

Ewelina Jamrąż

List of Publications by Year in descending order

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Version: 2024-02-01

44
papers

1,662
citations

257357

24
h-index

289141

40
g-index

45
all docs

45
docs citations

45
times ranked

1557
citing authors

#	ARTICLE	IF	CITATIONS
1	The impact of nano/micro-plastics toxicity on seafood quality and human health: facts and gaps. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6445-6463.	5.4	23
2	The influence of lingonberry extract on the properties of novel, double-layered biopolymer films based on furcellaran, CMC and a gelatin hydrolysate. <i>Food Hydrocolloids</i> , 2022, 124, 107334.	5.6	33
3	Shelf-life extension of salmon using active total biodegradable packaging with tea ground waste and furcellaran-CMC double-layered films. <i>Food Chemistry</i> , 2022, 383, 132425.	4.2	24
4	Utilisation of soybean post-production waste in single- and double-layered films based on furcellaran to obtain packaging materials for food products prone to oxidation. <i>Food Chemistry</i> , 2022, 387, 132883.	4.2	13
5	Utilising waste from soybean processing as raw materials for the production of preparations with antioxidant properties, serving as natural food preservatives - A pilot study. <i>LWT - Food Science and Technology</i> , 2022, 160, 113282.	2.5	9
6	Biological activity of biopolymer edible furcellaran-chitosan coatings enhanced with bioactive peptides. <i>Food Control</i> , 2022, 137, 108933.	2.8	11
7	Attempt to Extend the Shelf-Life of Fish Products by Means of Innovative Double-Layer Active Biodegradable Films. <i>Polymers</i> , 2022, 14, 1717.	2.0	9
8	Biopolymer-Based Films from Sodium Alginate and Citrus Pectin Reinforced with SiO ₂ . <i>Materials</i> , 2022, 15, 3881.	1.3	21
9	Furcellaran: An innovative biopolymer in the production of films and coatings. <i>Carbohydrate Polymers</i> , 2021, 252, 117221.	5.1	38
10	The effects of active double-layered furcellaran/gelatin hydrolysate film system with Ala-Tyr peptide on fresh Atlantic mackerel stored at 18°C. <i>Food Chemistry</i> , 2021, 338, 127867.	4.2	31
11	Characterization of Furcellaran-Whey Protein Isolate Films with Green Tea or Pu-erh Extracts and Their Application as Packaging of an Acid-Curd Cheese. <i>Food and Bioprocess Technology</i> , 2021, 14, 78-92.	2.6	18
12	Application of Furcellaran Nanocomposite Film as Packaging of Cheese. <i>Polymers</i> , 2021, 13, 1428.	2.0	10
13	One- and double-layered furcellaran/carp skin gelatin hydrolysate film system with antioxidant peptide as an innovative packaging for perishable foods products. <i>Food Chemistry</i> , 2021, 351, 129347.	4.2	29
14	Composite biopolymer films based on a polyelectrolyte complex of furcellaran and chitosan. <i>Carbohydrate Polymers</i> , 2021, 274, 118627.	5.1	34
15	Nanomaterials for packaging application. , 2021, , 423-447.		2
16	Active biopolymer films based on furcellaran, whey protein isolate and <i>Borago officinalis</i> extract: characterization and application in smoked pork ham production. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2884-2891.	1.7	14
17	Active Double-Layered Films Enriched with AgNPs in Great Water Dock Root and Pu-Erh Extracts. <i>Materials</i> , 2021, 14, 6925.	1.3	11
18	Utilisation of Carp Skin Post-Production Waste in Binary Films Based on Furcellaran and Chitosan to Obtain Packaging Materials for Storing Blueberries. <i>Materials</i> , 2021, 14, 7848.	1.3	8

