Justyna Cybulska

List of Publications by Citations

52 papers	1,396 citations	23 h-index	36 g-index
58 ext. papers	1,758 ext. citations	6.4 avg, IF	5.32 L-index

#	Paper	IF	Citations
52	Plant Biostimulants: Importance of the Quality and Yield of Horticultural Crops and the Improvement of Plant Tolerance to Abiotic Stress—A Review. *Agronomy*, **2019**, 9, 335	3.6	123
51	Structure-Related Gelling of Pectins and Linking with Other Natural Compounds: A Review. *Polymers*, **2018**, 10,	4.5	122
50	Sensing the structural differences in cellulose from apple and bacterial cell wall materials by Raman and FT-IR spectroscopy. *Sensors*, **2011**, 11, 5543-60	3.8	118
49	The self-assembled network and physiological degradation of pectins in carrot cell walls. *Food Hydrocolloids*, **2015**, 43, 41-50	10.6	78
48	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	5.1	67
47	The relation of apple texture with cell wall nanostructure studied using an atomic force microscope. *Carbohydrate Polymers*, **2013**, 92, 128-37	10.3	54
46	Physicochemical characterization of exopolysaccharides produced by Lactobacillus rhamnosus on various carbon sources. *Carbohydrate Polymers*, **2015**, 117, 501-509	10.3	46
45	Calcium effect on mechanical properties of model cell walls and apple tissue. *Journal of Food Engineering*, **2011**, 102, 217-223	6	44
44	Relation of biospeckle activity with quality attributes of apples. *Sensors*, **2011**, 11, 6317-27	3.8	43
43	Evaluation of Structure and Assembly of Xyloglucan from Tamarind Seed (L.) with Atomic Force Microscopy. *Food Biophysics*, **2015**, 10, 396-402	3.2	41
42	The stiffening of the cell walls observed during physiological softening of pears. *Planta*, **2016**, 243, 519-29	4.7	41
41	Mechanical characteristics of artificial cell walls. *Journal of Food Engineering*, **2010**, 96, 287-294	6	41
40	Changes of pectin nanostructure and cell wall stiffness induced in vitro by pectinase. *Carbohydrate Polymers*, **2017**, 161, 197-207	10.3	40
39	New contact acoustic emission detector for texture evaluation of apples. *Journal of Food Engineering*, **2010**, 99, 83-91	6	36
38	Changes in cell wall stiffness and microstructure in ultrasonically treated apple. *Journal of Food Engineering*, **2017**, 197, 1-8	6	34
37	The primary, secondary, and structures of higher levels of pectin polysaccharides. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 1101-1117	16.4	34
36	Effect of Ca(2+), Fe(2+) and Mg(2+) on rheological properties of new food matrix made of modified cell wall polysaccharides from apple. *Carbohydrate Polymers*, **2015**, 133, 547-55	10.3	33

