

MaÅ,gorzata Anna Majcher

List of Publications by Year in descending order

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58
papers

1,796
citations

279487

23
h-index

276539

41
g-index

59
all docs

59
docs citations

59
times ranked

2294
citing authors

#	ARTICLE	IF	CITATIONS
1	The Effect of Essential Oils on the Survival of Bifidobacterium in In Vitro Conditions and in Fermented Cream. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1067.	1.3	4
2	The Stability of Refined Rapeseed Oil Fortified by Cold-Pressed and Essential Black Cumin Oils under a Heating Treatment. <i>Molecules</i> , 2022, 27, 2461.	1.7	2
3	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.	1.7	9
4	Key Aroma Compounds in Roasted White KoÅ¸uda Goose. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5986-5996.	2.4	19
5	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.	1.7	11
6	Identification of aroma compounds in raw and cooked broccoli. <i>Flavour and Fragrance Journal</i> , 2021, 36, 576-583.	1.2	7
7	Quality assessment of corn snacks enriched with soybean ferritin among young healthy people and patient with Crohnâ€™s disease: the effect of extrusion conditions. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6463-6473.	1.3	3
8	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.	2.8	13
9	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.	1.7	5
10	Formation of Key Aroma Compounds during Preparation of Pumpnickel Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10352-10360.	2.4	14
11	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.	2.2	18
12	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 â€œ in vitro, in silico and in situ approaches. <i>International Journal of Food Microbiology</i> , 2020, 331, 108732.	2.1	25
13	A Comprehensive Study of the Impacts of Oat Î²-Glucan and Bacterial Curdlan on the Activity of Commercial Starter Culture in Yogurt. <i>Molecules</i> , 2020, 25, 5411.	1.7	10
14	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.	2.4	8
15	Identification of Odor Active Compounds in <i>Physalis peruviana</i> L.. <i>Molecules</i> , 2020, 25, 245.	1.7	15
16	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.	1.9	10
17	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.	2.5	13
18	Comparison of Three Extraction Techniques for the Determination of Volatile Flavor Components in Broccoli. <i>Foods</i> , 2020, 9, 398.	1.9	22

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19	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.	1.0	12
20	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.	2.5	21
21	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.	1.3	22
22	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.	2.5	32
23	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.	1.3	32
24	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.	0.6	5
25	Key Aroma Compounds in Smoked Cooked Loin. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3683-3690.	2.4	39
26	Key Odorants of Lazur, a Polish Mold-Ripened Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2443-2448.	2.4	22
27	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.	1.7	32
28	Storage-Induced Changes in Volatile Compounds in Argan Oils Obtained from Raw and Roasted Kernels. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1475-1485.	0.8	9
29	β -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.	2.5	23
30	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.	1.4	7
31	Volatile compounds in meat and meat products. <i>Food Science and Technology</i> , 2017, 37, 1-7.	0.8	115
32	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.	0.6	4
33	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.	1.9	96
34	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.	1.8	84
35	Identification of key odorants of the traditional podlaski dried cheese. <i>Nauka Przyroda Technologie</i> , 2016, 10, .	0.1	0
36	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.	0.3	3

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37	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.	1.3	39
38	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.	1.4	50
39	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
40	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.	1.5	20
41	Determination of compounds responsible for tempeh aroma. <i>Food Chemistry</i> , 2013, 141, 459-465.	4.2	56
42	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.	1.8	21
43	Characterization of aroma compounds in Portuguese extra virgin olive oils from Galega Vulgar and Cobrança cultivars using GC-MS and GC-ToFMS. <i>Food Research International</i> , 2013, 54, 1979-1986.	2.9	59
44	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.	2.4	55
45	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.	0.9	31
46	Microextraction techniques in the analysis of food flavor compounds: A review. <i>Analytica Chimica Acta</i> , 2012, 738, 13-26.	2.6	173
47	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.	1.8	22
48	Key Odorants of Oscypek, a Traditional Polish Ewe's Milk Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4932-4937.	2.4	28
49	Volatile compounds responsible for aroma of Jutrzenka liqueur wine. <i>Journal of Chromatography A</i> , 2011, 1218, 7566-7573.	1.8	26
50	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.	1.7	34
51	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.	0.3	5
52	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.	1.9	95
53	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
54	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.	2.4	28

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55	Identification of Potent Odorants Formed during the Preparation of Extruded Potato Snacks. Journal of Agricultural and Food Chemistry, 2005, 53, 6432-6437.	2.4	30
56	Determination of Geosmin, 2-Methylisoborneol, and a Musty-Earthy Odor in Wheat Grain by SPME-GC-MS, Profiling Volatiles, and Sensory Analysis. Journal of Agricultural and Food Chemistry, 2003, 51, 7079-7085.	2.4	42
57	Headspace Solid-Phase Microextraction Use for the Characterization of Volatile Compounds in Vegetable Oils of Different Sensory Quality. Journal of Agricultural and Food Chemistry, 2000, 48, 2360-2367.	2.4	193
58	The characteristic of functional fermented caprine milk. Emirates Journal of Food and Agriculture, 0, , 618.	1.0	1