Justyna Cybulska

List of Publications by Year
in descending order

55 papers	2,324 citations	201658 27 h-index	214788 47 g-index
58 all docs	58 docs citations	58 times ranked	2351 citing authors

#	Article	IF	Citations
1	Plant Biostimulants: Importance of the Quality and Yield of Horticultural Crops and the Improvement of Plant Tolerance to Abiotic Stressâ€"A Review. Agronomy, 2019, 9, 335.	3.0	285
2	Structure-Related Gelling of Pectins and Linking with Other Natural Compounds: A Review. Polymers, 2018, 10, 762.	4.5	242
3	Sensing the Structural Differences in Cellulose from Apple and Bacterial Cell Wall Materials by Raman and FT-IR Spectroscopy. Sensors, 2011, 11, 5543-5560.	3.8	143
4	The primary, secondary, and structures of higher levels of pectin polysaccharides. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1101-1117.	11.7	126
5	The self-assembled network and physiological degradation of pectins in carrot cell walls. Food Hydrocolloids, 2015, 43, 41-50.	10.7	98
6	Evaluation of the Nanostructure of Pectin, Hemicellulose and Cellulose in the Cell Walls of Pears of Different Texture and Firmness. Food and Bioprocess Technology, 2014, 7, 3525-3535.	4.7	84
7	Physicochemical characterization of exopolysaccharides produced by Lactobacillus rhamnosus on various carbon sources. Carbohydrate Polymers, 2015, 117, 501-509.	10.2	67
8	The relation of apple texture with cell wall nanostructure studied using an atomic force microscope. Carbohydrate Polymers, 2013, 92, 128-137.	10.2	66
9	Calcium effect on mechanical properties of model cell walls and apple tissue. Journal of Food Engineering, 2011, 102, 217-223.	5.2	64
10	Changes of pectin nanostructure and cell wall stiffness induced in vitro by pectinase. Carbohydrate Polymers, 2017, 161, 197-207.	10.2	59
11	The stiffening of the cell walls observed during physiological softening of pears. Planta, 2016, 243, 519-529.	3.2	55
12	Structural, mechanical and enzymatic study of pectin and cellulose during mango ripening. Carbohydrate Polymers, 2018, 196, 313-321.	10.2	53
13	Structure and functionality of Rhamnogalacturonan I in the cell wall and in solution: A review. Carbohydrate Polymers, 2022, 278, 118909.	10.2	50
14	Mechanical characteristics of artificial cell walls. Journal of Food Engineering, 2010, 96, 287-294.	5.2	48
15	New contact acoustic emission detector for texture evaluation of apples. Journal of Food Engineering, 2010, 99, 83-91.	5.2	48
16	Changes in cell wall stiffness and microstructure in ultrasonically treated apple. Journal of Food Engineering, 2017, 197, 1-8.	5.2	48
17	Rheological and chemical properties of pectin enriched fractions from different sources extracted with citric acid. Carbohydrate Polymers, 2017, 156, 443-451.	10.2	48
18	Relation of Biospeckle Activity with Quality Attributes of Apples. Sensors, 2011, 11, 6317-6327.	3.8	47

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19	Effect of Ca2+, Fe2+ and Mg2+ on rheological properties of new food matrix made of modified cell wall polysaccharides from apple. Carbohydrate Polymers, 2015, 133, 547-555.	10.2	46
20	Evaluation of Structure and Assembly of Xyloglucan from Tamarind Seed (Tamarindus indica L.) with Atomic Force Microscopy. Food Biophysics, 2015, 10, 396-402.	3.0	46
21	Early detection of fungal infection of stored apple fruit with optical sensors â€“ Comparison of biospeckle, hyperspectral imaging and chlorophyll fluorescence. Food Control, 2018, 85, 327-338.	5.5	43
22	Effect of Storage on Rheology of Water-Soluble, Chelate-Soluble and Diluted Alkali-Soluble Pectin in Carrot Cell Walls. Food and Bioprocess Technology, 2015, 8, 171-180.	4.7	39
23	EFFECT OF MANNITOL TREATMENT ON ULTRASOUND EMISSION DURING TEXTURE PROFILE ANALYSIS OF POTATO AND APPLE TISSUE. Journal of Texture Studies, 2006, 37, 339-359.	2.5	35
24	Evaluation of apple texture with contact acoustic emission detector: A study on performance of calibration models. Journal of Food Engineering, 2011, 106, 80-87.	5.2	35
25	Simultaneous influence of pectin and xyloglucan on structure and mechanical properties of bacterial cellulose composites. Carbohydrate Polymers, 2017, 174, 970-979.	10.2	34
26	The effect of Ca2+ and cellular structure on apple firmness and acoustic emission. European Food Research and Technology, 2012, 235, 119-128.	3.3	31
27	Resolving the nanostructure of sodium carbonate extracted pectins (DASP) from apple cell walls with atomic force microscopy and molecular dynamics. Food Hydrocolloids, 2020, 104, 105726.	10.7	31
28	How Do Trichoderma Genus Fungi Win a Nutritional Competition Battle against Soft Fruit Pathogens? A Report on Niche Overlap Nutritional Potentiates. International Journal of Molecular Sciences, 2020, 21, 4235.	4.1	31
29	Various Perspectives on Microbial Lipase Production Using Agri-Food Waste and Renewable Products. Agriculture (Switzerland), 2021, 11, 540.	3.1	29
30	Analysis of the chemical composition of natural carbohydrates â€“ An overview of methods. Food Chemistry, 2022, 394, 133466.	8.2	26
31	Cross-linking of diluted alkali-soluble pectin from apple (Malus domestica fruit) in different acid-base conditions. Food Hydrocolloids, 2019, 92, 285-292.	10.7	24
32	Cross-linking of sodium carbonate-soluble pectins from apple by zinc ions. Carbohydrate Polymers, 2018, 196, 1-7.	10.2	22
33	The combined effect of ultrasound and enzymatic treatment on the nanostructure, carotenoid retention and sensory properties of ready-to-eat carrot chips. LWT - Food Science and Technology, 2017, 85, 427-433.	5.2	18
34	Nanostructure features of microalgae biopolymer. Starch/Staerke, 2016, 68, 629-636.	2.1	17
35	Simulation of Force Spectroscopy Experiments on Galacturonic Acid Oligomers. PLoS ONE, 2014, 9, e107896.	2.5	17
36	Input of different kinds of soluble pectin to cation binding properties of roots cell walls. Plant Physiology and Biochemistry, 2017, 120, 194-201.	5.8	16

