

# Radosław Bonikowski

## List of Publications by Year in descending order

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41  
papers

543  
citations

623188

14  
h-index

713013

21  
g-index

42  
all docs

42  
docs citations

42  
times ranked

770  
citing authors

#	ARTICLE	IF	CITATIONS
1	Composition of essential oil from seeds of <i>Nigella sativa</i> L. cultivated in Poland. Flavour and Fragrance Journal, 2008, 23, 126-132.	1.2	71
2	Optimization of extraction process of antioxidant compounds from yellow onion skin and their use in functional bread production. LWT - Food Science and Technology, 2020, 117, 108614.	2.5	48
3	Naturally Occurring Nervonic Acid Ester Improves Myelin Synthesis by Human Oligodendrocytes. Cells, 2019, 8, 786.	1.8	41
4	A comparative study on composition and antioxidant activities of supercritical carbon dioxide, hexane and ethanol extracts from blackberry ( <i>Rubus fruticosus</i> ) growing in Poland. Journal of the Science of Food and Agriculture, 2017, 97, 3576-3583.	1.7	31
5	Chemical composition of carrot umbel oils from <i>Daucus carota</i> L. ssp. <i>sativus</i> cultivated in Poland. Flavour and Fragrance Journal, 2006, 21, 667-669.	1.2	23
6	The Increase of Triterpene Saponin Production Induced by Trans-Anethole in Hairy Root Cultures of <i>Panax quinquefolium</i> . Molecules, 2018, 23, 2674.	1.7	23
7	Antifungal Activity of <i>Lactobacillus pentosus</i> ÅOCK 0979 in the Presence of Polyols and Galactosyl-Polyols. Probiotics and Antimicrobial Proteins, 2018, 10, 186-200.	1.9	22
8	Aspartic acid racemization of root dentin used for dental age estimation in a Polish population sample. Forensic Science, Medicine, and Pathology, 2018, 14, 285-294.	0.6	21
9	Anticandidal activity of <i>Lactobacillus</i> spp. in the presence of galactosyl polyols. Microbiological Research, 2020, 240, 126540.	2.5	18
10	Volatiles as Chemosystematic Markers for Distinguishing Closely Related Species within the <i>Pinus mugo</i> Complex. Chemistry and Biodiversity, 2015, 12, 1208-1213.	1.0	17
11	Synthesis, odour evaluation and antimicrobial activity of some geranyl acetone and nerolidol analogues. Flavour and Fragrance Journal, 2015, 30, 238-244.	1.2	16
12	Antibacterial Activity of Selected Essential Oil Compounds Alone and in Combination with $\beta$ -Lactam Antibiotics Against MRSA Strains. International Journal of Molecular Sciences, 2020, 21, 7106.	1.8	16
13	Transformation of Carotol into the Hydroindane-Derived Musk Odorant. European Journal of Organic Chemistry, 2002, 2002, 1826-1829.	1.2	14
14	Selected Compounds Structurally Related to Acyclic Sesquiterpenoids and Their Antibacterial and Cytotoxic Activity. Molecules, 2015, 20, 11272-11296.	1.7	14
15	An exploratory study on the peroxy-radical-scavenging activity of 2,6-dimethyl-5-hepten-2-ol and its heterocyclic analogues. Journal of Molecular Structure, 2016, 1107, 82-90.	1.8	14
16	<i>Pichia cactophila</i> and <i>Kluyveromyces lactis</i> are Highly Efficient Microbial Cell Factories of Natural Amino Acid-Derived Aroma Compounds. Molecules, 2018, 23, 97.	1.7	13
17	The Current State of Knowledge about Essential Oil Fumigation for Quality of Crops during Postharvest. International Journal of Molecular Sciences, 2021, 22, 13351.	1.8	13
18	Thienyl analogues of acyclic monoterpene alcohols and their biological activity. Journal of the Science of Food and Agriculture, 2009, 89, 2088-2095.	1.7	11

