Aneta Kopeć

List of Publications by Year in descending order

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		687363	677142
29	531	13	22
papers	citations	h-index	g-index
0.0		22	700
29	29	29	733
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Effect of pulsed electric field treatment on shelf life and nutritional value of apple juice. Journal of Food Science and Technology, 2019, 56, 1184-1191.	2.8	65
2	Effects of a black rice extract (Oryza sativa L. indica) on cholesterol levels and plasma lipid parameters in Wistar Kyoto rats. Journal of Functional Foods, 2009, 1, 50-56.	3.4	56
3	Biofortification of Carrot (Daucus carota L.) with lodine and Selenium in a Field Experiment. Frontiers in Plant Science, 2016, 7, 730.	3.6	50
4	Newly crosslinked chitosan- and chitosan-pectin-based hydrogels with high antioxidant and potential anticancer activity. Carbohydrate Polymers, 2022, 290, 119486.	10.2	37
5	PCL and PCL/bioactive glass biomaterials as carriers for biologically active polyphenolic compounds: Comprehensive physicochemical and biological evaluation. Bioactive Materials, 2021, 6, 1811-1826.	15.6	30
6	The effect of drying methods on the concentration of compounds in sage and thyme. Journal of Food Processing and Preservation, 2017, 41, e13286.	2.0	27
7	Identification of polyphenolic compounds and determination of antioxidant activity in extracts and infusions of buckwheat leaves. European Food Research and Technology, 2018, 244, 333-343.	3.3	26
8	The petioles and leaves of sweet cherry (Prunus avium L.) as a potential source of natural bioactive compounds. European Food Research and Technology, 2018, 244, 1415-1426.	3.3	25
9	Potential of sweet cherry (Prunus avium L.) by-products: bioactive compounds and antioxidant activity of leaves and petioles. European Food Research and Technology, 2019, 245, 763-772.	3.3	25
10	Effect of lettuce biofortified with iodine by soil fertilization on iodine concentration in various tissues and selected biochemical parameters in serum of Wistar rats. Journal of Functional Foods, 2015, 14, 479-486.	3.4	19
11	The Impact of Carrot Enriched in Iodine through Soil Fertilization on Iodine Concentration and Selected Biochemical Parameters in Wistar Rats. PLoS ONE, 2016, 11, e0152680.	2.5	18
12	Individual CLA Isomers, c9t11 and t10c12, Prevent Excess Liver Glycogen Storage and Inhibit Lipogenic Genes Expression Induced by High-Fructose Diet in Rats. BioMed Research International, 2015, 2015, 1-10.	1.9	17
13	Intake of fruit and leaves of sweet cherry beneficially affects lipid metabolism, oxidative stress and inflammation in Wistar rats fed with high fat-cholesterol diet. Journal of Functional Foods, 2019, 57, 31-39.	3.4	17
14	Chemical assessment of lead, cadmium, nitrate, and nitrite intakes with daily diets of children and adolescents from orphanages in Krakow, Poland. Environmental Science and Pollution Research, 2016, 23, 25200-25209.	5.3	12
15	High-Fructose Diet-Induced Metabolic Disorders Were Counteracted by the Intake of Fruit and Leaves of Sweet Cherry in Wistar Rats. Nutrients, 2019, 11, 2638.	4.1	12
16	The Iodine Content in Urine, Faeces and Selected Organs of Rats Fed Lettuce Biofortified with Iodine Through Foliar Application. Biological Trace Element Research, 2016, 174, 347-355.	3.5	11
17	Possible protective role of elderberry fruit lyophilizate against selected effects of cadmium and lead intoxication in Wistar rats. Environmental Science and Pollution Research, 2016, 23, 8837-8848.	5.3	11
18	Chemical Composition and Concentration of Bioactive Compounds in Garlic Cultivated from Air Bulbils. Agriculture (Switzerland), 2020, 10, 40.	3.1	11

#	Article	IF	CITATIONS
19	The Changes in Bioactive Compounds and Antioxidant Activity of Chia (Salvia hispanica L.) Herb under Storage and Different Drying Conditions: A Comparison with Other Species of Sage. Molecules, 2022, 27, 1569.	3.8	9
20	Assessment of Polyphenols, Beta-Carotene, and Vitamin C Intake with Daily Diets by Primary School Children. Ecology of Food and Nutrition, 2013, 52, 21-33.	1.6	8
21	The Influence of Packaging Type and Time of Frozen Storage on Antioxidative Properties of Brussels Sprouts. Journal of Food Processing and Preservation, 2014, 38, 1089-1096.	2.0	8
22	An addition of sourdough and whey proteins affects the nutritional quality of wholemeal wheat bread. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 43-54.	0.3	8
23	The effects of peeling and cooking on the mineral content and antioxidant properties in carrots enriched with potassium iodate and/or selenite (Se ^{IV}) and selenite (Se ^{VI}). International Journal of Food Sciences and Nutrition, 2016, 67, 919-928.	2.8	6
24	Intake of Vitamin C,\hat{l}^2 -Carotene, and Polyphenolic Compounds by Children and Adolescents from Orphanages. Journal of the American College of Nutrition, 2016, 35, 75-85.	1.8	6
25	Comparative Assessment of the Basic Chemical Composition and Antioxidant Activity of Stevia rebaudiana Bertoni Dried Leaves, Grown in Poland, Paraguay and Brazil—Preliminary Results. Applied Sciences (Switzerland), 2021, 11, 3634.	2.5	5
26	Basic Chemical Composition and Concentration of Selected Bioactive Compounds in Leaves of Black, Red and White Currant. Applied Sciences (Switzerland), 2021, 11, 7638.	2.5	5
27	Anthropometric assessment of the nutritional status of children and adolescents residing in selected Polish orphanages based on their energy intake and physical activity level. Roczniki Panstwowego Zakladu Higieny, 2015, 66, 77-83.	0.7	3
28	Benefits of Anthocyanin-Rich Black Rice Fraction and Wood Sterols to Control Plasma and Tissue Lipid Concentrations in Wistar Kyoto Rats Fed an Atherogenic Diet. Molecules, 2020, 25, 5363.	3.8	2
29	Chemical analysis of minerals content in daily diets of children and adolescents grown up in Krakow orphanages. Roczniki Panstwowego Zakladu Higieny, 2015, 66, 129-36.	0.7	2