

# 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	The Acrylamide Degradation by Probiotic Strain <i>Lactobacillus acidophilus</i> LA-5. <i>Foods</i> , 2022, 11, 365.	4.3	3
2	How keeving determines oenological parameters and concentration of volatile compounds in ciders?. <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103897.	3.9	1
3	The Interactions between Polyphenols and Microorganisms, Especially Gut Microbiota. <i>Antioxidants</i> , 2021, 10, 188.	5.1	131
4	The Utilisation of Acrylamide by Selected Microorganisms Used for Fermentation of Food. <i>Toxics</i> , 2021, 9, 295.	3.7	2
5	Influence of Food Matrix on the Bioaccessibility of Fruit Polyphenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1315-1325.	5.2	34
6	Covid-19 pandemic and food: Present knowledge, risks, consumers fears and safety. <i>Trends in Food Science and Technology</i> , 2020, 105, 145-160.	15.1	68
7	Dried Biomass of <i>Arthrospira platensis</i> Inhibits Growth of <i>Aureobasidium pullulans</i> LW14 and Some Bacteria When Added to Unpasteurised Apple Juice. <i>Indian Journal of Microbiology</i> , 2020, 60, 346-352.	2.7	3
8	The Quality of Ciders Depends on the Must Supplementation with Mineral Salts. <i>Molecules</i> , 2020, 25, 3640.	3.8	5
9	Changes in Phenolic Compounds and Antioxidant Activity of Fruit Musts and Fruit Wines during Simulated Digestion. <i>Molecules</i> , 2020, 25, 5574.	3.8	17
10	Effect of Musts Oxygenation at Various Stages of Cider Production on Oenological Parameters, Antioxidant Activity, and Profile of Volatile Cider Compounds. <i>Biomolecules</i> , 2020, 10, 890.	4.0	7
11	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 <i>Lactobacillus</i> . <i>Nutrients</i> , 2020, 12, 1157.	4.1	13
12	The Impact of Oxygen at Various Stages of Vinification on the Chemical Composition and the Antioxidant and Sensory Properties of White and Red Wines. <i>International Journal of Food Science</i> , 2020, 2020, 1-11.	2.0	28
13	The effect of apple cultivars and yeast strains on selected quality parameters and antioxidant activity of fermented apple beverages. <i>CYTA - Journal of Food</i> , 2018, 16, 892-900.	1.9	15
14	Examination of novel <i>Aureobasidium pullulans</i> isolates dominating apple microflora and assessing their potential for apple juice spoilage. <i>World Journal of Microbiology and Biotechnology</i> , 2018, 34, 115.	3.6	6
15	The influence of yeast immobilization on selected parameters of young meads. <i>Journal of the Institute of Brewing</i> , 2017, 123, 289-295.	2.3	10
16	Application of principal component analysis for the optimisation of lead(II) biosorption. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 193.	3.6	8
17	The use of fruit extracts for production of apple chips with enhanced antioxidant activity. <i>Roczniki Panstwowego Zakladu Higieny</i> , 2017, 68, 161-165.	0.7	2
18	A review of the interactions between acrylamide, microorganisms and food components. <i>Food and Function</i> , 2016, 7, 1282-1295.	4.6	48

