

MaÅ,gorzata Redzynia

List of Publications by Year in descending order

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16
papers

668
citations

759055

12
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940416

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docs citations

16
times ranked

1118
citing authors

#	ARTICLE	IF	CITATIONS
1	The Effect of Simulated In Vitro Digestion on Biological Activity of Viburnum opulus Fruit Juices. <i>Molecules</i> , 2021, 26, 4086.	1.7	1
2	Inhibitory effect of black chokeberry fruit polyphenols on pancreatic lipase – Searching for most active inhibitors. <i>Journal of Functional Foods</i> , 2018, 49, 196-204.	1.6	43
3	The immunomodulatory potential of <i>Leonurus cardiaca</i> extract in relation to endothelial cells and platelets. <i>Innate Immunity</i> , 2017, 23, 285-295.	1.1	12
4	A new approach for the assessment of the toxicity of polyphenol-rich compounds with the use of high content screening analysis. <i>PLoS ONE</i> , 2017, 12, e0180022.	1.1	35
5	Comparison of in vitro anti-lipase and antioxidant activities, and composition of commercial chokeberry juices. <i>European Food Research and Technology</i> , 2016, 242, 505-515.	1.6	16
6	Effects of Fruit Extracts on Pancreatic Lipase Activity in Lipid Emulsions. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 344-350.	1.4	15
7	Antidiabetic Effect of Polyphenolic Extracts from Selected Edible Plants as α -Amylase, α -Glucosidase and PTP1B Inhibitors, and β Pancreatic Cells Cytoprotective Agents - A Comparative Study. <i>Current Topics in Medicinal Chemistry</i> , 2015, 15, 2431-2444.	1.0	44
8	Extract from <i>Ribes nigrum</i> leaves in vitro activates nitric oxide synthase (eNOS) and increases CD39 expression in human endothelial cells. <i>Journal of Physiology and Biochemistry</i> , 2014, 70, 1007-1019.	1.3	14
9	Matrix Effects on the Stability and Antioxidant Activity of Red Cabbage Anthocyanins under Simulated Gastrointestinal Digestion. <i>BioMed Research International</i> , 2014, 2014, 1-11.	0.9	63
10	In Vitro Inhibitory Effect on Digestive Enzymes and Antioxidant Potential of Commonly Consumed Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4610-4617.	2.4	184
11	<i>Leonurus cardiaca</i> L. herb–a derived extract and an ursolic acid as the factors affecting the adhesion capacity of <i>Staphylococcus aureus</i> in the context of infective endocarditis.. <i>Acta Biochimica Polonica</i> , 2014, 61, .	0.3	11
12	<i>Vaccinium myrtillus</i> leaves and <i>Frangula alnus</i> bark derived extracts as potential antistaphylococcal agents.. <i>Acta Biochimica Polonica</i> , 2014, 61, .	0.3	19
13	<i>Vaccinium myrtillus</i> leaves and <i>Frangula alnus</i> bark derived extracts as potential antistaphylococcal agents. <i>Acta Biochimica Polonica</i> , 2014, 61, 163-9.	0.3	5
14	Influence of the Toothpaste with Brazilian Ethanol Extract Propolis on the Oral Cavity Health. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-12.	0.5	41
15	Effect of domestic cooking on the red cabbage hydrophilic antioxidants. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1770-1777.	1.3	48
16	Antioxidant capacity and content of <i>Brassica oleracea</i> dietary antioxidants. <i>International Journal of Food Science and Technology</i> , 2006, 41, 49-58.	1.3	117