

Jan Oszmiański

List of Publications by Year in descending order

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165
papers

8,650
citations

47006

47
h-index

49909

87
g-index

166
all docs

166
docs citations

166
times ranked

9253
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity and phenolic compounds in 32 selected herbs. <i>Food Chemistry</i> , 2007, 105, 940-949.	8.2	1,398
2	Polyphenolic Compounds and Antioxidant Activity of New and Old Apple Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6520-6530.	5.2	314
3	Aronia melanocarpa phenolics and their antioxidant activity. <i>European Food Research and Technology</i> , 2005, 221, 809-813.	3.3	313
4	Effect of Convective and Vacuum Microwave Drying on the Bioactive Compounds, Color, and Antioxidant Capacity of Sour Cherries. <i>Food and Bioprocess Technology</i> , 2014, 7, 829-841.	4.7	303
5	Effect of Drying Methods with the Application of Vacuum Microwaves on the Bioactive Compounds, Color, and Antioxidant Activity of Strawberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1337-1343.	5.2	281
6	The effects of heating, UV irradiation, and storage on stability of the anthocyanin-polyphenol copigment complex. <i>Food Chemistry</i> , 2003, 81, 349-355.	8.2	232
7	Polyphenolic Composition, Antioxidant Activity, and Polyphenol Oxidase (PPO) Activity of Quince (<i>Cydonia oblonga</i> Miller) Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2762-2772.	5.2	143
8	An oxidized tartaric acid residue as a new bridge potentially competing with acetaldehyde in flavan-3-OL condensation. <i>Phytochemistry</i> , 1997, 46, 223-227.	2.9	140
9	Inhibition of polyphenol oxidase activity and browning by honey. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 1892-1895.	5.2	136
10	Antimutagenic activity of anthocyanins isolated from Aronia melanocarpa fruits. <i>Cancer Letters</i> , 1997, 119, 37-46.	7.2	131
11	Analysis of Lipophilic and Hydrophilic Bioactive Compounds Content in Sea Buckthorn (<i>Hippophaë</i>)	5.2	129
12	Comparative study of polyphenolic content and antiradical activity of cloudy and clear apple juices. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 573-579.	3.5	116
13	Phytochemical compounds and biological effects of Actinidia fruits. <i>Journal of Functional Foods</i> , 2017, 30, 194-202.	3.4	115
14	Iron-Catalyzed Oxidation of (+)-Catechin in Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1712-1715.	5.2	114
15	Ectopic Expression of Anthocyanin 5-O-Glucosyltransferase in Potato Tuber Causes Increased Resistance to Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 272-281.	5.2	114
16	Enzymic oxidative reaction of catechin and chlorogenic acid in a model system. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 1202-1204.	5.2	108
17	Anthocyanins in Fruits of Aronia Melanocarpa (Chokeberry). <i>Journal of Food Science</i> , 1988, 53, 1241-1242.	3.1	106
18	Identification and Characterization of Low Molecular Weight Polyphenols in Berry Leaf Extracts by HPLC-DAD and LC-ESI/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12830-12835.	5.2	102

