Joanna Kapusta-Duch

List of Publications by Year
in descending order

32 papers	464 citations	687335 13 h-index	713444 21 g-index
32 all docs	32 docs citations	32 times ranked	690 citing authors

#	Article	IF	Citations
1	Directions of Changes in the Content of Selected Macro- and Micronutrients of Kale, Rutabaga, Green and Purple Cauliflower Due to Hydrothermal Treatment. Applied Sciences (Switzerland), 2021, 11, 3452.	2.5	6
2	Young Shoots of White and Red Headed Cabbages Like Novel Sources of Glucosinolates as Well as Antioxidative Substances. Antioxidants, 2021, 10, 1277.	5.1	9
3	Risk Assessment for Social Practices in Small Vegetable farms in Poland as a Tool for the Optimization of Quality Management Systems. Sustainability, 2019, 11, 3913.	3.2	19
4	Health-Promoting Properties of Fresh and Processed Purple Cauliflower. Sustainability, 2019, 11, 4008.	3.2	29
5	Furcellaran-Coated Microcapsules as Carriers of Cyprinus carpio Skin-Derived Antioxidant Hydrolysate: An In Vitro and In Vivo Study. Nutrients, 2019, 11, 2502.	4.1	18
6	Modeling the Dependency between Extreme Prices of Selected Agricultural Products on the Derivatives Market Using the Linkage Function. Sustainability, 2019, 11, 4144.	3.2	29
7	Impact of Integrated and Conventional Plant Production on Selected Soil Parameters in Carrot Production. Sustainability, 2019, 11, 5612.	3.2	35
8	Impact of Different Packaging Systems on Selected Antioxidant Properties of Frozen-Stored Broccoli. Ecological Chemistry and Engineering S, 2019, 26, 383-396.	1.5	1
9	Glycaemic index of wheat bread. Starch/Staerke, 2018, 70, 1700022.	2.1	20
10	WskaÅºnik strawnoÅ›ci oraz zawartoÅ›Ä‡ frakcji skrobi w popularnych produktach przekÄ…skowych bezglutenowych. Zeszyty Problemowe PostÄ™pÃ³w Nauk Rolniczych, 2018, , 13-19.	0.1	0
11	Nutritional properties of sugar-free wheat-flour cookies. Zeszyty Problemowe PostÄ™pÃ³w Nauk Rolniczych, 2018, , 21-28.	0.1	2
12	Effect of Package Type on Selected Parameters of Nutritional Quality of Chill-Stored White Sauerkraut. Polish Journal of Food and Nutrition Sciences, 2017, 67, 137-144.	1.7	7
13	The Effect of Package Type on Selected Parameters of Nutritional Quality of the Chilled Stored Red Sauerkraut. Journal of Food Processing and Preservation, 2017, 41, e13105.	2.0	4
14	The effect of preliminary processing and different methods of cooking on the iodine content and selected antioxidative properties of carrot (Daucus carota L.) biofortified with (potassium) iodine. Folia Horticulturae, 2017, 29, 11-24.	1.8	6
15	Impact of Different Packaging Systems on Selected Antioxidant Properties of Frozen-Stored Cauliflower (Brassica oleracea L. var. botrytis). Polish Journal of Food and Nutrition Sciences, 2017, 67, 211-217.	1.7	5
16	The Impact of Carrot Enriched in Iodine through Soil Fertilization on Iodine Concentration and Selected Biochemical Parameters in Wistar Rats. PLoS ONE, 2016, 11, e0152680.	2.5	18
17	Biofortification of Carrot (Daucus carota L.) with Iodine and Selenium in a Field Experiment. Frontiers in Plant Science, 2016, 7, 730.	3.6	50
18	The effects of peeling and cooking on the mineral content and antioxidant properties in carrots enriched with potassium iodate and/or selenite (Se^{IV}) and selenite (Se^{VI}). International Journal of Food Sciences and Nutrition, 2016, 67, 919-928.	2.8	6

#	Article	IF	Citations
19	Effect of Culinary Treatment on Changes in the Contents of Selected Nutrients and Non-Nutrients in Curly Kale (Brassica oleraceaVar.acephala). Journal of Food Processing and Preservation, 2016, 40, 1280-1288.	2.0	11
20	Nutritional properties of wholemeal wheatâ€flour bread with an addition of selected wild grown fruits. Starch/Staerke, 2016, 68, 675-682.	2.1	13
21	Effect of cooking on the contents of glucosinolates and their degradation products in selected Brassica vegetables. Journal of Functional Foods, 2016, 23, 412-422.	3.4	51
22	The quality of carrot (Daucus carota L.) cultivated in the field depending on iodine and selenium fertilization. Folia Horticulturae, 2016, 28, 151-164.	1.8	5
23	Transcriptome Profiling of Caco-2 Cancer Cell Line following Treatment with Extracts from Iodine-Biofortified Lettuce (Lactuca sativa L.). PLoS ONE, 2016, 11, e0147336.	2.5	14
24	Starch digestibility index and antioxidative properties of partially baked wheatâ€"flour bakery with an addition of dietary fibre. Starch/Staerke, 2015, 67, 913-919.	2.1	11
25	Effect of lettuce biofortified with iodine by soil fertilization on iodine concentration in various tissues and selected biochemical parameters in serum of Wistar rats. Journal of Functional Foods, 2015, 14, 479-486.	3.4	19
26	The influence of prolonged frozen storage of wheatâ€flour rolls on resistant starch development. Starch/Staerke, 2014, 66, 533-538.	2.1	7
27	The Influence of Packaging Type and Time of Frozen Storage on Antioxidative Properties of Brussels Sprouts. Journal of Food Processing and Preservation, 2014, 38, 1089-1096.	2.0	8
28	EFFECT OF BAKE-OFF TECHNOLOGY AND ADDED SOURDOUGH ON IN VITRO GLYCEMIC INDEX AND ON CONTENT OF TOTAL STARCH AND POLYPHENOLS IN WHEAT FLOUR ROLLS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, , .	0.1	1
29	The beneficial effects of Brassica vegetables on human health. Roczniki Panstwowego Zakladu Higieny, 2012, 63, 389-95.	0.7	47
30	Comparison of Calcium and Magnesium Contents in Cruciferous Vegetables Grown in Areas around Steelworks, on Organic Farms, and Those Available in Retail. Ecology of Food and Nutrition, 2011, 50, 155-167.	1.6	7
31	Comparison of Lead and Cadmium Contents in Cruciferous Vegetables Grown under Diversified Ecological Conditions: Cracow Region of Poland. Ecology of Food and Nutrition, 2011, 50, 137-154.	1.6	4
32	The Effect of Polyols and Intensive Sweeteners Blends on the Nutritional Properties and Starch Digestibility of Sugarâ€Free Cookies. Starch/Staerke, 0, , 2100180.	2.1	2