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37	Structural Morphology and Rheological Properties of Pectin Fractions Extracted from Okra Pods Subjected to Cold Plasma Treatment. Food and Bioprocess Technology, 2022, 15, 1168-1181.	4.7	16
38	Properties of Arabinogalactan Proteins (AGPs) in Apple (Malus Ã— Domestica) Fruit at Different Stages of Ripening. Biology, 2020, 9, 225.	2.8	15
39	The Effect of Cultivation Method of Strawberry (Fragaria x ananassa Duch.) cv. Honeoye on Structure and Degradation Dynamics of Pectin during Cold Storage. Molecules, 2020, 25, 4325.	3.8	15
40	Cholinesterase inhibitors isolated from bilberry fruit. Journal of Functional Foods, 2014, 11, 313-321.	3.4	14
41	Changes of pectin structure and microbial community composition in strawberry fruit (FragariaÂÃ—Âananassa Duch.) during cold storage. Food Chemistry, 2022, 381, 132151.	8.2	14
42	The Effect of Concentration on the Cross-Linking and Gelling of Sodium Carbonate-Soluble Apple Pectins. Molecules, 2019, 24, 1635.	3.8	12
43	Investigations of changes in the arabinogalactan proteins (AGPs) structure, size and composition during the fruit ripening process. Scientific Reports, 2020, 10, 20621.	3.3	11
44	The effect of high humidity hot air impingement blanching on the changes in molecular and rheological characteristics of pectin fractions extracted from okra pods. Food Hydrocolloids, 2022, 123, 107199.	10.7	8
45	Effects of fatigue on microstructure and mechanical properties of bone organic matrix under compression. Australasian Physical and Engineering Sciences in Medicine, 2013, 36, 43-54.	1.3	7
46	Exponentially smoothed Fujii index for online imaging of biospeckle spatial activity. Computers and Electronics in Agriculture, 2017, 142, 70-78.	7.7	7
47	An Atomic Force Microscopy Study on the Effect of Î²-Galactosidase, Î±-l-Rhamnosidase and Î±-l-Arabinofuranosidase on the Structure of Pectin Extracted from Apple Fruit Using Sodium Carbonate. International Journal of Molecular Sciences, 2020, 21, 4064.	4.1	7
48	The concentration-modified physicochemical surface properties of sodium carbonate-soluble pectin from pears (Pyrus communis L.). Food Hydrocolloids, 2021, 113, 106524.	10.7	7
49	The Use of Interactions Between Microorganisms in Strawberry Cultivation (Fragaria x ananassa) Tj ETQq1 1 0.784314 rgBT /Overlock 1	3.6	4
50	Chemical Changes in the Broccoli Volatilome Depending on the Tissue Treatment. Molecules, 2022, 27, 500.	3.8	4
51	Structural properties of diluted alkali-soluble pectin from Pyrus communis L. in water and salt solutions. Carbohydrate Polymers, 2021, 273, 118598.	10.2	3
52	New image analysis method for the estimation of global and spatial changes in fruit microstructure. International Agrophysics, 2016, 30, 219-229.	1.7	2
53	The effect of high humidity hot air impingement blanching on the changes in cell wall polysaccharides and phytochemicals of okra pods. Journal of the Science of Food and Agriculture, 2022, 102, 5965-5973.	3.5	2
54	EFFECT OF DIVALENT METAL IONS ON RHEOLOGICAL PROPERTIES OF POLYSACCHARIDE MATRIX FROM APPLE POMACE. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, 21, .	0.1	1

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55	Effect of Glucose on Fatigue-Induced Changes in the Microstructure and Mechanical Properties of Demineralized Bovine Cortical Bone. Journal of Applied Biomaterials and Functional Materials, 2015, 13, 220-227.	1.6	0