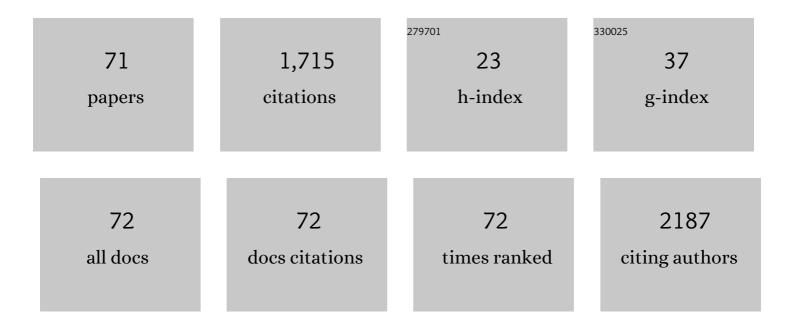
List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Investigation of antiradical activity of plant material by thin-layer chromatography with image processing. Food Chemistry, 2012, 132, 549-553.	4.2	96
2	Biological Activity of Berberine—A Summary Update. Toxins, 2020, 12, 713.	1.5	87
3	Analysis of phenolic constituents, antiradical and antimicrobial activity of edible mushrooms growing wild in Poland. LWT - Food Science and Technology, 2014, 59, 689-694.	2.5	82
4	Antibacterial, Antiradical Potential and Phenolic Compounds of Thirty-One Polish Mushrooms. PLoS ONE, 2015, 10, e0140355.	1.1	79
5	Cytotoxic, antioxidant, antimicrobial properties and chemical composition of rose petals. Journal of the Science of Food and Agriculture, 2014, 94, 560-567.	1.7	71
6	The preliminary study of prebiotic potential of Polish wild mushroom polysaccharides: the stimulation effect on Lactobacillus strains growth. European Journal of Nutrition, 2018, 57, 1511-1521.	1.8	70
7	Polyphenols of Rosa L. Leaves Extracts and their Radical Scavenging Activity. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2007, 62, 32-38.	0.6	60
8	Glutenâ€Free Precooked Riceâ€Yellow Pea Pasta: Effect of Extrusionâ€Cooking Conditions on Phenolic Acids Composition, Selected Properties and Microstructure. Journal of Food Science, 2016, 81, C1070-9.	1.5	52
9	Mechanism of action and interactions between xanthine oxidase inhibitors derived from natural sources of chlorogenic and ferulic acids. Food Chemistry, 2017, 225, 138-145.	4.2	48
10	New biological activity of the polysaccharide fraction from Cantharellus cibarius and its structural characterization. Food Chemistry, 2018, 268, 355-361.	4.2	47
11	Extraction methods for the determination of phenolic compounds from Equisetum arvense L. herb. Industrial Crops and Products, 2014, 61, 377-381.	2.5	46
12	A New Method for the Isolation of Ergosterol and Peroxyergosterol as Active Compounds of Hygrophoropsis aurantiaca and in Vitro Antiproliferative Activity of Isolated Ergosterol Peroxide. Molecules, 2016, 21, 946.	1.7	44
13	Effect of different extraction techniques on quantification of oleanolic and ursolic acid in Lamii albi flos. Industrial Crops and Products, 2013, 44, 373-377.	2.5	43
14	Influence of sprouting and elicitation on phenolic acids profile and antioxidant activity of wheat seedlings. Journal of Cereal Science, 2016, 70, 221-228.	1.8	41
15	Antioxidative and cytotoxic potential of some Chenopodium L. species growing in Poland. Saudi Journal of Biological Sciences, 2016, 23, 15-23.	1.8	41
16	LC-ESI-MS/MS Identification of Biologically Active Phenolic Compounds in Mistletoe Berry Extracts from Different Host Trees. Molecules, 2017, 22, 624.	1.7	36
17	Effect of extraction method on phenolic content and antioxidant activity of mistletoe extracts from Viscum album subsp. abietis. Chemical Papers, 2014, 68, .	1.0	32
18	Chemical Composition of Hips Essential Oils of Some Rosa L. Species December 13, 2004. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2005, 60, 369-378.	0.6	30

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19	Polysaccharide-Rich Fractions from Rosa rugosa Thunb.—Composition and Chemopreventive Potential. Molecules, 2019, 24, 1354.	1.7	28
20	A new look at edible and medicinal mushrooms as a source of ergosterol and ergosterol peroxide - UHPLC-MS/MS analysis. Food Chemistry, 2022, 369, 130927.	4.2	28
21	Impact of Harvest Conditions and Host Tree Species on Chemical Composition and Antioxidant Activity of Extracts from Viscum album L. Molecules, 2021, 26, 3741.	1.7	27
22	Biological activity and composition of teas and tinctures prepared from Rosa rugosa Thunb Open Life Sciences, 2012, 7, 172-182.	0.6	26
23	Phenolic Acid Content and Antioxidant Properties of Extruded Corn Snacks Enriched with Kale. Journal of Analytical Methods in Chemistry, 2018, 2018, 1-7.	0.7	25
24	Characterization of Free and Bound Phenolic Acids and Flavonoid Aglycones in Rosa rugosa Thunb. Leaves and Achenes Using LC–ESI–MS/MS–MRM Methods. Molecules, 2020, 25, 1804.	1.7	25
