

Scientific publications

1. Górnaś, P., Rudzińska, M., Grygier, A., Ying, Q., **Mišina, I.**, Urvaka, E., Rungis, D. (2019). *Sustainable valorization of oak acorns as a potential source of oil rich in bioactive compounds*. **Process Safety and Environmental Protection**, 128, 244–250. <https://www.sciencedirect.com/science/article/pii/S0957582019301156>
2. Urvaka, E., **Mišina, I.**, Soliven, A., Górnaś, P. (2019). *Rapid separation of all four tocopherol homologues in selected fruit seeds via supercritical fluid chromatography using a solid-core C18 column*. **Journal of Chemistry**, 5307340. DOI: 10.1155/2019/5307340. <https://www.hindawi.com/journals/jchem/2019/5307340/abs/>
3. Górnaś, P., Picron, J. F. Perkins, I., **Mišina, I.**, Rudzińska, M. Sobieszczkańska, N., Chakradhari, S., Patel, K. S. (2019). *Profiling of the beneficial and potentially harmful components of *Trichodesma indicum* seed and seed oil obtained by ultrasound-assisted extraction*. **Journal of the American Oil Chemists' Society**, 96, 249–259. <https://aocs.onlinelibrary.wiley.com/doi/abs/10.1002/aocs.12181>
4. Górnaś, P., Radziejewska-Kubzdela, E., **Mišina, I.**, Biegańska-Marecik, R., Grygier, A., Rudzińska, M. (2017). *Tocopherols, tocotrienols and carotenoids in kernel oils recovered from 15 apricot (*Prunus armeniaca* L.) genotypes*. **Journal of the American Oil Chemists' Society**, 94, 693–699. <https://link.springer.com/article/10.1007/s11746-017-2978-y>
5. Krasnova I., **Misina I.**, Seglina D., Aboltins A., Karklina D., (2017) Application of different anti-browning agents in order to preserve the quality of apple slices. Foodbalt 2017 conference proceedings, 105-111p. http://lufb.llu.lv/conference/foodbalt/2017/Krasnova_Misina_Seglina_Aboltins_Karklina_FoodBalt2017.pdf
6. 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, 399–405. <http://www.fruits-journal.org/articles/fruits/abs/2016/06/fruits150111/fruits150111.html>
7. 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. <http://link.springer.com/article/10.1007%2Fs11130-016-0538-5>
8. 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. <http://www.sciencedirect.com/science/article/pii/S0926669015305999>
9. Górnaś, P., Rudzińska, M., Raczyk, M., **Mišina, I.**, Soliven, A., Lācis, G., Segliņa, D. (2016). *Impact of the species and variety on the concentrations of minor lipophilic bioactive compounds in oils recovered from plum kernels*. **Journal of Agricultural and Food Chemistry**, 64, 898–905. <http://pubs.acs.org/doi/abs/10.1021/acs.jafc.5b05330?journalCode=jafcau&>
10. Górnaś, P., Juhņeviča-Radenkova, K., Radenkovs, 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. <http://www.sciencedirect.com/science/article/pii/S0023643815302000>
11. Górnaś, P., Rudzińska, M., Raczyk, M., **Mišina, I.**, Soliven, A., Segliņa, D. (2016). *Chemical composition of seed oils recovered from different pear (*Pyrus communis* L.) cultivars*. **Journal of the American Oil Chemists' Society**, 93, 267–274. <http://link.springer.com/article/10.1007%2Fs11746-015-2768-3>

12. Górnas, P., **Mišina, I.**, Olšteine, A., Krasnova, I., Pugajeva, I., Lācis, G., Siger, A., Michalak, M., Soliven, A., Segliņa D. (2015). *Phenolic compounds in different fruit parts of crab apple: Dihydrochalcones as promising quality markers of industrial apple pomace by-products*. **Industrial Crops and Products**, 74, 607–612.
<http://www.sciencedirect.com/science/article/pii/S0926669015301114>
13. Górnas, 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.
<http://link.springer.com/article/10.1007/s00217-015-2480-4>
14. Górnas, P., **Mišina, I.**, Lāce, B., Lācis, G., Segliņa, D. (2015). *Tocochromanols composition in seeds recovered from different pear cultivars: RP-HPLC/FLD and RP-UPLC-ESI/MSⁿ study*. **LWT - Food Science and Technology**, 62, 104–107.
<http://www.sciencedirect.com/science/article/pii/S0023643815000419>
15. Górnas, P., **Mišina, I.**, Grāvīte, I., Soliven, A., Kaufmane, E., Segliņa, D. (2015). *Tocochromanols composition in kernels recovered from different apricot varieties: RP-HPLC/FLD and RP-UPLC-ESI/MSⁿ study*. **Natural Product Research**, 29, 1222–1227.
<http://www.tandfonline.com/doi/abs/10.1080/14786419.2014.997727?journalCode=gnpl20>
16. Górnas, P., **Mišina, I.**, Ruisa, S., Rubauskis, E., Lācis, G., Segliņa, D. (2015). *Composition of tocochromanols in kernels recovered from different sweet cherry (*Prunus avium* L.) cultivars: RP-HPLC/FLD and RP-UPLC-ESI/MSⁿ study*. **European Food Research and Technology**, 240, 663–667.
<http://link.springer.com/article/10.1007%2Fs00217-014-2382-x>