

# Jan Oszmiański

## List of Publications by Year in descending order

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Version: 2024-02-01

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  | Characteristics of water and ethanolic extracts of <i>Scutellaria baicalensis</i> root and their effect on color, lipid oxidation, and microbiological quality of chicken meatballs during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16192.  | 2.0 | 4         |
| 2  | Comparison of Osmotic Resistance, Shape and Transmembrane Potential of Erythrocytes Collected from Healthy and Fed with High Fat-Carbohydrates Diet (HF-CD) Pigs – Protective Effect of <i>Cistus incanus</i> L. Extracts. <i>Materials</i> , 2021, 14, 1050.                            | 2.9 | 1         |
| 3  | Evaluation of Innovative Dried Puree from Jerusalem Artichoke – In Vitro Studies of Its Physicochemical and Health-Promoting Properties. <i>Molecules</i> , 2021, 26, 2644.  | 3.8 | 4         |
| 4  | Nutritional, Phytochemical Characteristics and In Vitro Effect on $\alpha$ -Amylase, $\alpha$ -Glucosidase, Lipase, and Cholinesterase Activities of 12 Coloured Carrot Varieties. <i>Foods</i> , 2021, 10, 808.   | 4.3 | 22        |
| 5  | Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb ( <i>Rheum</i> ) Tj ETQq1 1 0.784314rgBT /Overlock 10   | 5.2 | 60        |
| 6  | 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        |
| 7  | Antioxidant Activity Modulated by Polyphenol Contents in Apple and Leaves during Fruit Development and Ripening. <i>Antioxidants</i> , 2020, 9, 567.   | 5.1 | 53        |
| 8  | 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        |
| 9  | 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        |
| 10 | 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        |
| 11 | Assessment of Hepatoprotective Effect of Chokeberry Juice in Rats Treated Chronically with Carbon Tetrachloride. <i>Molecules</i> , 2020, 25, 1268.  | 3.8 | 11        |
| 12 | Near-Null Geomagnetic Field as an Innovative Method of Fruit Storage. <i>Processes</i> , 2020, 8, 262.   | 2.8 | 3         |
| 13 | 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        |
| 14 | Roots and Leaf Extracts of <i>Dipsacus fullonum</i> L. and Their Biological Activities. <i>Plants</i> , 2020, 9, 78.   | 3.5 | 15        |
| 15 | Impact Mineralization of Chokeberry and Cranberry Fruit Juices Using a New Functional Additive on the Protection of Bioactive Compounds and Antioxidative Properties. <i>Molecules</i> , 2020, 25, 659.  | 3.8 | 8         |
| 16 | The Impact of Maltodextrin and Inulin on the Protection of Natural Antioxidants in Powders Made of Saskatoon Berry Fruit, Juice, and Pomace as Functional Food Ingredients. <i>Molecules</i> , 2020, 25, 1805.   | 3.8 | 10        |
| 17 | The Influence of Yeast Strain, $\beta$ -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        |
| 18 | Chemical parameters profile analysis by liquid chromatography and antioxidative activity of the Saskatoon berry fruits and their components. <i>European Food Research and Technology</i> , 2019, 245, 2007-2015.  | 3.3 | 8         |

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|----|---|-----|-----------|
| 19 | 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        |
| 20 | Effect of abiotic stress factors on polyphenolic content in the skin and flesh of pear by UPLC-PDA-Q/TOF-MS. <i>European Food Research and Technology</i> , 2019, 245, 2715-2725.   | 3.3 | 6         |
| 21 | Effect of nanosilver (nAg) on disinfection, growth, and chemical composition of young barley leaves under in vitro conditions. <i>Journal of Integrative Agriculture</i> , 2019, 18, 1871-1881.   | 3.5 | 8         |
| 22 | 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        |
| 23 | Incorporation of bioflavonoids from <i>Bidens tripartite</i> into micelles of non-ionic surfactants – experimental and theoretical studies. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 184, 110553.  | 5.0 | 8         |
| 24 | 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        |
| 25 | 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        |
| 26 | 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        |
| 27 | 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        |
| 28 | Application of Polyethylene/Polypropylene Glycol Ethers of Fatty Alcohols for Micelle-Mediated Extraction of <i>Calendula anthodium</i> . <i>Journal of Surfactants and Detergents</i> , 2019, 22, 655-661.   | 2.1 | 6         |
| 29 | 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        |
| 30 | ALLIUM URSINUM L. LEAVES COMPONENTS MODIFIED THE PHYSICO-CHEMICAL PROPERTIES OF RED BLOOD CELLS PROTECTING THEM FROM THE EFFECTS OF OXIDATIVE STRESS. <i>Acta Poloniae Pharmaceutica</i> , 2019, 76, 483-491.   | 0.1 | 2         |
| 31 | 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        |
| 32 | In Vitro Studies of Anti-Hemolytic and Cytotoxic Activity of Procyanidin-Rich Extract from the Leaves of <i>Actinidia arguta</i> . <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 171-177.  | 1.7 | 6         |
| 33 | 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        |
| 34 | 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        |
| 35 | Effect of pre-treatment of blue honeysuckle berries on bioactive iridoid content. <i>Food Chemistry</i> , 2018, 240, 1087-1091.   | 8.2 | 24        |
| 36 | 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        |

