

Magdalena Polak-Berecka

List of Publications by Year in descending order

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34
papers

802
citations

516561

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501076

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all docs

34
docs citations

34
times ranked

1245
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of cell surface components on adhesion ability of <i>Lactobacillus rhamnosus</i> . <i>Antonie Van Leeuwenhoek</i> , 2014, 106, 751-762.	0.7	103
2	The first report of the physicochemical structure of chitin isolated from <i>Hermetia illucens</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 92, 316-320.	3.6	97
3	Physicochemical characterization of exopolysaccharides produced by <i>Lactobacillus rhamnosus</i> on various carbon sources. <i>Carbohydrate Polymers</i> , 2015, 117, 501-509.	5.1	67
4	Utilization of brewery wastes in food industry. <i>PeerJ</i> , 2020, 8, e9427.	0.9	66
5	The State of Research on Antimicrobial Activity of Cold Plasma. <i>Polish Journal of Microbiology</i> , 2019, 68, 153-164.	0.6	52
6	Bifidogenic and Antioxidant Activity of Exopolysaccharides Produced by <i>Lactobacillus rhamnosus</i> E/N Cultivated on Different Carbon Sources. <i>Polish Journal of Microbiology</i> , 2013, 62, 181-188.	0.6	48
7	Isolation and characterization of a new fructophilic <i>Lactobacillus plantarum</i> FPL strain from honeydew. <i>Annals of Microbiology</i> , 2018, 68, 459-470.	1.1	34
8	The effect of moonlighting proteins on the adhesion and aggregation ability of <i>Lactobacillus helveticus</i> . <i>Anaerobe</i> , 2014, 30, 161-168.	1.0	31
9	Biosorption of Al ⁺³ and Cd ⁺² by an Exopolysaccharide from <i>Lactobacillus rhamnosus</i> . <i>Journal of Food Science</i> , 2014, 79, T2404-8.	1.5	30
10	Variability of S-layer proteins in <i>Lactobacillus helveticus</i> strains. <i>Anaerobe</i> , 2014, 25, 53-60.	1.0	28
11	PURIFICATION AND CHARACTERIZATION OF PULLULANASE FROM <i>Lactococcus lactis</i> . <i>Preparative Biochemistry and Biotechnology</i> , 2011, 41, 252-261.	1.0	24
12	Evolution of the anticholinesterase, antioxidant, and anti-inflammatory activity of <i>Epilobium angustifolium</i> L. infusion during in vitro digestion. <i>Journal of Functional Foods</i> , 2021, 85, 104645.	1.6	21
13	Composition of lactic acid bacteria during spontaneous curly kale (<i>Brassica oleracea</i> var. <i>sabellica</i>) fermentation. <i>Microbiological Research</i> , 2018, 206, 121-130.	2.5	20
14	Study on Biological Activity of Bread Enriched with Natural Polyphenols in Terms of Growth Inhibition of Tumor Intestine Cells. <i>Journal of Medicinal Food</i> , 2020, 23, 181-190.	0.8	20
15	Fermented curly kale as a new source of gentisic and salicylic acids with antitumor potential. <i>Journal of Functional Foods</i> , 2020, 67, 103866.	1.6	20
16	The role of ferulic acid esterase in the growth of <i>Lactobacillus helveticus</i> in the presence of phenolic acids and their derivatives. <i>European Food Research and Technology</i> , 2014, 238, 299-306.	1.6	19
17	New Insight into Bacterial Interaction with the Matrix of Plant-Based Fermented Foods. <i>Foods</i> , 2021, 10, 1603.	1.9	17
18	Bifidogenic and antioxidant activity of exopolysaccharides produced by <i>Lactobacillus rhamnosus</i> E/N cultivated on different carbon sources. <i>Polish Journal of Microbiology</i> , 2013, 62, 181-8.	0.6	11

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19	The Plackett-Burman design in optimization of media components for biomass production of <i>Lactobacillus rhamnosus</i> OXY. <i>Acta Biologica Hungarica</i> , 2010, 61, 344-355.	0.7	10
20	Application of response surface methodology to enhancement of biomass production by <i>Lactobacillus rhamnosus</i> E/N. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1485-1494.	0.8	10
21	Studies on the removal of Cd ions by gastrointestinal lactobacilli. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 3415-3425.	1.7	10
22	Morphological and physiological changes in <i>Lentilactobacillus hilgardii</i> cells after cold plasma treatment. <i>Scientific Reports</i> , 2020, 10, 18882.	1.6	10
23	Starter culture for curly kale juice fermentation selected using principal component analysis. <i>Food Bioscience</i> , 2020, 35, 100602.	2.0	9
24	A New Protein of Î±-Amylase Activity from <i>Lactococcus lactis</i> . <i>Journal of Microbiology and Biotechnology</i> , 2010, 20, 1307-1313.	0.9	9
25	The impact of cold plasma on the phenolic composition and biogenic amine content of red wine. <i>Food Chemistry</i> , 2022, 381, 132257.	4.2	8
26	Biological Activity of an <i>Epilobium angustifolium</i> L. (Fireweed) Infusion after In Vitro Digestion. <i>Molecules</i> , 2022, 27, 1006.	1.7	8
27	Genetic mechanisms of variation in erythromycin resistance in <i>Lactobacillus rhamnosus</i> strains. <i>Journal of Antibiotics</i> , 2012, 65, 583-586.	1.0	7
28	Optimization of medium composition for enhancing growth of <i>Lactobacillus rhamnosus</i> PEN using response surface methodology. <i>Polish Journal of Microbiology</i> , 2010, 59, 113-8.	0.6	6
29	Application of response surface methodology to enhancement of biomass production by <i>Lactobacillus rhamnosus</i> E/N. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1485-94.	0.8	3
30	Possibility of Using Fermented Curly Kale Juice to Manufacture Feta-Type Cheese. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4020.	1.3	2
31	Genome and Pangenome Analysis of <i>Lactobacillus hilgardii</i> FLUBâ€”A New Strain Isolated from Mead. <i>International Journal of Molecular Sciences</i> , 2021, 22, 3780.	1.8	2
32	Innovative Technologies in Sustainable Food Production: Cold Plasma Processing. , 2021, , 165-177.		0
33	Plantarycyny â€” biosynteza, mechanizm dziaÅ„ania i potencjaÅ„, w zapewnianiu bezpieczeÅ„stwa Å½ywnoÅ„ci. <i>Å½ywnoÅ„c</i> , 2020, 123, 38-49.	0.2	0
34	Potential Biological Activities of Peptides Generated during Casein Proteolysis by Curly Kale (<i>Brassica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.9	0