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19	Chitosan role for shelf-life extension of seafood. <i>Environmental Chemistry Letters</i> , 2020, 18, 61-74.	8.3	25
20	Active edible furcellaran/whey protein films with yerba mate and white tea extracts: Preparation, characterization and its application to fresh soft rennet-curd cheese. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1307-1316.	3.6	41
21	Encapsulation of Doxorubicin in Furcellaran/Chitosan Nanocapsules by Layer-by-Layer Technique for Selectively Controlled Drug Delivery. <i>Biomacromolecules</i> , 2020, 21, 418-434.	2.6	26
22	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , 2020, 18, 627.	2.2	72
23	Polysaccharide and Protein Films with Antimicrobial/Antioxidant Activity in the Food Industry: A Review. <i>Polymers</i> , 2020, 12, 1289.	2.0	46
24	Chemical and Physical Characteristics of Edible Films, Based on $\hat{\text{I}}^{\text{e}}$ - and $\hat{\text{I}}^{\text{l}}$ -Carrageenans with the Addition of Lapacho Tea Extract. <i>Foods</i> , 2020, 9, 357.	1.9	50
25	Fully automated process for histamine detection based on magnetic separation and fluorescence detection. <i>Talanta</i> , 2020, 212, 120789.	2.9	17
26	Furcellaran nanocomposite films: The effect of nanofillers on the structural, thermal, mechanical and antimicrobial properties of biopolymer films. <i>Carbohydrate Polymers</i> , 2020, 240, 116244.	5.1	47
27	The verification of intelligent properties of furcellaran films with plant extracts on the stored fresh Atlantic mackerel during storage at $2\hat{\text{A}}^{\text{C}}$. <i>Food Hydrocolloids</i> , 2019, 97, 105211.	5.6	98
28	Furcellaran-Coated Microcapsules as Carriers of <i>Cyprinus carpio</i> Skin-Derived Antioxidant Hydrolysate: An In Vitro and In Vivo Study. <i>Nutrients</i> , 2019, 11, 2502.	1.7	18
29	Intelligent and active composite films based on furcellaran: Structural characterization, antioxidant and antimicrobial activities. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100405.	3.3	30
30	Evaluation of the potential use of a carp (<i>Cyprinus carpio</i>) skin gelatine hydrolysate as an antioxidant component. <i>Food and Function</i> , 2019, 10, 1038-1048.	2.1	21
31	Chitosan for Seafood Processing and Preservation. <i>Sustainable Agriculture Reviews</i> , 2019, , 45-79.	0.6	4
32	Development of furcellaran-gelatin films with Se-AgNPs as an active packaging system for extension of mini kiwi shelf life. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100339.	3.3	60
33	The Effect of Nanofillers on the Functional Properties of Biopolymer-Based Films: A Review. <i>Polymers</i> , 2019, 11, 675.	2.0	221
34	Furcellaran/gelatin hydrolysate/rosemary extract composite films as active and intelligent packaging materials. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 19-28.	3.6	70
35	Nanocomposite Furcellaran Films – the Influence of Nanofillers on Functional Properties of Furcellaran Films and Effect on Linseed Oil Preservation. <i>Polymers</i> , 2019, 11, 2046.	2.0	37
36	Current Trends in Detection of Histamine in Food and Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 773-783.	2.4	65

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37	Intelligent and active furcellaran-gelatin films containing green or pu-erh tea extracts: Characterization, antioxidant and antimicrobial potential. <i>International Journal of Biological Macromolecules</i> , 2019, 122, 745-757.	3.6	100
38	The effect of furcellaran-gelatin edible coatings with green and pu-erh tea extracts on the microbiological, physicochemical and sensory changes of salmon sushi stored at 4°C. <i>Food Control</i> , 2019, 100, 83-91.	2.8	48
39	Investigation of the physical properties, antioxidant and antimicrobial activity of ternary potato starch-furcellaran-gelatin films incorporated with lavender essential oil. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 1094-1101.	3.6	120
40	Development and characterisation of furcellaran-gelatin films containing SeNPs and AgNPs that have antimicrobial activity. <i>Food Hydrocolloids</i> , 2018, 83, 9-16.	5.6	59
41	Development of starch-furcellaran-gelatin films containing tea tree essential oil. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46754.	1.3	33
42	Synthesis and characterization of binary complexes of furcellaran with gelatin and bovine serum albumin. <i>Polimery</i> , 2018, 63, 416-423.	0.4	1
43	Ternary potato starch-furcellaran-gelatin film – a new generation of biodegradable foils. <i>Polimery</i> , 2017, 62, 673-679.	0.4	14
44	Characteristics of biopolymer films with essential oils. <i>Polimery</i> , 2017, 62, 428-433.	0.4	0