Urszula ZÅ‚otek

List of Publications by Year
in descending order

55	1,611	331538	315616
papers	citations	21 h-index	38 g-index

55	55	55	2166
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant in Food Safety and Sustainability. Foods, 2022, 11, 433.	1.9	2
2	Spicy Herb Extracts as a Potential Improver of the Antioxidant Properties and Inhibitor of Enzymatic Browning and Endogenous Microbiota Growth in Stored Mung Bean Sprouts. Antioxidants, 2021, 10, 425.	2.2	4
3	Effect of Fortification with Raspberry Juice on the Antioxidant and Potentially Anti-Inflammatory Activity of Wafers Subjected to In Vitro Digestion. Foods, 2021, 10, 791.	1.9	8
4	Effects of Drying Methods on Antioxidant, Anti-Inflammatory, and Anticancer Potentials of Phenolic Acids in Lovage Elicited by Jasmonic Acid and Yeast Extract. Antioxidants, 2021, 10, 662.	2.2	4
5	The Influence of Hypericum perforatum L. Addition to Wheat Cookies on Their Antioxidant, Anti-Metabolic Syndrome, and Antimicrobial Properties. Foods, 2021, 10, 1379.	1.9	11
6	Influence of addition of mushroom powder to semolina on proximate composition, physicochemical properties and some safety parameters of material for pasta production. LWT - Food Science and Technology, 2021, 151, 112235.	2.5	10
7	Influence of Elicitation and Drying Methods on Anti-Metabolic Syndrome, and Antimicrobial Properties of Extracts and Hydrolysates Obtained from Elicited Lovage (Levisticum officinale Koch). Nutrients, 2021, 13, 4365.	1.7	2
8	Effect of cold storage on the potentially bioaccessible isoflavones and antioxidant activities of soybean sprouts enriched with Lactobacillus plantarum 299v. LWT - Food Science and Technology, 2020, 118, 108820.	2.5	6
9	Effect of basil leaves and wheat bran water extracts on enzymatic browning of shredded storage iceberg lettuce. International Journal of Food Science and Technology, 2020, 55, 1318-1325.	1.3	14
10	Safeness of Diets Based on Gluten-Free Buckwheat Bread Enriched with Seeds and Nutsâ€"Effect on Oxidative and Biochemical Parameters in Rat Serum. Nutrients, 2020, 12, 41.	1.7	6
11	Potential Acetylcholinesterase, Lipase, Î±-Glucosidase, and Î±-Amylase Inhibitory Activity, as well as Antimicrobial Activities, of Essential Oil from Lettuce Leaf Basil (Ocimum basilicum L.) Elicited with Jasmonic Acid. Applied Sciences (Switzerland), 2020, 10, 4315.	1.3	8
12	Antioxidant and Potentially Anti-Inflammatory Properties in Pasta Fortified with Onion Skin. Applied Sciences (Switzerland), 2020, 10, 8164.	1.3	7
13	Effect of Basil Leaves and Wheat Bran Water Extracts on Antioxidant Capacity, Sensory Properties and Microbiological Quality of Shredded Iceberg Lettuce during Storage. Antioxidants, 2020, 9, 355.	2.2	10
14	Characteristics of New Peptides GQLGEHGGAGMG, GEHGGAGMGGGQFQPV, EQGFLPGPEESGR, RLARAGLAQ, YGNPVGGVGH, and GNPVGGVGHGTTGT as Inhibitors of Enzymes Involved in Metabolic Syndrome and Antimicrobial Potential. Molecules, 2020, 25, 2492.	1.7	18
15	Effect of Jasmonic Acid, Yeast Extract Elicitation, and Drying Methods on the Main Bioactive Compounds and Consumer Quality of Lovage (Levisticum officinale Koch). Foods, 2020, 9, 323.	1.9	14
16	In vitro Antioxidant, Anti-inflammatory, Anti-metabolic Syndrome, Antimicrobial, and Anticancer Effect of Phenolic Acids Isolated from Fresh Lovage Leaves [Levisticum officinale Koch] Elicited with Jasmonic Acid and Yeast Extract. Antioxidants, 2020, 9, 554.	2.2	10
17	The Influence of Millet Flour on Antioxidant, Anti-ACE, and Anti-Microbial Activities of Wheat Wafers. Foods, 2020, 9, 220.	1.9	5
18	Potential anti-inflammatory and lipase inhibitory peptides generated by in vitro gastrointestinal hydrolysis of heat treated millet grains. CYTA - Journal of Food, 2019, 17, 324-333.	0.9	30