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19	Antioxidant activity of extracts from leaves and roots of <i>Salvia miltiorrhiza</i> Bunge, <i>S. przewalskii</i> Maxim., and <i>S. verticillata</i> L. <i>Bioresource Technology</i> , 2008, 99, 7892-7896.	9.6	101
20	Evaluation of Sour Cherry (<i>Prunus cerasus</i> L.) Fruits for Their Polyphenol Content, Antioxidant Properties, and Nutritional Components. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12332-12345.	5.2	100
21	Comparative study of phenolic content and antioxidant activity of strawberry puree, clear, and cloudy juices. <i>European Food Research and Technology</i> , 2009, 228, 623-631.	3.3	97
22	Antioxidant activity of the phenolic compounds of hawthorn, pine and skullcap. <i>Food Chemistry</i> , 2007, 103, 853-859.	8.2	94
23	Expression of β -1,3-glucanase in flax causes increased resistance to fungi. <i>Physiological and Molecular Plant Pathology</i> , 2004, 65, 245-256.	2.5	92
24	Lignin deficiency in transgenic flax resulted in plants with improved mechanical properties. <i>Journal of Biotechnology</i> , 2007, 128, 919-934.	3.8	91
25	Effect of the Production of Dried Fruits and Juice from Chokeberry (<i>Aronia melanocarpa</i> L.) on the Content and Antioxidative Activity of Bioactive Compounds. <i>Molecules</i> , 2016, 21, 1098.	3.8	91
26	Antioxidant tannins from Rosaceae plant roots. <i>Food Chemistry</i> , 2007, 100, 579-583.	8.2	89
27	Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries (<i>Lonicera</i>) <i>Trends in Food Science and Technology</i> , 2014, 35, 107-114.	3.8	86
28	Influence of apple puree preparation and storage on polyphenol contents and antioxidant activity. <i>Food Chemistry</i> , 2008, 107, 1473-1484.	8.2	85
29	Comparison of six cultivars of strawberries (<i>Fragaria x ananassa</i> Duch.) grown in northwest Poland. <i>European Food Research and Technology</i> , 2004, 219, 66-70.	3.3	78
30	Effect of pectinase treatment on extraction of antioxidant phenols from pomace, for the production of puree-enriched cloudy apple juices. <i>Food Chemistry</i> , 2011, 127, 623-631.	8.2	77
31	Pleiotropic Effect of Phenolic Compounds Content Increases in Transgenic Flax Plant. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3685-3692.	5.2	68
32	In vitro antileukaemic activity of extracts from berry plant leaves against sensitive and multidrug resistant HL60 cells. <i>Cancer Letters</i> , 2006, 236, 282-291.	7.2	66
33	Analysis of Phenolic Compounds and Antioxidant Activity in Wild Blackberry Fruits. <i>International Journal of Molecular Sciences</i> , 2015, 16, 14540-14553.	4.1	66
34	Effect of Enzymatic Mash Treatment and Storage on Phenolic Composition, Antioxidant Activity, and Turbidity of Cloudy Apple Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7078-7085.	5.2	63
35	Effect of l-ascorbic acid, sugar, pectin and freeze-thaw treatment on polyphenol content of frozen strawberries. <i>LWT - Food Science and Technology</i> , 2009, 42, 581-586.	5.2	62
36	Fractionation and identification of some low molecular weight grape seed phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 1989, 37, 1293-1297.	5.2	61

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37	Variability of Phytochemical Properties and Content of Bioactive Compounds in <i>Lonicera caerulea</i> L. var. <i>kamtschatica</i> Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12072-12084.	5.2	61
38	Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb (<i>Rheum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	5.2	60
39	Application of ultra performance liquid chromatography-photodiode detector-quadrupole/time of flight-mass spectrometry (UPLC-PDA-Q/TOF-MS) method for the characterization of phenolic compounds of <i>Lepidium sativum</i> L. sprouts. <i>European Food Research and Technology</i> , 2013, 236, 699-706.	3.3	58
40	Determination of Carotenoids in Fruits of <i>Rosa</i> sp. (<i>Rosa Canina</i> and <i>Rosa Rugosa</i>) and of Chokeberry (<i>Aronia Melanocarpa</i>). <i>Journal of Food Science</i> , 1989, 54, 774-775.	3.1	53
41	Effect of dried powder preparation process on polyphenolic content and antioxidant activity of blue honeysuckle berries (<i>Lonicera caerulea</i> L. var. <i>kamtschatica</i>). <i>LWT - Food Science and Technology</i> , 2016, 67, 214-222.	5.2	53
42	Antioxidant Activity Modulated by Polyphenol Contents in Apple and Leaves during Fruit Development and Ripening. <i>Antioxidants</i> , 2020, 9, 567.	5.1	53
43	The effect of mineral fertilization on nutritive value and biological activity of chokeberry fruit. <i>Agricultural and Food Science</i> , 2007, 16, 46.	0.9	53
44	Biological activity of polyphenol extracts from different plant sources. <i>Food Research International</i> , 2002, 35, 183-186.	6.2	52
45	Determination of Phenolic Compounds and Antioxidant Activity in Leaves from Wild <i>Rubus</i> L. Species. <i>Molecules</i> , 2015, 20, 4951-4966.	3.8	52
46	Effects of various clarification treatments on phenolic compounds and color of apple juice. <i>European Food Research and Technology</i> , 2007, 224, 755-762.	3.3	51
47	The response of rats to feeding with diets containing grapefruit flavonoid extract. <i>Food Research International</i> , 2002, 35, 201-205.	6.2	50
48	Engineering of PHB Synthesis Causes Improved Elastic Properties of Flax Fibers. <i>Biotechnology Progress</i> , 2007, 23, 269-277.	2.6	50
49	Characterization of phenolic compounds in different anatomical pear (<i>Pyrus communis</i> L.) parts by ultra-performance liquid chromatography photodiode detector-quadrupole/time of flight-mass spectrometry (UPLC-PDA-Q/TOF-MS). <i>International Journal of Mass Spectrometry</i> , 2015, 392, 154-163.	1.5	48
50	Determination of phytochemical composition and antioxidant capacity of 22 old apple cultivars grown in Poland. <i>European Food Research and Technology</i> , 2018, 244, 647-662.	3.3	48
51	Antioxidant property and storage stability of quince juice phenolic compounds. <i>Food Chemistry</i> , 2014, 152, 261-270.	8.2	47
52	The Content of Phenolic Compounds in Leaf Tissues of White (<i>Aesculus hippocastanum</i> L.) and Red Horse Chestnut (<i>Aesculus carea</i> H.) Colonized by the Horse Chestnut Leaf Miner (<i>Cameraria ohridella</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	8.2	47
53	Comparison of bioactive potential of cranberry fruit and fruit-based products versus leaves. <i>Journal of Functional Foods</i> , 2016, 22, 232-242.	3.4	44
54	The composition of bioactive compounds and antioxidant activity of Saskatoon berry (<i>Amelanchier</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	8.2	44

