

# Piotr Kulawik

## List of Publications by Year in descending order

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Version: 2024-02-01

59  
papers

1,748  
citations

279487

23  
h-index

301761

39  
g-index

60  
all docs

60  
docs citations

60  
times ranked

1775  
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.	2.0	221
2	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
3	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.	5.6	98
4	Biological activity of plant-based carvacrol and thymol and their impact on human health and food quality. <i>Trends in Food Science and Technology</i> , 2021, 116, 733-748.	7.8	93
5	Microwave applications in the food industry: an overview of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7989-8008.	5.4	76
6	Significance of Antioxidants for Seafood Safety and Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 475-491.	2.4	72
7	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , 2020, 18, 627.	2.2	72
8	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
9	Characterization of carp ( <i>Cyprinus carpio</i> ) skin gelatin extracted using different pretreatments method. <i>Food Hydrocolloids</i> , 2018, 81, 169-179.	5.6	61
10	The effects of hydrolysis condition on the antioxidant activity of protein hydrolysate from <i>Cyprinus carpio</i> skin gelatin. <i>LWT - Food Science and Technology</i> , 2020, 117, 108616.	2.5	56
11	The impact of emotions on shopping behavior during epidemic. What a business can do to protect customers. <i>Journal of Consumer Behaviour</i> , 2021, 20, 48-60.	2.6	51
12	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.	2.8	48
13	The antimicrobial effect of grapefruit peel essential oil and its nanoemulsion on fish spoilage bacteria and food-borne pathogens. <i>LWT - Food Science and Technology</i> , 2021, 136, 110362.	2.5	47
14	The quality of pork loaves with the addition of hemp seeds, de-hulled hemp seeds, hemp protein and hemp flour. <i>LWT - Food Science and Technology</i> , 2019, 105, 190-199.	2.5	45
15	The effect of non-thermal plasma on the lipid oxidation and microbiological quality of sushi. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 412-417.	2.7	39
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.	2.0	37
17	Composite biopolymer films based on a polyelectrolyte complex of furcellaran and chitosan. <i>Carbohydrate Polymers</i> , 2021, 274, 118627.	5.1	34
18	Recent advancements in the application of non-thermal plasma technology for the seafood industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3199-3210.	5.4	32

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19	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
20	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
21	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
22	Microbiological and chemical safety concerns regarding frozen fillets obtained from Pangasius sutchi and Nile tilapia exported to European countries. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1373-1379.	1.7	28
23	Chitosan role for shelf-life extension of seafood. <i>Environmental Chemistry Letters</i> , 2020, 18, 61-74.	8.3	25
24	Quality Properties, Fatty Acids, and Biogenic Amines Profile of Fresh Tilapia Stored in Ice. <i>Journal of Food Science</i> , 2013, 78, S1063-8.	1.5	21
25	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
26	Recent developments in non-thermal processing for seafood and seafood products: cold plasma, pulsed electric field and high hydrostatic pressure. <i>International Journal of Food Science and Technology</i> , 2022, 57, 774-790.	1.3	21
27	Heavy metal contamination, microbiological spoilage and biogenic amine content in sushi available on the Polish market. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2809-2815.	1.7	20
28	Effect of Grape Seed Flour on the Antioxidant Profile, Textural and Sensory Properties of Waffles. <i>Processes</i> , 2021, 9, 131.	1.3	19
29	The Quality and Health-Promoting Value of Meat from Pigs of the Native Breed as the Effect of Extensive Feeding with Acorns. <i>Animals</i> , 2021, 11, 789.	1.0	17
30	Application of oil-in-water nanoemulsions based on grape and cinnamon essential oils for shelf-life extension of chilled flathead mullet fillets. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 105-112.	1.7	16
31	Biogenic Amine Formation and Microbiological Quality of Anchovy ( <i>Engraulis encrasicolus</i> ) Treated with Lavender and Lemon Balm Ethanol Extracts. <i>Journal of Food Science</i> , 2017, 82, 1278-1284.	1.5	15
32	Attitude-behaviour dissonance regarding the importance of food preservation for customers. <i>Food Quality and Preference</i> , 2020, 84, 103935.	2.3	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.	1.7	14
34	Assessment of Color and Sensory Evaluation of Frozen Fillets from Pangasius Catfish and Nile Tilapia Imported to European Countries. <i>International Journal of Food Properties</i> , 2016, 19, 1439-1446.	1.3	13
35	Meat Quality of the Native Carpathian Goat Breed in Comparison with the Saanen Breed. <i>Animals</i> , 2021, 11, 2220.	1.0	13
36	The confrontation of consumer beliefs about the impact of microwave-processing on food and human health with existing research. <i>Trends in Food Science and Technology</i> , 2022, 119, 110-121.	7.8	13