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|----|---|-----|-----------|
| 37 | Soil and highbush blueberry responses to fertilization with urea phosphate. <i>Folia Horticulturae</i> , 2018, 30, 295-305.   | 1.8 | 13        |
| 38 | 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        |
| 39 | Application of the DSC and spectroscopy methods in the analysis of the protective effect of extracts from the blueberry fruit of the genus <i>Vaccinium</i> in relation to the lipid membrane. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 134, 679-689. | 3.6 | 7         |
| 40 | 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        |
| 41 | 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        |
| 42 | 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        |
| 43 | 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        |
| 44 | Phytochemical compounds and biological effects of <i>Actinidia</i> fruits. <i>Journal of Functional Foods</i> , 2017, 30, 194-202.  | 3.4 | 115       |
| 45 | Interaction of procyanidin B 3 with membrane lipids – Fluorescence, DSC and FTIR studies. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2017, 1859, 1362-1371.  | 2.6 | 10        |
| 46 | The composition of bioactive compounds and antioxidant activity of Saskatoon berry ( <i>Amelanchier</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5   | 8.2 | 44        |
| 47 | Phytochemical Compounds and Antioxidant Activity in Different Cultivars of Cranberry ( <i>Vaccinium</i> ) Tj ETQq1 1 0.784314 rgBT /Overl   | 3.1 | 31        |
| 48 | 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        |
| 49 | Preliminary study on the influence of UV-C irradiation on microorganism viability and polyphenol compounds content during winemaking of Regent™ red grape cultivar. <i>Polish Journal of Chemical Technology</i> , 2017, 19, 130-137.                                   | 0.5 | 7         |
| 50 | Influence of Maturity on the Content of Phenolic Compounds of <i>Allium ursinum</i> L. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13089.   | 2.0 | 8         |
| 51 | 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        |
| 52 | 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        |
| 53 | Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries ( <i>Lonicera</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10   | 3.8 | 36        |
| 54 | Phytochemical Composition and Antioxidant Capacity of Seven Saskatoon Berry ( <i>Amelanchier alnifolia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10   | 3.8 | 41        |

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|----|--|-----|-----------|
| 55 | 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        |
| 56 | 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        |
| 57 | 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        |
| 58 | 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        |
| 59 | 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        |
| 60 | Changing the content of phenolic compounds as the response of blackcurrant ( <i>Ribes nigrum</i> L.) leaves after blackcurrant leaf midge ( <i>Dasineura tetensi</i> RÅ¼bs.) infestation. <i>Plant Physiology and Biochemistry</i> , 2016, 106, 149-158. | 5.8 | 8         |
| 61 | 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        |
| 62 | 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        |
| 63 | 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        |
| 64 | 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        |
| 65 | 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        |
| 66 | Effect of Chokeberry Juice on N-Nitrosodiethylamine-Induced Rat Liver Carcinogenesis. <i>Journal of Environmental Pathology, Toxicology and Oncology</i> , 2016, 35, 317-331.  | 1.2 | 4         |
| 67 | 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        |
| 68 | 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        |
| 69 | 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        |
| 70 | Concentrated green tea supplement: Biological activity and molecular mechanisms. <i>Life Sciences</i> , 2015, 126, 1-9.  | 4.3 | 33        |
| 71 | 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        |
| 72 | Interaction of skullcap ( <i>Scutellaria baicalensis</i> Georgi) and buckwheat ( <i>Fagopyrum esculentum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62   | 3.6 | 8         |

