Elwira Sieniawska

List of Publications by Year
in descending order

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64 papers	1,287 citations	331538 21 h-index	414303 32 g-index
68 all docs	68 docs citations	68 times ranked	1860 citing authors

#	Article	IF	Citations
1	Recovery of Natural Antioxidants from Agro-Industrial Side Streams through Advanced Extraction Techniques. Molecules, 2019, 24, 4212.	1.7	88
2	Fruits By-Products â€“ A Source of Valuable Active Principles. A Short Review. Frontiers in Bioengineering and Biotechnology, 2020, 8, 319.	2.0	83
3	Effect of polyamidoamine dendrimer G3 and G4 on skin permeation of 8-methoxypsoraleneâ€”In vivo study. International Journal of Pharmaceutics, 2012, 426, 280-283.	2.6	61
4	Innovative Approaches for Recovery of Phytoconstituents from Medicinal/Aromatic Plants and Biotechnological Production. Molecules, 2020, 25, 309.	1.7	57
5	Activities of Tannins â€“ from in Vitro Studies to Clinical Trials. Natural Product Communications, 2015, 10, 1934578X1501001.	0.2	55
6	Tannins. , 2017, , 199-232.		48
7	Chitosan-Coating Effect on the Characteristics of Liposomes: A Focus on Bioactive Compounds and Essential Oils: A Review. Processes, 2021, 9, 445.	1.3	48
8	Application of mixture design for optimum antioxidant activity of mixtures of essential oils from Ocimum basilicum L., Origanum majorana L. and Rosmarinus officinalis L.. Industrial Crops and Products, 2018, 115, 52-61.	2.5	47
9	Major secondary metabolites of Iris spp.. Phytochemistry Reviews, 2015, 14, 51-80.	3.1	40
10	Natural Terpenes Influence the Activity of Antibiotics against Isolated Mycobacterium tuberculosis. Medical Principles and Practice, 2017, 26, 108-112.	1.1	38
11	Carrot seed essential oilâ€”Source of carotol and cytotoxicity study. Industrial Crops and Products, 2016, 92, 109-115.	2.5	35
12	Natural Macromolecules as Carriers for Essential Oils: From Extraction to Biomedical Application. Frontiers in Bioengineering and Biotechnology, 2020, 8, 563.	2.0	35
13	Fritillaria thunbergii Miq. (Zhe Beimu): A review on its traditional uses, phytochemical profile and pharmacological properties. Food and Chemical Toxicology, 2021, 153, 112289.	1.8	33
14	The Effect of Combining Natural Terpenes and Antituberculous Agents against Reference and Clinical Mycobacterium tuberculosis Strains. Molecules, 2018, 23, 176.	1.7	32
15	Antimicrobial efficacy of Mutellina purpurea essential oil and Î±-pinene against Staphylococcus epidermidis grown in planktonic and biofilm cultures. Industrial Crops and Products, 2013, 51, 152-157.	2.5	31
16	Antimycobacterial Activity of Cinnamaldehyde in a Mycobacterium tuberculosis(H37Ra) Model. Molecules, 2018, 23, 2381.	1.7	31
17	Transdermal delivery of 8-methoxypsoralene mediated by polyamidoamine dendrimer G2.5 and G3.5â€”In vitro and in vivo study. International Journal of Pharmaceutics, 2012, 436, 764-770.	2.6	29
18	Biological active ingredients of Astragali Radix and its mechanisms in treating cardiovascular and cerebrovascular diseases. Phytomedicine, 2022, 98, 153918.	2.3	29

