

Urszula ZÅ,otek

List of Publications by Year in descending order

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Version: 2024-02-01

55
papers

1,611
citations

377584

21
h-index

355658

38
g-index

55
all docs

55
docs citations

55
times ranked

2339
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant in Food Safety and Sustainability. <i>Foods</i> , 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. <i>Antioxidants</i> , 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. <i>Foods</i> , 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. <i>Antioxidants</i> , 2021, 10, 662.	2.2	4
5	The Influence of <i>Hypericum perforatum</i> L. Addition to Wheat Cookies on Their Antioxidant, Anti-Metabolic Syndrome, and Antimicrobial Properties. <i>Foods</i> , 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. <i>LWT - Food Science and Technology</i> , 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 (<i>Levisticum officinale</i> Koch). <i>Nutrients</i> , 2021, 13, 4365.	1.7	2
8	Effect of cold storage on the potentially bioaccessible isoflavones and antioxidant activities of soybean sprouts enriched with <i>Lactobacillus plantarum</i> 299v. <i>LWT - Food Science and Technology</i> , 2020, 118, 108820.	2.5	6
9	Effect of basil leaves and wheat bran water extracts on enzymatic browning of shredded storage iceberg lettuce. <i>International Journal of Food Science and Technology</i> , 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. <i>Nutrients</i> , 2020, 12, 41.	1.7	6
11	Potential Acetylcholinesterase, Lipase, $\hat{\pm}$ -Glucosidase, and $\hat{\pm}$ -Amylase Inhibitory Activity, as well as Antimicrobial Activities, of Essential Oil from Lettuce Leaf Basil (<i>Ocimum basilicum</i> L.) Elicited with Jasmonic Acid. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4315.	1.3	8
12	Antioxidant and Potentially Anti-Inflammatory Properties in Pasta Fortified with Onion Skin. <i>Applied Sciences (Switzerland)</i> , 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. <i>Antioxidants</i> , 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. <i>Molecules</i> , 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 (<i>Levisticum officinale</i> Koch). <i>Foods</i> , 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 [<i>Levisticum officinale</i> Koch] Elicited with Jasmonic Acid and Yeast Extract. <i>Antioxidants</i> , 2020, 9, 554.	2.2	10
17	The Influence of Millet Flour on Antioxidant, Anti-ACE, and Anti-Microbial Activities of Wheat Wafers. <i>Foods</i> , 2020, 9, 220.	1.9	5
18	Potential anti-inflammatory and lipase inhibitory peptides generated by <i>in vitro</i> gastrointestinal hydrolysis of heat treated millet grains. <i>CYTA - Journal of Food</i> , 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. <i>Antioxidants</i> , 2019, 8, 228.	2.2	3
20	Biochemical Properties of Polyphenol Oxidases from Ready-to-Eat Lentil (<i>Lens culinaris</i> Medik.) Sprouts and Factors Affecting Their Activities: A Search for Potent Tools Limiting Enzymatic Browning. <i>Foods</i> , 2019, 8, 154.	1.9	40
21	Antioxidative and Potentially Anti-inflammatory Activity of Phenolics from Lovage Leaves <i>Levisticum officinale</i> Koch Elicited with Jasmonic Acid and Yeast Extract. <i>Molecules</i> , 2019, 24, 1441.	1.7	23
22	Effects of probiotic <i>L. plantarum</i> 299v on consumer quality, accumulation of phenolics, antioxidant capacity and biochemical changes in legume sprouts. <i>International Journal of Food Science and Technology</i> , 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 (<i>Triticum aestivum</i> L.). <i>Food Chemistry</i> , 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. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 568.	1.3	11
25	Different Temperature Treatments of Millet Grains Affect the Biological Activity of Protein Hydrolyzates and Peptide Fractions. <i>Nutrients</i> , 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. <i>Journal of Chemistry</i> , 2019, 2019, 1-8.	0.9	22
27	Peptides obtained from fermented faba bean seeds (<i>Vicia faba</i>) as potential inhibitors of an enzyme involved in the pathogenesis of metabolic syndrome. <i>LWT - Food Science and Technology</i> , 2019, 105, 306-313.	2.5	34
28	Nutritional and pro-health quality of lentil and adzuki bean sprouts enriched with probiotic yeast <i>Saccharomyces cerevisiae</i> var. <i>boulaardii</i> . <i>LWT - Food Science and Technology</i> , 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 (<i>Ecklonia maxima</i>). <i>Saudi Journal of Biological Sciences</i> , 2018, 25, 563-571.	1.8	81