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|----|---|-----|-----------|
| 73 | Analysis of Lipophilic and Hydrophilic Bioactive Compounds Content in Sea Buckthorn ( <i>Hippophaë</i> ) Tj ETQq1 1_0,784314 rgBT /Overlock 10 T  | 5.2 | 129       |
| 74 | 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        |
| 75 | 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        |
| 76 | ANTIOXIDANT ACTIVITY OF POLYPHENOLIC EXTRACTS FROM RED CURRENT AND CRANBERRY FRUITS WITH REGARD TO ERYTHROCYTES MEMBRANE. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .   | 0.1 | 0         |
| 77 | 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        |
| 78 | 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 rgBT /Overlock 10 T  | 0.0 | 0         |
| 79 | 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       |
| 80 | 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        |
| 81 | 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       |
| 82 | Antioxidant property and storage stability of quince juice phenolic compounds. <i>Food Chemistry</i> , 2014, 152, 261-270.  | 8.2 | 47        |
| 83 | 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        |
| 84 | 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        |
| 85 | Biophysical Mechanism of the Protective Effect of Blue Honeysuckle ( <i>Lonicera caerulea</i> L. var.) Membranes. <i>Journal of Membrane Biology</i> , 2014, 247, 611-625. Tj ETQq1 1 0.784314 rgBT /Overlock 10 T  | 2.1 | 32        |
| 86 | 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        |
| 87 | 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        |
| 88 | Phenolic content and biological activity of extracts of blackcurrant fruit and leaves. <i>Food Research International</i> , 2014, 65, 47-58.  | 6.2 | 40        |
| 89 | Effect of 1-methylcyclopropene postharvest treatment apple and storage on the cloudy juices properties. <i>LWT - Food Science and Technology</i> , 2014, 59, 1166-1174.   | 5.2 | 6         |
| 90 | ASSESSMENT OF SENSORY QUALITIES AND NUTRITIONAL VALUE OF CHOKEBERRY PUREE WITH ADDED FLAX POMACE AND DRIED LEAVES OF STEVIA. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .  | 0.1 | 1         |

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|-----|--|-----|-----------|
| 91  | Effects of Long-Term Administration of Freeze-Dried Chokeberry Juice to Rats. <i>Journal of Pharmacy and Nutrition Sciences (discontinued)</i> , 2014, 4, 154-161.   | 0.4 | 3         |
| 92  | MICROBIOLOGICAL HAZARDS IN MINIMALLY PROCESSED FOODS AND EFFECTIVE METHODS TO ELIMINATE THEM. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, 20, .  | 0.1 | 7         |
| 93  | 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        |
| 94  | 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        |
| 95  | 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        |
| 96  | Effect of apple leaves addition on physicochemical properties of cloudy beverages. <i>Industrial Crops and Products</i> , 2013, 44, 413-420.   | 5.2 | 21        |
| 97  | 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        |
| 98  | 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       |
| 99  | 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        |
| 100 | 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        |
| 101 | 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        |
| 102 | Characterization and Content of Flavonol Derivatives of <i>Allium ursinum</i> L. Plant. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 176-184.   | 5.2 | 39        |
| 103 | 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        |
| 104 | Interaction between plant polyphenols and the erythrocyte membrane. <i>Cellular and Molecular Biology Letters</i> , 2012, 17, 77-88.   | 7.0 | 27        |
| 105 | CONTENT OF ELLAGIC ACID AND POLYMERIZED PROANTHOCYANIDINS IN PSEUDO FRUITS OF SELECTED ROSE SPECIES. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2012, , .   | 0.1 | 1         |
| 106 | Protective effect of chokeberry on chemical-induced oxidative stress in rat. <i>Human and Experimental Toxicology</i> , 2011, 30, 199-208.   | 2.2 | 19        |
| 107 | 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        |
| 108 | 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        |

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|-----|---|-----|-----------|
| 109 | 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       |
| 110 | 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        |
| 111 | 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        |
| 112 | Bioactive Compounds of Selected Fruit Juices. <i>Natural Product Communications</i> , 2009, 4, 1934578X0900400.   | 0.5 | 2         |
| 113 | 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        |
| 114 | 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        |
| 115 | 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       |
| 116 | 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        |
| 117 | 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        |
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