

Hanna Leontowicz

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

76
papers

2,645
citations

30
h-index

49
g-index

77
ext. papers

2,849
ext. citations

4.9
avg, IF

4.19
L-index

#	Paper	IF	Citations
76	Effect of Heat-Treated Garlic (L.) on Growth Parameters, Plasma Lipid Profile and Histological Changes in the Ileum of Atherogenic Rats.. <i>Nutrients</i> , 2022 , 14,	6.7	2
75	Bioavailability of Macro- and Microelements in Rats Fed Hypercholesterolemic Diets Containing Actinidia arguta Fruits. <i>Foods</i> , 2022 , 11, 1633	4.9	0
74	The Influence of Plants from the Family on Morphological Parameters of the Intestine in Atherogenic Rats. <i>Nutrients</i> , 2021 , 13,	6.7	2
73	Antioxidant, quenching, electrophoretic, antifungal and structural properties of proteins and their abilities to control the quality of Amaranthus industrial products. <i>Food Control</i> , 2020 , 115, 107276	6.2	0
72	Cytotoxic, antioxidant and binding properties of polyphenols from the selected gluten-free pseudocereals and their by-products: In vitro model. <i>Journal of Cereal Science</i> , 2019 , 87, 325-333	3.8	8
71	The choice of female or male parent affects some biochemical characteristics of fruit or seed of kiwiberry (Actinidia arguta). <i>Euphytica</i> , 2019 , 215, 1	2.1	7
70	In Vitro Screening of Bioactive Compounds in some Gluten-Free Plants. <i>Applied Biochemistry and Biotechnology</i> , 2018 , 186, 847-860	3.2	6
69	Characterization of metabolites in different kiwifruit varieties by NMR and fluorescence spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017 , 138, 80-91	3.5	20
68	Actinidia arguta supplementation protects aorta and liver in rats with induced hypercholesterolemia. <i>Nutrition Research</i> , 2016 , 36, 1231-1242	4	16
67	The effects of treatment on quality parameters of smoothie-type Hayward kiwi fruit beverages. <i>Food Control</i> , 2016 , 70, 221-228	6.2	14
66	Chemistry and biological properties of berry volatiles by two-dimensional chromatography, fluorescence and Fourier transform infrared spectroscopy techniques. <i>Food Research International</i> , 2016 , 83, 74-86	7	14
65	Bioactivity and nutritional properties of hardy kiwi fruit Actinidia arguta in comparison with Actinidia deliciosa 'Hayward' and Actinidia eriantha 'Bidan'. <i>Food Chemistry</i> , 2016 , 196, 281-91	8.5	91
64	Analytical Methods Applied to Characterization of Actinidia arguta, Actinidia deliciosa, and Actinidia eriantha Kiwi Fruit Cultivars. <i>Food Analytical Methods</i> , 2016 , 9, 1353-1366	3.4	14
63	Fluorescence and Ultraviolet Spectroscopic Evaluation of Phenolic Compounds, Antioxidant and Binding Activities in Some Kiwi Fruit Cultivars. <i>Spectroscopy Letters</i> , 2015 , 48, 586-592	1.1	8
62	Quantitative assessment of the main antioxidant compounds, antioxidant activities and FTIR spectra from commonly consumed fruits, compared to standard kiwi fruit. <i>LWT - Food Science and Technology</i> , 2015 , 63, 346-352	5.4	31
61	Rapana venosa consumption improves the lipid profiles and antioxidant capacities in serum of rats fed an atherogenic diet. <i>Nutrition Research</i> , 2015 , 35, 592-602	4	6
60	Bioactivity and bioavailability of minerals in rats loaded with cholesterol and kiwi fruit. <i>Microchemical Journal</i> , 2014 , 114, 148-154	4.8	7