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55	Effect of l-ascorbic acid addition on quality, polyphenolic compounds and antioxidant capacity of cloudy apple juices. <i>European Food Research and Technology</i> , 2013, 236, 777-798.	3.3	42
56	<i>In vitro</i> antileukaemic activity of extracts from chokeberry (<i>Aronia melanocarpa</i> [Michx]) Tj ETQq0 0 0 rgBT /Overlock 10 T cells. <i>Phytotherapy Research</i> , 2008, 22, 689-694.	5.8	41
57	Phytochemical Composition and Antioxidant Capacity of Seven Saskatoon Berry (<i>Amelanchier alnifolia</i>) Tj ETQq1 1 0,784314 rgBT /Overlock 10 T cells	3.8	41
58	Phenolic content and biological activity of extracts of blackcurrant fruit and leaves. <i>Food Research International</i> , 2014, 65, 47-58.	6.2	40
59	14-3-3 Protein regulation of the antioxidant capacity of transgenic potato tubers. <i>Plant Science</i> , 2002, 163, 125-130.	3.6	39
60	Characterization and Content of Flavonol Derivatives of <i>Allium ursinum</i> L. <i>Plant. Journal of Agricultural and Food Chemistry</i> , 2013, 61, 176-184.	5.2	39
61	The effect of addition of chokeberry, flowering quince fruits and rhubarb juice to strawberry jams on their polyphenol content, antioxidant activity and colour. <i>European Food Research and Technology</i> , 2008, 227, 1043-1051.	3.3	38
62	Enzymic oxidation of phloretin glucoside in model system. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1050-1052.	5.2	37
63	Protective activity of the <i>Uncaria tomentosa</i> extracts on human erythrocytes in oxidative stress induced by 2,4-dichlorophenol (2,4-DCP) and catechol. <i>Food and Chemical Toxicology</i> , 2011, 49, 2202-2211.	3.6	37
64	Effect of dried powder preparation process on polyphenolic content and antioxidant capacity of cranberry (<i>Vaccinium macrocarpon</i> L.). <i>Industrial Crops and Products</i> , 2015, 77, 658-665.	5.2	35
65	Biological Activity of Blackcurrant Extracts (<i>Ribes nigrum</i> L.) in Relation to Erythrocyte Membranes. <i>BioMed Research International</i> , 2014, 2014, 1-13.	1.9	34
66	Changes in Grape Seed Phenols as Affected By Enzymic and Chemical Oxidation <i>in vitro</i> . <i>Journal of Food Science</i> , 1985, 50, 1505-1506.	3.1	33
67	Concentrated green tea supplement: Biological activity and molecular mechanisms. <i>Life Sciences</i> , 2015, 126, 1-9.	4.3	33
68	Biophysical Mechanism of the Protective Effect of Blue Honeysuckle (<i>Lonicera caerulea</i> L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Membranes. <i>Journal of Membrane Biology</i> , 2014, 247, 611-625.	2.1	32
69	The effect of different maturity stages on phytochemical composition and antioxidant capacity of cranberry cultivars. <i>European Food Research and Technology</i> , 2018, 244, 705-719.	3.3	32
70	Anthocyanin Extracts with Antioxidant and Radical Scavenging Effect. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 1999, 54, 319-324.	1.4	31
71	Phytochemical Compounds and Antioxidant Activity in Different Cultivars of Cranberry (<i>Vaccinium</i>) Tj ETQq1 1 0,784314 rgBT /Overlock 10 T cells	3.1	31
72	Inhibitory effect of phenolics on carotene bleaching in vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 688-690.	5.2	30