25	Comparison of the Essential Oil Composition of Selected Impatiens Species and Its Antioxidant Activities. Molecules, 2016, 21, 1162.	1.7	24
26	Influence of Drying Temperature on Phenolic Acids Composition and Antioxidant Activity of Sprouts and Leaves of White and Red Quinoa. Journal of Chemistry, 2019, 2019, 1-8.	0.9	22
27	Separation and Quantification of Tiliroside from Plant Extracts by SPE/RP-HPLC. Pharmaceutical Biology, 2003, 41, 627-630.	1.3	21
28	Influence of Accelerated Solvent Extraction Conditions on the LC-ESI-MS/MS Polyphenolic Profile, Triterpenoid Content, and Antioxidant and Anti-lipoxygenase Activity of Rhododendron luteum Sweet Leaves. Antioxidants, 2020, 9, 822.	2.2	21
29	Plant Polyphenols as Chemopreventive Agents. , 2014, , 1289-1307.		20
30	Berberine, a Herbal Metabolite in the Metabolic Syndrome: The Risk Factors, Course, and Consequences of the Disease. Molecules, 2022, 27, 1351.	1.7	20
31	Influence of different extraction procedures on the antiradical activity and phenolic profile of Rosa rugosa petals. Acta Poloniae Pharmaceutica, 2012, 69, 501-7.	0.3	19
32	Evaluation of rose roots, a post-harvest plantation residue as a source of phytochemicals with radical scavenging, cytotoxic, and antimicrobial activity. Industrial Crops and Products, 2015, 69, 129-136.	2.5	17
33	Multidirectional characterisation of chemical composition and health-promoting potential of <i>Rosa rugosa</i> hips. Natural Product Research, 2017, 31, 667-671.	1.0	17
34	Polyphenol Composition and Antioxidant Potential of Instant Gruels Enriched with Lycium barbarum L. Fruit. Molecules, 2020, 25, 4538.	1.7	17
35	Promising Potential of Crude Polysaccharides from Sparassis crispa against Colon Cancer: An In Vitro Study. Nutrients, 2021, 13, 161.	1.7	17
36	Hyaluronidase, acetylcholinesterase inhibiting potential, antioxidant activity, and LC-ESI-MS/MS analysis of polyphenolics of rose ( <i>Rosa rugosa</i> Thunb.) teas and tinctures. International Journal of Food Properties, 2017, 20, S16-S25.	1.3	16

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37	LC-ESI-MS/MS profiling of phenolics from Eleutherococcus spp. inflorescences, structure-activity relationship as antioxidants, inhibitors of hyaluronidase and acetylcholinesterase. Saudi Pharmaceutical Journal, 2017, 25, 734-743.	1.2	16
38	Uncaria tomentosa Leaves Decoction Modulates Differently ROS Production in Cancer and Normal Cells, and Effects Cisplatin Cytotoxicity. Molecules, 2017, 22, 620.	1.7	16
39	TLC fingerprinting analysis of the European dog rose. Journal of Planar Chromatography - Modern TLC, 2007, 20, 43-48.	0.6	15
40	Phytochemical Content and Pharma-Nutrition Study on <i>Eleutherococcus senticosus</i> Fruits Intractum. Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-10.	1.9	15
41	LC-ESI-MS/MS-MRM Profiling of Polyphenols and Antioxidant Activity Evaluation of Junipers of Different Origin. Applied Sciences (Switzerland), 2020, 10, 8921.	1.3	15
42	Junipers of Various Origins as Potential Sources of the Anticancer Drug Precursor Podophyllotoxin. Molecules, 2021, 26, 5179.	1.7	15
43	Antioxidant, Anti-Inflammatory, and Anti-Diabetic Activity of Phenolic Acids Fractions Obtained from Aerva lanata (L.) Juss Molecules, 2021, 26, 3486.	1.7	14
44	A solid-phase extraction-thin-layer chromatographic-fiber optical scanning densitometric method for determination of flavonol aglycones in extracts of rose leaves. Journal of Planar Chromatography - Modern TLC, 2005, 18, 437-442.	0.6	13
45	Extruded corn gruels containing linden flowers: quantitation of phenolic compounds and selected quality characteristics. Open Chemistry, 2015, 13, .	1.0	13
46	LC-ESI-MS/MS Characterization of Concentrated Polyphenolic Fractions from Rhododendron luteum and Their Anti-Inflammatory and Antioxidant Activities. Molecules, 2022, 27, 827.	1.7	12
47	Comparative study of phenolic acids in pseudofruits of some species of roses. Acta Poloniae Pharmaceutica, 2006, 63, 281-8.	0.3	12
