

# Agata Krakowska

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

19  
papers

152  
citations

8  
h-index

11  
g-index

25  
ext. papers

226  
ext. citations

3.8  
avg, IF

2.84  
L-index

#	Paper	IF	Citations
19	Agaricus bisporus and its in vitro culture as a source of indole compounds released into artificial digestive juices. <i>Food Chemistry</i> , <b>2016</b> , 199, 509-15	8.5	20
18	Antidepressant-like activity of hyperforin and changes in BDNF and zinc levels in mice exposed to chronic unpredictable mild stress. <i>Behavioural Brain Research</i> , <b>2019</b> , 372, 112045	3.4	18
17	Selected edible medicinal mushrooms from Pleurotus genus as an answer for human civilization diseases. <i>Food Chemistry</i> , <b>2020</b> , 327, 127084	8.5	18
16	In vitro cultures and fruiting bodies of culinary-medicinal Agaricus bisporus (white button mushroom) as a source of selected biologically-active elements. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 7337-7344	3.3	14
15	Lentinula edodes as a Source of Bioelements Released into Artificial Digestive Juices and Potential Anti-inflammatory Material. <i>Biological Trace Element Research</i> , <b>2020</b> , 194, 603-613	4.5	14
14	Kinetics of extracted bioactive components from mushrooms in artificial digestive juices. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 1796-1817	3	13
13	Study of physiologically active components in different parts of fruiting bodies of varieties of Agaricus bisporus (white mushroom). <i>European Food Research and Technology</i> , <b>2017</b> , 243, 2135-2145	3.4	12
12	Study of biological activity of Tricholoma equestre fruiting bodies and their safety for human. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 2255-2264	3.4	8
11	Optimization of the Liquid Culture Medium Composition to Obtain the Mycelium of Agaricus bisporus Rich in Essential Minerals. <i>Biological Trace Element Research</i> , <b>2016</b> , 173, 231-40	4.5	7
10	Assessing the Bioavailability of Zinc and Indole Compounds from Mycelial Cultures of the Bay Mushroom <i>Imleria badia</i> (Agaricomycetes) Using In Vitro Models. <i>International Journal of Medicinal Mushrooms</i> , <b>2019</b> , 21, 343-352	1.3	6
9	Determining the amount of potentially bioavailable phenolic compounds and bioelements in edible mushroom mycelia of Agaricus bisporus, Cantharellus cibarius, and Lentinula edodes. <i>Food Chemistry</i> , <b>2021</b> , 352, 129456	8.5	6
8	Bioaccessibility of phenolic compounds, lutein, and bioelements of preparations containing in artificial digestive juices. <i>Journal of Applied Phycology</i> , <b>2018</b> , 30, 1629-1640	3.2	5
7	spp. Mycelia Enriched in Magnesium and Zinc Salts as a Potential Functional Food. <i>Molecules</i> , <b>2020</b> , 26,	4.8	4
6	Imipramine Influences Body Distribution of Supplemental Zinc Which May Enhance Antidepressant Action. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	3
5	Trace metal analyses in honey samples from selected countries. A potential use in bio-monitoring. <i>International Journal of Environmental Analytical Chemistry</i> , <b>2015</b> , 1-12	1.8	2
4	Supplementation with Magnesium Salts-A Strategy to Increase Nutraceutical Value of Fruiting Bodies. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
3	Fortified Mycelium of <i>Fomitopsis officinalis</i> (Agaricomycetes) as a Source of Biologically Active Substances Effective in the Prevention of Civilization Diseases. <i>International Journal of Medicinal Mushrooms</i> , <b>2021</b> , 23, 29-44	1.3	1

- 2 Bioactive compounds from *Lactarius deterrimus* interfere with the invasive potential of gastric cancer cells. *Acta Biochimica Polonica*, **2021**, 68, 505-513 2
- 1 Effect of conservation methods on the bioaccessibility of bioelements from in vitro-digested edible mushrooms. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3481-3488 43