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73	Effect of Chokeberry (<i>Aronia melanocarpa</i>) Juice on the Metabolic Activation and Detoxication of Carcinogenic N-Nitrosodiethylamine in Rat Liver. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5071-5077.	5.2	30
74	The Content of Phenolic Compounds in Leaf Tissues of <i>Aesculus glabra</i> and <i>Aesculus parviflora</i> Walt.. <i>Molecules</i> , 2015, 20, 2176-2189.	3.8	30
75	Characterization of polish wines produced from the interspecific hybrid grapes grown in south-east Poland. <i>European Food Research and Technology</i> , 2018, 244, 441-455.	3.3	29
76	Changes Caused by Fruit Extracts in the Lipid Phase of Biological and Model Membranes. <i>Food Biophysics</i> , 2011, 6, 58-67.	3.0	28
77	Interaction between plant polyphenols and the erythrocyte membrane. <i>Cellular and Molecular Biology Letters</i> , 2012, 17, 77-88.	7.0	27
78	Composition and quantification of major polyphenolic compounds, antioxidant activity and colour properties of quince and mixed quince jams. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 749-756.	2.8	27
79	Comparison of Phenolic Content and Antioxidant Capacity of Bear Garlic (<i>Allium ursinum</i> L.) in Different Maturity Stages. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12921.	2.0	27
80	Profile of Bioactive Compounds in the Morphological Parts of Wild <i>Fallopia japonica</i> (Houtt) and <i>Fallopia sachalinensis</i> (F. Schmidt) and Their Antioxidative Activity. <i>Molecules</i> , 2019, 24, 1436.	3.8	27
81	Impact of Cluster Zone Leaf Removal on Grapes cv. Regent Polyphenol Content by the UPLC-PDA/MS Method. <i>Molecules</i> , 2016, 21, 1688.	3.8	26
82	Rootstock effect on physico-chemical properties and content of bioactive compounds of four cultivars Cornelian cherry fruits. <i>Scientia Horticulturae</i> , 2019, 256, 108588.	3.6	26
83	Profile and Content of Phenolic Compounds in Leaves, Flowers, Roots, and Stalks of <i>Sanguisorba officinalis</i> L. Determined with the LC-DAD-ESI-QTOF-MS/MS Analysis and Their In Vitro Antioxidant, Antidiabetic, Antiproliferative Potency. <i>Pharmaceuticals</i> , 2020, 13, 191.	3.8	26
84	Solid-state NMR studies and DFT calculations of flavonoids: baicalein, baicalin and wogonoside. <i>Magnetic Resonance in Chemistry</i> , 2008, 46, 215-225.	1.9	25
85	Modification of the properties of biological membrane and its protection against oxidation by <i>Actinidia arguta</i> leaf extract. <i>Chemico-Biological Interactions</i> , 2014, 222, 50-59.	4.0	25
86	Stabilization of anthocyanin and skullcap flavone complexes – Investigations with computer simulation and experimental methods. <i>Food Chemistry</i> , 2013, 138, 491-500.	8.2	24
87	Effect of pre-treatment of blue honeysuckle berries on bioactive iridoid content. <i>Food Chemistry</i> , 2018, 240, 1087-1091.	8.2	24
88	Comparison of the effect of four drying methods on polyphenols in saskatoon berry. <i>LWT - Food Science and Technology</i> , 2019, 111, 727-736.	5.2	24
89	UPLC-PDA-Q/TOF-MS identification of bioactive compounds and on-line UPLC-ABTS assay in <i>Fallopia japonica</i> Houtt and <i>Fallopia sachalinensis</i> (F.Schmidt) leaves and rhizomes grown in Poland. <i>European Food Research and Technology</i> , 2019, 245, 691-706.	3.3	22
90	Effects of <i>Nigella sativa</i> L. seed extracts on lipid oxidation and color of chicken meatballs during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2020, 130, 109718.	5.2	22