48	Two-dimensional thin-layer chromatographic determination of phenolic antioxidants fromEupatorium cannabinumextracts on cyano-bonded polar stationary phases. Journal of Planar Chromatography - Modern TLC, 2012, 25, 394-402.	0.6	11
49	Influence of Production Parameters on the Content of Polyphenolic Compounds in Extruded Porridge Enriched with Chokeberry Fruit (Aronia melanocarpa (Michx.) Elliott). Open Chemistry, 2019, 17, 166-176.	1.0	11
50	Phenolic acids prolife and antioxidant properties of bread enriched with sprouted wheat flour. Journal of Food Biochemistry, 2017, 41, e12386.	1.2	10
51	LC-ESI-MS/MS profiling of phenolics in the leaves of <i>Eleutherococcus senticosus</i> cultivated in the West Europe and anti-hyaluronidase and anti-acetylcholinestarase activities. Natural Product Research, 2018, 32, 448-452.	1.0	10
52	<i>Eleutherococcus</i> Species Cultivated in Europe: A New Source of Compounds with Antiacetylcholinesterase, Antihyaluronidase, Anti-DPPH, and Cytotoxic Activities. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-10.	1.9	10
53	Determination of ellagic acid in pseudofruits of some species of roses. Acta Poloniae Pharmaceutica, 2006, 63, 289-92.	0.3	10
54	Impact of xanthan gum addition on phenolic acids composition and selected properties of new gluten-free maize-field bean pasta. Open Chemistry, 2019, 17, 587-598.	1.0	9

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55	Effects of Supercritical Carbon Dioxide Extraction (SC-CO2) on the content of tiliroside in the extracts from Tilia L. flowers. Open Chemistry, 2019, 17, 302-312.	1.0	9
56	Two-dimensional Thin Layer Chromatographic Separation of Phenolic Compounds from Eupatorium cannabinum Extracts and their Antioxidant Activity. Medicinal Chemistry, 2012, 8, 118-131.	0.7	8
57	Optimization of Extraction Conditions for Determination of Tiliroside in <i>Tilia</i> L. Flowers Using an LC-ESI-MS/MS Method. Journal of Analytical Methods in Chemistry, 2019, 2019, 1-9.	0.7	8
58	The Impact of Formulation on the Content of Phenolic Compounds in Snacks Enriched with Dracocephalum moldavica L. Seeds: Introduction to Receiving a New Functional Food Product. Molecules, 2021, 26, 1245.	1.7	8
59	The essential oil composition of selected Hemerocallis cultivars and their biological activity. Open Chemistry, 2019, 17, 1412-1422.	1.0	8
60	HPTLC-densitometry determination of triterpenic acids in Origanum vulgare, Rosmarinus officinalis and Syzygium aromaticum. Acta Poloniae Pharmaceutica, 2013, 70, 413-8.	0.3	7
61	Synthesis and Antioxidant Activity of New Norcantharidin Analogs. Chemistry and Biodiversity, 2019, 16, e1800673.	1.0	6
62	LC-ESI-MS/MS Polyphenolic Profile and In Vitro Study of Cosmetic Potential of Aerva lanata (L.) Juss. Herb Extracts. Molecules, 2022, 27, 1259.	1.7	6
63	Antioxidant Evaluation of Some Semicarbazide, 1,2,4-Triazolone and Pyrazolone Derivatives. Letters in Drug Design and Discovery, 2011, 8, 1004-1008.	0.4	5
64	Phytoconstituents and Nutritional Properties of the Fruits ofEleutherococcus divaricatusandEleutherococcus sessiliflorus: A Study of Non-European Species Cultivated in Poland. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-7.	1.9	5
65	Biological activity of new flavonoid from Hieracium pilosella L Open Life Sciences, 2011, 6, 397-404.	0.6	4
66	Puffed cereals with added chamomile – quantitative analysis of polyphenols and optimization of their extraction method. Annals of Agricultural and Environmental Medicine, 2017, 24, 222-228.	0.5	4
67	Mushroom Polyphenols as Chemopreventive Agents. , 2018, , 137-150.		4
68	Application of densitometry to the determination of catechin in rose-hip extracts. Journal of Planar Chromatography - Modern TLC, 2005, 18, 217-220.	0.6	4
69	Phenolic acids in leaves of Secamone afzelii (Rhoem.) Schult. (Asclepiadaceae). Acta Societatis Botanicorum Poloniae, 2014, 67, 243-245.	0.8	4
70	Barberry (Berberis vulgaris)—Traditional and Contemporary Use. Sustainable Development and Biodiversity, 2021, , 797-825.	1.4	1
71	Phenolic Acid LC/MS Profile of Chenopodium rubrum and Evaluation of Cytotoxic Activity. Natural Product Communications, 2018, 13, 1934578X1801300.	0.2	0