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	The Application of Visible and Near-Infrared Spectroscopy Combined with Chemometrics in Classification of Dried Herbs. Sustainability, 2022, 14, 6416.	1.6	3
2	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
3	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
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	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
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	Authentication of apple juice categories based on multivariate analysis of the synchronous fluorescence spectra. Food Control, 2018, 86, 42-49.	2.8	34
8	Evaluation of Quality Parameters of Apple Juices Using Near-Infrared Spectroscopy and Chemometrics. Journal of Spectroscopy, 2018, 2018, 1-8.	0.6	8
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	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
11	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
12	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
13	Explorative study of apple juice fluorescence in relation to antioxidant properties. Food Chemistry, 2016, 210, 593-599.	4.2	29