

Dorota Zielińska

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,136
citations

567281

15
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434195

31
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41
all docs

41
docs citations

41
times ranked

1619
citing authors

#	ARTICLE	IF	CITATIONS
1	Assessment of the Microbiological Quality of Ready-to-Eat Salads—Are There Any Reasons for Concern about Public Health?. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 1582.	2.6	5
2	The Use of Unique, Environmental Lactic Acid Bacteria Strains in the Traditional Production of Organic Cheeses from Unpasteurized Cow's Milk. <i>Molecules</i> , 2022, 27, 1097.	3.8	6
3	The Novel Strain of <i>Gluconobacter oxydans</i> H32 Isolated from Kombucha as a Proposition of a Starter Culture for Sour Ale Craft Beer Production. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3047.	2.5	5
4	Application of <i>Lactiplantibacillus plantarum</i> SCH1 for the Bioconservation of Cooked Sausage Made from Mechanically Separated Poultry Meat. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1576.	2.5	7
5	Growth and adhesion inhibition of pathogenic bacteria by live and heat-killed food-origin <i>Lactobacillus</i> strains or their supernatants. <i>FEMS Microbiology Letters</i> , 2021, 368, .	1.8	7
6	Cluster Analysis Classification of Honey from Two Different Climatic Zones Based on Selected Physicochemical and of Microbiological Parameters. <i>Molecules</i> , 2021, 26, 2361.	3.8	3
7	Gut Microbiota, Probiotic Interventions, and Cognitive Function in the Elderly: A Review of Current Knowledge. <i>Nutrients</i> , 2021, 13, 2514.	4.1	28
8	Effects of Fructose and Oligofructose Addition on Milk Fermentation Using Novel <i>Lactobacillus</i> Cultures to Obtain High-Quality Yogurt-like Products. <i>Molecules</i> , 2021, 26, 5730.	3.8	8
9	The Influence of Acid Whey on the Lipid Composition and Oxidative Stability of Organic Uncured Fermented Bacon after Production and during Chilling Storage. <i>Antioxidants</i> , 2021, 10, 1711.	5.1	8
10	Effects of <i>Lactocaseibacillus rhamnosus</i> LOCK900 on Development of Volatile Compounds and Sensory Quality of Dry Fermented Sausages. <i>Molecules</i> , 2021, 26, 6454.	3.8	3
11	<i>Lactobacillus plantarum</i> Strains Isolated from Polish Regional Cheeses Exhibit Anti-Staphylococcal Activity and Selected Probiotic Properties. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 1025-1038.	3.9	23
12	Development of Functional High-Protein Organic Bars with the Addition of Whey Protein Concentrate and Bioactive Ingredients. <i>Agriculture (Switzerland)</i> , 2020, 10, 390.	3.1	9
13	The Possibility of Using the Probiotic Starter Culture <i>Lactocaseibacillus rhamnosus</i> LOCK900 in Dry Fermented Pork Loins and Sausages Produced Under Industrial Conditions. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4311.	2.5	15
14	Probiotics: Versatile Bioactive Components in Promoting Human Health. <i>Medicina (Lithuania)</i> , 2020, 56, 433.	2.0	85
15	Turmeric and Its Major Compound Curcumin on Health: Bioactive Effects and Safety Profiles for Food, Pharmaceutical, Biotechnological and Medicinal Applications. <i>Frontiers in Pharmacology</i> , 2020, 11, 01021.	3.5	345
16	Consumer Understanding of the Date of Minimum Durability of Food in Association with Quality Evaluation of Food Products After Expiration. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 1632.	2.6	24
17	Changes in Selected Food Quality Components after Exceeding the Date of Minimum Durability—Contribution to Food Waste Reduction. <i>Sustainability</i> , 2020, 12, 3187.	3.2	5
18	Functional Properties of Food Origin <i>Lactobacillus</i> in the Gastrointestinal Ecosystem—In Vitro Study. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 820-829.	3.9	23

