

# Monika Mieszczakowska-FrÄc

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

247  
citations

1162367

8  
h-index

940134

16  
g-index

17  
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17  
docs citations

17  
times ranked

308  
citing authors

#	ARTICLE	IF	CITATIONS
1	The evaluation of the usefulness of textures from cross-section images obtained using a digital camera and a flatbed scanner for cultivar discrimination of quince ( <i>Cydonia oblonga</i> Mill.). <i>Food Control</i> , 2022, 131, 108447.	2.8	8
2	Impact of Innovative Technologies on the Content of Vitamin C and Its Bioavailability from Processed Fruit and Vegetable Products. <i>Antioxidants</i> , 2021, 10, 54.	2.2	53
3	Use of New BTH Derivative as Supplement or Substitute of Standard Fungicidal Program in Strawberry Cultivation. <i>Agronomy</i> , 2021, 11, 1031.	1.3	8
4	In Vitro Propagation Method for Production of Phenolic-Rich Planting Material of Culinary Rhubarb "Malinowy". <i>Plants</i> , 2021, 10, 1768.	1.6	7
5	Możliwość poprawy jakości owoców truskawki metodą... hybrydyzacji wewnątrz- i międzygatunkowej w obrębie rodzaju <i>Fragaria</i> . <i>Biuletyn Instytutu Hodowli i Aklimatyzacji Roślin</i> , 2020, , 63-73.	0.0	0
6	The Influence of Ultrasound and Cultivar Selection on the Biocompounds and Physicochemical Characteristics of Dried Blueberry ( <i>Vaccinium corymbosum</i> L.) Snacks. <i>Journal of Food Science</i> , 2018, 83, 2305-2316.	1.5	8
7	The Effect of Hybrid Drying (Convective-Microwave-Ultrasound) on the Bioactive Properties of Osmo-Treated Sour Cherries. <i>Journal of Horticultural Research</i> , 2018, 26, 23-36.	0.4	3
8	The Effectiveness of Vacuum-microwave Drying Methods in the Preservation of Amelanchier Berries ( <i>Amelanchier canadensis</i> L. Medik.). <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	5
9	Effects of Ultrasound Assistance on Dehydration Processes and Bioactive Component Retention of Osmo-Dried Sour Cherries. <i>Journal of Food Science</i> , 2016, 81, C1654-61.	1.5	18
10	New image analysis method for the estimation of global and spatial changes in fruit microstructure. <i>International Agrophysics</i> , 2016, 30, 219-229.	0.7	2
11	The effects of ultrasound on quality and nutritional aspects of dried sour cherries during shelf-life. <i>LWT - Food Science and Technology</i> , 2016, 68, 168-173.	2.5	25
12	Effects of Ultrasound on Polyphenol Retention in Apples After the Application of Predrying Treatments in Liquid Medium. <i>Food and Bioprocess Technology</i> , 2016, 9, 543-552.	2.6	33
13	Quality Of Cloudy Plum Juice Produced From Fresh Fruit Of <i>Prunus Domestica</i> L. "The Effect Of Cultivar And Enzyme Treatment. <i>Journal of Horticultural Research</i> , 2015, 23, 83-94.	0.4	1
14	EFFECT OF LONG-TIME STORAGE ON THE CONTENT OF POLYPHENOLS AND ASCORBIC ACID IN OSMO-CONVECTIVELY DRIED AND OSMO-FREEZE-DRIED FRUITS. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 198-209.	0.9	13
15	Impact of enzyme on quality of blackcurrant and plum juices. <i>LWT - Food Science and Technology</i> , 2012, 49, 251-256.	2.5	26
16	Effect of cultivar and fruit storage on basic composition of clear and cloudy pear juices. <i>LWT - Food Science and Technology</i> , 2012, 49, 263-266.	2.5	12
17	Effect of apple cultivar and enzyme treatment on phenolic compounds content during clear apple juice production. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1002-1010.	1.3	25