

Hubert Antolak

List of Publications by Year in descending order

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32
papers

2,176
citations

361045

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docs citations

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times ranked

3300
citing authors

#	ARTICLE	IF	CITATIONS
1	Exploring Use of the <i>Metschnikowia pulcherrima</i> Clade to Improve Properties of Fruit Wines. <i>Fermentation</i> , 2022, 8, 247.	1.4	4
2	Kombucha Tea—A Double Power of Bioactive Compounds from Tea and Symbiotic Culture of Bacteria and Yeasts (SCOBY). <i>Antioxidants</i> , 2021, 10, 1541.	2.2	70
3	Disposable Food Packaging and Serving Materials—Trends and Biodegradability. <i>Polymers</i> , 2021, 13, 3606.	2.0	31
4	<i>Malva</i> species: Insights on its chemical composition towards pharmacological applications. <i>Phytotherapy Research</i> , 2020, 34, 546-567.	2.8	33
5	Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. <i>Biomolecules</i> , 2019, 9, 337.	1.8	64
6	Plants of the genus <i>Vitis</i> : Phenolic compounds, anticancer properties and clinical relevance. <i>Trends in Food Science and Technology</i> , 2019, 91, 362-379.	7.8	56
7	Cucurbita Plants: From Farm to Industry. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 3387.	1.3	60
8	Butanol Synthesis Routes for Biofuel Production: Trends and Perspectives. <i>Materials</i> , 2019, 12, 350.	1.3	91
9	Biocontrol capability of local <i>Metschnikowia</i> sp. isolates. <i>Antonie Van Leeuwenhoek</i> , 2019, 112, 1425-1445.	0.7	41
10	Advances in Chemical and Biological Methods to Identify Microorganisms—From Past to Present. <i>Microorganisms</i> , 2019, 7, 130.	1.6	246
11	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. <i>Molecules</i> , 2019, 24, 1854.	1.7	106
12	The Therapeutic Potential of Apigenin. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1305.	1.8	639
13	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
14	Izolacja i identyfikacja szczepów bakterii kwasu octowego o potencjalnych właściwościach prozdrowotnych. <i>Żywność</i> , 2019, 120, 183-195.	0.2	4
15	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
16	Aloe Genus Plants: From Farm to Food Applications and Phytopharmacotherapy. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2843.	1.8	114
17	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
18	<i>Tagetes</i> spp. Essential Oils and Other Extracts: Chemical Characterization and Biological Activity. <i>Molecules</i> , 2018, 23, 2847.	1.7	66

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19	Plants of Genus <i>Mentha</i> : From Farm to Food Factory. <i>Plants</i> , 2018, 7, 70.	1.6	107
20	<i>Nepeta</i> species: From farm to food applications and phytotherapy. <i>Trends in Food Science and Technology</i> , 2018, 80, 104-122.	7.8	83
21	<i>Quillaja saponaria</i> 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
22	The effect on bioactive components and characteristics of chocolate by functionalization with raw cocoa beans. <i>Food Research International</i> , 2018, 113, 234-244.	2.9	52
23	<i>Urtica</i> spp.: Ordinary Plants with Extraordinary Properties. <i>Molecules</i> , 2018, 23, 1664.	1.7	134
24	Phenolic Compounds Contained in Little-known Wild Fruits as Antiadhesive Agents Against the Beverage-Spoiling Bacteria <i>Asaia</i> spp.. <i>Molecules</i> , 2017, 22, 1256.	1.7	38
25	Concept for Recycling Waste Biomass from the Sugar Industry for Chemical and Biotechnological Purposes. <i>Molecules</i> , 2017, 22, 1544.	1.7	24
26	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
27	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
28	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
29	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
30	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
31	Biofilms in Beverage Industry. , 0, , .		2
32	Food Preservatives from Plants. , 0, , .		7