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19	Nigella damascena L. Essential Oilâ€"A Valuable Source of Î²-Elemene for Antimicrobial Testing. Molecules, 2018, 23, 256.	1.7	26
20	Current advances of endophytes as a platform for production of anti-cancer drug camptothecin. Food and Chemical Toxicology, 2021, 151, 112113.	1.8	26
21	Antioxidant abilities, key enzyme inhibitory potential and phytochemical profile of Tanacetum poteriifolium Grierson. Industrial Crops and Products, 2019, 140, 111629.	2.5	23
22	Microemulsions of essentials oils â€" Increase of solubility and antioxidant activity or cytotoxicity?. Food and Chemical Toxicology, 2019, 129, 115-124.	1.8	22
23	Nigella damascena L. essential oil and its main constituents, damascenine and Î²-elemene modulate inflammatory response of human neutrophils ex vivo. Food and Chemical Toxicology, 2019, 125, 161-169.	1.8	22
24	Unveiling the Phytochemical Profile and Biological Potential of Five Artemisia Species. Antioxidants, 2022, 11, 1017.	2.2	22
25	Phenolic acids content, antioxidant and antimicrobial activity ofLigusticum mutellinaL.. Natural Product Research, 2013, 27, 1108-1110.	1.0	21
26	Osthole induces apoptosis, suppresses cell-cycle progression and proliferation of cancer cells. Anticancer Research, 2014, 34, 6473-80.	0.5	19
27	LC-ESI-QTOF-MS/MS Analysis, Cytotoxic, Antiviral, Antioxidant, and Enzyme Inhibitory Properties of Four Extracts of Geranium pyrenaicum Burm. f.: A Good Gift from the Natural Treasure. International Journal of Molecular Sciences, 2021, 22, 7621.	1.8	17
28	Morphological Changes in the Overall <i>Mycobacterium tuberculosis </i>H₃₇Ra Cell Shape and Cytoplasm Homogeneity due to <i>Mutellina purpurea</i> L. Essential Oil and Its Main Constituents. Medical Principles and Practice, 2015, 24, 527-532.	1.1	16
29	Phytochemistry and biological activities of Polemonium caeruleum L.. Phytochemistry Letters, 2019, 30, 314-323.	0.6	16
30	Cytotoxicity, antioxidant activity and an effect on CYP3A4 and CYP2D6 of Mutellina purpurea L. extracts. Food and Chemical Toxicology, 2013, 52, 188-192.	1.8	15
31	Plantâ€based Food Products for Antimycobacterial Therapy. EFood, 2020, 1, 199-216.	1.7	15
32	Utilisation of Rhododendron luteum Sweet bioactive compounds as valuable source of enzymes inhibitors, antioxidant, and anticancer agents. Food and Chemical Toxicology, 2020, 135, 111052.	1.8	14
33	Untargetted Metabolomic Exploration of the Mycobacterium tuberculosis Stress Response to Cinnamon Essential Oil. Biomolecules, 2020, 10, 357.	1.8	14
34	Metabolomics: towards acceleration of antibacterial plant-based leads discovery. Phytochemistry Reviews, 2022, 21, 765-781.	3.1	13
35	Chemical Characterization and Bioactive Properties of Different Extracts from Fibigia clypeata, an Unexplored Plant Food. Foods, 2020, 9, 705.	1.9	12
36	GC-MS analysis of essential oils from Salvia officinalis L.: comparison of extraction methods of the volatile components. Acta Poloniae Pharmaceutica, 2013, 70, 35-40.	0.3	12

