

# Monika Modzelewska-Kapituła

## List of Publications by Year in descending order

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53  
papers

576  
citations

759233

12  
h-index

677142

22  
g-index

53  
all docs

53  
docs citations

53  
times ranked

707  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of muscle, cooking method and final internal temperature on quality parameters of beef roast. <i>Meat Science</i> , 2012, 91, 195-202.	5.5	70
2	The influence of carrageenan on the properties of low-fat frankfurters. <i>Meat Science</i> , 2009, 82, 295-299.	5.5	69
3	Carcass characteristics and meat quality of bulls and steers slaughtered at two different ages. <i>Italian Journal of Animal Science</i> , 2018, 17, 279-288.	1.9	39
4	Influence of sous vide and steam cooking on mineral contents, fatty acid composition and tenderness of semimembranosus muscle from Holstein-Friesian bulls. <i>Meat Science</i> , 2019, 157, 107877.	5.5	38
5	The microbial safety of ready-to-eat raw and cooked sausages in Poland: <i>Listeria monocytogenes</i> and <i>Salmonella</i> spp. occurrence. <i>Food Control</i> , 2014, 36, 212-216.	5.5	28
6	Water holding capacity and collagen profile of bovine m. infraspinatus during postmortem ageing. <i>Meat Science</i> , 2015, 100, 209-216.	5.5	27
7	Investigation of the potential for using inulin HPX as a fat replacer in yoghurt production. <i>International Journal of Dairy Technology</i> , 2009, 62, 209-214.	2.8	25
8	Addition of herbal extracts to the Holstein-Friesian bulls' diet changes the quality of beef. <i>Meat Science</i> , 2018, 145, 163-170.	5.5	23
9	Effect of gender on collagen profile and tenderness of infraspinatus and semimembranosus muscles of Polish Holstein-Friesian x Limousine crossbred cattle. <i>Livestock Science</i> , 2014, 167, 417-424.	1.6	16
10	Estimation of the intramuscular fat content of m. longissimus thoracis in crossbred beef cattle based on live animal measurements. <i>Meat Science</i> , 2017, 125, 121-127.	5.5	14
11	Evaluation of the possible use of potentially probiotic <i>Lactobacillus</i> strains in dairy products. <i>International Journal of Dairy Technology</i> , 2008, 61, 165-169.	2.8	13
12	Effects of Tomato Powder on Color, Lipid Oxidation and Sensory Properties of Comminuted Meat Products. <i>Journal of Food Quality</i> , 2012, 35, 323-330.	2.6	13
13	The Applicability of Total Color Difference $\Delta E$ for Determining the Blooming Time in Longissimus Lumborum and Semimembranosus Muscles from Holstein-Friesian Bulls at Different Ageing Times. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8215.	2.5	13
14	Improving the quality of sous-vide beef from Holstein-Friesian bulls by different marinades. <i>Meat Science</i> , 2021, 182, 108639.	5.5	13
15	The influence of crossbreeding on collagen solubility and tenderness of Infraspinatus and Semimembranosus muscles of semi-intensively reared young bulls. <i>Animal Science Journal</i> , 2016, 87, 1312-1321.	1.4	12
16	The influence of diet on collagen content and quality attributes of infraspinatus muscle from Holstein-Friesian young bulls. <i>Meat Science</i> , 2016, 117, 158-162.	5.5	12
17	EFFECTS OF pH VALUES AND FAT CONTENT ON SODIUM CHLORIDE DIFFUSION RATE IN PORK. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 129-142.	2.0	10
18	Comparison of slaughter value for once-calved heifers and heifers of Polish Holstein-Friesian-Limousine crossbreds. <i>Meat Science</i> , 2016, 117, 1-6.	5.5	10

