

Joanna Kapusta-Duch

List of Publications by Year in descending order

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32
papers

464
citations

777949

13
h-index

799663

21
g-index

32
all docs

32
docs citations

32
times ranked

742
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. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3452.	1.3	6
2	Young Shoots of White and Red Headed Cabbages Like Novel Sources of Glucosinolates as Well as Antioxidative Substances. <i>Antioxidants</i> , 2021, 10, 1277.	2.2	9
3	Risk Assessment for Social Practices in Small Vegetable farms in Poland as a Tool for the Optimization of Quality Management Systems. <i>Sustainability</i> , 2019, 11, 3913.	1.6	19
4	Health-Promoting Properties of Fresh and Processed Purple Cauliflower. <i>Sustainability</i> , 2019, 11, 4008.	1.6	29
5	Furcellaran-Coated Microcapsules as Carriers of <i>Cyprinus carpio</i> Skin-Derived Antioxidant Hydrolysate: An In Vitro and In Vivo Study. <i>Nutrients</i> , 2019, 11, 2502.	1.7	18
6	Modeling the Dependency between Extreme Prices of Selected Agricultural Products on the Derivatives Market Using the Linkage Function. <i>Sustainability</i> , 2019, 11, 4144.	1.6	29
7	Impact of Integrated and Conventional Plant Production on Selected Soil Parameters in Carrot Production. <i>Sustainability</i> , 2019, 11, 5612.	1.6	35
8	Impact of Different Packaging Systems on Selected Antioxidant Properties of Frozen-Stored Broccoli. <i>Ecological Chemistry and Engineering S</i> , 2019, 26, 383-396.	0.3	1
9	Glycaemic index of wheat bread. <i>Starch/Staerke</i> , 2018, 70, 1700022.	1.1	20
10	WskaÅnik strawnoÅci oraz zawartoÅÅ frakcji skrobi w popularnych produktach przekÅskowych bezglutenowych. <i>Zeszyty Problemowe PostÄpÅw Nauk Rolniczych</i> , 2018, , 13-19.	0.1	0
11	Nutritional properties of sugar-free wheat-flour cookies. <i>Zeszyty Problemowe PostÄpÅw Nauk Rolniczych</i> , 2018, , 21-28.	0.1	2
12	Effect of Package Type on Selected Parameters of Nutritional Quality of Chill-Stored White Sauerkraut. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 137-144.	0.6	7
13	The Effect of Package Type on Selected Parameters of Nutritional Quality of the Chilled Stored Red Sauerkraut. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13105.	0.9	4
14	The effect of preliminary processing and different methods of cooking on the iodine content and selected antioxidative properties of carrot (<i>Daucus carota</i> L.) biofortified with (potassium) iodine. <i>Folia Horticulturae</i> , 2017, 29, 11-24.	0.6	6
15	Impact of Different Packaging Systems on Selected Antioxidant Properties of Frozen-Stored Cauliflower (<i>Brassica oleracea</i> L. var. botrytis). <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 211-217.	0.6	5
16	The Impact of Carrot Enriched in Iodine through Soil Fertilization on Iodine Concentration and Selected Biochemical Parameters in Wistar Rats. <i>PLoS ONE</i> , 2016, 11, e0152680.	1.1	18
17	Biofortification of Carrot (<i>Daucus carota</i> L.) with Iodine and Selenium in a Field Experiment. <i>Frontiers in Plant Science</i> , 2016, 7, 730.	1.7	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}). <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 919-928.	1.3	6

#	ARTICLE	IF	CITATIONS
19	Effect of Culinary Treatment on Changes in the Contents of Selected Nutrients and Non-Nutrients in Curly Kale (<i>Brassica oleracea</i> Var. <i>acephala</i>). <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1280-1288.	0.9	11
20	Nutritional properties of wholemeal wheat flour bread with an addition of selected wild grown fruits. <i>Starch/Staerke</i> , 2016, 68, 675-682.	1.1	13
21	Effect of cooking on the contents of glucosinolates and their degradation products in selected Brassica vegetables. <i>Journal of Functional Foods</i> , 2016, 23, 412-422.	1.6	51
22	The quality of carrot (<i>Daucus carota</i> L.) cultivated in the field depending on iodine and selenium fertilization. <i>Folia Horticulturae</i> , 2016, 28, 151-164.	0.6	5
23	Transcriptome Profiling of Caco-2 Cancer Cell Line following Treatment with Extracts from Iodine-Biofortified Lettuce (<i>Lactuca sativa</i> L.). <i>PLoS ONE</i> , 2016, 11, e0147336.	1.1	14
24	Starch digestibility index and antioxidative properties of partially baked wheat flour bakery with an addition of dietary fibre. <i>Starch/Staerke</i> , 2015, 67, 913-919.	1.1	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. <i>Journal of Functional Foods</i> , 2015, 14, 479-486.	1.6	19
26	The influence of prolonged frozen storage of wheat flour rolls on resistant starch development. <i>Starch/Staerke</i> , 2014, 66, 533-538.	1.1	7
27	The Influence of Packaging Type and Time of Frozen Storage on Antioxidative Properties of Brussels Sprouts. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1089-1096.	0.9	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. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .	0.1	1
29	The beneficial effects of Brassica vegetables on human health. <i>Roczniki Panstwowego Zakladu Higieny</i> , 2012, 63, 389-95.	0.5	47
30	Comparison of Calcium and Magnesium Contents in Cruciferous Vegetables Grown in Areas around Steelworks, on Organic Farms, and Those Available in Retail. <i>Ecology of Food and Nutrition</i> , 2011, 50, 155-167.	0.8	7
31	Comparison of Lead and Cadmium Contents in Cruciferous Vegetables Grown under Diversified Ecological Conditions: Cracow Region of Poland. <i>Ecology of Food and Nutrition</i> , 2011, 50, 137-154.	0.8	4
32	The Effect of Polyols and Intensive Sweeteners Blends on the Nutritional Properties and Starch Digestibility of Sugar Free Cookies. <i>Starch/Staerke</i> , 0, , 2100180.	1.1	2