59	Bioactive compounds and the antioxidant capacity in new kiwi fruit cultivars. <i>Food Chemistry</i> , 2014 , 165, 354-61	8.5	61
58	Comparative assessment of two extraction procedures for determination of bioactive compounds in some berries used for daily food consumption. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 337-346	3.8	20
57	In vitro studies on the relationship between the antioxidant activities of some berry extracts and their binding properties to serum albumin. <i>Applied Biochemistry and Biotechnology</i> , 2014 , 172, 2849-65	3.2	32
56	Nutritional and pharmaceutical properties of bioactive compounds in organic and conventional growing kiwifruit. <i>Plant Foods for Human Nutrition</i> , 2013 , 68, 57-64	3.9	34
55	Application of Analytical Methods for the Determination of Bioactive Compounds in Some Berries. <i>Food Analytical Methods</i> , 2013 , 6, 432-444	3.4	15
54	Health-promoting effects of ethylene-treated kiwifruit 'Hayward' from conventional and organic crops in rats fed an atherogenic diet. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3661-8	5.7	9
53	The effects of ethylene treatment on the bioactivity of conventional and organic growing Hayward kiwi fruit. <i>Scientia Horticulturae</i> , 2013 , 164, 589-595	4.1	11
52	Evaluation of inhibition of cancer cell proliferation in vitro with different berries and correlation with their antioxidant levels by advanced analytical methods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012 , 62, 68-78	3.5	28
51	Assessment of Indigo (<i>Polygonum tinctorium</i> Ait.) water extracts bioactive compounds, and their antioxidant and antiproliferative activities. <i>LWT - Food Science and Technology</i> , 2012 , 46, 500-510	5.4	15
50	Organic and conventional kiwifruit, myths versus reality: antioxidant, antiproliferative, and health effects. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6984-93	5.7	26
49	Analytical determination of bioactive compounds as an indication of fruit quality. <i>Journal of AOAC INTERNATIONAL</i> , 2012 , 95, 1725-32	1.7	19
48	Effects of Cooking on the Bioactivity of Lotus Roots and White Onions. <i>International Journal of Food Properties</i> , 2012 , 15, 49-59	3	8
47	Positive effects of durian fruit at different stages of ripening on the hearts and livers of rats fed diets high in cholesterol. <i>European Journal of Integrative Medicine</i> , 2011 , 3, e169-e181	1.7	18
46	Aorta and liver changes in rats fed cholesterol-containing and raw vegetable-supplemented diets: experiments in vitro and in vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7441-51	5.7	9
45	Antioxidant properties and bioactive constituents of some rare exotic Thai fruits and comparison with conventional fruits. <i>Food Research International</i> , 2011 , 44, 2222-2232	7	77
44	Partial characterization of a new kind of Chilean Murtilla-like berries. <i>Food Research International</i> , 2011 , 44, 2054-2062	7	32
43	The multiple nutrition properties of some exotic fruits: Biological activity and active metabolites. <i>Food Research International</i> , 2011 , 44, 1671-1701	7	185
42	The thermostability, bioactive compounds and antioxidant activity of some vegetables subjected to different durations of boiling: Investigation in vitro. <i>LWT - Food Science and Technology</i> , 2011 , 44, 92-99	5.4	23

41	Influence of two cultivars of persimmon on atherosclerosis indices in rats fed cholesterol-containing diets: Investigation in vitro and in vivo. <i>Nutrition</i> , 2011 , 27, 838-46	4.8	45
40	Comparison of the contents of bioactive compounds and the level of antioxidant activity in different kiwifruit cultivars. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 963-970	4.1	82
39	The influence of raw and processed garlic and onions on plasma classical and non-classical atherosclerosis indices: investigations in vitro and in vivo. <i>Phytotherapy Research</i> , 2010 , 24, 706-14	6.7	17
38	Some analytical assays for the determination of bioactivity of exotic fruits. <i>Phytochemical Analysis</i> , 2010 , 21, 355-62	3.4	50
37	A comparative study of phenolic compounds and antioxidant and antiproliferative activities in frequently consumed raw vegetables. <i>European Food Research and Technology</i> , 2009 , 228, 903-911	3.4	59
36	Partial characterization of three Korean white lotus cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4391-7	5.7	6
35	Comparative control of the bioactivity of some frequently consumed vegetables subjected to different processing conditions. <i>Food Control</i> , 2009 , 20, 407-413	6.2	41
34	Durian (<i>Durio zibethinus</i> Murr.) cultivars as nutritional supplementation to rat's diets. <i>Food and Chemical Toxicology</i> , 2008 , 46, 581-9	4.7	26
33	Comparison of the main bioactive compounds and antioxidant activities in garlic and white and red onions after treatment protocols. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4418-26	5.7	119
32	Nutritional properties of mussels <i>Mytilus galloprovincialis</i> . <i>European Food Research and Technology</i> , 2008 , 227, 1251-1258	3.4	1
31	Influence of mussels (<i>Mytilus galloprovincialis</i>) from polluted and non-polluted areas on some atherosclerosis indices in rats fed cholesterol. <i>Food Chemistry</i> , 2008 , 111, 381-6	8.5	5
30	The atherosclerotic heart disease and protecting properties of garlic: contemporary data. <i>Molecular Nutrition and Food Research</i> , 2007 , 51, 1365-81	5.9	57
29	Effect of hesperidin and naringin on the plasma lipid profile and plasma antioxidant activity in rats fed a cholesterol-containing diet. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 1257-1262	4.3	24
28	Two exotic fruits positively affect rat's plasma composition. <i>Food Chemistry</i> , 2007 , 102, 192-200	8.5	29
27	The nutritional and metabolic indices in rats fed cholesterol-containing diets supplemented with durian at different stages of ripening. <i>BioFactors</i> , 2007 , 29, 123-36	6.1	22
26	Bioactivity of beer and its influence on human metabolism. <i>International Journal of Food Sciences and Nutrition</i> , 2007 , 58, 94-107	3.7	36
25	The effect of short-term lyophilized beer consumption on established hypertension in rats. <i>Food and Chemical Toxicology</i> , 2007 , 45, 296-302	4.7	5
24	The bioactivity of processed garlic (<i>Allium sativum</i> L.) as shown in vitro and in vivo studies on rats. <i>Food and Chemical Toxicology</i> , 2007 , 45, 1626-33	4.7	39

