

# Magdalena Biesaga

## List of Publications by Year in descending order

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58  
papers

2,667  
citations

257357

24  
h-index

182361

51  
g-index

58  
all docs

58  
docs citations

58  
times ranked

3931  
citing authors

#	ARTICLE	IF	CITATIONS
1	Porphyrins in analytical chemistry. A review. <i>Talanta</i> , 2000, 51, 209-224.	2.9	438
2	Analysis of phenolic acids and flavonoids in honey. <i>TrAC - Trends in Analytical Chemistry</i> , 2009, 28, 893-902.	5.8	255
3	Quercetin content in some food and herbal samples. <i>Food Chemistry</i> , 2007, 100, 699-704.	4.2	238
4	Influence of extraction methods on stability of flavonoids. <i>Journal of Chromatography A</i> , 2011, 1218, 2505-2512.	1.8	203
5	Solid-phase extraction procedure for determination of phenolic acids and some flavonols in honey. <i>Journal of Chromatography A</i> , 2008, 1187, 18-24.	1.8	201
6	Interaction of quercetin with copper ions: complexation, oxidation and reactivity towards radicals. <i>BioMetals</i> , 2011, 24, 41-49.	1.8	104
7	Stability of bioactive polyphenols from honey during different extraction methods. <i>Food Chemistry</i> , 2013, 136, 46-54.	4.2	100
8	Liquid chromatography/tandem mass spectrometry studies of the phenolic compounds in honey. <i>Journal of Chromatography A</i> , 2009, 1216, 6620-6626.	1.8	86
9	Sorption behavior of acidic herbicides on carbon nanotubes. <i>Mikrochimica Acta</i> , 2007, 159, 293-298.	2.5	79
10	Characterisation of honeys according to their content of phenolic compounds using high performance liquid chromatography/tandem mass spectrometry. <i>Food Chemistry</i> , 2014, 145, 404-408.	4.2	79
11	Historical and archaeological textiles: An insight on degradation products of wool and silk yarns. <i>Journal of Chromatography A</i> , 2011, 1218, 5837-5847.	1.8	67
12	The evaluation of carbon nanotubes as a sorbent for dicamba herbicide. <i>Journal of Separation Science</i> , 2006, 29, 2241-2244.	1.3	62
13	Suitability of three-dimensional synchronous fluorescence spectroscopy for fingerprint analysis of honey samples with reference to their phenolic profiles. <i>Food Chemistry</i> , 2014, 145, 319-326.	4.2	48
14	Evaluation of the antioxidant properties of fruit and flavoured black teas. <i>European Journal of Nutrition</i> , 2011, 50, 681-688.	1.8	44
15	Identification of Natural Dyestuff in Archeological Coptic Textiles by HPLC with Fluorescence Detection. <i>Analytical Letters</i> , 2003, 36, 1211-1229.	1.0	41
16	Analytical Procedures for Determination of Quercetin and its Glycosides in Plant Material. <i>Critical Reviews in Analytical Chemistry</i> , 2009, 39, 95-107.	1.8	38
17	Comparison of Different Sorbents for Solid-Phase Extraction of Phenoxyalkanoic Acid Herbicides. <i>Mikrochimica Acta</i> , 2005, 150, 317-322.	2.5	37
18	Effects of the operation parameters on HILIC separation of flavonoids on zwitterionic column. <i>Talanta</i> , 2013, 115, 284-290.	2.9	37

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19	Separation of chlorine-containing anions by ion chromatography and capillary electrophoresis. <i>Journal of Chromatography A</i> , 1997, 777, 375-381.	1.8	34
20	Screening of the antioxidant properties and polyphenol composition of aromatised green tea infusions. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2244-2249.	1.7	33
21	Trace metals and flavonoids in different types of tea. <i>Food Science and Biotechnology</i> , 2013, 22, 925-930.	1.2	32
22	Analysis of phenolic acids in fruits by HPLC with monolithic columns. <i>Journal of Separation Science</i> , 2007, 30, 2929-2934.	1.3	29
23	Identification of orcein and selected natural dyes in 14th and 15th century liturgical paraments with high-performance liquid chromatography coupled to the electrospray ionization tandem mass spectrometry (HPLC-ESI/MS/MS). <i>Microchemical Journal</i> , 2017, 133, 370-379.	2.3	29
24	Dummy molecularly imprinted polymer (DMIP) as a sorbent for bisphenol S and bisphenol F extraction from food samples. <i>Microchemical Journal</i> , 2020, 156, 104836.	2.3	25
25	Polyphenolic Composition and Antioxidative Properties of Lemon Balm ( <i>Melissa officinalis</i> L.) Extract Affected by Different Brewing Processes. <i>International Journal of Food Properties</i> , 2015, 18, 2009-2014.	1.3	24
26	Effects of brewing process on phenolic compounds and antioxidant activity of herbs. <i>Food Science and Biotechnology</i> , 2016, 25, 965-970.	1.2	24
27	Extraction and Hydrolysis Parameters for Determination of Quercetin in <i>Hypericum perforatum</i> . <i>Chromatographia</i> , 2007, 65, 701-706.	0.7	23
28	Fast analysis of prominent flavonoids in tomato using a monolithic column and isocratic HPLC. <i>Journal of Separation Science</i> , 2009, 32, 2835-2840.	1.3	21
29	Immobilized metal-ion affinity chromatography of peptides on metalloporphyrin stationary phases. <i>Fresenius' Journal of Analytical Chemistry</i> , 1999, 364, 160-164.	1.5	20
30	Application of Molecularly Imprinted Polymers for Bisphenols Extraction from Food Samples – A Review. <i>Critical Reviews in Analytical Chemistry</i> , 2020, 50, 311-321.	1.8	19
31	Coupled ion chromatography for the determination of chloride, phosphate and sulphate in concentrated nitric acid. <i>Journal of Chromatography A</i> , 2004, 1026, 195-200.	1.8	18
32	Chromatographic separation of chlorophenoxy acid herbicides and their radiolytic degradation products in water samples. <i>Water Research</i> , 2004, 38, 3259-3264.	5.3	15
33	Alterations in peroxidase activity and phenylpropanoid metabolism induced by <i>Nacobbus aberrans</i> Thorne and Allen, 1944 in chilli ( <i>Capsicum annuum</i> L.) CM334 resistant to <i>Phytophthora capsici</i> Leo.. <i>Plant and Soil</i> , 2011, 338, 399-409.	1.8	14
34	Application of Hydrophilic Interaction Liquid Chromatography for the Quantification of Flavonoids in <i>Genista tinctoria</i> Extract. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-9.	0.7	13
35	Retention Study of Flavonoids Under Different Chromatographic Modes. <i>Journal of Chromatographic Science</i> , 2016, 54, 516-522.	0.7	12
36	Decomposition of Flavonols in the Presence of Saliva. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7511.	1.3	11

