

Magdalena Buniowska

List of Publications by Year in descending order

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16
papers

762
citations

1307594

7
h-index

1058476

14
g-index

18
all docs

18
docs citations

18
times ranked

1374
citing authors

#	ARTICLE	IF	CITATIONS
1	Analytical Methods for Determining Bioavailability and Bioaccessibility of Bioactive Compounds from Fruits and Vegetables: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 155-171.	11.7	488
2	Bioaccessibility of bioactive compounds after non-thermal processing of an exotic fruit juice blend sweetened with <i>Stevia rebaudiana</i> . <i>Food Chemistry</i> , 2017, 221, 1834-1842.	8.2	78
3	Effect of <i>Stevia rebaudiana</i> addition on bioaccessibility of bioactive compounds and antioxidant activity of beverages based on exotic fruits mixed with oat following simulated human digestion. <i>Food Chemistry</i> , 2015, 184, 122-130.	8.2	67
4	Physical and sensory characteristics and probiotic survival in ice cream sweetened with various polyols. <i>International Journal of Dairy Technology</i> , 2019, 72, 456-465.	2.8	41
5	Changes of Antioxidant Compounds in a Fruit Juice- <i>Stevia rebaudiana</i> Blend Processed by Pulsed Electric Technologies and Ultrasound. <i>Food and Bioprocess Technology</i> , 2016, 9, 1159-1168.	4.7	28
6	The Bioaccessibility of Antioxidants in Black Currant Puree after High Hydrostatic Pressure Treatment. <i>Molecules</i> , 2020, 25, 3544.	3.8	13
7	Probiotic Sheep Milk Ice Cream with Inulin and Apple Fiber. <i>Foods</i> , 2021, 10, 678.	4.3	9
8	Liberation and Micellarization of Carotenoids from Different Smoothies after Thermal and Ultrasound Treatments. <i>Foods</i> , 2019, 8, 492.	4.3	7
9	Bioaccessibility of Antioxidants in Blackcurrant Juice after Treatment Using Supercritical Carbon Dioxide. <i>Molecules</i> , 2022, 27, 1036.	3.8	7
10	Use of Calcium Amino Acid Chelate in the Production of Acid-Curd Goat Cheese. <i>Foods</i> , 2020, 9, 994.	4.3	6
11	Steviol glycosides and bioactive compounds of a beverage with exotic fruits and <i>Stevia rebaudiana</i> Bert. as affected by thermal treatment. <i>International Journal of Food Properties</i> , 2020, 23, 255-268.	3.0	5
12	Impact of HPP on the bioaccessibility/bioavailability of nutrients and bioactive compounds as a key factor in the development of food processing. , 2020, , 87-109.		3
13	Wpływ dodatku suszu z wytrawionych jabłkowych na właściwości fizykochemiczne i sensoryczne jogurtów. <i>Żywność</i> , 2018, 115, 71-80.	0.1	3
14	The Use of Olkuska Sheep Milk for the Production of Symbiotic Dairy Ice Cream. <i>Animals</i> , 2022, 12, 70.	2.3	3
15	Dynamika fermentacji serwatki niskolaktazowej przez <i>Saccharomyces bayanus</i> (Bayanus G995) oraz jako napojów serwatkowych. <i>Żywność</i> , 2017, 112, 109-120.	0.1	1
16	Zastosowanie koncentratu i izolatu białek serwatkowych do produkcji mleka fermentowanego przez <i>Bifidobacterium animalis</i> ssp. <i>lactis</i> Bb-12. <i>Żywność</i> , 2019, 121, 77-88.	0.1	0