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19	Transformations of polyphenolic compounds in simulated human gastrointestinal tract. <i>Żywność</i> , 2016, 105, 132-144.	0.1	0
20	Strain-dependent production of selected bioactive compounds by Cyanobacteria belonging to the <i>Arthrospira</i> genus. <i>Journal of Applied Microbiology</i> , 2015, 119, 736-743.	3.1	7
21	Nutraceuticals and Antioxidant Activity of Prepared for Consumption Commercial Mushrooms <i>Agaricus bisporus</i> and <i>Pleurotus ostreatus</i> . <i>Journal of Food Quality</i> , 2015, 38, 111-122.	2.6	37
22	Interaction of dietary compounds, especially polyphenols, with the intestinal microbiota: a review. <i>European Journal of Nutrition</i> , 2015, 54, 325-341.	3.9	437
23	The use of fruit extracts for production of beverages with high antioxidative activity. <i>Potravinarstvo</i> , 2015, 9, 280-283.	0.6	14
24	Antioxidant properties of carrot juices and their impact on intestinal and probiotic bacteria. <i>Potravinarstvo</i> , 2015, 9, .	0.6	0
25	Chemical composition of cool-climate grapes and enological parameters of cool-climate wines. <i>Fruits</i> , 2014, 69, 75-86.	0.4	13
26	<i>Chaenomeles japonica</i> , <i>Cornus mas</i> , <i>Morus nigra</i> fruits characteristics and their processing potential. <i>Journal of Food Science and Technology</i> , 2014, 51, 3934-3941.	2.8	32
27	5-Hydroxymethyl-2-Furfural (HMF) – Heat-Induced Formation, Occurrence in Food and Biotransformation - a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2013, 63, 207-225.	1.7	105
28	The immobilization of <i>Arthrospira platensis</i> biomass in different matrices – A practical application for lead biosorption. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2013, 48, 509-517.	1.7	9
29	Influence of the Culinary Treatment on the Quality of <i>Lactarius deliciosus</i> . <i>Foods</i> , 2013, 2, 238-253.	4.3	8
30	Impact of water extracts of <i>Spirulina</i> (WES) on bacteria, yeasts and molds. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2013, 12, 33-9.	0.3	5
31	BIOLOGICAL ACTIVITY OF SELECTED FRUIT AND VEGETABLE POMACES. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2012, , .	0.1	7
32	Applicability of different kinds of yeast biomass to lead removal from water. <i>Journal of Elementology</i> , 2012, , .	0.2	2
33	Antioxidant activity of apples – an impact of maturity stage and fruit part. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2011, 10, 443-54.	0.3	23
34	Polish wines: Characteristics of cool-climate wines. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 463-468.	3.9	28
35	PRODUCTION OF FLAVORED APPLE CHIPS OF HIGH ANTIOXIDANT ACTIVITY. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 728.	2.0	7
36	PROFILE OF JAPANESE QUINCE AND CORNELIAN CHERRY FRUIT. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2010, , .	0.1	2

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37	Simulation of Phenolic Compounds Transformations and Interactions in an In Vitro Model of the Human Alimentary Tract. <i>Food Science and Technology International</i> , 2009, 15, 235-241.	2.2	10
38	THE INFLUENCE OF MICROWAVES AND SELECTED MANUFACTURING PARAMETERS ON APPLE CHIP QUALITY AND ANTIOXIDANT ACTIVITY. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 676-690.	2.0	13
39	Influence of Prefermentative Treatments and Fermentation on the Antioxidant and Volatile Profiles of Apple Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 11209-11217.	5.2	29
40	The profile of volatile compounds and polyphenols in wines produced from dessert varieties of apples. <i>Food Chemistry</i> , 2008, 111, 513-519.	8.2	66
41	Implications of reactive oxygen species and cytokines in gastroprotection against stress-induced gastric damage by nitric oxide releasing aspirin. <i>International Journal of Colorectal Disease</i> , 2003, 18, 320-329.	2.2	25
42	Implication of gastrin in cyclooxygenase-2 expression in <i>Helicobacter pylori</i> infected gastric ulceration. <i>Prostaglandins and Other Lipid Mediators</i> , 2001, 66, 39-51.	1.9	22
43	Role of leptin in ulcer healing. <i>European Journal of Pharmacology</i> , 2001, 414, 87-97.	3.5	61
44	Epidermal growth factor and prostaglandin E2 accelerate mucosal recovery from stress-induced gastric lesions via inhibition of apoptosis. <i>Journal of Physiology (Paris)</i> , 2001, 95, 361-367.	2.1	41
45	Water Extracts of <i>Helicobacter pylori</i> Suppress the Expression of Histidine Decarboxylase and Reduce Histamine Content in the Rat Gastric Mucosa. <i>Digestion</i> , 2000, 62, 100-109.	2.3	13
46	Leptin in gastroprotection induced by cholecystokinin or by a meal. Role of vagal and sensory nerves and nitric oxide. <i>European Journal of Pharmacology</i> , 1999, 374, 263-276.	3.5	63