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Lista publikacji
z dnia 30 października 2010

Publikacje w czasopismach

1. Amarowicz R., Estrella I., Hernández T., Dueñas M., Troszyńska A., **Kosińska A.**, Pegg R. B., 2010, **Free radical-scavenging capacity, antioxidant activity, and phenolic composition of green lentil (*Lens culinaris*)**, *Food Chemistry* 121: 705-711
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3. Janas K. M., Zielińska-Tomaszewska J., Rybaczek D., Maszewski J., Posmyk M. M., Amarowicz R., **Kosińska A.**, 2010, **The impact of copper ions on growth, lipid peroxidation, and phenolic compound accumulation and localization in lentil (*Lens culinaris* Medic.) seedlings**, *Journal of Plant Physiology* 167: 270-276
4. Weidner S., Kordala E. K., Broskowska-Arendt W., Karamać M., **Kosińska A.**, Amarowicz R., 2009, **Phenolic compounds and properties of antioxidants in grapevine roots (*Vitis vinifera* L.) under low-temperature stress followed by recovery**, *Acta Societatis Botanicorum Pololoniae* 78: 279-286
5. Amarowicz R., Estrella I., Hernández T., Dueñas M., Troszyńska A., **Kosińska A.**, Pegg R. B., 2009, **Antioxidant activity of a red lentil extract and its fractions**, *International Journal of Molecular Sciences* 10: 5513-5527
6. Amarowicz R., Pegg R. B., **Kosińska A.**, 2009, **SE-HPLC separation of myosin complex with tannins of bearberry (*Arctostaphylos uva-ursi* L. Sprengel) leaves – A short report**, *Czech Journal of Food Sciences* 27: 386-391
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9. Janas K. M., Amarowicz R., Zielińska-Tomaszewska, **Kosińska A.**, Posmyk M. M., 2009, **Induction of phenolic compounds in two dark-growth lentil cultivars with different tolerance to copper ions**, *Acta Physiologiae Plantarum* 31: 587-595
10. Arfan M., Amin H., Karamać M., **Kosińska A.**, Wiczkowski W., Amarowicz R., 2009, **Antioxidant activity of phenolic fractions of *Mallotus philippinensis* bark extract**, *Czech Journal of Food Sciences* 27: 109-117
11. Weidner S., Karolak M., Karamać M., **Kosińska A.**, Amarowicz R., 2009, **Phenolic compounds and properties of antioxidants in grapevine roots (*Vitis vinifera* L.) under drought stress followed by recovery**, *Acta Societatis Botanicorum Pololoniae* 78: 97-103
12. Lorenc-Kukuła K., **Kosińska A.**, Szopa J., Amarowicz R., 2009, **RP-HPLC-DAD finger print analysis of phenolic extracts from transgenic flax**, *Polish Journal of Food and Nutrition Sciences* 59: 135-140
13. Amarowicz R., Troszyńska A., **Kosińska A.**, Lamparski G., Shahidi F., 2008, **Relation between sensory astringency of extracts from selected tannin-rich foods and their antioxidant activity**, *Journal of Food Lipids* 15: 28-41
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15. Arfan M., Amin H., **Kosińska A.**, Karamać M., Amarowicz R., 2008, **Antioxidant activity of phenolic fractions of *Litsea monopetala* (Persimon-leaved *Litsea*) bark extract**, *Polish Journal of Food and Nutrition Sciences* 58: 229-233

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19. Karamać M., Kosińska A., Rybarczyk A., Pegg R. B., 2007, **Chromatographic separation of phenolic compounds from rapeseed by SE-HPLC – a short report**, *Polish Journal of Food and Nutrition Sciences* 57: 87-90
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26. Karamać M., Kosińska A., Pegg R. B., 2006, **Content of gallic acid in selected plant extracts**, *Polish Journal of Food and Nutrition Sciences* 56: 55-58
27. Kosińska A., Karamać M., 2006, **Antioxidant capacity of roasted health-promoting products**, *Polish Journal of Food and Nutrition Sciences* 56: 193-198
28. Kosińska A., Chavan U. D., Amarowicz R., 2006, **Separation of low molecular weight rapeseed proteins by RP-HPLC-DAD – a short report**, *Czech Journal of Food Sciences* 24: 41-44
29. Karamać M., Kosińska A., Pegg R. B., 2005, **Comparison of radical-scavenging activities for selected phenolic acids**, *Polish Journal of Food and Nutrition Sciences* 55: 59-63
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Prace pokonferencyjne i doniesienia zjazdowe

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3. Karamać M., Kosińska A., Shimoyamada M., Amarowicz R., 2006, **Hemolytic activity of the ethanolic extract from Faba bean cotyledons**, *Polish Journal of Natural Sciences Suppl.* 3: 79-85
4. Sendrejevová E., Karamać M., Kosińska A., Amarowicz R., Urminská D., **Hydrolyzaty psenicnych bielkovin pouzitim enzymu pepsin**, [in:] *Proceedings of II Vedeckiej konferencie s medzinarodnou ucastou*, Nitra (Słowacja) 2006: 428-432

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