

Piotr Kulawik

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54
papers

841
citations

18
h-index

27
g-index

60
ext. papers

1,258
ext. citations

5.6
avg, IF

5.21
L-index

| # | Paper | IF | Citations |
|----|---|------|-----------|
| 54 | The Effect of Nanofillers on the Functional Properties of Biopolymer-based Films: A Review. <i>Polymers</i> , 2019 , 11, | 4.5 | 114 |
| 53 | Significance of antioxidants for seafood safety and human health. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 475-91 | 5.7 | 59 |
| 52 | 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 | 7.9 | 59 |
| 51 | The verification of intelligent properties of furcellaran films with plant extracts on the stored fresh Atlantic mackerel during storage at 2 °C. <i>Food Hydrocolloids</i> , 2019 , 97, 105211 | 10.6 | 51 |
| 50 | Characterization of carp (<i>Cyprinus carpio</i>) skin gelatin extracted using different pretreatments method. <i>Food Hydrocolloids</i> , 2018 , 81, 169-179 | 10.6 | 41 |
| 49 | Furcellaran/gelatin hydrolysate/rosemary extract composite films as active and intelligent packaging materials. <i>International Journal of Biological Macromolecules</i> , 2019 , 131, 19-28 | 7.9 | 39 |
| 48 | Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , 2020 , 18, | 6 | 36 |
| 47 | 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 | 6.2 | 29 |
| 46 | 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 | 5.4 | 27 |
| 45 | Microwave applications in the food industry: an overview of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-20 | 11.5 | 26 |
| 44 | 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 | 6.8 | 24 |
| 43 | Nanocomposite Furcellaran Films-the Influence of Nanofillers on Functional Properties of Furcellaran Films and Effect on Linseed Oil Preservation. <i>Polymers</i> , 2019 , 11, | 4.5 | 22 |
| 42 | 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 | 5.4 | 22 |
| 41 | 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 | 3 | 21 |
| 40 | 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 | 5.4 | 20 |
| 39 | Microbiological and chemical safety concerns regarding frozen fillets obtained from <i>Pangasius sutchi</i> and Nile tilapia exported to European countries. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1373-9 | 4.3 | 19 |
| 38 | 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 | 11.5 | 19 |

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| 37 | 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 | 15.3 | 18 |
| 36 | Intelligent and active composite films based on furcellaran: Structural characterization, antioxidant and antimicrobial activities. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100405 | 8.2 | 16 |
| 35 | 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 | 8.5 | 15 |
| 34 | 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 | 4.3 | 15 |
| 33 | Quality properties, fatty acids, and biogenic amines profile of fresh tilapia stored in ice. <i>Journal of Food Science</i> , 2013 , 78, S1063-8 | 3.4 | 14 |
| 32 | Chitosan role for shelf-life extension of seafood. <i>Environmental Chemistry Letters</i> , 2020 , 18, 61-74 | 13.3 | 13 |
| 31 | 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 | 8.5 | 11 |
| 30 | 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 | 3.4 | 10 |
| 29 | 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 | 3 | 9 |
| 28 | 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 | 6.1 | 8 |
| 27 | 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> , | 3.8 | 8 |
| 26 | Effect of Grape Seed Flour on the Antioxidant Profile, Textural and Sensory Properties of Waffles. <i>Processes</i> , 2021 , 9, 131 | 2.9 | 8 |
| 25 | Attitude-behaviour dissonance regarding the importance of food preservation for customers. <i>Food Quality and Preference</i> , 2020 , 84, 103935 | 5.8 | 7 |
| 24 | Composite biopolymer films based on a polyelectrolyte complex of furcellaran and chitosan. <i>Carbohydrate Polymers</i> , 2021 , 274, 118627 | 10.3 | 7 |
| 23 | 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 | 4.3 | 6 |
| 22 | 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 | 4.3 | 4 |
| 21 | 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, 3061-7 | 4.3 | 4 |
| 20 | 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, | 3.1 | 4 |

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| 19 | 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 | 2 | 4 |
| 18 | Meat Texture Profile and Cutting Strength Analyses of Pork Depending on Breed and Age. <i>Annals of Animal Science</i> , 2020 , 20, 677-692 | 2 | 3 |
| 17 | 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 | 4.7 | 3 |
| 16 | Modeling Some Possible Handling Ways with Fish Raw Material in Home-Made Sushi Meal Preparation. <i>Foods</i> , 2019 , 8, | 4.9 | 2 |
| 15 | The Quality of Rainbow Trout (<i>Oncorhynchus Mykiss</i>) Cultured in Various Polish Regions. <i>Annals of Animal Science</i> , 2015 , 15, 527-539 | 2 | 2 |
| 14 | Physicochemical Properties, Fatty Acid Composition, Volatile Compounds of Blueberries, Cranberries, Raspberries, and Cuckooflower Seeds Obtained Using Sonication Method.. <i>Molecules</i> , 2021 , 26, | 4.8 | 2 |
| 13 | Other Innovative Technologies in Seafood Processing 2019 , 351-368 | | 2 |
| 12 | 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 | 4.3 | 2 |
| 11 | 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> , 2021 , 119, 110-110 | 15.3 | 2 |
| 10 | The Levels of Polycyclic Aromatic Hydrocarbons in Traditionally Smoked Cheeses in Poland. <i>Polycyclic Aromatic Compounds</i> , 2020 , 1-13 | 1.3 | 2 |
| 9 | Sushi processing: microbiological hazards and the use of emerging technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-14 | 11.5 | 2 |
| 8 | Fortified Cold-Pressed Oils: The Effect on Sensory Quality and Functional Properties. <i>Separations</i> , 2021 , 8, 55 | 3.1 | 2 |
| 7 | 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 | 1.3 | 2 |
| 6 | Chitosan for Seafood Processing and Preservation. <i>Sustainable Agriculture Reviews</i> , 2019 , 45-79 | 1.3 | 1 |
| 5 | 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, | 4.9 | 1 |
| 4 | 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> , 1-15 | 11.5 | 1 |
| 3 | The impact of aromatic plant-derived bioactive compounds on seafood quality and safety. <i>Advances in Food and Nutrition Research</i> , 2022 , | 6 | 1 |
| 2 | 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> , 1 | 3.4 | 0 |

- 1 Biological activity of biopolymer edible furcellaran-chitosan coatings enhanced with bioactive peptides. *Food Control*, **2022**, 137, 108933 6.2 o