

# Hubert Antolak

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8939279/publications.pdf>

Version: 2024-02-01

32  
papers

2,176  
citations

361296

20  
h-index

454834

30  
g-index

32  
all docs

32  
docs citations

32  
times ranked

3300  
citing authors

#	ARTICLE	IF	CITATIONS
1	The Therapeutic Potential of Apigenin. International Journal of Molecular Sciences, 2019, 20, 1305.	1.8	639
2	Advances in Chemical and Biological Methods to Identify Microorganismsâ€”From Past to Present. Microorganisms, 2019, 7, 130.	1.6	246
3	Urtica spp.: Ordinary Plants with Extraordinary Properties. Molecules, 2018, 23, 1664.	1.7	134
4	Aloe Genus Plants: From Farm to Food Applications and Phytopharmacotherapy. International Journal of Molecular Sciences, 2018, 19, 2843.	1.8	114
5	Plants of Genus Mentha: From Farm to Food Factory. Plants, 2018, 7, 70.	1.6	107
6	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. Molecules, 2019, 24, 1854.	1.7	106
7	Butanol Synthesis Routes for Biofuel Production: Trends and Perspectives. Materials, 2019, 12, 350.	1.3	91
8	Nepeta species: From farm to food applications and phytotherapy. Trends in Food Science and Technology, 2018, 80, 104-122.	7.8	83
9	Kombucha Teaâ€”A Double Power of Bioactive Compounds from Tea and Symbiotic Culture of Bacteria and Yeasts (SCOBY). Antioxidants, 2021, 10, 1541.	2.2	70
10	Tagetes spp. Essential Oils and Other Extracts: Chemical Characterization and Biological Activity. Molecules, 2018, 23, 2847.	1.7	66
11	Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. Biomolecules, 2019, 9, 337.	1.8	64
12	Cucurbita Plants: From Farm to Industry. Applied Sciences (Switzerland), 2019, 9, 3387.	1.3	60
13	Plants of the genus Vitis: Phenolic compounds, anticancer properties and clinical relevance. Trends in Food Science and Technology, 2019, 91, 362-379.	7.8	56
14	The effect on bioactive components and characteristics of chocolate by functionalization with raw cocoa beans. Food Research International, 2018, 113, 234-244.	2.9	52
15	Biocontrol capability of local Metschnikowia sp. isolates. Antonie Van Leeuwenhoek, 2019, 112, 1425-1445.	0.7	41
16	Phenolic Compounds Contained in Little-known Wild Fruits as Antiadhesive Agents Against the Beverage-Spoiling Bacteria Asaia spp.. Molecules, 2017, 22, 1256.	1.7	38
17	<i>Malva</i> species: Insights on its chemical composition towards pharmacological applications. Phytotherapy Research, 2020, 34, 546-567.	2.8	33
18	Disposable Food Packaging and Serving Materialsâ€”Trends and Biodegradability. Polymers, 2021, 13, 3606.	2.0	31

#	ARTICLE	IF	CITATIONS
19	Concept for Recycling Waste Biomass from the Sugar Industry for Chemical and Biotechnological Purposes. <i>Molecules</i> , 2017, 22, 1544.	1.7	24
20	Antibacterial and Antiadhesive Activities of Extracts from Edible Plants against Soft Drink Spoilage by <i>Asaia</i> spp.. <i>Journal of Food Protection</i> , 2017, 80, 25-34.	0.8	22
21	Consortia formed by yeasts and acetic acid bacteria <i>Asaia</i> spp. in soft drinks. <i>Antonie Van Leeuwenhoek</i> , 2018, 111, 373-383.	0.7	18
22	Black Currant ( <i>Ribes nigrum</i> L.) and Bilberry ( <i>Vaccinium myrtillus</i> L.) Fruit Juices Inhibit Adhesion of <i>Asaia</i> spp.. <i>BioMed Research International</i> , 2016, 2016, 1-14.	0.9	13
23	Attachment of <i>Asaia bogorensis</i> Originating in Fruit-Flavored Water to Packaging Materials. <i>BioMed Research International</i> , 2014, 2014, 1-6.	0.9	10
24	Adhesion of <i>Asaia bogorensis</i> to Glass and Polystyrene in the Presence of Cranberry Juice. <i>Journal of Food Protection</i> , 2015, 78, 1186-1190.	0.8	10
25	Quillaja saponaria Saponins with Potential to Enhance the Effectiveness of Disinfection Processes in the Beverage Industry. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 368.	1.3	10
26	Volatile compounds associated with growth of <i>Asaia bogorensis</i> and <i>Asaia lannensis</i> -unusual spoilage bacteria of functional beverages. <i>Food Research International</i> , 2019, 121, 379-386.	2.9	9
27	Food Preservatives from Plants. , 0, , .		7
28	Activity of <i>Mentha piperita</i> L. Ethanol Extract against Acetic Acid Bacteria <i>Asaia</i> spp.. <i>Foods</i> , 2018, 7, 171.	1.9	7
29	Identification of Carotenoids and Isoprenoid Quinones from <i>Asaia lannensis</i> and <i>Asaia bogorensis</i> . <i>Molecules</i> , 2017, 22, 1608.	1.7	5
30	Izolacja i identyfikacja szczepów bakterii kwasu octowego o potencjalnych właściwościach prozdrowotnych. <i>Żywność</i> , 2019, 120, 183-195.	0.2	4
31	Exploring Use of the <i>Metschnikowia pulcherrima</i> Clade to Improve Properties of Fruit Wines. <i>Fermentation</i> , 2022, 8, 247.	1.4	4
32	Biofilms in Beverage Industry. , 0, , .		2