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37	Physicochemical Properties, Fatty Acid Composition, Volatile Compounds of Blueberries, Cranberries, Raspberries, and Cuckooflower Seeds Obtained Using Sonication Method. <i>Molecules</i> , 2021, 26, 7446.	1.7	13
38	The effect of hyaluronic acid addition on the properties of smoked homogenised sausages. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2316-2326.	1.7	11
39	Biological activity of biopolymer edible furcellaran-chitosan coatings enhanced with bioactive peptides. <i>Food Control</i> , 2022, 137, 108933.	2.8	11
40	Recent developments in the use of cold plasma, high hydrostatic pressure, and pulsed electric fields on microorganisms and viruses in seafood. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9716-9730.	5.4	10
41	Fortified Cold-Pressed Oils: The Effect on Sensory Quality and Functional Properties. <i>Separations</i> , 2021, 8, 55.	1.1	8
42	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
43	Increasing meat product functionality by the addition of milled flaxseed <i>Linum usitatissimum</i> . <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2865-2874.	1.7	7
44	Sushi processing: microbiological hazards and the use of emerging technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1270-1283.	5.4	7
45	The impact of aromatic plant-derived bioactive compounds on seafood quality and safety. <i>Advances in Food and Nutrition Research</i> , 2022, , 275-339.	1.5	7
46	Protocol for Designing New Functional Food with the Addition of Food Industry By-Products, Using Design Thinking Techniques – A Case Study of a Snack with Antioxidant Properties for Physically Active People. <i>Foods</i> , 2021, 10, 694.	1.9	6
47	Consumer Attitudes towards Food Preservation Methods. <i>Foods</i> , 2022, 11, 1349.	1.9	6
48	Nutritional Composition of Frozen Fillets from Pangasius Catfish ( <i>Pangasius hypophthalmus</i> ) and Nile Tilapia ( <i>Oreochromis niloticus</i> ) Imported to European Countries. <i>Annals of Animal Science</i> , 2016, 16, 931-950.	0.6	5
49	The effect of drying temperature on the properties of gelatin from carps ( <i>Cyprinus carpio</i> ) skin. <i>Czech Journal of Food Sciences</i> , 2019, 37, 246-251.	0.6	5
50	The Levels of Polycyclic Aromatic Hydrocarbons in Traditionally Smoked Cheeses in Poland. <i>Polycyclic Aromatic Compounds</i> , 2022, 42, 1391-1403.	1.4	5
51	Meat Texture Profile and Cutting Strength Analyses of Pork Depending on Breed and Age. <i>Annals of Animal Science</i> , 2020, 20, 677-692.	0.6	5
52	The quality of carp ( <i>Cyprinus carpio</i> L.) cultured in various Polish regions. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3061-3067.	1.7	4
53	Chitosan for Seafood Processing and Preservation. <i>Sustainable Agriculture Reviews</i> , 2019, , 45-79.	0.6	4
54	The Quality of Rainbow Trout ( <i>Oncorhynchus Mykiss</i> ) Cultured in Various Polish Regions. <i>Annals of Animal Science</i> , 2015, 15, 527-539.	0.6	3

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55	Impact of sumac, cumin, black pepper and red pepper extracts in the development of foodborne pathogens and formation of biogenic amines. <i>European Food Research and Technology</i> , 2022, 248, 1803-1813.	1.6	3
56	Modeling Some Possible Handling Ways with Fish Raw Material in Home-Made Sushi Meal Preparation. <i>Foods</i> , 2019, 8, 459.	1.9	2
57	Monitoring the quality of fortified cold-pressed rapeseed oil in different storage conditions. <i>European Food Research and Technology</i> , 2022, 248, 2695-2705.	1.6	2
58	Biochemical Properties Affecting the Nutritional Quality, Safety, and Aroma of Dry-Cured Products Manufactured from Meat of Rare Native Pig Breeds. <i>Foods</i> , 2021, 10, 1597.	1.9	1
59	Sushi from common carp ( <i>Cyprinus carpio</i> ): preparation method, consumer acceptance and economic and financial viability. <i>Annals of the University Dunarea De Jos of Galati, Fascicle VI: Food Technology</i> , 2019, 43, 157-172.	0.1	1