30	Antifungal resistance and physicochemical attributes of apricots coated with potassium sorbate-added carboxymethyl cellulose-based emulsion. <i>International Journal of Food Science and Technology</i> , 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. <i>Food Chemistry</i> , 2018, 243, 168-174.	4.2	14
32	<i>Lactobacillus plantarum</i> 299V improves the microbiological quality of legume sprouts and effectively survives in these carriers during cold storage and in vitro digestion. <i>PLoS ONE</i> , 2018, 13, e0207793.	1.1	19
33	Nutritional quality, phenolics, and antioxidant capacity of mung bean paste obtained from seeds soaked in sodium bicarbonate. <i>LWT - Food Science and Technology</i> , 2018, 97, 456-461.	2.5	9
34	BIOCHEMICAL ALTERATIONS IN <i>Ulmus pumila</i> L. LEAVES INDUCED BY GALLING APHID <i>Tetraneura ulmi</i> L.. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2018, 17, 175-183.	0.3	2
35	Effect of foliar application of a nitrophenolate-based biostimulant on the yield and quality of two bean cultivars. <i>Scientia Horticulturae</i> , 2017, 214, 76-82.	1.7	22
36	Digestion and bioavailability of bioactive phytochemicals. <i>International Journal of Food Science and Technology</i> , 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 (<i>Phaseolus vulgaris</i> L.) seeds. <i>Food Research International</i> , 2017, 100, 489-496.	2.9	67
38	Potential in vitro antioxidant, anti-inflammatory, antidiabetic, and anticancer effect of arachidonic acid-elicited basil leaves. <i>Journal of Functional Foods</i> , 2017, 36, 290-299.	1.6	27
39	Effect of abiotic elicitation on the quality and antioxidant potential of lettuce and endive during storage. <i>Journal of Food Biochemistry</i> , 2017, 41, e12428.	1.2	4
40	Effect of jasmonic acid and yeast extract elicitation on low-molecular antioxidants and antioxidant activity of marjoram (<i>Origanum majorana</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2017, 16, 371-377.	0.2	9
41	Elicitation effect of <i>Saccharomyces cerevisiae</i> yeast extract on main health-promoting compounds and antioxidant and anti-inflammatory potential of butter lettuce (<i>Lactuca sativa</i>) <i>Tj ETQq1 1 07843143 BT /Over</i>	1.3	49
42	Antioxidative and anti-inflammatory potential of phenolics from purple basil (<i>Ocimum basilicum</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 1</i> <i>Food Science and Technology</i> , 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 (<i>Ocimum basilicum</i> L.). <i>Food Chemistry</i> , 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 (<i>Ocimum basilicum</i> L.) extracts. <i>Saudi Journal of Biological Sciences</i> , 2016, 23, 628-633.	1.8	170
45	Antioxidant activity of the aqueous and methanolic extracts of coffee beans (<i>Coffea arabica</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 281-288.	0.2	11
46	Antioxidant activity of polyphenols of adzuki bean (<i>Vigna angularis</i>) germinated in abiotic stress conditions. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 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. <i>Food Chemistry</i> , 2015, 182, 268-274.	4.2	9
48	Selected biochemical properties of polyphenol oxidase in butter lettuce leaves (<i>Lactuca sativa</i> L. var.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf</i>	4.2	12
49	Anti-inflammatory and antioxidative activity of anthocyanins from purple basil leaves induced by selected abiotic elicitors. <i>Food Chemistry</i> , 2015, 172, 71-77.	4.2	71
50	Anticancer and Antioxidant Activity of Bread Enriched with Broccoli Sprouts. <i>BioMed Research International</i> , 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 (<i>Lactuca sativa</i> L.). <i>Food Chemistry</i> , 2014, 148, 253-260.	4.2	118
52	Antioxidant potential of fresh and stored lentil sprouts affected by elicitation with temperature stresses. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1811-1817.	1.3	20
53	Effect of arachidonic acid elicitation on lettuce resistance towards <i>Botrytis cinerea</i> . <i>Scientia Horticulturae</i> , 2014, 179, 16-20.	1.7	20
54	Impact of germination time and type of illumination on the antioxidant compounds and antioxidant capacity of <i>Lens culinaris</i> sprouts. <i>Scientia Horticulturae</i> , 2012, 140, 87-95.	1.7	79

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