Urszula Gawlik-Dziki

List of Publications by Year
in descending order

127 papers	4,137 citations	116194 36 h-index	162838 57 g-index
129 all docs	129 docs citations	129 times ranked	4790 citing authors

#	Article	IF	Citations
1	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
2	Antioxidant in Food Safety and Sustainability. Foods, 2022, 11, 433.	1.9	2
3	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
4	Fiber Preparation from Micronized Oat By-Products: Antioxidant Properties and Interactions between Bioactive Compounds. Molecules, 2022, 27, 2621.	1.7	7
5	Microencapsulated Red Powders from Cornflower Extractâ€"Spectral (FT-IR and FT-Raman) and Antioxidant Characteristics. Molecules, 2022, 27, 3094.	1.7	2
6	Pasta Enriched with Dried and Powdered Leek: Physicochemical Properties and Changes during Cooking. Molecules, 2022, 27, 4495.	1.7	4
7	Common wheat pasta enriched with cereal coffee: Quality and physical and functional properties. LWT - Food Science and Technology, 2021, 139, 110516.	2.5	9
8	The effect of in vitro digestion, food matrix, and hydrothermal treatment on the potential bioaccessibility of selected phenolic compounds. Food Chemistry, 2021, 344, 128581.	4.2	39
9	The fruits of sumac (Rhus coriaria L.) as a functional additive and salt replacement to wheat bread. LWT - Food Science and Technology, 2021, 136, 110346.	2.5	16
10	Promising Potential of Crude Polysaccharides from Sparassis crispa against Colon Cancer: An In Vitro Study. Nutrients, 2021, 13, 161.	1.7	17
11	Potentially Bioaccessible Phenolic and Antioxidant Potential of Fresh and Stored Lentil Sproutsâ€"Effect of Lactobacillus plantarum 299v Enrichment. Molecules, 2021, 26, 2109.	1.7	10
12	Some Dietary Phenolic Compounds Can Activate Thyroid Peroxidase and Inhibit Lipoxygenase-Preliminary Study in the Model Systems. International Journal of Molecular Sciences, 2021, 22, 5108.	1.8	8
13	The Influence of Hypericum perforatum L. Addition to Wheat Cookies on Their Antioxidant, Anti-Metabolic Syndrome, and Antimicrobial Properties. Foods, 2021, 10, 1379.	1.9	11
14	Development of no-salt herbal bread using a method based on scalded flour. LWT - Food Science and Technology, 2021, 145, 111329.	2.5	10
15	Antioxidant, Anti-Inflammatory, and Anti-Diabetic Activity of Phenolic Acids Fractions Obtained from Aerva lanata (L.) Juss.. Molecules, 2021, 26, 3486.	1.7	14
16	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. Food Chemistry, 2021, 346, 128889.	4.2	13
17	Micronized Oat Husk: Particle Size Distribution, Phenolic Acid Profile and Antioxidant Properties. Materials, 2021, 14, 5443.	1.3	14
18	Acerola fruit as a natural antioxidant ingredient for gluten-free bread: An approach to improve bread quality. Food Science and Technology International, 2021, 27, 13-21.	1.1	11

