Aleksandra Duda-Chodak

List of Publications by Year
in descending order

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46 papers	1,481 citations	430874 18 h-index	315739 38 g-index
48 all docs	48 docs citations	48 times ranked	2413 citing authors

#	Article	IF	Citations
1	Interaction of dietary compounds, especially polyphenols, with the intestinal microbiota: a review. European Journal of Nutrition, 2015, 54, 325-341.	3.9	437
2	The Interactions between Polyphenols and Microorganisms, Especially Gut Microbiota. Antioxidants, 2021, 10, 188.	5.1	131
3	5-Hydroxymethyl-2-Furfural (HMF) â€“ Heat-Induced Formation, Occurrence in Food and Biotransformation - a Review. Polish Journal of Food and Nutrition Sciences, 2013, 63, 207-225.	1.7	105
4	Covid-19 pandemic and food: Present knowledge, risks, consumers fears and safety. Trends in Food Science and Technology, 2020, 105, 145-160.	15.1	68
5	The profile of volatile compounds and polyphenols in wines produced from dessert varieties of apples. Food Chemistry, 2008, 111, 513-519.	8.2	66
6	Leptin in gastroprotection induced by cholecystokinin or by a meal. Role of vagal and sensory nerves and nitric oxide. European Journal of Pharmacology, 1999, 374, 263-276.	3.5	63
7	Role of leptin in ulcer healing. European Journal of Pharmacology, 2001, 414, 87-97.	3.5	61
8	A review of the interactions between acrylamide, microorganisms and food components. Food and Function, 2016, 7, 1282-1295.	4.6	48
9	Epidermal growth factor and prostaglandin E2 accelerate mucosal recovery from stress-induced gastric lesions via inhibition of apoptosis. Journal of Physiology (Paris), 2001, 95, 361-367.	2.1	41
10	Nutraceuticals and Antioxidant Activity of Prepared for Consumption Commercial Mushrooms <scp>A</scp>garicus bisporus and <scp>P</scp>leurotus ostreatus. Journal of Food Quality, 2015, 38, 111-122.	2.6	37
11	Influence of Food Matrix on the Bioaccessibility of Fruit Polyphenolic Compounds. Journal of Agricultural and Food Chemistry, 2020, 68, 1315-1325.	5.2	34
12	Chaenomeles japonica, Cornus mas, Morus nigra fruits characteristics and their processing potential. Journal of Food Science and Technology, 2014, 51, 3934-3941.	2.8	32
13	Influence of Prefermentative Treatments and Fermentation on the Antioxidant and Volatile Profiles of Apple Wines. Journal of Agricultural and Food Chemistry, 2009, 57, 11209-11217.	5.2	29
14	Polish wines: Characteristics of cool-climate wines. Journal of Food Composition and Analysis, 2010, 23, 463-468.	3.9	28
15	The Impact of Oxygen at Various Stages of Vinification on the Chemical Composition and the Antioxidant and Sensory Properties of White and Red Wines. International Journal of Food Science, 2020, 2020, 1-11.	2.0	28
16	Implications of reactive oxygen species and cytokines in gastroprotection against stress-induced gastric damage by nitric oxide releasing aspirin. International Journal of Colorectal Disease, 2003, 18, 320-329.	2.2	25
17	Antioxidant activity of apples--an impact of maturity stage and fruit part. Acta Scientiarum Polonorum, Technologia Alimentaria, 2011, 10, 443-54.	0.3	23
18	Implication of gastrin in cyclooxygenase-2 expression in Helicobacter pylori infected gastric ulceration. Prostaglandins and Other Lipid Mediators, 2001, 66, 39-51.	1.9	22