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19	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. Antioxidants, 2019, 8, 228.	2.2	3
20	Biochemical Properties of Polyphenol Oxidases from Ready-to-Eat Lentil (Lens culinaris Medik.) Sprouts and Factors Affecting Their Activities: A Search for Potent Tools Limiting Enzymatic Browning. Foods, 2019, 8, 154.	1.9	40
21	Antioxidative and Potentially Anti-inflammatory Activity of Phenolics from Lovage Leaves Levisticum officinale Koch Elicited with Jasmonic Acid and Yeast Extract. Molecules, 2019, 24, 1441.	1.7	23
22	Effects of probiotic L.Âplantarum 299v on consumer quality, accumulation of phenolics, antioxidant capacity and biochemical changes in legume sprouts. International Journal of Food Science and Technology, 2019, 54, 2437-2446.	1.3	16
23	Effect of arachidonic and jasmonic acid elicitation on the content of phenolic compounds and antioxidant and anti-inflammatory properties of wheatgrass (Triticum aestivum L.). Food Chemistry, 2019, 288, 256-261.	4.2	22
24	Impact of Interactions between Ferulic and Chlorogenic Acids on Enzymatic and Non-Enzymatic Lipids Oxidation: An Example of Bread Enriched with Green Coffee Flour. Applied Sciences (Switzerland), 2019, 9, 568.	1.3	11
25	Different Temperature Treatments of Millet Grains Affect the Biological Activity of Protein Hydrolyzates and Peptide Fractions. Nutrients, 2019, 11, 550.	1.7	24
26	Influence of Drying Temperature on Phenolic Acids Composition and Antioxidant Activity of Sprouts and Leaves of White and Red Quinoa. Journal of Chemistry, 2019, 2019, 1-8.	0.9	22
27	Peptides obtained from fermented faba bean seeds (Vicia faba) as potential inhibitors of an enzyme involved in the pathogenesis of metabolic syndrome. LWT - Food Science and Technology, 2019, 105, 306-313.	2.5	34
28	Nutritional and pro-health quality of lentil and adzuki bean sprouts enriched with probiotic yeast Saccharomyces cerevisiae var. boulardii. LWT - Food Science and Technology, 2019, 100, 220-226.	2.5	33
29	Enhancement of yield, nutritional and nutraceutical properties of two common bean cultivars following the application of seaweed extract (Ecklonia maxima). Saudi Journal of Biological Sciences, 2018, 25, 563-571.	1.8	81
30	Antifungal resistance and physicochemical attributes of apricots coated with potassium sorbateâ€added carboxymethyl celluloseâ€based emulsion. International Journal of Food Science and Technology, 2018, 53, 728-734.	1.3	13
31	Antioxidative, potentially anti-inflammatory, and antidiabetic properties, as well as oxidative stability and acceptability, of cakes supplemented with elicited basil. Food Chemistry, 2018, 243, 168-174.	4.2	14
32	Lactobacillus plantarum 299V improves the microbiological quality of legume sprouts and effectively survives in these carriers during cold storage and in vitro digestion. PLoS ONE, 2018, 13, e0207793.	1.1	19
33	Nutritional quality, phenolics, and antioxidant capacity of mung bean paste obtained from seeds soaked in sodium bicarbonate. LWT - Food Science and Technology, 2018, 97, 456-461.	2.5	9
34	BIOCHEMICAL ALTERATIONS IN Ulmus pumila L. LEAVES INDUCED BY GALLING APHID Tetraneura ulmi L.. Acta Scientiarum Polonorum, Hortorum Cultus, 2018, 17, 175-183.	0.3	2
35	Effect of foliar application of a nitrophenolateâ€“based biostimulant on the yield and quality of two bean cultivars. Scientia Horticulturae, 2017, 214, 76-82.	1.7	22
36	Digestion and bioavailability of bioactive phytochemicals. International Journal of Food Science and Technology, 2017, 52, 291-305.	1.3	123

