

Honorata DanilÄenko

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Nutritional Value of Jerusalem Artichoke Tubers (<i>Helianthus tuberosus</i> L.) Grown in Organic System under Lithuanian and Polish Conditions. <i>Agriculture (Switzerland)</i> , 2021, 11, 440.	3.1	14
2	The effect of biodynamic preparations on growth and fruit quality of giant pumpkin (<i>Cucurbita</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	4.6	3
3	Polyphenols, Antioxidant Activity and Volatile Compounds in Fermented Leaves of Medicinal Plant Rosebay Willowherb (<i>Chamerion angustifolium</i> (L.) Holub). <i>Plants</i> , 2020, 9, 1683.	3.5	10
4	The Effects of Temperature on the Quality and Storage Stalibity of Sweet Potato (<i>Ipomoea batatas</i> L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.8	16
5	Impact of ultrasounds on physicochemical characteristics of potato tubers. <i>Agronomy Science</i> , 2020, 75, 85-104.	0.3	2
6	Effects of germination time on the antioxidant properties of edible seeds. <i>CYTA - Journal of Food</i> , 2019, 17, 447-454.	1.9	20
7	The effect of horn-manure preparation on enzymes activity and nutrient contents in soil as well as great pumpkin yield. <i>Open Agriculture</i> , 2019, 4, 452-459.	1.7	5
8	Effects of biodynamic preparations on concentration of phenolic compounds in the leaves of two white mulberry cultivars. <i>Biological Agriculture and Horticulture</i> , 2019, 35, 132-142.	1.0	4
9	Variation in productivity of <i>Ipomoea batatas</i> at various rates of nitrogen fertilization. <i>Zemdirbyste</i> , 2018, 105, 149-158.	0.8	9
10	RELATIONSHIP BETWEEN HARVESTING TIME AND CARBOHYDRATE CONTENT OF JERUSALEM ARTICHOKE (<i>Helianthus tuberosus</i> L.) TUBERS. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2018, 17, 41-48.	0.6	3
11	Analysis of the content of bioactive compounds in selected flours and enriched extruded corn products. <i>Journal of Food Composition and Analysis</i> , 2017, 64, 147-155.	3.9	12
12	Influence of Harvest Time on Biologically Active Compounds and the Antioxidant Activity in Leaves of Mulberry Grown in Lithuania. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017, 45, 431-436.	1.1	4
13	Antioxidant Activity and other Quality Parameters of Cold Pressing Pumpkin Seed Oil. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2017, 46, 161-166.	1.1	21
14	The effect of stinging nettle and field horsetail extracts on the synthesis of biologically active compounds in germinated leguminous and quinoa seed. <i>Zemdirbyste</i> , 2017, 104, 337-344.	0.8	6
15	THE DISTRIBUTION OF BIOACTIVE COMPOUNDS IN THE TUBERS OF ORGANICALLY GROWN JERUSALEM ARTICHOKE (<i>HELIANTHUS TUBEROSUS</i> L.) DURING THE GROWING PERIOD. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2017, 16, 97-107.	0.6	14
16	Amino Acid Improving and Physical Qualities of Extruded Corn Snacks Using Flours Made from Jerusalem Artichoke (<i>Helianthus tuberosus</i> L.), Amaranth (<i>Amaranthus cruentus</i> L.) and Pumpkin (<i>Cucurbita maxima</i> L.). <i>Journal of Food Quality</i> , 2016, 39, 580-589.	2.6	12
17	Effect of biodynamic preparations on the content of some mineral elements and starch in tubers of three coloured potato cultivars. <i>Journal of Elementology</i> , 2016, , .	0.2	4
18	Distribution of macronutrients within organically grown Jerusalem artichoke (<i>Helianthus tuberosus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.2	2

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19	Influence of Biodynamic Preparations on the Quality Indices and Antioxidant Compounds Content in the Tubers of Coloured Potatoes (<i>Solanum tuberosum</i> L.). <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2015, 43, 392-397.	1.1	4
20	EFFECT OF RAW MATERIAL AND PROCESSING PARAMETERS ON SENSORY AND PHYSICAL FEATURES OF EXTRUDED SNACKS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	0
21	Effect of compost on the accumulation of heavy metals in fruit of oilseed pumpkin (<i>Cucurbita pepo</i> L.) <i>Tj ETQq1 1 0.784314 1gBT /Ov</i>	0.2	1
22	Pumpkin Fruit Flour as a Source for Food Enrichment in Dietary Fiber. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2014, 42, .	1.1	14
23	Changes of Physical and Chemical Traits of Roots of Different Carrot Cultivars Under Cold Store Conditions. <i>Journal of Fruit and Ornamental Plant Research</i> , 2010, 72, 115-127.	0.4	8
24	Quality Characteristics of Fresh Plant Sprouts and After Their Short-term Storage. <i>Journal of Fruit and Ornamental Plant Research</i> , 2008, 68, 155-166.	0.4	2
25	Some Aspects of Nutritive and Biological Value of Carrot Cultivars with Orange, Yellow and Purple-Coloured Roots. <i>Journal of Fruit and Ornamental Plant Research</i> , 2007, 67, 149-161.	0.4	25
26	New approach to the fungal decontamination of wheat used for wheat sprouts: Effects of aminolevulinic acid. <i>International Journal of Food Microbiology</i> , 2007, 116, 153-158.	4.7	40