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19	Influence of Phenolic-Food Matrix Interactions on In Vitro Bioaccessibility of Selected Phenolic Compounds and Nutrients Digestibility in Fortified White Bean Paste. Antioxidants, 2021, 10, 1825.	2.2	16
20	Effect of the Addition of Dried Dandelion Roots (Taraxacum officinale F. H. Wigg.) on Wheat Dough and Bread Properties. Molecules, 2021, 26, 7564.	1.7	11
21	Effect of cold storage on the potentially bioaccessible isoflavones and antioxidant activities of soybean sprouts enriched with Lactobacillus plantarum 299v. LWT - Food Science and Technology, 2020, 118, 108820.	2.5	6
22	Banana Powder as an Additive to Common Wheat Pasta. Foods, 2020, 9, 53.	1.9	19
23	Safeness of Diets Based on Gluten-Free Buckwheat Bread Enriched with Seeds and Nutsâ€"Effect on Oxidative and Biochemical Parameters in Rat Serum. Nutrients, 2020, 12, 41.	1.7	6
24	Water Soldier Stratiotes aloides L.â€"Forgotten Famine Plant With Unique Composition and Antioxidant Properties. Molecules, 2020, 25, 5065.	1.7	3
25	Wild Strawberry Fragaria vesca L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. Processes, 2020, 8, 1265.	1.3	15
26	Evaluation of Color, Texture, Sensory and Antioxidant Properties of Gels Composed of Freeze-Dried Maqui Berries and Agave Sugar. Processes, 2020, 8, 1294.	1.3	7
27	Leaves of White Beetroot As a New Source of Antioxidant and Anti-Inflammatory Compounds. Plants, 2020, 9, 944.	1.6	8
28	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
29	Drying Characteristics of Dracocephalum moldavica Leaves: Drying Kinetics and Physicochemical Properties. Processes, 2020, 8, 509.	1.3	8
30	Chemical Characteristics and Anticancer Activity of Essential Oil from Arnica Montana L. Rhizomes and Roots. Molecules, 2020, 25, 1284.	1.7	18
31	Potentially Bioaccessible Phenolics from Mung Bean and Adzuki Bean Sprouts Enriched with Probioticâ€"Antioxidant Properties and Effect on the Motility and Survival of AGS Human Gastric Carcinoma Cells. Molecules, 2020, 25, 2963.	1.7	14
32	The Influence of Millet Flour on Antioxidant, Anti-ACE, and Anti-Microbial Activities of Wheat Wafers. Foods, 2020, 9, 220.	1.9	5
33	Drying Kinetics, Grinding Characteristics, and Physicochemical Properties of Broccoli Sprouts. Processes, 2020, 8, 97.	1.3	8
34	Wholemeal Spelt Bread Enriched with Green Spelt as a Source of Valuable Nutrients. Processes, 2020, 8, 389.	1.3	1
35	Thyroid Peroxidase Activity is Inhibited by Phenolic Compoundsâ€"Impact of Interaction. Molecules, 2019, 24, 2766.	1.7	18
36	Effect of Moldavian dragonhead (Dracocephalum moldavicaL.) leaves on the baking properties of wheat flour and quality of bread. CYTA - Journal of Food, 2019, 17, 536-543.	0.9	18

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37	The influence of Cistus incanus L. leaves on wheat pasta quality. Journal of Food Science and Technology, 2019, 56, 4311-4322.	1.4	29
38	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. Antioxidants, 2019, 8, 228.	2.2	3
39	Mechanism of Action and Interactions between Thyroid Peroxidase and Lipoxygenase Inhibitors Derived from Plant Sources. Biomolecules, 2019, 9, 663.	1.8	9
40	Cistus incanus L. as an Innovative Functional Additive to Wheat Bread. Foods, 2019, 8, 349.	1.9	17
41	Effects of probiotic L.Âplantarum 299v on consumer quality, accumulation of phenolics, antioxidant capacity and biochemical changes in legume sprouts. International Journal of Food Science and Technology, 2019, 54, 2437-2446.	1.3	16
42	Impact of Interactions between Ferulic and Chlorogenic Acids on Enzymatic and Non-Enzymatic Lipids Oxidation: An Example of Bread Enriched with Green Coffee Flour. Applied Sciences (Switzerland), 2019, 9, 568.	1.3	11
43	Nutritional quality of fresh and stored legumes sprouts â€“ Effect of Lactobacillus plantarum 299v enrichment. Food Chemistry, 2019, 288, 325-332.	4.2	25
44	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
45	Proteinâ€“Phenolic Interactions as a Factor Affecting the Physicochemical Properties of White Bean Proteins. Molecules, 2019, 24, 408.	1.7	115
46	Processing of germinated grains. , 2019, , 69-90.		7
47	Nutritional and pro-health quality of lentil and adzuki bean sprouts enriched with probiotic yeast Saccharomyces cerevisiae var. boulardii. LWT - Food Science and Technology, 2019, 100, 220-226.	2.5	33
48	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. International Agrophysics, 2018, 32, 49-56.	0.7	20
49	Pomegranate seed powder as a functional component of glutenâ€free bread (Physical, sensorial and) Tj ETQq1 1 0.784314 rgBT /Ove	1.3	56
50	Nutritional potential and inhibitory activity of bread fortified with green coffee beans against enzymes involved in metabolic syndrome pathogenesis. LWT - Food Science and Technology, 2018, 95, 78-84.	2.5	15
51	Interactions of green coffee bean phenolics with wheat bread matrix in a model of simulated in vitro digestion. Food Chemistry, 2018, 258, 301-307.	4.2	20
52	UPLCâ€“MS method for determination of phenolic compounds in chili as a coffee supplement and their impact of phytochemicals interactions on antioxidant activity in vitro. Acta Chromatographica, 2018, 30, 66-71.	0.7	4
53	Evaluation of physical, sensorial, and antioxidant properties of gluten-free bread enriched with Moringa Oleifera leaf powder. European Food Research and Technology, 2018, 244, 189-195.	1.6	52
54	Lactobacillus plantarum 299V improves the microbiological quality of legume sprouts and effectively survives in these carriers during cold storage and in vitro digestion. PLoS ONE, 2018, 13, e0207793.	1.1	19