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37	Identification of potential inhibitory peptides of enzymes involved in the metabolic syndrome obtained by simulated gastrointestinal digestion of fermented bean (Phaseolus vulgaris L.) seeds. Food Research International, 2017, 100, 489-496.	2.9	67
38	Potential in vitro antioxidant, anti-inflammatory, antidiabetic, and anticancer effect of arachidonic acid-elicited basil leaves. Journal of Functional Foods, 2017, 36, 290-299.	1.6	27
39	Effect of abiotic elicitation on the quality and antioxidant potential of lettuce and endive during storage. Journal of Food Biochemistry, 2017, 41, e12428.	1.2	4
40	Effect of jasmonic acid and yeast extract elicitation on low-molecular antioxidants and antioxidant activity of marjoram (Origanum majorana L.). Acta Scientiarum Polonorum, Technologia Alimentaria, 2017, 16, 371-377.	0.2	9
41	Elicitation effect of Saccharomyces cerevisiae yeast extract on main healthâ€promoting compounds and antioxidant and antiâ€inflammatory potential of butter lettuce (Lactuca sativa) Tj ETQq1 1 0.784314 rgBT /Ov	1.7	38
42	Antioxidative and antiâ€inflammatory potential of phenolics from purple basil (Ocimum basilicum) Tj ETQq0 0 0 rgBT /Overlock 1 Food Science and Technology, 2016, 51, 163-170.	1.3	49
43	Effect of jasmonic acid elicitation on the yield, chemical composition, and antioxidant and anti-inflammatory properties of essential oil of lettuce leaf basil (Ocimum basilicum L.). Food Chemistry, 2016, 213, 1-7.	4.2	62
44	The effect of different solvents and number of extraction steps on the polyphenol content and antioxidant capacity of basil leaves (Ocimum basilicum L.) extracts. Saudi Journal of Biological Sciences, 2016, 23, 628-633.	1.8	170
45	Antioxidant activity of the aqueous and methanolic extracts of coffee beans (Coffea arabica L.). Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 281-288.	0.2	11
46	Antioxidant activity of polyphenols of adzuki bean (Vigna angularis) germinated in abiotic stress conditions. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 55-63.	0.2	26
47	Effects of gluten-free breads, with varying functional supplements, on the biochemical parameters and antioxidant status of rat serum. Food Chemistry, 2015, 182, 268-274.	4.2	9
48	Selected biochemical properties of polyphenol oxidase in butter lettuce leaves (Lactuca sativa L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	12
49	Anti-inflammatory and antioxidative activity of anthocyanins from purple basil leaves induced by selected abiotic elicitors. Food Chemistry, 2015, 172, 71-77.	4.2	71
50	Anticancer and Antioxidant Activity of Bread Enriched with Broccoli Sprouts. BioMed Research International, 2014, 2014, 1-14.	0.9	55
51	Effect of abiotic elicitation on main health-promoting compounds, antioxidant activity and commercial quality of butter lettuce (Lactuca sativa L.). Food Chemistry, 2014, 148, 253-260.	4.2	118
52	Antioxidant potential of fresh and stored lentil sprouts affected by elicitation with temperature stresses. International Journal of Food Science and Technology, 2014, 49, 1811-1817.	1.3	20
53	Effect of arachidonic acid elicitation on lettuce resistance towards Botrytis cinerea. Scientia Horticulturae, 2014, 179, 16-20.	1.7	20
54	Impact of germination time and type of illumination on the antioxidant compounds and antioxidant capacity of Lens culinaris sprouts. Scientia Horticulturae, 2012, 140, 87-95.	1.7	79

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55	Characterization of polyphenol oxidase from butter lettuce (Lactuca sativa var. capitata L.). Food Chemistry, 2008, 107, 129-135.	4.2	87