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91	Nutritional, Phytochemical Characteristics and In Vitro Effect on α -Amylase, α -Glucosidase, Lipase, and Cholinesterase Activities of 12 Coloured Carrot Varieties. <i>Foods</i> , 2021, 10, 808.	4.3	22
92	Anthocyanins in fruits of <i>Prunus padus</i> (bird cherry). <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1483-1486.	3.5	21
93	Effect of apple leaves addition on physicochemical properties of cloudy beverages. <i>Industrial Crops and Products</i> , 2013, 44, 413-420.	5.2	21
94	Phytochemical analysis by liquid chromatography of ten old apple varieties grown in Austria and their antioxidative activity. <i>European Food Research and Technology</i> , 2020, 246, 437-448.	3.3	21
95	Characterization of Phenolic Compounds and Antioxidant Activity of <i>Solanum scabrum</i> and <i>Solanum burbankii</i> Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1512-1519.	5.2	20
96	Effect of UV-C Radiation, Ultra-Sonication Electromagnetic Field and Microwaves on Changes in Polyphenolic Compounds in Chokeberry (<i>Aronia melanocarpa</i>). <i>Molecules</i> , 2017, 22, 1161.	3.8	20
97	The Content of Phenolic Acids and Flavonols in the Leaves of Nine Varieties of Sweet Potatoes (<i>Ipomoea batatas</i> L.) Depending on Their Development, Grown in Central Europe. <i>Molecules</i> , 2020, 25, 3473.	3.8	20
98	Protective effect of chokeberry on chemical-induced oxidative stress in rat. <i>Human and Experimental Toxicology</i> , 2011, 30, 199-208.	2.2	19
99	Effects of various polysaccharide clarification agents and reaction time on content of polyphenolic compound, antioxidant activity, turbidity and colour of chokeberry juice. <i>LWT - Food Science and Technology</i> , 2018, 92, 347-360.	5.2	19
100	Activity of Hawthorn Leaf and Bark Extracts in Relation to Biological Membrane. <i>Journal of Membrane Biology</i> , 2013, 246, 545-556.	2.1	18
101	Physical Effects of Buckwheat Extract on Biological Membrane In Vitro and Its Protective Properties. <i>Journal of Membrane Biology</i> , 2016, 249, 155-170.	2.1	18
102	Extract from spent hop (<i>Humulus lupulus</i> L.) reduces blood platelet aggregation and improves anticoagulant activity of human endothelial cells in vitro. <i>Journal of Functional Foods</i> , 2016, 22, 257-269.	3.4	18
103	The effects of flash release conditions on the phenolic compounds and antioxidant activity of Pinot noir red wine. <i>European Food Research and Technology</i> , 2017, 243, 999-1007.	3.3	17
104	Reactions of Enzymically Generated Quinones in Relation to Browning in Grape Musts and Wines. <i>ACS Symposium Series</i> , 1995, , 130-143.	0.5	16
105	Microbial transformation of baicalin and baicalein. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2007, 49, 113-117.	1.8	16
106	Polyphenol content and antioxidative activity in apple purées with rhubarb juice supplement. <i>International Journal of Food Science and Technology</i> , 2008, 43, 501-509.	2.7	16
107	Physicochemical characterisation of quince fruits for industrial use: yield, turbidity, viscosity and colour properties of juices. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1818-1824.	2.7	16
108	Comparison of the Effectiveness of Water-Based Extraction of Substances from Dry Tea Leaves with the Use of Magnetic Field Assisted Extraction Techniques. <i>Molecules</i> , 2017, 22, 1656.	3.8	16