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19	The application of computer vision systems in meat science and industry – A review. <i>Meat Science</i> , 2022, 192, 108904.	5.5	10
20	<i>Salmonella</i> sp. Occurrence in Minced Meat, Meat Preparations and Mechanically Separated Meat in Poland. <i>Journal of Food Safety</i> , 2014, 34, 126-131.	2.3	7
21	Assessment of Fatty Acid Composition and Technological Properties of Northern Pike ( <i>Esox</i> ) Fillets. <i>Journal of Food Science and Technology</i> , 2017, 26, 1312-1323.	1.4	7
22	Farmed-raised fallow deer ( <i>Dama dama</i> L.) carcass characteristics and meat nutritional value. <i>Journal of Food Science and Technology</i> , 2020, 57, 3211-3220.	2.8	7
23	The influence of feeding diets containing white cheese, produced with prebiotics and the potentially probiotic <i>Lactobacillus plantarum</i> strain, on the gastrointestinal microflora of rats. <i>Czech Journal of Food Sciences</i> , 2010, 28, 139-145.	1.2	7
24	Carcass and Meat Quality Traits in Young Bulls Fed Virginia Fanpetals Silage. <i>Annals of Animal Science</i> , 2020, 20, 1127-1140.	1.6	6
25	The Influence of Sous Vide Parameters on Nutritional Characteristics and Safety of Pikeperch Fillets. <i>Foods</i> , 2022, 11, 1605.	4.3	6
26	Slaughter yield and fatty acid profiles of fillets of pike ( <i>Esox lucius</i> L.) caught before and after spawning. <i>Archives of Polish Fisheries</i> , 2015, 23, 231-235.	0.6	5
27	The Effect of Thermal Treatment Method on Fatty Acid Composition in Northern Pike ( <i>Esox lucius</i> ) Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1303-1311.	1.4	5
28	Effects of electrical stimulation applied in combination with shock chilling method on selected quality attributes of beef from young bulls, heifers, and cows carcasses. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13571.	2.0	5
29	Silage in cattle nutrition – effects on the fattening performance of Holstein-Friesian bulls and beef quality. <i>Livestock Science</i> , 2021, 243, 104383.	1.6	5
30	The influence of muscle, ageing and thermal treatment method on the quality of cooked beef. <i>Journal of Food Science and Technology</i> , 2022, 59, 123-132.	2.8	5
31	The influence of age and sex on carcass characteristics and chemical composition of the longissimus thoracis et lumborum muscle in wild boars ( <i>Sus scrofa</i> ). <i>Archives Animal Breeding</i> , 2021, 64, 199-210.	1.4	5
32	Effects of rearing system and feeding intensity on the fattening performance and slaughter value of young crossbred bulls. <i>Annals of Animal Science</i> , 2018, 18, 835-847.	1.6	5
33	The influence of muscle type and the post-mortem ageing on the colour of fallow deer meat. <i>Small Ruminant Research</i> , 2022, 212, 106707.	1.2	5
34	Collagen profile and tenderness of strip loin and silverside originated from Polish Holstein-Friesian bulls of the black and white variety. <i>Acta Alimentaria</i> , 2017, 46, 378-383.	0.7	4
35	Influence of ageing on longissimus lumborum quality from Holstein-Friesian young bulls fed different diets. <i>Journal of Food Science and Technology</i> , 2019, 56, 3215-3224.	2.8	4
36	The influence of age and gender on the quality of raw and roasted wild boars ( <i>Sus scrofa</i> ) meat. <i>Meat Science</i> , 2021, 181, 108600.	5.5	4

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37	Biochemical and textural changes in beef from bulls and steers of different crossbreeds shortly after slaughter and during ageing. <i>Meat Science</i> , 2022, 183, 108641.	5.5	4
38	Characterization of Probiotic Properties of <i>Lactobacillus</i> Strains. <i>Polish Journal of Natural Sciences</i> , 2008, 23, 366-373.	0.7	4
39	Comparison of collagen profile and tenderness of muscles from heifers and single-calf cows. <i>South African Journal of Animal Sciences</i> , 2015, 44, 371.	0.5	3
40	Linear correlation between pH value of stimulated beef and electrical current intensity. <i>International Journal of Food Properties</i> , 2018, 21, 1386-1394.	3.0	3
41	Fatty acid profile of intramuscular fat in the Longissimus lumborum and Semimembranosus muscles of bulls fed diets based on Virginia fanpetals, grass and maize silages. <i>Annals of Animal Science</i> , 2021, .	1.6	3
42	Antibiotic Resistance Carriage Causes a Lower Survivability Due to Stress Associated with High-Pressure Treatment among Strains from Starter Cultures. <i>Animals</i> , 2022, 12, 1460.	2.3	3
43	Quality changes in oil marinades used for flavoring of meat. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	2
44	The Effect of Marinating on Fatty Acid Composition of Sous-Vide Semimembranosus Muscle from Holstein-Friesian Bulls. <i>Foods</i> , 2022, 11, 797.	4.3	2
45	Correlation of the Attributes Measured by Computer Vision with Moisture and Fat Content of Meat Batters. <i>Food Science and Technology Research</i> , 2012, 18, 769-779.	0.6	1
46	The Evaluation of Usefulness of Potentially Probiotic <i>Lactobacillus</i> Strains as Components of Industrial Starter Cultures. <i>Polish Journal of Natural Sciences</i> , 2009, 24, 254-262.	0.7	1
47	EFFECT OF THERMAL PROCESSING IN STEAM ENVIRONMENT ON TEXTURE, JUICINESS, AND COLLAGEN SOLUBILITY IN BEEF TOP BLADE MUSCLE. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2010, , .	0.1	1
48	Health-promoting properties of meat from once-calved and maiden heifers. <i>Journal of Elementology</i> , 2017, , .	0.2	1
49	Effects of Rearing System and Fattening Intensity on the Chemical Composition, Physicochemical Properties and Sensory Attributes of Meat from Young Crossbred (Holstein-Friesian × Hereford) Bulls. <i>Animals</i> , 2022, 12, 933.	2.3	1
50	The influence of marinade composition on pork tenderness. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	0
51	Influence of carbohydrate additives on 5-hydroxymethylfurfural (HMF) content in pork tenderloin. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	0
52	Nutritional value of cooked and sous-vide beef: mineral compounds content. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	0
53	Slaughter yield and dietary value of wild and cultured vendace ( <i>Coregonus albula</i> ). <i>Fisheries &amp; Aquatic Life</i> , 2020, 28, 91-98.	0.7	0