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19	Changes in Phenolic Compounds and Antioxidant Activity of Fruit Musts and Fruit Wines during Simulated Digestion. Molecules, 2020, 25, 5574.	3.8	17
20	The effect of apple cultivars and yeast strains on selected quality parameters and antioxidant activity of fermented apple beverages. CYTA - Journal of Food, 2018, 16, 892-900.	1.9	15
21	The use of fruit extracts for production of beverages with high antioxidative activity. Potravinarstvo, 2015, 9, 280-283.	0.6	14
22	Water Extracts of Helicobacter pylori Suppress the Expression of Histidine Decarboxylase and Reduce Histamine Content in the Rat Gastric Mucosa. Digestion, 2000, 62, 100-109.	2.3	13
23	THE INFLUENCE OF MICROWAVES AND SELECTED MANUFACTURING PARAMETERS ON APPLE CHIP QUALITY AND ANTIOXIDANT ACTIVITY. Journal of Food Processing and Preservation, 2009, 33, 676-690.	2.0	13
24	Chemical composition of cool-climate grapes and enological parameters of cool-climate wines. Fruits, 2014, 69, 75-86.	0.4	13
25	Is Acrylamide as Harmful as We Think? A New Look at the Impact of Acrylamide on the Viability of Beneficial Intestinal Bacteria of the Genus Lactobacillus. Nutrients, 2020, 12, 1157.	4.1	13
26	Simulation of Phenolic Compounds Transformations and Interactions in an In Vitro Model of the Human Alimentary Tract. Food Science and Technology International, 2009, 15, 235-241.	2.2	10
27	The influence of yeast immobilization on selected parameters of young meads. Journal of the Institute of Brewing, 2017, 123, 289-295.	2.3	10
28	The immobilization ofArthrospira platensisbiomass in different matricesâ€"A practical application for lead biosorption. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2013, 48, 509-517.	1.7	9
29	Influence of the Culinary Treatment on the Quality of Lactarius deliciosus. Foods, 2013, 2, 238-253.	4.3	8
30	Application of principal component analysis for the optimisation of lead(II) biosorption. World Journal of Microbiology and Biotechnology, 2017, 33, 193.	3.6	8
31	PRODUCTION OF FLAVORED APPLE CHIPS OF HIGH ANTIOXIDANT ACTIVITY. Journal of Food Processing and Preservation, 2010, 34, 728.	2.0	7
32	Strain-dependent production of selected bioactive compounds by Cyanobacteria belonging to theArthrospiragenus. Journal of Applied Microbiology, 2015, 119, 736-743.	3.1	7
33	Effect of Musts Oxygenation at Various Stages of Cider Production on Oenological Parameters, Antioxidant Activity, and Profile of Volatile Cider Compounds. Biomolecules, 2020, 10, 890.	4.0	7
34	BIOLOGICAL ACTIVITY OF SELECTED FRUIT AND VEGETABLE POMACES. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2012, , .	0.1	7
35	Examination of novel Aureobasidium pullulans isolates dominating apple microflora and assessing their potential for apple juice spoilage. World Journal of Microbiology and Biotechnology, 2018, 34, 115.	3.6	6
36	The Quality of Ciders Depends on the Must Supplementation with Mineral Salts. Molecules, 2020, 25, 3640.	3.8	5

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37	Impact of water extracts of Spirulina (WES) on bacteria, yeasts and molds. Acta Scientiarum Polonorum, Technologia Alimentaria, 2013, 12, 33-9.	0.3	5
38	Dried Biomass of Arthrospira platensis Inhibits Growth of Aureobasidium pullulans LW14 and Some Bacteria When Added to Unpasteurised Apple Juice. Indian Journal of Microbiology, 2020, 60, 346-352.	2.7	3
39	The Acrylamide Degradation by Probiotic Strain Lactobacillus acidophilus LA-5. Foods, 2022, 11, 365.	4.3	3
40	PROFILE OF JAPANESE QUINCE AND CORNELIAN CHERRY FRUIT. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2010, , .	0.1	2
41	Applicability of different kinds of yeast biomass to lead removal from water. Journal of Elementology, 2012, , .	0.2	2
42	The Utilisation of Acrylamide by Selected Microorganisms Used for Fermentation of Food. Toxics, 2021, 9, 295.	3.7	2
43	The use of fruit extracts for production of apple chips with enhanced antioxidant activity. Roczniki Panstwowego Zakladu Higieny, 2017, 68, 161-165.	0.7	2
44	How keeving determines oenological parameters and concentration of volatile compounds in ciders?. Journal of Food Composition and Analysis, 2021, 100, 103897.	3.9	1
45	Antioxidant properties of caroot juices and their impact on intestinal and probiotic bacteria. Potravinarstvo, 2015, 9, .	0.6	0
46	Transformations of polyphenolic compounds in simulated human gastrointestinal tract. Å»ywnoÅ›Ä‡, 2016, 105, 132-144.	0.1	0