

Scientific publications

1. **Górnaś, P.**, Mišina, I., Krasnova, I., Segliņa, D. (2016). *Tocopherol and tocotrienol contents in the sea buckthorn berry beverages in Baltic countries: Impact of the cultivar.* **Fruits**, 71, 1–7.
2. **Górnaś, P.**, Rudzińska, M., Raczyk, M., Mišina, I., Segliņa, D. (2016). *Impact of the cultivar on the profile and concentration of lipophilic bioactive compounds in kernel oils recovered from sweet cherry (*Prunus avium* L.) by-products.* **Plant Foods for Human Nutrition**, 71, 158–164.
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4. **Górnaś, P.**, Rudzińska, M. (2016). *Seeds recovered from industry by-products of nine fruit species with a high potential utility as a source of unconventional oil for biodiesel, cosmetic and pharmaceutical sectors.* **Industrial Crops and Products**, 83, 329–338.
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5. **Górnaś, P.**, Rudzińska, M., Raczyk, M., Mišina, I., Soliven, A., Segliņa, D. (2016). *Composition of bioactive compounds in kernel oils recovered from sour cherry (*Prunus cerasus* L.) by-products: Impact of the cultivar on potential applications.* **Industrial Crops and Products**, 82, 44–50.
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7. **Górnaś, P.**, Juhņeviča-Radenkova, K., Radenkova, V., Mišina, I., Pugajeva, I., Soliven, A., Segliņa, D. (2016). *The impact of different baking conditions on the stability of the extractable polyphenols in muffins enriched by strawberry, sour cherry, raspberry or black currant pomace.* **LWT - Food Science and Technology**, 65, 946–953.
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<http://link.springer.com/article/10.1007%2Fs11746-015-2768-3>
9. Rudzińska, M., **Górnaś, P.**, Raczyk, M., Soliven, A. (2016). *Sterols and squalene in apricot (*Prunus armeniaca* L.) kernel oils: The variety as a key factor.* **Natural Product Research**, DOI:10.1080/14786419.2015.1135146.
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10. **Górnaś, P.**, Radenkova, V., Pugajeva, I., Soliven, A., Needs, P.W., Kroon, P.A. (2016): *Varied composition of tocochromanols in different types of bran: rye, wheat, oat, spelt, buckwheat, corn and rice.* **International Journal of Food Properties**, 19, 1757–1764.
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11. **Górnaś, P.**, Rudzińska, M., Raczyk, M., Soliven, A. (2016). *Lipophilic bioactive compounds in the oils recovered from cereal by-products.* **Journal of the Science of Food and Agriculture**, 96, 3256–3265.
<http://onlinelibrary.wiley.com/doi/10.1002/jsfa.7511/abstract>
12. Bajerska, J., Mildner-Szkudlarz, S., **Górnaś, P.**, Segliņa, D. (2016). *The effects of muffins enriched with sour cherry pomace on acceptability, glycemic response, satiety and energy*

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<http://onlinelibrary.wiley.com/doi/10.1002/jsfa.7369/abstract;jsessionid=243B915DE0AD9E869AA00E9050FC72F2.f04t02>

13. **Górnaś, P.**, Šnė, E., Siger, A., Segliņa, D. (2016). *Sea buckthorn (Hippophae rhamnoides L.) vegetative parts as an unconventional source of lipophilic antioxidants.* **Saudi Journal of Biological Sciences**, 23, 512–516.
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17. **Górnaś, P.**, Mišina, I., Grāvīte, I., Lācis, G., Radenkovs, V., Olšteine, A., Segliņa, D., Kaufmane, E., Rubauskis, E. (2015). *Composition of tocochromanols in the kernels recovered from plum pits: the impact of the varieties and species on the potential utility value for industrial application.* **European Food Research and Technology**, 241, 513–520.
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products for the pharmaceutical and cosmetic industry. **Industrial Crops and Products**, 48, 178–182.

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