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55	Nutritional quality, phenolics, and antioxidant capacity of mung bean paste obtained from seeds soaked in sodium bicarbonate. LWT - Food Science and Technology, 2018, 97, 456-461.	2.5	9
56	Effect of pre-treatment conditions and freeze-drying temperature on the process kinetics and physicochemical properties of pepper. LWT - Food Science and Technology, 2018, 98, 25-30.	2.5	28
57	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
58	Evaluation of interactions between coffee and cardamom, their type, and strength in relation to interactions in a model system. CYTA - Journal of Food, 2017, 15, 266-276.	0.9	10
59	Starch and protein analysis of wheat bread enriched with phenolics-rich sprouted wheat flour. Food Chemistry, 2017, 228, 643-648.	4.2	34
60	Study on the physical and antioxidant properties of gluten-free bread with brown algae. CYTA - Journal of Food, 2017, 15, 196-203.	0.9	34
61	Phenolic acids prolife and antioxidant properties of bread enriched with sprouted wheat flour. Journal of Food Biochemistry, 2017, 41, e12386.	1.2	10
62	Soymilk enriched with green coffee phenolics â€“ Antioxidant and nutritional properties in the light of phenolics-food matrix interactions. Food Chemistry, 2017, 223, 1-7.	4.2	54
63	Physical and antioxidant properties of gluten-free bread enriched with carob fibre. International Agrophysics, 2017, 31, 411-418.	0.7	12
64	Wheat bread enriched with green coffee â€“ In vitro bioaccessibility and bioavailability of phenolics and antioxidant activity. Food Chemistry, 2017, 221, 1451-1457.	4.2	73
65	Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. Food Chemistry, 2017, 214, 32-38.	4.2	70
66	Physical, sensorial, and antioxidant properties of common wheat pasta enriched with carob fiber. LWT - Food Science and Technology, 2017, 77, 186-192.	2.5	60
67	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
68	The potential of biochar for reducing the negative effects of soil contamination on the phytochemical properties and heavy metal accumulation in wheat grain. Agricultural and Food Science, 2017, 26, 34.	0.3	11
69	Phytochemical properties and heavy metal accumulation in wheat grain after three yearsâ€™ fertilization with biogas digestate and mineral waste. Agricultural and Food Science, 2017, 26, .	0.3	7
70	Changes in the level and antioxidant activity of polyphenols during storage of enzymatically treated raspberry juices and syrups. Acta Scientiarum Polonorum, Technologia Alimentaria, 2017, 16, 269-282.	0.2	1
71	Changes in the level and antioxidant activity of polyphenols during storage of enzymatically treated raspberry juices and syrups [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2017, 16, 269-282.	0.2	1
72	Applying sprouts of selected legumes as carriers for Lactobacillus rhamnosus GG â€“ screening studies. Å»ywnoÅ›Ä‡, 2017, 113, 37-47.	0.2	2

