

# Anna Sokół-Łętowska

## List of Publications by Year in descending order

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Version: 2024-02-01

52  
papers

1,803  
citations

279798

23  
h-index

276875

41  
g-index

52  
all docs

52  
docs citations

52  
times ranked

2743  
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 /Overbo	3.8	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.	3.9	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.	2.6	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.	4.0	27
5	Medicinal Plants <i>Galega officinalis</i> L. and Yacon Leaves as Potential Sources of Antidiabetic Drugs. <i>Antioxidants</i> , 2021, 10, 1362.	5.1	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.	2.5	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.	3.8	11
8	Effect of temperature and PH value on the stability of bioactive compounds and antioxidative activity of juice from colourâ€fleshed potatoes. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2335-2343.	2.7	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.	2.7	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.	1.3	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.	4.3	29
12	Influence of blanching medium on the quality of crisps from redâ€and purpleâ€fleshed potatoes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14937.	2.0	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.	2.4	21
14	Chemical Composition of 21 Cultivars of Sour Cherry ( <i>Prunus cerasus</i> ) Fruit Cultivated in Poland. <i>Molecules</i> , 2020, 25, 4587.	3.8	21
15	Study of Antioxidant Activity of Some Medicinal Plants Having High Content of Caffeic Acid Derivatives. <i>Antioxidants</i> , 2020, 9, 412.	5.1	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.	3.8	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.	1.4	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.	2.7	12

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19	Comparison of polyphenol content and antioxidant capacity of strawberry fruit from 90 cultivars of <i>Fragaria</i> – <i>Ananassa</i> Duch. Food Chemistry, 2019, 270, 32-46.	8.2	114
20	Effect of microencapsulation on concentration of isoflavones during simulated in vitro digestion of isotonic drink. Food Science and Nutrition, 2019, 7, 805-816.	3.4	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. International Journal of Food Science and Technology, 2018, 53, 719-727.	2.7	11
22	Phenolic Composition Stability and Antioxidant Activity of Sour Cherry Liqueurs. Molecules, 2018, 23, 2156.	3.8	14
23	Physico-chemical, antioxidant, and anti-inflammatory properties and stability of hawthorn ( <i>Crataegus monogyna</i> Jacq.) procyanidins microcapsules with inulin and maltodextrin. Journal of the Science of Food and Agriculture, 2017, 97, 669-678.	3.5	32
24	Effect of biodynamic preparations on the phenolic antioxidants in potatoes with coloured-flesh. Biological Agriculture and Horticulture, 2017, 33, 172-182.	1.0	8
25	Determination of Antioxidant Activity and Polyphenols Content in Chips by Raman and IR Spectroscopy. Food Analytical Methods, 2017, 10, 3964-3971.	2.6	8
26	Suitability of the probiotic lactic acid bacteria strains as the starter cultures in unripe cornelian cherry ( <i>Cornus mas</i> L.) fermentation. Journal of Food Science and Technology, 2017, 54, 2936-2946.	2.8	24
27	Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries ( <i>Lonicera</i> ) Tj ETQq1 1 0.784314rgBT / Overlock 1	3.8	86
28	Interactions of Bioactive Quince ( <i>Cydonia oblonga</i> Mill.) Extract with Biomolecules. Records of Natural Products, 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. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2016, 44, 183-188.	1.1	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. European Journal of Lipid Science and Technology, 2016, 118, 461-474.	1.5	29
31	Characterization of phenolic compounds and antioxidant and anti-inflammatory properties of red cabbage and purple carrot extracts. Journal of Functional Foods, 2016, 21, 133-146.	3.4	101
32	Biological Activity of the Methanol and Water Extracts of the Fruits of Anthocyanin-Rich Plants Grown in South-West Poland. Natural Product Communications, 2015, 10, 1934578X1501000.	0.5	5
33	Iridoids and anthocyanins in cornelian cherry ( <i>Cornus mas</i> L.) cultivars. Journal of Food Composition and Analysis, 2015, 40, 95-102.	3.9	95
34	Characterization of Phenolic Compounds of Thorny and Thornless Blackberries. Journal of Agricultural and Food Chemistry, 2015, 63, 3012-3021.	5.2	26
35	Anthocyanin and antioxidant activity of snacks with coloured potato. Food Chemistry, 2015, 172, 175-182.	8.2	86
36	Antioxidant activity of rye bread enriched with milled buckwheat groats fractions. Roczniki Panstwowego Zakladu Higieny, 2015, 66, 115-21.	0.7	7

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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.	1.7	21
38	Characteristics of organic acids in the fruit of different pumpkin species. Food Chemistry, 2014, 148, 415-419.	8.2	48
39	Composition and antioxidant activity of red fruit liqueurs. Food Chemistry, 2014, 157, 533-539.	8.2	58
40	Content of polyphenols in coloured and yellow fleshed potatoes during dices processing. Food Chemistry, 2014, 161, 224-229.	8.2	54
41	Characteristics of antioxidant activity and composition of pumpkin seed oils in 12 cultivars. Food Chemistry, 2013, 139, 155-161.	8.2	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.	2.8	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.	1.2	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.	1.2	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. Żywność Nauka Technologia Żywności/Food Science Technology Quality, 2012, , .	0.1	0
47	MORPHOLOGICAL, PHYSICAL & CHEMICAL, AND ANTIOXIDANT PROFILES OF POLISH VARIETIES OF CORNELIAN CHERRY FRUIT ( <i>CORNUS MAS</i> L.). Żywność Nauka Technologia Żywności/Food Science Technology Quality, 2011, , .	0.1	8
48	Content of bioactive compounds and antioxidant capacity of pumpkin puree enriched with japanese quince, cornelian cherry, strawberry and apples. Acta Scientiarum Polonorum, Technologia Alimentaria, 2011, 10, 51-60.	0.3	10
49	The Effect of Nitrogen Fertilization Methods on Yield and Chemical Composition of Pumpkin ( <i>Cucurbita Maxima</i> ) Fruits Before and After Storage. Vegetable Crops Research Bulletin, 2009, 70, 203-211.	0.2	16
50	Drying kinetics and quality parameters of pumpkin slices dehydrated using different methods. Journal of Food Engineering, 2009, 94, 14-20.	5.2	153
51	Antioxidant activity of the phenolic compounds of hawthorn, pine and skullcap. Food Chemistry, 2007, 103, 853-859.	8.2	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. Food and Function, 0, , .	4.6	4