PrzemysÅ,aw ZduÅ**¢**zyk

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9486589/publications.pdf

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effects of dietary addition of Macleaya cordata alkaloid extract on growth performance, caecal indices and breast meat fatty acids profile in male broilers. Journal of Animal Physiology and Animal Nutrition, 2011, 95, 171-178.	1.0	40
2	The composition and enzymatic activity of gut microbiota in laying hens fed diets supplemented with blue lupine seeds. Animal Feed Science and Technology, 2014, 191, 57-66.	1.1	28
3	Fatty acid profile, oxidative stability, and sensory properties of breast meat from turkeys fed diets with a different <i>n</i> â€6/ <i>n</i> â€3 PUFA ratio. European Journal of Lipid Science and Technology, 2012, 114, 1025-1035.	1.0	27
4	The Fatty Acid Profile and Oxidative Stability of Meat from Turkeys Fed Diets Enriched with n-3 Polyunsaturated Fatty Acids and Dried Fruit Pomaces as a Source of Polyphenols. PLoS ONE, 2017, 12, e0170074.	1.1	24
5	Chemical composition of polyphenols extracted from strawberry pomace and their effect on physiological properties of diets supplemented with different types of dietary fibre in rats. European Journal of Nutrition, 2014, 53, 521-532.	1.8	23
6	Effect of dietary copper nanoparticles versus one copper (II) salt: Analysis of vasoreactivity in a rat model. Pharmacological Reports, 2017, 69, 1282-1288.	1.5	23
7	Influence of diets to Wistar rats supplemented with soya, flaxseed and lupine products treated by lactofermentation to improve their gut health. International Journal of Food Sciences and Nutrition, 2013, 64, 730-739.	1.3	11
8	The effects of dietary dried fruit pomaces on growth performance and gastrointestinal biochemistry of turkey poults. Journal of Animal Physiology and Animal Nutrition, 2016, 100, 967-976.	1.0	9
9	Antioxidant status of blood and liver of turkeys fed diets enriched with polyunsaturated fatty acids and fruit pomaces as a source of polyphenols. Polish Journal of Veterinary Sciences, 2016, 19, 89-98.	0.2	8
10	Perspectives of lupine wholemeal protein and protein isolates biodegradation. International Journal of Food Science and Technology, 2019, 54, 1989-2001.	1.3	3
11	Fatty acid profile, oxidative stability and sensory quality of breast meat from turkeys fed diets with graded levels of flaxseed oil for different periods of time. Animal Production Science, 2018, 58, 1164.	0.6	2