

# Ryszard A»ywica

## List of Publications by Year in descending order

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16  
papers

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citations

1307594

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h-index

1125743

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docs citations

17  
times ranked

141  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Method of Evaluating Apple Juice Adulteration with Sucrose Based on Its Electrical Properties and RCC Model. Sustainability, 2021, 13, 6716.	3.2	2
2	Influence of various chilling methods on the sustainable beef production based on high voltage electrical stimulation. PLoS ONE, 2021, 16, e0240639.	2.5	0
3	Mathematical correlations between selected quality attributes and electrical parameters of apple juice. Journal of Food Processing and Preservation, 2019, 43, e14107.	2.0	3
4	Correlations between selected quality and electrical parameters of musts from stone and pome fruits. Journal of Food Measurement and Characterization, 2019, 13, 1508-1514.	3.2	4
5	Effects of electrical stimulation applied in combination with shock chilling method on selected quality attributes of beef from young bulls, heifers, and cows carcasses. Journal of Food Processing and Preservation, 2018, 42, e13571.	2.0	5
6	Linear correlation between pH value of stimulated beef and electrical current intensity. International Journal of Food Properties, 2018, 21, 1386-1394.	3.0	3
7	Changes in glycolysis process in bulls' meat carcasses subjected to different tenderization treatments. Nauka Przyroda Technologie, 2016, 10, .	0.1	1
8	Simple linear correlation between concentration and electrical properties of apple juice. Journal of Food Engineering, 2015, 158, 8-12.	5.2	20
9	Possibilities of Using Electrical Parameters of Milk for Assessing its Adulteration with Water. International Journal of Food Properties, 2012, 15, 274-280.	3.0	14
10	Studies on determination of mathematical relationships between rapeseed oil content and electrical properties of butter and fat mixes. Journal of Food Engineering, 2012, 112, 346-351.	5.2	7
11	An attempt of applying the electrical properties for the evaluation of milk fat content of raw milk. Journal of Food Engineering, 2012, 111, 420-424.	5.2	22
12	The effect of electrical stimulation and freezing on electrical conductivity of beef trimmed at various times after slaughter. Journal of Food Engineering, 2010, 100, 119-124.	5.2	18
13	Influence of Variety, Moisture Content, Kernel Size and Applied Current Frequency on the Electric Properties of Wheat Grain. International Journal of Food Properties, 2008, 11, 392-406.	3.0	5
14	Analysis of changes in electric current intensity during high voltage electrical stimulation in the aspect of predicting the pH value of beef. Journal of Food Engineering, 2007, 81, 560-565.	5.2	5
15	Application of food products electrical model parameters for evaluation of apple juice dilution. Journal of Food Engineering, 2005, 67, 413-418.	5.2	42
16	Electric properties of apple juice and pulpy apple juices. European Food Research and Technology, 2003, 216, 385-389.	3.3	15