94, 14-20.	2.7	153
51	Antioxidant activity of the phenolic compounds of hawthorn, pine and skullcap. <i>Food Chemistry</i> , 2007, 103, 853-859.	4.2	94
52	Chili pepper extends lifespan in a concentration-dependent manner and confers cold resistance on <i>Drosophila melanogaster</i> cohorts by influencing specific metabolic pathways. <i>Food and Function</i> , 0, , .	2.1	4