

# Magdalena Buniowska

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8998020/publications.pdf>

Version: 2024-02-01

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  | Bioaccessibility of Antioxidants in Blackcurrant Juice after Treatment Using Supercritical Carbon Dioxide. <i>Molecules</i> , 2022, 27, 1036.   | 3.8  | 7         |
| 2  | The Use of Olkuska Sheep Milk for the Production of Symbiotic Dairy Ice Cream. <i>Animals</i> , 2022, 12, 70.   | 2.3  | 3         |
| 3  | Probiotic Sheep Milk Ice Cream with Inulin and Apple Fiber. <i>Foods</i> , 2021, 10, 678.   | 4.3  | 9         |
| 4  | Use of Calcium Amino Acid Chelate in the Production of Acid-Curd Goat Cheese. <i>Foods</i> , 2020, 9, 994.  | 4.3  | 6         |
| 5  | The Bioaccessibility of Antioxidants in Black Currant Puree after High Hydrostatic Pressure Treatment. <i>Molecules</i> , 2020, 25, 3544.   | 3.8  | 13        |
| 6  | 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         |
| 7  | 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         |
| 8  | Liberation and Micellarization of Carotenoids from Different Smoothies after Thermal and Ultrasound Treatments. <i>Foods</i> , 2019, 8, 492.  | 4.3  | 7         |
| 9  | 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        |
| 10 | 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         |
| 11 | Wpływ dodatku suszu z wytrącającymi jabłkowymi na właściwości fizykochemiczne i sensoryczne jogurtów. <i>Żywność</i> , 2018, 115, 71-80.  | 0.1  | 3         |
| 12 | 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        |
| 13 | 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         |
| 14 | 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        |
| 15 | 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        |
| 16 | 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       |