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37	Highly efficient removal of bisphenols from aqueous solution using environmental-sensitive microgel. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 104947.	3.3	11
38	Phosphorus speciation in nickel plating baths by ion chromatography. <i>Journal of Chromatography A</i> , 1995, 705, 390-395.	1.8	9
39	Proteinaceous binders identification in the works of art using ion-pairing free reversed-phase liquid chromatography coupled with tandem mass spectrometry. <i>Analytical Methods</i> , 2012, 4, 1221.	1.3	9
40	Kairomone-like activity of bile and bile components: A step towards revealing the chemical nature of fish kairomone. <i>Scientific Reports</i> , 2020, 10, 7037.	1.6	8
41	Catabolism of hydroxycinnamic acids in contact with probiotic <i>Lactobacillus</i> . <i>Journal of Applied Microbiology</i> , 2021, 131, 1464-1473.	1.4	8
42	Trace Anion Determination in Concentrated Nitric Acid by Means of Two Coupled Ion Chromatography Systems. <i>Mikrochimica Acta</i> , 2004, 146, 119-128.	2.5	7
43	Polyphenolic content and comparative antioxidant capacity of flavoured black teas. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 742-748.	1.3	7
44	Application of Microgel as a Sorbent for Bisphenol Analysis in Liquid Food Samples. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 441.	1.3	7
45	Ion-chromatography of inorganic selenium species with a preliminary preconcentration step. <i>Chromatographia</i> , 2003, 57, S67-S71.	0.7	6
46	Quantification of some active compounds in air samples at pharmaceutical workplaces by HPLC. <i>Journal of Proteomics</i> , 2008, 70, 1283-1286.	2.4	6
47	The role of phytochelatin in <i>Sinapis alba</i> L. response to stress caused by two toxic elements As and Tl. <i>International Journal of Environmental Analytical Chemistry</i> , 2015, 95, 1148-1156.	1.8	6
48	Antixenosis in <i>Glycine max</i> (L.) Merr against <i>Acyrtosiphon pisum</i> (Harris). <i>Scientific Reports</i> , 2021, 11, 15289.	1.6	6
49	Application of selective extraction and reverse phase chromatography with three detectors "PAD, FLD and ESI MS for characterization of platinum metabolites and identification of phytochelatin in <i>Sinapis alba</i> L. tissues. <i>Microchemical Journal</i> , 2017, 132, 198-204.	2.3	4
50	Solid phase-extraction procedure for the determination of amitraz degradation products in honey. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1888-1896.	1.1	4
51	Hydrophilic Interaction Chromatographic Analysis of Quercetin and its Glycosides. <i>Current Analytical Chemistry</i> , 2015, 12, 60-64.	0.6	3
52	Identification of proteins, drying oils, waxes and resins in the works of art microsamples by chromatographic and mass spectrometric techniques. <i>Journal of Separation Science</i> , 2018, 41, 630-638.	1.3	3
53	Textile dyeing in Medieval Sudan evidenced by HPLC-MS analyses: Material traces of a disappeared activity. <i>Journal of Archaeological Science: Reports</i> , 2021, 38, 103098.	0.2	3
54	Retention of Anions on Silica-based Metalloporphyrin Stationary Phases.. <i>Analytical Sciences</i> , 2002, 18, 151-154.	0.8	2

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55	Analysis of latex protein content by liquid chromatography coupled with tandem mass spectrometry (HPLC/MS/MS). <i>Analytical Methods</i> , 2015, 7, 10376-10384.	1.3	2
56	Experimental Comparison of Efficiency of First Aid Dressings in Burning White Phosphorus on Bacon Model. <i>Medical Science Monitor</i> , 2015, 21, 2361-2366.	0.5	2
57	Application of tetraphenylporphyrin stationary phases in HPLC of nucleotides and nucleosides. <i>Chromatographia</i> , 2001, 54, 619-623.	0.7	1
58	Determining Potassium Bromate in the Inhalable Aerosol Fraction in Workplace Air with Ion Chromatography. <i>Safety and Health at Work</i> , 2021, 12, 209-216.	0.3	0