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19	Probiotic monocultures in fermented goat milk beverages – sensory quality of final product. International Journal of Dairy Technology, 2019, 72, 240-247.	2.8	65
20	Wpływ wybranych technologii mrożenia na liczbę bakterii <i>Lactobacillus casei</i> DÖCK 0900, aktywność przeciwtleniową i cechy sensoryczne sorbetów na bazie fermentowanej pulpy dyniowej. Żywność, 2019, 120, 109-121.		0
21	Szacowanie wzrostu i przeżywalności bakterii probiotycznych, psujących i patogennych w żywności z wykorzystaniem prognostycznej bazy danych (ProgBaz SGGW). Żywność, 2019, 120, 49-59.	0.1	0
22	Wpływ wybranych składników żywności na zachowanie żywotności bakterii <i>Lactobacillus</i> spp. w przewodzie pokarmowym – badania in vitro. Żywność, 2019, 120, 148-159.	0.1	0
23	Porównanie aktywności antagonistycznej wykazywanej przez szczepy bakterii fermentacji mlekowej wyizolowane z różnych rodzajów żywności tradycyjnej. Żywność, 2019, 120, 60-72.	0.1	0
24	Technological properties of <i>Lactobacillus rhamnosus</i> K3 isolated from fermented cabbage and its potential use as starter culture for fermented food products. Żywność, 2019, 121, 89-101.	0.1	0
25	Food-Origin Lactic Acid Bacteria May Exhibit Probiotic Properties: Review. BioMed Research International, 2018, 2018, 1-15.	1.9	114
26	Enumeration and Identification of Probiotic Bacteria in Food Matrices. , 2018, , 167-196.		5
27	Safety of Probiotics. , 2018, , 131-161.		9
28	Safety assessment and antimicrobial properties of the lactic acid bacteria strains isolated from polish raw fermented meat products. International Journal of Food Properties, 2017, 20, 2736-2747.	3.0	26
29	Organic whey as a source of <i>Lactobacillus</i> strains with selected technological and antimicrobial properties. International Journal of Food Science and Technology, 2017, 52, 1983-1994.	2.7	29
30	Comparison of Antibacterial Activity of <i>Lactobacillus plantarum</i> Strains Isolated from Two Different Kinds of Regional Cheeses from Poland: Oscypek and Korycinski Cheese. BioMed Research International, 2017, 2017, 1-10.	1.9	70
31	Potential of bacteriocins from lab to improve microbial quality of dry-cured and fermented meat products. Acta Scientiarum Polonorum, Technologia Alimentaria, 2017, 16, 119-126.	0.3	7
32	Bacteriocins from lactic acid bacteria as an alternative to antibiotics. Postepy Higieny I Medycyny Doswiadczalnej, 2017, 71, 0-0.	0.1	26
33	Potential of bacteriocins from lab to improve microbial quality of dry-cured and fermented meat products [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2017, 16, 119-126.	0.3	3
34	Wpływ dodatku przyprawy z suszonej kory cynamonowca na przeżywalność potencjalnie probiotycznych szczepów bakterii w musach dyniowo-jabłkowych i ich jako sensoryczną... Żywność, 2017, 113, 48-58.	0.1	0
35	Survival of <i>Lactobacillus acidophilus</i> NCFM® and <i>Bifidobacterium lactis</i> HN019 encapsulated in chocolate during in vitro simulated passage of the upper gastrointestinal tract. LWT - Food Science and Technology, 2016, 74, 404-410.	5.2	45
36	Next generation sequencing and omics in cucumber (<i>Cucumis sativus</i> L.) breeding directed research. Plant Science, 2016, 242, 77-88.	3.6	35

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37	In Vitro Screening of Selected Probiotic Properties of Lactobacillus Strains Isolated from Traditional Fermented Cabbage and Cucumber. <i>Current Microbiology</i> , 2015, 70, 183-194.	2.2	73
38	DEVELOPMENT OF TOFU PRODUCTION METHOD WITH PROBIOTIC BACTERIA ADDITION. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 4, 485-490.	0.8	8
39	SURVIVAL OF LACTOBACILLUS STRAINS ISOLATED FROM FOOD UNDER CONDITIONS OF SIMULATED GASTROINTESTINAL TRACT MODEL. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	0
40	Predictive modelling of <i>Lactobacillus casei</i> KN291 survival in fermented soy beverage. <i>Journal of Microbiology</i> , 2014, 52, 169-178.	2.8	12