Magdalena Polak-Berecka

List of Publications by Year
in descending order

34 papers	802 citations	516215 16 h-index	500791 28 g-index
34 all docs	34 docs citations	34 times ranked	1245 citing authors

#	Article	IF	Citations
1	The impact of cold plasma on the phenolic composition and biogenic amine content of red wine. Food Chemistry, 2022, 381, 132257.	4.2	8
2	Biological Activity of an Epilobium angustifolium L. (Fireweed) Infusion after In Vitro Digestion. Molecules, 2022, 27, 1006.	1.7	8
3	Innovative Technologies in Sustainable Food Production: Cold Plasma Processing. , 2021, , 165-177.		0
4	Genome and Pangenome Analysis of Lactobacillus hilgardii FLUBâ€"A New Strain Isolated from Mead. International Journal of Molecular Sciences, 2021, 22, 3780.	1.8	2
5	New Insight into Bacterial Interaction with the Matrix of Plant-Based Fermented Foods. Foods, 2021, 10, 1603.	1.9	17
6	Evolution of the anticholinesterase, antioxidant, and anti-inflammatory activity of Epilobium angustifolium L. infusion during in vitro digestion. Journal of Functional Foods, 2021, 85, 104645.	1.6	21
7	Potential Biological Activities of Peptides Generated during Casein Proteolysis by Curly Kale (Brassica) Tj ETQq1 1 0.784314 rgBT /Overlo	1.9	0
8	Study on Biological Activity of Bread Enriched with Natural Polyphenols in Terms of Growth Inhibition of Tumor Intestine Cells. Journal of Medicinal Food, 2020, 23, 181-190.	0.8	20
9	Morphological and physiological changes in Lentilactobacillus hilgardii cells after cold plasma treatment. Scientific Reports, 2020, 10, 18882.	1.6	10
10	Possibility of Using Fermented Curly Kale Juice to Manufacture Feta-Type Cheese. Applied Sciences (Switzerland), 2020, 10, 4020.	1.3	2
11	Fermented curly kale as a new source of gentisic and salicylic acids with antitumor potential. Journal of Functional Foods, 2020, 67, 103866.	1.6	20
12	Starter culture for curly kale juice fermentation selected using principal component analysis. Food Bioscience, 2020, 35, 100602.	2.0	9
13	Utilization of brewery wastes in food industry. PeerJ, 2020, 8, e9427.	0.9	66
14	Plantarycyny â€" biosynteza, mechanizm dziaÅ‚ania i potencjaÅ‚ w zapewnianiu bezpieczeÅ„stwa Å¼ywnoÅ›ci. Å»ywnoÅ›Ä‡, 2020, 123, 38-49.	0.2	0
15	The State of Research on Antimicrobial Activity of Cold Plasma. Polish Journal of Microbiology, 2019, 68, 153-164.	0.6	52
16	Composition of lactic acid bacteria during spontaneous curly kale (Brassica oleracea var. sabellica) fermentation. Microbiological Research, 2018, 206, 121-130.	2.5	20
17	Isolation and characterization of a new fructophilic Lactobacillus plantarum FPL strain from honeydew. Annals of Microbiology, 2018, 68, 459-470.	1.1	34
18	Studies on the removal of Cd ions by gastrointestinal lactobacilli. Applied Microbiology and Biotechnology, 2017, 101, 3415-3425.	1.7	10

#	Article	IF	Citations
19	The first report of the physicochemical structure of chitin isolated from Hermetia illucens. International Journal of Biological Macromolecules, 2016, 92, 316-320.	3.6	97
20	Physicochemical characterization of exopolysaccharides produced by Lactobacillus rhamnosus on various carbon sources. Carbohydrate Polymers, 2015, 117, 501-509.	5.1	67
21	Biosorption of Al⁺³ and Cd⁺² by an Exopolysaccharide from <i>Lactobacillus rhamnosus</i>. Journal of Food Science, 2014, 79, T2404-8.	1.5	30
22	Variability of S-layer proteins in Lactobacillus helveticus strains. Anaerobe, 2014, 25, 53-60.	1.0	28
23	The role of ferulic acid esterase in the growth of Lactobacillus helveticus in the presence of phenolic acids and their derivatives. European Food Research and Technology, 2014, 238, 299-306.	1.6	19
24	The effect of moonlighting proteins on the adhesion and aggregation ability of Lactobacillus helveticus. Anaerobe, 2014, 30, 161-168.	1.0	31
25	The effect of cell surface components on adhesion ability of Lactobacillus rhamnosus. Antonie Van Leeuwenhoek, 2014, 106, 751-762.	0.7	103
26	Bifidogenic and Antioxidant Activity of Exopolysaccharides Produced by Lactobacillus rhamnosus E/N Cultivated on Different Carbon Sources. Polish Journal of Microbiology, 2013, 62, 181-188.	0.6	48
27	Bifidogenic and antioxidant activity of exopolysaccharides produced by Lactobacillus rhamnosus E/N cultivated on different carbon sources. Polish Journal of Microbiology, 2013, 62, 181-8.	0.6	11
28	Genetic mechanisms of variation in erythromycin resistance in Lactobacillus rhamnosus strains. Journal of Antibiotics, 2012, 65, 583-586.	1.0	7
29	PURIFICATION AND CHARACTERIZATION OF PULLULANASE FROM<i>Lactococcus lactis</i>. Preparative Biochemistry and Biotechnology, 2011, 41, 252-261.	1.0	24
30	Application of response surface methodology to enhancement of biomass production by Lactobacillus rhamnosus E/N. Brazilian Journal of Microbiology, 2011, 42, 1485-1494.	0.8	10
31	Application of response surface methodology to enhancement of biomass production by Lactobacillus rhamnosus E/N. Brazilian Journal of Microbiology, 2011, 42, 1485-94.	0.8	3
32	The Plackett-Burman design in optimization of media components for biomass production ofLactobacillus rhamnosusOXY. Acta Biologica Hungarica, 2010, 61, 344-355.	0.7	10
33	A New Protein of Î±-Amylase Activity from Lactococcus lactis. Journal of Microbiology and Biotechnology, 2010, 20, 1307-1313.	0.9	9
34	Optimization of medium composition for enhancing growth of Lactobacillus rhamnosus PEN using response surface methodology. Polish Journal of Microbiology, 2010, 59, 113-8.	0.6	6