35	EFFECT OF MANNITOL TREATMENT ON ULTRASOUND EMISSION DURING TEXTURE PROFILE ANALYSIS OF POTATO AND APPLE TISSUE. *Journal of Texture Studies*, **2006**, 37, 339-359	3.6	33
34	Rheological and chemical properties of pectin enriched fractions from different sources extracted with citric acid. *Carbohydrate Polymers*, **2017**, 156, 443-451	10.3	32
33	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	5.1	31
32	Evaluation of apple texture with contact acoustic emission detector: A study on performance of calibration models. *Journal of Food Engineering*, **2011**, 106, 80-87	6	31
31	The effect of Ca2+ and cellular structure on apple firmness and acoustic emission. *European Food Research and Technology*, **2012**, 235, 119-128	3.4	27
30	Structural, mechanical and enzymatic study of pectin and cellulose during mango ripening. *Carbohydrate Polymers*, **2018**, 196, 313-321	10.3	27
29	Early detection of fungal infection of stored apple fruit with optical sensors Comparison of biospeckle, hyperspectral imaging and chlorophyll fluorescence. *Food Control*, **2018**, 85, 327-338	6.2	22
28	Simultaneous influence of pectin and xyloglucan on structure and mechanical properties of bacterial cellulose composites. *Carbohydrate Polymers*, **2017**, 174, 970-979	10.3	19
27	Cross-linking of sodium carbonate-soluble pectins from apple by zinc ions. *Carbohydrate Polymers*, **2018**, 196, 1-7	10.3	17
26	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	10.6	17
25	Cross-linking of diluted alkali-soluble pectin from apple (Malus domestica fruit) in different acid-base conditions. *Food Hydrocolloids*, **2019**, 92, 285-292	10.6	17
24	Simulation of force spectroscopy experiments on galacturonic acid oligomers. *PLoS ONE*, **2014**, 9, e107896	3.7	14
23	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	5.4	13
22	Nanostructure features of microalgae biopolymer. *Starch/Staerke*, **2016**, 68, 629-636	2.3	12
21	Cholinesterase inhibitors isolated from bilberry fruit. *Journal of Functional Foods*, **2014**, 11, 313-321	5.1	11
20	Input of different kinds of soluble pectin to cation binding properties of roots cell walls. *Plant Physiology and Biochemistry*, **2017**, 120, 194-201	5.4	9
19	How Do 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,	6.3	8
18	The Effect of Concentration on the Cross-Linking and Gelling of Sodium Carbonate-Soluble Apple Pectins. *Molecules*, **2019**, 24,	4.8	7

17	The Effect of Cultivation Method of Strawberry (Duch.) cv. Honeoye on Structure and Degradation Dynamics of Pectin during Cold Storage. *Molecules*, **2020**, 25,	4.8	7
16	Various Perspectives on Microbial Lipase Production Using Agri-Food Waste and Renewable Products. *Agriculture (Switzerland)*, **2021**, 11, 540	3	7
15	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	1.9	5
14	Exponentially smoothed Fujii index for online imaging of biospeckle spatial activity. *Computers and Electronics in Agriculture*, **2017**, 142, 70-78	6.5	5
13	Structure and functionality of Rhamnogalacturonan I in the cell wall and in solution: A review.. *Carbohydrate Polymers*, **2022**, 278, 118909	10.3	5
12	Properties of Arabinogalactan Proteins (AGPs) in Apple ( ) Fruit at Different Stages of Ripening. *Biology*, **2020**, 9,	4.9	5
11	Correction: Plant Biostimulants: Importance of the Quality and Yield of Horticultural Crops A Review: Agronomy 2019, 9, 335. *Agronomy*, **2020**, 10, 433	3.6	3
10	The concentration-modified physicochemical surface properties of sodium carbonate-soluble pectin from pears (Pyrus communis L.). *Food Hydrocolloids*, **2021**, 113, 106524	10.6	3
9	Changes of pectin structure and microbial community composition in strawberry fruit (Fragaria ananassa Duch.) during cold storage.. *Food Chemistry*, **2022**, 132151	8.5	2
8	New image analysis method for the estimation of global and spatial changes in fruit microstructure. *International Agrophysics*, **2016**, 30, 219-229	2	2
7	An Atomic Force Microscopy Study on the Effect of Galactosidase, -Rhamnosidase and -Arabinofuranosidase on the Structure of Pectin Extracted from Apple Fruit Using Sodium Carbonate. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	1
6	The Use of Interactions Between Microorganisms in Strawberry Cultivation (Duch.).. *Frontiers in Plant Science*, **2021**, 12, 780099	6.2	1
5	Investigations of changes in the arabinogalactan proteins (AGPs) structure, size and composition during the fruit ripening process. *Scientific Reports*, **2020**, 10, 20621	4.9	1
4	Structural properties of diluted alkali-soluble pectin from Pyrus communis L. in water and salt solutions. *Carbohydrate Polymers*, **2021**, 273, 118598	10.3	1
3	Structural Morphology and Rheological Properties of Pectin Fractions Extracted from Okra Pods Subjected to Cold Plasma Treatment. *Food and Bioprocess Technology*, **2022**, 15, 1168	5.1	1
2	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	10.6	0
1	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, e220-7	1.8	