

Urszula ZÅ,otek

List of Publications by Year in descending order

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55
papers

1,611
citations

331670

21
h-index

315739

38
g-index

55
all docs

55
docs citations

55
times ranked

2166
citing authors

#	ARTICLE	IF	CITATIONS
1	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. Saudi Journal of Biological Sciences, 2016, 23, 628-633.	3.8	170
2	Digestion and bioavailability of bioactive phytochemicals. International Journal of Food Science and Technology, 2017, 52, 291-305.	2.7	123
3	Effect of abiotic elicitation on main health-promoting compounds, antioxidant activity and commercial quality of butter lettuce (<i>Lactuca sativa</i> L.). Food Chemistry, 2014, 148, 253-260.	8.2	118
4	Characterization of polyphenol oxidase from butter lettuce (<i>Lactuca sativa</i> var. capitata L.). Food Chemistry, 2008, 107, 129-135.	8.2	87
5	Enhancement of yield, nutritional and nutraceutical properties of two common bean cultivars following the application of seaweed extract (<i>Ecklonia maxima</i>). Saudi Journal of Biological Sciences, 2018, 25, 563-571.	3.8	81
6	Impact of germination time and type of illumination on the antioxidant compounds and antioxidant capacity of <i>Lens culinaris</i> sprouts. Scientia Horticulturae, 2012, 140, 87-95.	3.6	79
7	Anti-inflammatory and antioxidative activity of anthocyanins from purple basil leaves induced by selected abiotic elicitors. Food Chemistry, 2015, 172, 71-77.	8.2	71
8	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. Food Research International, 2017, 100, 489-496.	6.2	67
9	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.). Food Chemistry, 2016, 213, 1-7.	8.2	62
10	Anticancer and Antioxidant Activity of Bread Enriched with Broccoli Sprouts. BioMed Research International, 2014, 2014, 1-14.	1.9	55
11	Antioxidative and anti-inflammatory potential of phenolics from purple basil (<i>Ocimum basilicum</i>) Tj ETQq1 1 0.784314 rgBT /Ow Food Science and Technology, 2016, 51, 163-170.	2.7	49
12	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. Foods, 2019, 8, 154.	4.3	40
13	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>) Tj ETQq1 1 0.784314 rgBT /Ow	2.7	49
14	Peptides obtained from fermented faba bean seeds (<i>Vicia faba</i>) as potential inhibitors of an enzyme involved in the pathogenesis of metabolic syndrome. LWT - Food Science and Technology, 2019, 105, 306-313.	5.2	34
15	Nutritional and pro-health quality of lentil and adzuki bean sprouts enriched with probiotic yeast <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> . LWT - Food Science and Technology, 2019, 100, 220-226.	5.2	33
16	Potential anti-inflammatory and lipase inhibitory peptides generated by <i>in vitro</i> gastrointestinal hydrolysis of heat treated millet grains. CYTA - Journal of Food, 2019, 17, 324-333.	1.9	30
17	Potential <i>in vitro</i> antioxidant, anti-inflammatory, antidiabetic, and anticancer effect of arachidonic acid-elicited basil leaves. Journal of Functional Foods, 2017, 36, 290-299.	3.4	27
18	Antioxidant activity of polyphenols of adzuki bean (<i>Vigna angularis</i>) germinated in abiotic stress conditions. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 55-63.	0.3	26

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19	Different Temperature Treatments of Millet Grains Affect the Biological Activity of Protein Hydrolyzates and Peptide Fractions. <i>Nutrients</i> , 2019, 11, 550.	4.1	24
20	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.	3.8	23
21	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.	3.6	22
22	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.	8.2	22
23	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.	1.9	22
24	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.	2.7	20
25	Effect of arachidonic acid elicitation on lettuce resistance towards <i>Botrytis cinerea</i> . <i>Scientia Horticulturae</i> , 2014, 179, 16-20.	3.6	20
26	<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.	2.5	19
27	Characteristics of New Peptides GQLGEHGGAGMG, GEHGGAGMGGGQFQPV, EQGFLPCPEESGR, RLARAGLAQ, YGNPVGCVGH, and GNPVGGVGHGTTGT as Inhibitors of Enzymes Involved in Metabolic Syndrome and Antimicrobial Potential. <i>Molecules</i> , 2020, 25, 2492.	3.8	18
28	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.	2.7	16
29	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.	8.2	14
30	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.	2.7	14
31	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.	4.3	14
32	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.	2.7	13
33	Selected biochemical properties of polyphenol oxidase in butter lettuce leaves (<i>Lactuca sativa</i> L. var.)	8.2	12
34	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.	2.5	11
35	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.	4.3	11
36	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.	0.3	11

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37	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.	5.1	10
38	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.	5.1	10
39	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.	5.2	10
40	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.	8.2	9
41	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.	5.2	9
42	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.	0.3	9
43	Potential Acetylcholinesterase, Lipase, α -Glucosidase, and α -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.	2.5	8
44	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.	4.3	8
45	Antioxidant and Potentially Anti-Inflammatory Properties in Pasta Fortified with Onion Skin. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8164.	2.5	7
46	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.	5.2	6
47	Safeness of Diets Based on Gluten-Free Buckwheat Bread Enriched with Seeds and Nuts—Effect on Oxidative and Biochemical Parameters in Rat Serum. <i>Nutrients</i> , 2020, 12, 41.	4.1	6
48	The Influence of Millet Flour on Antioxidant, Anti-ACE, and Anti-Microbial Activities of Wheat Wafers. <i>Foods</i> , 2020, 9, 220.	4.3	5
49	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.	2.9	4
50	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.	5.1	4
51	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.	5.1	4
52	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. <i>Antioxidants</i> , 2019, 8, 228.	5.1	3
53	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.	0.6	2
54	Antioxidant in Food Safety and Sustainability. <i>Foods</i> , 2022, 11, 433.	4.3	2

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55	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.	4.1	2