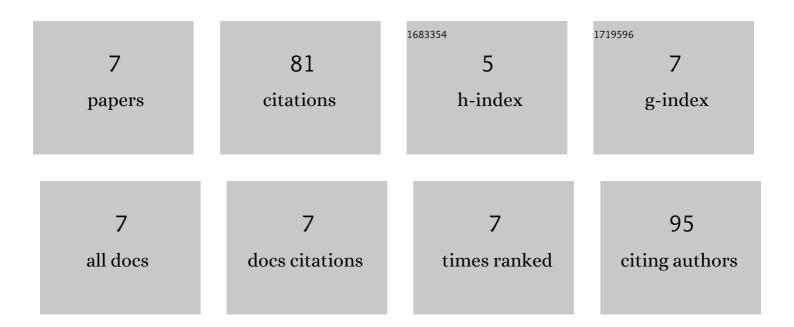
Katarzyna Bernacik

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8822225/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Feruloyloacetone can be the main curcumin transformation product. Food Chemistry, 2019, 286, 136-140.	4.2	6
2	Formation of aqueous and alcoholic adducts of curcumin during its extraction. Food Chemistry, 2019, 276, 101-109.	4.2	17
3	Possibility of quinine transformation in food products: LC–MS and NMR techniques in analysis of quinine derivatives. European Food Research and Technology, 2018, 244, 105-116.	1.6	6
4	Umbelliferone instability during an analysis involving its extraction process. Monatshefte Für Chemie, 2018, 149, 1327-1340.	0.9	9
5	Determining the true content of quercetin and its derivatives in plants employing SSDM and LC–MS analysis. European Food Research and Technology, 2017, 243, 27-40.	1.6	20
6	Does the Plant Matrix Type Have Impact on Rutin Transformation During Its Extraction?. Food Analytical Methods, 2016, 9, 2042-2051.	1.3	5
7	Rutin Transformation During Its Analysis Involving Extraction Process for Sample Preparation. Food Analytical Methods, 2016, 9, 213-224.	1.3	18