

MaÅ,gorzata Anna Majcher

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9208877/publications.pdf>

Version: 2024-02-01

58
papers

1,796
citations

279798

23
h-index

276875

41
g-index

59
all docs

59
docs citations

59
times ranked

2294
citing authors

#	ARTICLE	IF	CITATIONS
1	Headspace Solid-Phase Microextraction Use for the Characterization of Volatile Compounds in Vegetable Oils of Different Sensory Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2360-2367.	5.2	193
2	Microextraction techniques in the analysis of food flavor compounds: A review. <i>Analytica Chimica Acta</i> , 2012, 738, 13-26.	5.4	173
3	Volatile compounds in meat and meat products. <i>Food Science and Technology</i> , 2017, 37, 1-7.	1.7	115
4	Inhibition of quorum sensing-related biofilm of <i>Pseudomonas fluorescens</i> KM121 by <i>Thymus vulgare</i> essential oil and its major bioactive compounds. <i>International Biodeterioration and Biodegradation</i> , 2016, 114, 252-259.	3.9	96
5	Comparison of suitability of SPME, SAFE and SDE methods for isolation of flavor compounds from extruded potato snacks. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 606-612.	3.9	95
6	Flavoromics approach in monitoring changes in volatile compounds of virgin rapeseed oil caused by seed roasting. <i>Journal of Chromatography A</i> , 2016, 1428, 292-304.	3.7	84
7	Characterization of aroma compounds in Portuguese extra virgin olive oils from Galega Vulgar and Cobrança cultivars using GC-MS and GC-MS/MS. <i>Food Research International</i> , 2013, 54, 1979-1986.	6.2	59
8	Determination of compounds responsible for tempeh aroma. <i>Food Chemistry</i> , 2013, 141, 459-465.	8.2	56
9	Identification of Aroma Active Compounds of Cereal Coffee Brew and Its Roasted Ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2648-2654.	5.2	55
10	Formation of volatile compounds in kefir made of goat and sheep milk with high polyunsaturated fatty acid content. <i>Journal of Dairy Science</i> , 2015, 98, 6692-6705.	3.4	50
11	Determination of Geosmin, 2-Methylisoborneol, and a Musty-Earthy Odor in Wheat Grain by SPME-GC-MS, Profiling Volatiles, and Sensory Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7079-7085.	5.2	42
12	SPME-MS-Based Electronic Nose as a Tool for Determination of Authenticity of PDO Cheese, Oscypek. <i>Food Analytical Methods</i> , 2015, 8, 2211-2217.	2.6	39
13	Key Aroma Compounds in Smoked Cooked Loin. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3683-3690.	5.2	39
14	Changes in volatile, sensory and microbial profiles during preparation of smoked ewe cheese. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1416-1423.	3.5	34
15	Effects of Different Techniques of Malolactic Fermentation Induction on Diacetyl Metabolism and Biosynthesis of Selected Aromatic Esters in Cool-Climate Grape Wines. <i>Molecules</i> , 2018, 23, 2549.	3.8	32
16	Key odorants in peated malt whisky and its differentiation from other whisky types using profiling of flavor and volatile compounds. <i>LWT - Food Science and Technology</i> , 2019, 107, 56-63.	5.2	32
17	A current opinion on the antimicrobial importance of popular pepper essential oil and its application in food industry. <i>Journal of Essential Oil Research</i> , 2019, 31, 1-18.	2.7	32
18	Effect of Genotype, Environment and Their Interaction on Quality Parameters of Wheat Breeding Lines of Diverse Grain Hardness. <i>Plant Production Science</i> , 2012, 15, 192-203.	2.0	31

#	ARTICLE	IF	CITATIONS
19	Identification of Potent Odorants Formed during the Preparation of Extruded Potato Snacks. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6432-6437.	5.2	30
20	Effect of Cysteine and Cystine Addition on Sensory Profile and Potent Odorants of Extruded Potato Snacks. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5754-5760.	5.2	28
21	Key Odorants of Oscypek, a Traditional Polish Ewe's Milk Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4932-4937.	5.2	28
22	Volatile compounds responsible for aroma of Jutrzenka liqueur wine. <i>Journal of Chromatography A</i> , 2011, 1218, 7566-7573.	3.7	26
23	Tarragon essential oil as a source of bioactive compounds with anti-quorum sensing and anti-proteolytic activity against <i>Pseudomonas</i> spp. isolated from fish "in vitro, in silico and in situ" approaches. <i>International Journal of Food Microbiology</i> , 2020, 331, 108732.	4.7	25
24	Î²-Caryophyllene-rich pepper essential oils suppress spoilage activity of <i>Pseudomonas fluorescens</i> KM06 in fresh-cut lettuce. <i>LWT - Food Science and Technology</i> , 2017, 83, 118-126.	5.2	23
25	The Relationship Between Grain Hardness, Dough Mixing Parameters and Bread-Making Quality in Winter Wheat. <i>International Journal of Molecular Sciences</i> , 2012, 13, 4186-4201.	4.1	22
26	Key Odorants of Lazur, a Polish Mold-Ripened Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2443-2448.	5.2	22
27	Oxidative and microbiological stability of raw ground pork during chilled storage as affected by Plant extracts. <i>International Journal of Food Properties</i> , 2019, 22, 111-129.	3.0	22
28	Comparison of Three Extraction Techniques for the Determination of Volatile Flavor Components in Broccoli. <i>Foods</i> , 2020, 9, 398.	4.3	22
29	Different headspace solid phase microextraction "Gas chromatography/mass spectrometry" approaches to haloanisoles analysis in wine. <i>Journal of Chromatography A</i> , 2013, 1313, 185-193.	3.7	21
30	Green pepper essential oil as a biopreservative agent for fish-based products: Antimicrobial and antivirulence activities against <i>Pseudomonas aeruginosa</i> KM01. <i>LWT - Food Science and Technology</i> , 2019, 108, 6-13.	5.2	21
31	Identification of key odorants of fried cottage cheese and contribution of <i>Galactomyces geotrichum</i> MK017 to the formation of 2-phenylethanol and related rose-like aroma compounds. <i>International Dairy Journal</i> , 2014, 39, 324-329.	3.0	20
32	Key Aroma Compounds in Roasted White KoÅda Goose. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5986-5996.	5.2	19
33	A Chemometric Approach to Oxidative Stability and Physicochemical Quality of Raw Ground Chicken Meat Affected by Black Seed and Other Spice Extracts. <i>Antioxidants</i> , 2020, 9, 903.	5.1	18
34	Acrylamide formation in low-fat potato snacks and its correlation with colour development. <i>Food Additives and Contaminants</i> , 2007, 24, 337-342.	2.0	17
35	Identification of Odor Active Compounds in <i>Physalis peruviana</i> L.. <i>Molecules</i> , 2020, 25, 245.	3.8	15
36	Formation of Key Aroma Compounds during Preparation of Pumpernickel Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10352-10360.	5.2	14

