

Ewelina Jamrąż

List of Publications by Year in descending order

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Version: 2024-02-01

44
papers

1,662
citations

257450

24
h-index

289244

40
g-index

45
all docs

45
docs citations

45
times ranked

1557
citing authors

#	ARTICLE	IF	CITATIONS
1	The Effect of Nanofillers on the Functional Properties of Biopolymer-Based Films: A Review. <i>Polymers</i> , 2019, 11, 675.	4.5	221
2	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.	7.5	120
3	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.	7.5	100
4	The verification of intelligent properties of furcellaran films with plant extracts on the stored fresh Atlantic mackerel during storage at 2â€°C. <i>Food Hydrocolloids</i> , 2019, 97, 105211.	10.7	98
5	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , 2020, 18, 627.	4.6	72
6	Furcellaran/gelatin hydrolysate/rosemary extract composite films as active and intelligent packaging materials. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 19-28.	7.5	70
7	Current Trends in Detection of Histamine in Food and Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 773-783.	5.2	65
8	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.	7.5	60
9	Development and characterisation of furcellaran-gelatin films containing SeNPs and AgNPs that have antimicrobial activity. <i>Food Hydrocolloids</i> , 2018, 83, 9-16.	10.7	59
10	Chemical and Physical Characteristics of Edible Films, Based on Î²- and Î³-Carrageenans with the Addition of Lapacho Tea Extract. <i>Foods</i> , 2020, 9, 357.	4.3	50
11	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 4â€°C. <i>Food Control</i> , 2019, 100, 83-91.	5.5	48
12	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.	10.2	47
13	Polysaccharide and Protein Films with Antimicrobial/Antioxidant Activity in the Food Industry: A Review. <i>Polymers</i> , 2020, 12, 1289.	4.5	46
14	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.	7.5	41
15	Furcellaran: An innovative biopolymer in the production of films and coatings. <i>Carbohydrate Polymers</i> , 2021, 252, 117221.	10.2	38
16	Nanocomposite Furcellaran Filmsâ€”the Influence of Nanofillers on Functional Properties of Furcellaran Films and Effect on Linseed Oil Preservation. <i>Polymers</i> , 2019, 11, 2046.	4.5	37
17	Composite biopolymer films based on a polyelectrolyte complex of furcellaran and chitosan. <i>Carbohydrate Polymers</i> , 2021, 274, 118627.	10.2	34
18	Development of starchâ€”furcellaranâ€”gelatin films containing tea tree essential oil. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46754.	2.6	33

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19	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.	10.7	33
20	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.	8.2	31
21	Intelligent and active composite films based on furcellaran: Structural characterization, antioxidant and antimicrobial activities. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100405.	7.5	30
22	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.	8.2	29
23	Encapsulation of Doxorubicin in Furcellaran/Chitosan Nanocapsules by Layer-by-Layer Technique for Selectively Controlled Drug Delivery. <i>Biomacromolecules</i> , 2020, 21, 418-434.	5.4	26
24	Chitosan role for shelf-life extension of seafood. <i>Environmental Chemistry Letters</i> , 2020, 18, 61-74.	16.2	25
25	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.	8.2	24
26	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.	10.3	23
27	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.	4.6	21
28	Biopolymer-Based Films from Sodium Alginate and Citrus Pectin Reinforced with SiO ₂ . <i>Materials</i> , 2022, 15, 3881.	2.9	21
29	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.	4.1	18
30	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.	4.7	18
31	Fully automated process for histamine detection based on magnetic separation and fluorescence detection. <i>Talanta</i> , 2020, 212, 120789.	5.5	17
32	Ternary potato starch-furcellaran-gelatin film – a new generation of biodegradable foils. <i>Polimery</i> , 2017, 62, 673-679.	0.7	14
33	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.	3.5	14
34	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.	8.2	13
35	Active Double-Layered Films Enriched with AgNPs in Great Water Dock Root and Pu-Erh Extracts. <i>Materials</i> , 2021, 14, 6925.	2.9	11
36	Biological activity of biopolymer edible furcellaran-chitosan coatings enhanced with bioactive peptides. <i>Food Control</i> , 2022, 137, 108933.	5.5	11

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37	Application of Furcellaran Nanocomposite Film as Packaging of Cheese. <i>Polymers</i> , 2021, 13, 1428.	4.5	10
38	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.	5.2	9
39	Attempt to Extend the Shelf-Life of Fish Products by Means of Innovative Double-Layer Active Biodegradable Films. <i>Polymers</i> , 2022, 14, 1717.	4.5	9
40	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.	2.9	8
41	Chitosan for Seafood Processing and Preservation. <i>Sustainable Agriculture Reviews</i> , 2019, , 45-79.	1.1	4
42	Nanomaterials for packaging application. , 2021, , 423-447.		2
43	Synthesis and characterization of binary complexes of furcellaran with gelatin and bovine serum albumin. <i>Polimery</i> , 2018, 63, 416-423.	0.7	1
44	Characteristics of biopolymer films with essential oils. <i>Polimery</i> , 2017, 62, 428-433.	0.7	0