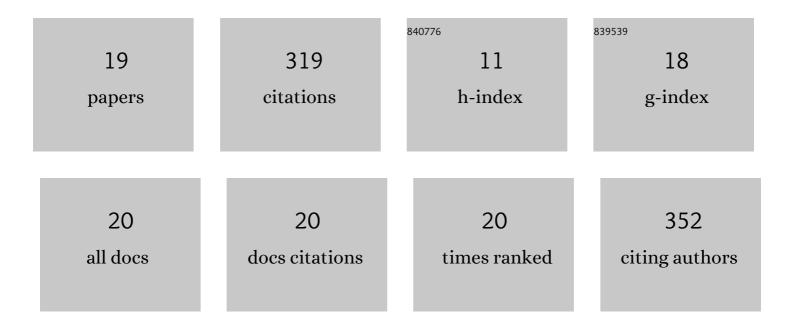
Eliza Kostyra

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1731335/publications.pdf Version: 2024-02-01



FUZA KOSTVDA

#	Article	IF	CITATIONS
1	Sensory Features, Liking and Emotions of Consumers towards Classical, Molecular and Note by Note Foods. Foods, 2021, 10, 133.	4.3	12
2	Influence of drying methods on the structure, mechanical and sensory properties of strawberries. European Food Research and Technology, 2021, 247, 1859-1867.	3.3	8
3	Effect of Herbal Addition on the Microbiological, Oxidative Stability and Sensory Quality of Minced Poultry Meat. Foods, 2021, 10, 1537.	4.3	7
4	Sensory Profiling and Liking of Salami and Pancetta from Immunocastrated, Surgically Castrated and Entire Male Pigs. Animals, 2021, 11, 2786.	2.3	2
5	Characteristics of Volatile Compounds and Sensory Properties of Mixed Organic Juices Based on Kiwiberry Fruits. Applied Sciences (Switzerland), 2021, 11, 529.	2.5	6
6	Effect of ageing time on quality characteristics of different bovine muscles. International Journal of Food Science and Technology, 2020, 55, 1189-1198.	2.7	7
7	Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. Animals, 2020, 10, 1758.	2.3	29
8	Activity–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. International Journal of Environmental Research and Public Health, 2020, 17, 7842.	2.6	14
9	Quality of Dry-Cured Ham from Entire, Surgically and Immunocastrated Males: Case Study on KraÅįki PrÅįut. Animals, 2020, 10, 239.	2.3	12
10	Searching for a Measure Integrating Sustainable and Healthy Eating Behaviors. Nutrients, 2019, 11, 95.	4.1	32
11	Food shopping, sensory determinants of food choice and meal preparation by visually impaired people. Obstacles and expectations in daily food experiences. Appetite, 2017, 113, 14-22.	3.7	37
12	Consumer facial expression in relation to smoked ham with the use of face reading technology. The methodological aspects and informative value of research results. Meat Science, 2016, 119, 22-31.	5.5	37
13	Sustainable healthy eating behaviour of young adults: towards a novel methodological approach. BMC Public Health, 2016, 16, 577.	2.9	25
14	Determining the sensory characteristics, associated emotions and degree of liking of the visual attributes of smoked ham. A multifaceted study. LWT - Food Science and Technology, 2016, 65, 246-253.	5.2	18
15	Microbiological and Sensory Quality of Milk on the Domestic Market. Polish Journal of Food and Nutrition Sciences, 2015, 65, 261-268.	1.7	4
16	USEFULNESS OF QUANTITATIVE DESCRIPTIVE ANALYSIS (QDA) AND PRINCIPAL COMPONENTS ANALYSIS (PCA) EXEMPLIFIED BY SENSORY EVALUATION OF GRILLED BEEF STEAKS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	0
17	Sensory properties of some synthetic highâ€intensity sweeteners in water solutions. Journal of the Science of Food and Agriculture, 2009, 89, 2030-2038.	3.5	12
18	The effect of fat levels and guar gum addition in mayonnaise-type emulsions on the sensory perception of smoke-curing flavour and salty taste. Food Quality and Preference, 2007, 18, 872-879.	4.6	11

#	Article	IF	CITATIONS
19	Volatiles composition and flavour profile identity of smoke flavourings. Food Quality and Preference, 2006, 17, 85-95.	4.6	42