#	ARTICLE	IF	CITATIONS
37	Studies on the anti-proliferative and anti-quorum sensing potentials of <i>Myrtus communis</i> L. essential oil for the improved microbial stability of salmon-based products. <i>LWT - Food Science and Technology</i> , 2020, 127, 109380.	5.2	13
38	Effect of black pepper essential oil on quorum sensing and efflux pump systems in the fish-borne spoiler <i>Pseudomonas psychrophila</i> KM02 identified by RNA-seq, RT-qPCR and molecular docking analyses. <i>Food Control</i> , 2021, 130, 108284.	5.5	13
39	Influence of sub-inhibitory concentration of selected plant essential oils on the physical and biochemical properties of <i>Pseudomonas orientalis</i> . <i>Open Chemistry</i> , 2019, 17, 492-505.	1.9	12
40	In situ approaches show the limitation of the spoilage potential of <i>Juniperus phoenicea</i> L. essential oil against cold-tolerant <i>Pseudomonas fluorescens</i> KM24. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 4255-4268.	3.6	11
41	A Comprehensive Study of the Impacts of Oat β -Glucan and Bacterial Curdlan on the Activity of Commercial Starter Culture in Yogurt. <i>Molecules</i> , 2020, 25, 5411.	3.8	10
42	Comparative Evaluation of <i>Piper nigrum</i> , <i>Rosmarinus officinalis</i> , <i>Cymbopogon citratus</i> and <i>Juniperus communis</i> L. Essential Oils of Different Origin as Functional Antimicrobials in Foods. <i>Foods</i> , 2020, 9, 141.	4.3	10
43	Storage-Induced Changes in Volatile Compounds in Argan Oils Obtained from Raw and Roasted Kernels. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1475-1485.	1.9	9
44	Carob kibbles as an alternative raw material for production of kvass with probiotic potential. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5487-5497.	3.5	9
45	The Use of Sour and Sweet Whey in Producing Compositions with Pleasant Aromas Using the Mold <i>Galactomyces geotrichum</i> : Identification of Key Odorants. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10799-10807.	5.2	8
46	Triticale crisp bread enriched with selected bioactive additives: volatile profile, physical characteristics, sensory and nutritional properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 3092-3101.	2.8	7
47	Identification of aroma compounds in raw and cooked broccoli. <i>Flavour and Fragrance Journal</i> , 2021, 36, 576-583.	2.6	7
48	Sensory properties and volatile composition of full and non-fat cheese produce from curd "Ripened fried acid tvarog". <i>Acta Alimentaria</i> , 2010, 39, 69-80.	0.7	5
49	The Effect of Unsaturated Fatty Acid Concentration on the Aroma Profile of Goat's Milk. <i>Annals of Animal Science</i> , 2019, 19, 483-498.	1.6	5
50	Analysis of the Ability to Produce Pleasant Aromas on Sour Whey and Buttermilk By-Products by Mold <i>Galactomyces geotrichum</i> : Identification of Key Odorants. <i>Molecules</i> , 2021, 26, 6239.	3.8	5
51	Characteristics of fermented ewe's milk product with an increased ratio of natural whey proteins to caseins. <i>Small Ruminant Research</i> , 2016, 144, 283-289.	1.2	4
52	Analysis of the ability to form 2-phenylethyl alcohol by <i>Galactomyces geotrichum</i> MK017. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	4
53	The Effect of Essential Oils on the Survival of <i>Bifidobacterium</i> in In Vitro Conditions and in Fermented Cream. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1067.	2.5	4
54	Effect of triticale grain characteristics, scouring, and extrusion conditions on physico-chemical properties, antioxidant activity, and volatile compounds of flat bread. <i>Acta Alimentaria</i> , 2015, 44, 511-519.	0.7	3

#	ARTICLE	IF	CITATIONS
55	Quality assessment of corn snacks enriched with soybean ferritin among young healthy people and patient with Crohn's disease: the effect of extrusion conditions. International Journal of Food Science and Technology, 2021, 56, 6463-6473.	2.7	3
56	The Stability of Refined Rapeseed Oil Fortified by Cold-Pressed and Essential Black Cumin Oils under a Heating Treatment. Molecules, 2022, 27, 2461.	3.8	2
57	The characteristic of functional fermented caprine milk. Emirates Journal of Food and Agriculture, 0, , 618.	1.0	1
58	Identification of key odorants of the traditional podlaski dried cheese. Nauka Przyroda Technologie, 2016, 10, .	0.1	0