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73	Winter wheat fertilized with biogas residue and mining waste: yielding and the quality of grain. Journal of the Science of Food and Agriculture, 2016, 96, 3454-3461.	1.7	15
74	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
75	Effect of fortification with parsley (Petroselinum crispum Mill.) leaves on the nutraceutical and nutritional quality of wheat pasta. Food Chemistry, 2016, 190, 419-428.	4.2	45
76	Antioxidative and cytotoxic potential of some Chenopodium L. species growing in Poland. Saudi Journal of Biological Sciences, 2016, 23, 15-23.	1.8	41
77	Interactions between antiradical and anti-inflammatory compounds from coffee and coconut affected by gastrointestinal digestion â€“ InÂvitro study. LWT - Food Science and Technology, 2016, 69, 506-514.	2.5	9
78	Effect of carob (Ceratonia siliqua L.) flour on the antioxidant potential, nutritional quality, and sensory characteristics of fortified durum wheat pasta. Food Chemistry, 2016, 194, 637-642.	4.2	109
79	Antioxidant activity of the aqueous and methanolic extracts of coffee beans (Coffea arabica L.). Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 281-288.	0.2	11
80	Quality of wholemeal wheat bread enriched with green coffee beans. Croatian Journal of Food Science and Technology, 2016, 8, 112-119.	0.5	3
81	Drying and Grinding Characteristics of Four-Day-Germinated and Crushed Wheat: A Novel Approach for Producing Sprouted Flour. Cereal Chemistry, 2015, 92, 312-319.	1.1	10
82	Influence of Elicitation and Germination Conditions on Biological Activity of Wheat Sprouts. Journal of Chemistry, 2015, 2015, 1-8.	0.9	28
83	Changes of antioxidant potential of pasta fortified with parsley (Petroselinum Crispum mill.) leaves in the light of protein-phenolics interactions. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 29-36.	0.2	19
84	Effect of adding fresh and freezeâ€dried buckwheat sourdough on glutenâ€free bread quality. International Journal of Food Science and Technology, 2015, 50, 313-322.	1.3	37
85	Bread enriched with Chenopodium quinoa leaves powder â€“ The procedures for assessing the fortification efficiency. LWT - Food Science and Technology, 2015, 62, 1226-1234.	2.5	40
86	Ground green coffee beans as a functional food supplement â€“ Preliminary study. LWT - Food Science and Technology, 2015, 63, 691-699.	2.5	52
87	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries (Vaccinium macrocarpon Ait.). LWT - Food Science and Technology, 2015, 63, 497-503.	2.5	40
88	Effects of gluten-free breads, with varying functional supplements, on the biochemical parameters and antioxidant status of rat serum. Food Chemistry, 2015, 182, 268-274.	4.2	9
89	Onion skin â€” Raw material for the production of supplement that enhances the health-beneficial properties of wheat bread. Food Research International, 2015, 73, 97-106.	2.9	39
90	Effects of sprouting and postharvest storage under cool temperature conditions on starch content and antioxidant capacity of green pea, lentil and young mung bean sprouts. Food Chemistry, 2015, 185, 99-105.	4.2	50

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91	Physical properties of gluten-free bread caused by water addition. International Agrophysics, 2015, 29, 353-364.	0.7	34
92	Nutritional and health-promoting properties of bean paste fortified with onion skin in the light of phenolicâ€“food matrix interactions. Food and Function, 2015, 6, 3560-3566.	2.1	29
93	Coffee enriched with willow (Salix purpurea and Salix myrsinifolia) bark preparation â€“ Interactions of antioxidative phytochemicals in a model system. Journal of Functional Foods, 2015, 18, 1106-1116.	1.6	17
94	Coffee with ginger â€“ Interactions of biologically active phytochemicals in the model system. Food Chemistry, 2015, 166, 261-269.	4.2	28
95	Selected biochemical properties of polyphenol oxidase in butter lettuce leaves (Lactuca sativa L. var.) Tj ETQq1 1 0.784314 rgBT /Ove	4.2	12
96	Nutraceutical Potential of Tinctures from Fruits, Green Husks, and Leaves ofJuglans regiaL.. Scientific World Journal, The, 2014, 2014, 1-10.	0.8	17
97	BioaccessibilityIn Vitroof Nutraceuticals from Bark of SelectedSalixSpecies. Scientific World Journal, The, 2014, 2014, 1-10.	0.8	17
98	Wheat Bread with Pumpkin (Cucurbita maxima L.) Pulp as a Functional Food Product. Food Technology and Biotechnology, 2014, 52, 430-438.	0.9	38
99	Anticancer and Antioxidant Activity of Bread Enriched with Broccoli Sprouts. BioMed Research International, 2014, 2014, 1-14.	0.9	55
100	Grinding and Nutritional Properties of Six Spelt (Triticum aestivum ssp. spelta L.) Cultivars. Cereal Chemistry, 2014, 91, 247-254.	1.1	17
101	The Study of Interactions between Active Compounds of Coffee and Willow (Salixsp.) Bark Water Extract. BioMed Research International, 2014, 2014, 1-11.	0.9	17
102	Modification of enzymatic and non-enzymatic inÂvitro oxidative defence system by bioaccessible phytonutrients of selected spices. LWT - Food Science and Technology, 2014, 57, 434-441.	2.5	6
103	Influence of wheat kernel physical properties on the pulverizing process. Journal of Food Science and Technology, 2014, 51, 2648-2655.	1.4	29
104	Bread enriched with quinoa leaves â€“ The influence of proteinâ€“phenolics interactions on the nutritional and antioxidant quality. Food Chemistry, 2014, 162, 54-62.	4.2	140
105	Elicitation and precursor feeding as tools for the improvement of the phenolic content and antioxidant activity of lentil sprouts. Food Chemistry, 2014, 161, 288-295.	4.2	54
106	Flavonoids from Jovibarba globifera (Crassulaceae) rosette leaves and their antioxidant activity. Natural Product Research, 2014, 28, 1655-1658.	1.0	11
107	Antioxidant potential of fresh and stored lentil sprouts affected by elicitation with temperature stresses. International Journal of Food Science and Technology, 2014, 49, 1811-1817.	1.3	20
108	Current trends in the enhancement of antioxidant activity of wheat bread by the addition of plant materials rich in phenolic compounds. Trends in Food Science and Technology, 2014, 40, 48-61.	7.8	200

