Katarzyna WÅ‚odarska

List of Publications by Year
in descending order

13	216	932766 10	1125271 13
papers	citations	h-index	g-index

13	13	13	290
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Authentication of apple juice categories based on multivariate analysis of the synchronous fluorescence spectra. Food Control, 2018, 86, 42-49.	2.8	34
2	Perception of Apple Juice: A Comparison of Physicochemical Measurements, Descriptive Analysis and Consumer Responses. Journal of Food Quality, 2016, 39, 351-361.	1.4	31
3	Explorative study of apple juice fluorescence in relation to antioxidant properties. Food Chemistry, 2016, 210, 593-599.	4.2	29
4	Nonâ€destructive determination of strawberry fruit and juice quality parameters using ultraviolet, visible, and nearâ€infrared spectroscopy. Journal of the Science of Food and Agriculture, 2019, 99, 5953-5961.	1.7	26
5	Classification of commercial apple juices based on multivariate analysis of their chemical profiles. International Journal of Food Properties, 2017, 20, 1773-1785.	1.3	20
6	Factors Influencing Consumersâ€™ Perceptions of Food: A Study of Apple Juice Using Sensory and Visual Attention Methods. Foods, 2019, 8, 545.	1.9	18
7	Screening of Antioxidant Properties of the Apple Juice Using the Front-Face Synchronous Fluorescence and Chemometrics. Food Analytical Methods, 2017, 10, 1582-1591.	1.3	15
8	Rapid screening of apple juice quality using ultraviolet, visible, and near infrared spectroscopy and chemometrics: A comparative study. Microchemical Journal, 2021, 164, 106051.	2.3	11
9	Multivariate curve resolution â€“ Alternating least squares analysis of the total synchronous fluorescence spectra: An attempt to identify polyphenols contribution to the emission of apple juices. Chemometrics and Intelligent Laboratory Systems, 2017, 164, 94-102.	1.8	10
10	Application of multidimensional and conventional fluorescence techniques for classification of beverages originating from various berry fruit. Methods and Applications in Fluorescence, 2020, 8, 015006.	1.1	10
11	Evaluation of Quality Parameters of Apple Juices Using Near-Infrared Spectroscopy and Chemometrics. Journal of Spectroscopy, 2018, 2018, 1-8.	0.6	8
12	The Application of Visible and Near-Infrared Spectroscopy Combined with Chemometrics in Classification of Dried Herbs. Sustainability, 2022, 14, 6416.	1.6	3
13	Prediction of key sensory attributes of apple juices by multivariate analysis of their physicochemical profiles. British Food Journal, 2019, ahead-of-print, .	1.6	1