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List of Publications by Year in descending order

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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	The Effect of Essential Oils on the Survival of Bifidobacterium in In Vitro Conditions and in Fermented Cream. Applied Sciences (Switzerland), 2022, 12, 1067.	2.5	4
2	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
3	Carob kibbles as an alternative raw material for production of kvass with probiotic potential. Journal of the Science of Food and Agriculture, 2021, 101, 5487-5497.	3.5	9
4	Key Aroma Compounds in Roasted White KoÅ¸uda Goose. Journal of Agricultural and Food Chemistry, 2021, 69, 5986-5996.	5.2	19
5	In situ approaches show the limitation of the spoilage potential of Juniperus phoenicea L. essential oil against cold-tolerant Pseudomonas fluorescens KM24. Applied Microbiology and Biotechnology, 2021, 105, 4255-4268.	3.6	11
6	Identification of aroma compounds in raw and cooked broccoli. Flavour and Fragrance Journal, 2021, 36, 576-583.	2.6	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. International Journal of Food Science and Technology, 2021, 56, 6463-6473.	2.7	3
8	Effect of black pepper essential oil on quorum sensing and efflux pump systems in the fish-borne spoiler Pseudomonas psychrophila KM02 identified by RNA-seq, RT-qPCR and molecular docking analyses. Food Control, 2021, 130, 108284.	5.5	13
9	Analysis of the Ability to Produce Pleasant Aromas on Sour Whey and Buttermilk By-Products by Mold Galactomyces geotrichum: Identification of Key Odorants. Molecules, 2021, 26, 6239.	3.8	5
10	Formation of Key Aroma Compounds during Preparation of Pumpnickel Bread. Journal of Agricultural and Food Chemistry, 2020, 68, 10352-10360.	5.2	14
11	A Chemometric Approach to Oxidative Stability and Physicochemical Quality of Raw Ground Chicken Meat Affected by Black Seed and Other Spice Extracts. Antioxidants, 2020, 9, 903.	5.1	18
12	Tarragon essential oil as a source of bioactive compounds with anti-quorum sensing and anti-proteolytic activity against Pseudomonas spp. isolated from fish â€œ in vitro, in silico and in situ approaches. International Journal of Food Microbiology, 2020, 331, 108732.	4.7	25
13	A Comprehensive Study of the Impacts of Oat Î²-Glucan and Bacterial Curdlan on the Activity of Commercial Starter Culture in Yogurt. Molecules, 2020, 25, 5411.	3.8	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. Journal of Agricultural and Food Chemistry, 2020, 68, 10799-10807.	5.2	8
15	Identification of Odor Active Compounds in Physalis peruviana L.. Molecules, 2020, 25, 245.	3.8	15
16	Comparative Evaluation of Piper nigrum, Rosmarinus officinalis, Cymbopogon citratus and Juniperus communis L. Essential Oils of Different Origin as Functional Antimicrobials in Foods. Foods, 2020, 9, 141.	4.3	10
17	Studies on the anti-proliferative and anti-quorum sensing potentials of Myrtus communis L. essential oil for the improved microbial stability of salmon-based products. LWT - Food Science and Technology, 2020, 127, 109380.	5.2	13
18	Comparison of Three Extraction Techniques for the Determination of Volatile Flavor Components in Broccoli. Foods, 2020, 9, 398.	4.3	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.	1.9	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.	5.2	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.	3.0	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.	5.2	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.	2.7	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.	1.6	5
25	Key Aroma Compounds in Smoked Cooked Loin. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3683-3690.	5.2	39
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	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
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.	1.9	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.	5.2	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.	2.8	7
31	Volatile compounds in meat and meat products. <i>Food Science and Technology</i> , 2017, 37, 1-7.	1.7	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.	1.2	4
33	Inhibition of quorum sensing-related biofilm of <i>Pseudomonas fluorescens</i> KM121 by <i>Thymus vulgaris</i> essential oil and its major bioactive compounds. <i>International Biodeterioration and Biodegradation</i> , 2016, 114, 252-259.	3.9	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.	3.7	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.	0.7	3

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37	SPME-MS-Based Electronic Nose as a Tool for Determination of Authenticity of PDO Cheese, <i>Oscypek</i> . <i>Food Analytical Methods</i> , 2015, 8, 2211-2217.	2.6	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.	3.4	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.	3.0	20
41	Determination of compounds responsible for tempeh aroma. <i>Food Chemistry</i> , 2013, 141, 459-465.	8.2	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.	3.7	21
43	Characterization of aroma compounds in Portuguese extra virgin olive oils from Galega Vulgar and Cobrança sosa cultivars using GC–O and GC–ToFMS. <i>Food Research International</i> , 2013, 54, 1979-1986.	6.2	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.	5.2	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.	2.0	31
46	Microextraction techniques in the analysis of food flavor compounds: A review. <i>Analytica Chimica Acta</i> , 2012, 738, 13-26.	5.4	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.	4.1	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.	5.2	28
49	Volatile compounds responsible for aroma of Jutrzenka liqueur wine. <i>Journal of Chromatography A</i> , 2011, 1218, 7566-7573.	3.7	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.	3.5	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.	0.7	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.	3.9	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.	5.2	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.	5.2	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.	5.2	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.	5.2	193
58	The characteristic of functional fermented caprine milk. Emirates Journal of Food and Agriculture, 0, , 618.	1.0	1