23	Comparative study of health properties and nutritional value of durian, mangosteen, and snake fruit: experiments in vitro and in vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5842-9	5.7	82
22	Bioactive properties of Snake fruit (<i>Salacca edulis</i> Reinw) and Mangosteen (<i>Garcinia mangostana</i>) and their influence on plasma lipid profile and antioxidant activity in rats fed cholesterol. <i>European Food Research and Technology</i> , 2006 , 223, 697-703	3.4	30
21	Red grapefruit positively influences serum triglyceride level in patients suffering from coronary atherosclerosis: studies in vitro and in humans. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1887-92	5.7	99
20	Dose-dependent influence of commercial garlic (<i>Allium sativum</i>) on rats fed cholesterol-containing diet. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4022-7	5.7	14
19	Raw and boiled garlic enhances plasma antioxidant activity and improves plasma lipid metabolism in cholesterol-fed rats. <i>Life Sciences</i> , 2006 , 78, 655-63	6.8	84
18	Supplementation of garlic lowers lipids and increases antioxidant capacity in plasma of rats. <i>Nutrition Research</i> , 2006 , 26, 362-368	4	46
17	Comparison of the bioactive compounds and antioxidant potentials of fresh and cooked Polish, Ukrainian, and Israeli garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2726-32	5.7	77
16	Red Star Ruby (Sunrise) and blond qualities of Jaffa grapefruits and their influence on plasma lipid levels and plasma antioxidant activity in rats fed with cholesterol-containing and cholesterol-free diets. <i>Life Sciences</i> , 2005 , 77, 2384-97	6.8	26
15	Changes in plasma lipid and antioxidant activity in rats as a result of naringin and red grapefruit supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3223-8	5.7	69
14	Oat (<i>Avena sativa</i> L.) and amaranth (<i>Amaranthus hypochondriacus</i>) meals positively affect plasma lipid profile in rats fed cholesterol-containing diets. <i>Journal of Nutritional Biochemistry</i> , 2004 , 15, 622-9	6.3	80
13	The influence of beer with different antioxidant potential on plasma lipids, plasma antioxidant capacity, and bile excretion of rats fed cholesterol-containing and cholesterol-free diets. <i>Journal of Nutritional Biochemistry</i> , 2004 , 15, 527-33	6.3	28
12	Fresh Israeli Jaffa blond (Shamouti) orange and Israeli Jaffa red Star Ruby (Sunrise) grapefruit juices affect plasma lipid metabolism and antioxidant capacity in rats fed added cholesterol. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4853-9	5.7	39
11	Apple and pear peel and pulp and their influence on plasma lipids and antioxidant potentials in rats fed cholesterol-containing diets. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5780-5	5.7	130
10	Effect of different olive oils on bile excretion in rats fed cholesterol-containing and cholesterol-free diets. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5774-9	5.7	29
9	Seed oils improve lipid metabolism and increase antioxidant potential in rats fed diets containing cholesterol. <i>Nutrition Research</i> , 2003 , 23, 317-330	4	15
8	Antioxidative properties of Jaffa sweeties and grapefruit and their influence on lipid metabolism and plasma antioxidative potential in rats. <i>Bioscience, Biotechnology and Biochemistry</i> , 2003 , 67, 907-10	2.1	31
7	Comparative content of some bioactive compounds in apples, peaches and pears and their influence on lipids and antioxidant capacity in rats. <i>Journal of Nutritional Biochemistry</i> , 2002 , 13, 603-610	6.3	118
6	Olive oils improve lipid metabolism and increase antioxidant potential in rats fed diets containing cholesterol. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6102-8	5.7	41

5	Hypolipidemic Effect of Beer Proteins in Experiment on Rats. <i>LWT - Food Science and Technology</i> , 2002 , 35, 265-271	5.4	8
4	Sugar beet pulp and apple pomace dietary fibers improve lipid metabolism in rats fed cholesterol. <i>Food Chemistry</i> , 2001 , 72, 73-78	8.5	62
3	The orotic acid concentration in the blood, milk, and urine of dairy cows fed with urea supplemented diet. <i>Archiv Fur Tierernahrung</i> , 1986 , 36, 551-6		2
2	Protein supplement resistant against ruminal degradation as a factor improving utilization of urea in ruminant feeding. <i>Archiv Fur Tierernahrung</i> , 1985 , 35, 401-9		1
1	The effect of feeding sugar-beet silage and non-protein-N on rumen and blood metabolites in bulls. <i>British Journal of Nutrition</i> , 1980 , 43, 229-34	3.6	2