

Jaroslawa Rutkowska

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

32
papers

293
citations

10
h-index

15
g-index

39
ext. papers

436
ext. citations

3.4
avg, IF

3.83
L-index

#	Paper	IF	Citations
32	Bioactive Components, Volatile Profile and In Vitro Antioxidative Properties of L. Red Arils. <i>Molecules</i> , 2021 , 26,	4.8	2
31	Study on the Introduction of Solid Fat with a High Content of Unsaturated Fatty Acids to Gluten-Free Muffins as a Basis for Designing Food with Higher Health Value. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	3
30	Evaluation of easy-removing antioxidant films of chitosan with Melaleuca alternifolia essential oil. <i>International Journal of Biological Macromolecules</i> , 2021 , 186, 365-376	7.9	7
29	Red Arils of L.-A New Source of Valuable Fatty Acids and Nutrients. <i>Molecules</i> , 2021 , 26,	4.8	6
28	Black Chokeberry Fruit Polyphenols: A Valuable Addition to Reduce Lipid Oxidation of Muffins Containing Xylitol. <i>Antioxidants</i> , 2020 , 9,	7.1	4
27	Microbial β -glucan Incorporated into Muffins: Impact on Quality of the Batter and Baked Products. <i>Agriculture (Switzerland)</i> , 2020 , 10, 126	3	2
26	Fatty Acids in Polish Pastry. <i>Journal of Food Protection</i> , 2019 , 1028-1033	2.5	5
25	Effects of cooking methods on changes in fatty acids contents, lipid oxidation and volatile compounds of rabbit meat. <i>LWT - Food Science and Technology</i> , 2019 , 110, 64-70	5.4	22
24	Antioxidative, sensory and volatile profiles of cookies enriched with freeze-dried Japanese quince (<i>Chaenomeles japonica</i>) fruits. <i>Food Chemistry</i> , 2019 , 286, 376-387	8.5	22
23	Effect of addition of plant extracts on the durability and sensory properties of oat flake cookies. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018 , 134, 1101-1111	4.1	8
22	Fatty acid and lipid contents differentiation in cuts of rabbit meat. <i>CYTA - Journal of Food</i> , 2018 , 16, 807-813	3.3	4
21	Antioxidative, nutritional and sensory properties of muffins with buckwheat flakes and amaranth flour blend partially substituting for wheat flour. <i>LWT - Food Science and Technology</i> , 2018 , 89, 217-223	5.4	22
20	Fatty acid profile of commercial Camembert- and Brie-type cheeses available on the Polish market. <i>CYTA - Journal of Food</i> , 2017 , 15, 639-645	2.3	3
19	Charakterystyka owoców pigwowca japońskiego oraz ich zastosowanie w przemyśle spożywczym. <i>Żywność</i> 2017 , 111, 5-15	1.6	2
18	Impact of green tea extract addition on oxidative changes in the lipid fraction of pastry products. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2017 , 16, 25-35	1	2
17	Impact of green tea extract addition on oxidative changes in the lipid fraction of pastry products [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2017 , 16, 25-35	1	2
16	Oxidative Stability of Lipid Fraction of Cookies Enriched with Chokeberry Polyphenols Extract. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016 , 66, 77-84	3.1	17

15	Nutritional Value and Consumer Acceptance of New Cereal Bars Offered to Children. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016 , 66, 211-219	3.1	2
14	Comparison of Fatty Acid Composition of Milk from Simmental and Polish Holstein-Friesian Cows in Different Production Seasons. <i>Annals of Animal Science</i> , 2016 , 16, 1211-1225	2	4
13	Effects of replacing extracted soybean meal with rapeseed cake in corn grass silage-based diet for dairy cows. <i>Journal of Dairy Research</i> , 2015 , 82, 161-8	1.6	7
12	Consumption Safety of Pastries, Confectioneries, and Potato Products as Related to Fat Content. <i>Journal of the American College of Nutrition</i> , 2015 , 34, 507-14	3.5	11
11	Partial replacement of wheat flour with pumpkin seed flour in muffins offered to children. <i>CYTA - Journal of Food</i> , 2015 , 1-8	2.3	7
10	Differentiation of geographical origin of cream products in Poland according to their fatty acid profile. <i>Food Chemistry</i> , 2015 , 178, 26-31	8.5	23
9	Milk of Polish Red and White cows as a source of nutritionally valuable fatty acids. <i>Archives Animal Breeding</i> , 2014 , 57, 1-10	1.6	2
8	An Improved Silver Ion HPLC Combined with Capillary Gas Chromatography of cis/trans Fatty Acids in Alimentary Fats and Human Milk Fat. <i>Food Analytical Methods</i> , 2013 , 6, 457-469	3.4	10
7	Fatty acid profile of the milk of cows reared in the mountain region of Poland. <i>Journal of Dairy Research</i> , 2012 , 79, 469-76	1.6	23
6	Composition of fatty acids in selected sorts of biscuits, offered for children. <i>Acta Alimentaria</i> , 2012 , 41, 433-442	1	2
5	BLACK CHOKEBERRY (ARONIA MELANOCARPA) AS POTENTIAL COMPONENT OF FUNCTIONAL FOOD. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2012 ,		2
4	Fatty Acid Composition of Butter Originated from North-Eastern Region of Poland.. <i>Polish Journal of Food and Nutrition Sciences</i> , 2011 , 61, 187-193	3.1	16
3	Quality of Fats in Cookies as Affected by Storage and Addition of Oat Flakes. <i>Cereal Chemistry</i> , 2011 , 88, 234-238	2.4	4
2	Effects of fatty acid composition of liquid margarines on sensory quality of cakes. <i>Acta Alimentaria</i> , 2010 , 39, 136-148	1	5
1	Application of carbon dioxide in subcritical state (LCO ₂) for extraction/fractionation of carotenoids from red paprika. <i>Food Chemistry</i> , 2009 , 115, 745-752	8.5	23