

# Eliza Kostyra

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1731335/publications.pdf>

Version: 2024-02-01

19  
papers

319  
citations

840776

11  
h-index

839539

18  
g-index

20  
all docs

20  
docs citations

20  
times ranked

352  
citing authors

#	ARTICLE	IF	CITATIONS
1	Volatiles composition and flavour profile identity of smoke flavourings. <i>Food Quality and Preference</i> , 2006, 17, 85-95.	4.6	42
2	Consumer facial expression in relation to smoked ham with the use of face reading technology. The methodological aspects and informative value of research results. <i>Meat Science</i> , 2016, 119, 22-31.	5.5	37
3	Food shopping, sensory determinants of food choice and meal preparation by visually impaired people. Obstacles and expectations in daily food experiences. <i>Appetite</i> , 2017, 113, 14-22.	3.7	37
4	Searching for a Measure Integrating Sustainable and Healthy Eating Behaviors. <i>Nutrients</i> , 2019, 11, 95.	4.1	32
5	Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. <i>Animals</i> , 2020, 10, 1758.	2.3	29
6	Sustainable healthy eating behaviour of young adults: towards a novel methodological approach. <i>BMC Public Health</i> , 2016, 16, 577.	2.9	25
7	Determining the sensory characteristics, associated emotions and degree of liking of the visual attributes of smoked ham. A multifaceted study. <i>LWT - Food Science and Technology</i> , 2016, 65, 246-253.	5.2	18
8	Activityâ€“Inactivity Patterns, Screen Time, and Physical Activity: The Association with Overweight, Central Obesity and Muscle Strength in Polish Teenagers. Report from the ABC of Healthy Eating Study. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 7842.	2.6	14
9	Sensory properties of some synthetic highâ€“intensity sweeteners in water solutions. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2030-2038.	3.5	12
10	Quality of Dry-Cured Ham from Entire, Surgically and Immunocastrated Males: Case Study on KraÅŹki PrÅŹut. <i>Animals</i> , 2020, 10, 239.	2.3	12
11	Sensory Features, Liking and Emotions of Consumers towards Classical, Molecular and Note by Note Foods. <i>Foods</i> , 2021, 10, 133.	4.3	12
12	The effect of fat levels and guar gum addition in mayonnaise-type emulsions on the sensory perception of smoke-curing flavour and salty taste. <i>Food Quality and Preference</i> , 2007, 18, 872-879.	4.6	11
13	Influence of drying methods on the structure, mechanical and sensory properties of strawberries. <i>European Food Research and Technology</i> , 2021, 247, 1859-1867.	3.3	8
14	Effect of ageing time on quality characteristics of different bovine muscles. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1189-1198.	2.7	7
15	Effect of Herbal Addition on the Microbiological, Oxidative Stability and Sensory Quality of Minced Poultry Meat. <i>Foods</i> , 2021, 10, 1537.	4.3	7
16	Characteristics of Volatile Compounds and Sensory Properties of Mixed Organic Juices Based on Kiwiberry Fruits. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 529.	2.5	6
17	Microbiological and Sensory Quality of Milk on the Domestic Market. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 261-268.	1.7	4
18	Sensory Profiling and Liking of Salami and Pancetta from Immunocastrated, Surgically Castrated and Entire Male Pigs. <i>Animals</i> , 2021, 11, 2786.	2.3	2

#	ARTICLE	IF	CITATIONS
19	USEFULNESS OF QUANTITATIVE DESCRIPTIVE ANALYSIS (QDA) AND PRINCIPAL COMPONENTS ANALYSIS (PCA) EXEMPLIFIED BY SENSORY EVALUATION OF GRILLED BEEF STEAKS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, , .	0.1	0