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19	Volatile aroma compounds of sugarcane molasses as affected by spray drying at low and high temperature. <i>LWT - Food Science and Technology</i> , 2021, 145, 111288.	2.5	11
20	Composition of essential oils isolated from the needles of <i>Pinus uncinata</i> and <i>P. uliginosa</i> grown in Poland. <i>Natural Product Communications</i> , 2015, 10, 371-3.	0.2	10
21	Components and antioxidant activity of fruits of <i>Cirsium palustre</i> and <i>C. rivulare</i> . <i>Chemistry of Natural Compounds</i> , 2012, 48, 8-10.	0.2	9
22	Natural (+)-carotol as a donor of chirality in the synthesis of enantiomerically pure hydroindene building blocks. <i>Tetrahedron: Asymmetry</i> , 2009, 20, 2583-2588.	1.8	8
23	Chromatographic and spectral characteristic of some esters of a common monoterpene alcohols. <i>Flavour and Fragrance Journal</i> , 2016, 31, 290-292.	1.2	8
24	Improving rye bread antioxidant capacity by bread-making methodology: Contribution of phosphate-buffered saline- and methanol-soluble phenolic phytochemicals with different molecular profiles. <i>Journal of Cereal Science</i> , 2021, 100, 103262.	1.8	8
25	Synthesis of furyl analogues of acyclic monoterpenes. <i>Flavour and Fragrance Journal</i> , 2005, 20, 487-491.	1.2	7
26	Chemomicrobial synthesis of (R)- and (S)-lavandulol. <i>Tetrahedron Letters</i> , 2011, 52, 4461-4463.	0.7	7
27	Characteristics of some synthetic terpenoids with a grapefruit odour discovered by serendipity. <i>Flavour and Fragrance Journal</i> , 2014, 29, 380-387.	1.2	6
28	Lipophilic components and evaluation of the cytotoxic and antioxidant activities of <i>Impatiens glandulifera</i> ; <i>Royle</i> and <i>Impatiens noli tangere</i> ; <i>L.</i> (Balsaminaceae). <i>Grasas Y Aceites</i> , 2018, 69, 270.	0.3	6
29	Different Isolation Methods for Determination of Composition of Volatiles from <i>Nigella damascena</i> L. Seeds. <i>Natural Product Communications</i> , 2009, 4, 1934578X0900401.	0.2	5
30	Synthesis of (S)-ricinoleic acid and its methyl ester with the participation of ionic liquid. <i>Chemistry and Physics of Lipids</i> , 2014, 183, 137-141.	1.5	5
31	Hydroindene-derived chiral synthons from carotol and their cytotoxicity. <i>Tetrahedron: Asymmetry</i> , 2012, 23, 1038-1045.	1.8	4
32	Synthesis and Biotransformation of Bicyclic Unsaturated Lactones with Three or Four Methyl Groups. <i>Molecules</i> , 2017, 22, 147.	1.7	4
33	Effect of Co-Inoculation with <i>Saccharomyces cerevisiae</i> and Lactic Acid Bacteria on the Content of Propan-2-ol, Acetaldehyde and Weak Acids in Fermented Distillery Mash. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1659.	1.8	4
34	Free radical scavenging properties of thienyl and furyl linalool analogues: an experimental and DFT/B3LYP study. <i>Flavour and Fragrance Journal</i> , 2014, 29, 325-333.	1.2	3
35	Chemical and Biological Characteristics of <i>Oxytropis pseudoglandulosa</i> Plant of Mongolian Origin. <i>Molecules</i> , 2021, 26, 7573.	1.7	3
36	Analysis of Volatile Components, Fatty Acids, and Phytosterols of <i>Abies Koreana</i> growing in Poland. <i>Natural Product Communications</i> , 2013, 8, 1934578X1300800.	0.2	2

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37	Synthesis of thiophene derivatives with long-lasting citrusy type odour. Flavour and Fragrance Journal, 2018, 33, 279-284.	1.2	2
38	Activation of Non-Enzymatic Antioxidants by <i>Lepidium sativum</i> L. Exposed to Hg During Assisted Phytoextraction. Clean - Soil, Air, Water, 2018, 46, 1700667.	0.7	2
39	Chemical and Biological Profile and Allergenicity of Thymus baicalensis Plant of Mongolian Origin. Antioxidants, 2021, 10, 1905.	2.2	2
40	7,8-Dihydro-4H-cyclohepta[b]furan (thiophene) skeleton from furyl (thiophene)-derived tertiary allylic alcohols. Journal of Heterocyclic Chemistry, 2009, 46, 1404-1407.	1.4	1
41	Fragrance allergens – Possibilities of their identification in components of cosmetotextiles. , 2016, , .		0