

# Przemysław Zduńczyk

## List of Publications by Year in descending order

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

Version: 2024-02-01

11  
papers

198  
citations

1162367

8  
h-index

1281420

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

328  
citing authors

#	ARTICLE	IF	CITATIONS
1	Perspectives of lupine wholemeal protein and protein isolates biodegradation. International Journal of Food Science and Technology, 2019, 54, 1989-2001.	1.3	3
2	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
3	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
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	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
6	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
7	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
8	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
9	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
10	Fatty acid profile, oxidative stability, and sensory properties of breast meat from turkeys fed diets with a different n-6/n-3 PUFA ratio. European Journal of Lipid Science and Technology, 2012, 114, 1025-1035.	1.0	27
11	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