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109	Ultrasound-assisted and micelle-mediated extraction as a method to isolate valuable active compounds from apple pomace. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13720.	2.0	16
110	Reactivity of (+)-Catechin with Copper(II) Ions: The Green Synthesis of Size-Controlled Sub-10 nm Copper Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 17535-17543.	6.7	16
111	Effect of LED illumination and amino acid supplementation on phenolic compounds profile in <i>Agastache rugosa</i> in vitro cultures. <i>Phytochemistry Letters</i> , 2019, 31, 12-19.	1.2	16
112	Influence of cherry leaf-spot on changes in the content of phenolic compounds in sour cherry (<i>Prunus cerasus</i> L.) leaves. <i>Physiological and Molecular Plant Pathology</i> , 2014, 86, 28-34.	2.5	15
113	The anthocyanins profile of red grape cultivars growing in south-east Poland (Subcarpathia region). <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1863-1873.	3.2	15
114	The influence of addition of cranberrybush juice to pear juice on chemical composition and antioxidant properties. <i>Journal of Food Science and Technology</i> , 2018, 55, 3399-3407.	2.8	15
115	Determination of triterpenoids, carotenoids, chlorophylls, and antioxidant capacity in <i>Allium ursinum</i> L. at different times of harvesting and anatomical parts. <i>European Food Research and Technology</i> , 2018, 244, 1269-1280.	3.3	15
116	Roots and Leaf Extracts of <i>Dipsacus fullonum</i> L. and Their Biological Activities. <i>Plants</i> , 2020, 9, 78.	3.5	15
117	Antioxidant Activity of Anthocyanin Glycoside Derivatives Evaluated by the Inhibition of Liposome Oxidation. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2005, 60, 399-407.	1.4	14
118	Antioxidant potentials of polyphenolic extracts from leaves of trees and fruit bushes. <i>Current Topics in Biophysics</i> , 2011, 34, 15-21.	0.3	14
119	Increased content of phenolic compounds in pear leaves after infection by the pear rust pathogen. <i>Physiological and Molecular Plant Pathology</i> , 2015, 91, 113-119.	2.5	14
120	Characterization of polyphenols in <i>Agastache rugosa</i> leaves and inflorescences by UPLC-qTOF-MS following FCPC separation. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2016, 39, 209-219.	1.0	14
121	The Influence of Yeast Strain, β -Cyclodextrin, and Storage Time on Concentrations of Phytochemical Components, Sensory Attributes, and Antioxidative Activity of Novel Red Apple Ciders. <i>Molecules</i> , 2019, 24, 2477.	3.8	14
122	Thermodynamic characteristics of copigmentation reaction of acylated anthocyanin isolated from blue flowers of <i>Scutellaria baicalensis</i> Georgi with copigments. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1500-1506.	3.5	13
123	Soil and highbush blueberry responses to fertilization with urea phosphate. <i>Folia Horticulturae</i> , 2018, 30, 295-305.	1.8	13
124	Influence of different pectinolytic enzymes on bioactive compound content, antioxidant potency, colour and turbidity of chokeberry juice. <i>European Food Research and Technology</i> , 2018, 244, 1907-1920.	3.3	13
125	Flavonoids and Phenol Carboxylic Acids in the Oriental Medicinal Plant <i>Astragalus membranaceus</i> Acclimated in Poland. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2003, 58, 602-604.	1.4	12
126	Modification of the Lipid Phase of Biological and Model Membranes by Bilberry Leaf Extract. <i>Food Biophysics</i> , 2013, 8, 321-333.	3.0	12

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127	Hawthorn (<i>Crataegus oxyacantha</i> L.) Bark Extract Regulates Antioxidant Response Element (ARE)-Mediated Enzyme Expression Via Nrf2 Pathway Activation in Normal Hepatocyte Cell Line. <i>Phytotherapy Research</i> , 2014, 28, 593-602.	5.8	12
128	Effect of different sizes of ceramic membranes in the process of microfiltration on physicochemical parameters of chokeberry juice. <i>European Food Research and Technology</i> , 2019, 245, 1263-1275.	3.3	12
129	The influence of yeast type and storage temperature on content of phenolic compounds, antioxidant activity, colour and sensory attributes of chokeberry wine. <i>European Food Research and Technology</i> , 2017, 243, 2199-2209.	3.3	12
130	Health-Promoting Capacities of In Vitro and Cultivated Goji (<i>Lycium chinense</i> Mill.) Fruit and Leaves; Polyphenols, Antimicrobial Activity, Macro- and Microelements and Heavy Metals. <i>Molecules</i> , 2020, 25, 5314.	3.8	11
131	Assessment of Hepatoprotective Effect of Chokeberry Juice in Rats Treated Chronically with Carbon Tetrachloride. <i>Molecules</i> , 2020, 25, 1268.	3.8	11
132	Baicalin, Added as the Only Preservative, Improves the Microbiological Quality of Homemade Mayonnaise. <i>Pakistan Journal of Nutrition</i> , 2005, 5, 30-33.	0.2	11
133	Antioxidant Activity of Extracts from Apple, Chokeberry and Strawberry.. <i>Polish Journal of Food and Nutrition Sciences</i> , 2012, 62, 229-234.	1.7	10
134	A micelle mediated extraction as a new method of obtaining the infusion of <i>Bidens tripartita</i> . <i>Acta Biochimica Polonica</i> , 2016, 63, 543-8.	0.5	10
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