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109	Lipoxygenase inhibitors and antioxidants from green coffeeâ€"mechanism of action in the light of potential bioaccessibility. Food Research International, 2014, 61, 48-55.	2.9	32
110	Coffee with cinnamon â€“ Impact of phytochemicals interactions on antioxidant and anti-inflammatory in vitro activity. Food Chemistry, 2014, 162, 81-88.	4.2	60
111	Effect of selected divalent cations on protein mobilization in lentil (Lens culinaris) sprouts. Journal of Elementology, 2014, , .	0.0	1
112	The influence of proteinâ€"flavonoid interactions on protein digestibility in vitro and the antioxidant quality of breads enriched with onion skin. Food Chemistry, 2013, 141, 451-458.	4.2	164
113	In vitro digestibility and starch content, predicted glycemic index and potential in vitro antidiabetic effect of lentil sprouts obtained by different germination techniques. Food Chemistry, 2013, 138, 1414-1420.	4.2	75
114	Quality and antioxidant properties of breads enriched with dry onion (Allium cepa L.) skin. Food Chemistry, 2013, 138, 1621-1628.	4.2	118
115	Antioxidant and anticancer activities of Chenopodium quinoa leaves extracts â€“ In vitro study. Food and Chemical Toxicology, 2013, 57, 154-160.	1.8	137
116	The phenolic content and antioxidant activity of the aqueous and hydroalcoholic extracts of hops and their pellets. Journal of the Institute of Brewing, 2013, 119, n/a-n/a.	0.8	29
117	Propagation and Introduction ofArnica montanaL. into Cultivation: A Step to Reduce the Pressure on Endangered and High-Valued Medicinal Plant Species. Scientific World Journal, The, 2013, 2013, 1-11.	0.8	18
118	Effect of bioaccessibility of phenolic compounds on in vitro anticancer activity of broccoli sprouts. Food Research International, 2012, 49, 469-476.	2.9	73
119	Impact of germination time and type of illumination on the antioxidant compounds and antioxidant capacity of Lens culinaris sprouts. Scientia Horticulturae, 2012, 140, 87-95.	1.7	79
120	Dietary spices as a natural effectors of lipoxygenase, xanthine oxidase, peroxidase and antioxidant agents. LWT - Food Science and Technology, 2012, 47, 138-146.	2.5	34
121	Changes in the antioxidant activities of vegetables as a consequence of interactions between active compounds. Journal of Functional Foods, 2012, 4, 872-882.	1.6	95
122	Comparison of Phenolic Acids Profile and Antioxidant Potential of Six Varieties of Spelt (Triticum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2	2.4	65
123	The effect of simulated digestion in vitro on bioactivity of wheat bread with Tartary buckwheat flavones addition. LWT - Food Science and Technology, 2009, 42, 137-143.	2.5	136
124	Characterization of polyphenol oxidase from butter lettuce (Lactuca sativa var. capitata L.). Food Chemistry, 2008, 107, 129-135.	4.2	87
125	Effect of hydrothermal treatment on the antioxidant properties of broccoli (Brassica oleracea var.) Tj ETQq1 1 0.784314 rgBT /Overlock	4.2	60
126	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

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127	Characterization of polyphenol oxidase from broccoli (Brassica oleracea var. botrytis italica) florets. Food Chemistry, 2007, 105, 1047-1053.	4.2	76