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37	Comparative analysis of metabolic variations, antioxidant potential and cytotoxic effects in different parts of Chelidonium majus L. Food and Chemical Toxicology, 2021, 156, 112483.	1.8	11
38	Protective effect ofMutellina purpureapolyphenolic compounds in doxorubicin-induced toxicity in H9c2 cardiomyocytes. Drug and Chemical Toxicology, 2015, 38, 1-8.	1.2	10
39	The frequently occurring components of essential oils beta elemene and R-limonene alter expression of dprE1 and clgR genes of Mycobacterium tuberculosis H37Ra. Food and Chemical Toxicology, 2018, 112, 145-149.	1.8	10
40	Thin-layer chromatographyâ€"fingerprint, antioxidant activity, and gas chromatographyâ€"mass spectrometry profiling of several Origanum L. species. Journal of Planar Chromatography - Modern TLC, 2017, 30, 386-391.	0.6	8
41	Extracts from Pulsatilla patens target cancer-related signaling pathways in HeLa cells. Scientific Reports, 2021, 11, 10654.	1.6	8
42	Usnic Acid Treatment Changes the Composition of Mycobacterium tuberculosis Cell Envelope and Alters Bacterial Redox Status. MSystems, 2021, 6, .	1.7	7
43	Apiaceae Essential Oils: Boosters of Terbinafine Activity against Dermatophytes and Potent Anti-Inflammatory Effectors. Plants, 2021, 10, 2378.	1.6	7
44	Phytochemical Insights into Ficus sur Extracts and Their Biological Activity. Molecules, 2022, 27, 1863.	1.7	7
45	Phytochemical Profile and Biological Activities of the Extracts from Two Oenanthe Species (O.) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.7	7
46	LC-QTOF-MS Analysis and Activity Profiles of Popular Antioxidant Dietary Supplements in Terms of Quality Control. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-11.	1.9	6
47	Encapsulation of Î±-Pinene in Delivery Systems Based on Liposomes and Cyclodextrins. Molecules, 2021, 26, 6840.	1.7	6
48	EFFECTIVENESS OF THE DERYNG AND CLEVENGER-TYPE APPARATUS IN ISOLATION OF VARIOUS TYPES OF COMPONENTS OF ESSENTIAL OIL FROM THE MUTELINA PURPUREA THELL. FLOWERS. Acta Poloniae Pharmaceutica, 2015, 72, 507-15.	0.3	6
49	The essential oils from Ligusticum mutellina of polish origin and the chemical relationship of its root essential oil with other Ligusticum species. Biochemical Systematics and Ecology, 2013, 49, 125-130.	0.6	5
50	Isolation of chlorogenic acid fromMutellina purpureaL. herb using high-performance counter-current chromatography. Natural Product Research, 2014, 28, 1936-1939.	1.0	5
51	Chemical composition, biological properties and bioinformatics analysis of two Caesalpina species: A new light in the road from nature to pharmacy shelf. Journal of Pharmaceutical and Biomedical Analysis, 2021, 198, 114018.	1.4	5
52	TLC-DPPHâ€¢activity-guided separation and LC-DAD-MS identification of antioxidant compounds fromMutellina purpureaL. herb. Acta Chromatographica, 2016, 28, 51-58.	0.7	4
53	Editorial: Degradation of Cultural Heritage Artifacts: From Archaeometry to Materials Development. Frontiers in Materials, 2021, 8, .	1.2	4
54	Exposure to Nepalese Propolis Alters the Metabolic State of Mycobacterium tuberculosis. Frontiers in Microbiology, 0, 13, .	1.5	3

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55	Influence of extraction methods on the recovery of astragaloside IV from the roots of Astragalus mongholicus in Soxhlet- and Twisselmann-type apparatus. Open Chemistry, 2015, 13, .	1.0	2
56	Imperatorin â€“ pharmacological effects and possible implication in pharmacotherapy. Current Issues in Pharmacy and Medical Sciences, 2012, 25, 80-87.	0.1	2
57	Procyanidins in Food. , 2020, , 1-40.		1
58	Tanshinones from Salvia miltiorrhiza inhibit Mycobacterium tuberculosis via disruption of the cell envelope surface and oxidative stress. Food and Chemical Toxicology, 2021, 156, 112405.	1.8	1
59	Advanced techniques for recovery of active compounds from food by-products. , 2021, , 693-710.		1
60	Recent advances in metabolomic analyses of berry fruits and their in vivo metabolites. Journal of Berry Research, 2021, , 1-23.	0.7	1
61	The use of a freeze-dried extract of Ligusticum mutellina in a cosmetic cream with potential antioxidant properties. Current Issues in Pharmacy and Medical Sciences, 2016, 29, 155-157.	0.1	0
62	From Plants to Pharmacy Shelf: Focus on Toxicology. Food and Chemical Toxicology, 2018, 122, 203-205.	1.8	0
63	Procyanidins in Food. , 2021, , 1783-1821.		0
64	Bioinformatics Supported Liquid Chromatographyâ€“Mass Spectrometry for Characterization of Bacterial Metabolites. , 2022, 7, .		0