

Piotr Kulawik

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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, 1054-1062	4.72	3
53	Biological activity of biopolymer edible furcellaran-chitosan coatings enhanced with bioactive peptides. <i>Food Control</i> , 2022 , 137, 108933	6.2	0
52	The impact of aromatic plant-derived bioactive compounds on seafood quality and safety. <i>Advances in Food and Nutrition Research</i> , 2022 ,	6	1
51	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
50	Active biopolymer films based on furcellaran, whey protein isolate and Borago officinalis 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
49	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
48	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
47	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
46	Fortified Cold-Pressed Oils: The Effect on Sensory Quality and Functional Properties. <i>Separations</i> , 2021 , 8, 55	3.1	2
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 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
43	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
42	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
41	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
40	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
39	Composite biopolymer films based on a polyelectrolyte complex of furcellaran and chitosan. <i>Carbohydrate Polymers</i> , 2021 , 274, 118627	10.3	7
38	Effect of Grape Seed Flour on the Antioxidant Profile, Textural and Sensory Properties of Waffles. <i>Processes</i> , 2021 , 9, 131	2.9	8

37	Recent Advances in Marine-Based Nutraceuticals and Their Health Benefits. <i>Marine Drugs</i> , 2020 , 18,	6	36
36	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
35	The Levels of Polycyclic Aromatic Hydrocarbons in Traditionally Smoked Cheeses in Poland. <i>Polycyclic Aromatic Compounds</i> , 2020 , 1-13	1.3	2
34	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
33	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
32	Chitosan role for shelf-life extension of seafood. <i>Environmental Chemistry Letters</i> , 2020 , 18, 61-74	13.3	13
31	Attitude-behaviour dissonance regarding the importance of food preservation for customers. <i>Food Quality and Preference</i> , 2020 , 84, 103935	5.8	7
30	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
29	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
28	Chitosan for Seafood Processing and Preservation. <i>Sustainable Agriculture Reviews</i> , 2019 , 45-79	1.3	1
27	The Effect of Nanofillers on the Functional Properties of Biopolymer-based Films: A Review. <i>Polymers</i> , 2019 , 11,	4.5	114
26	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
25	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
24	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
23	Modeling Some Possible Handling Ways with Fish Raw Material in Home-Made Sushi Meal Preparation. <i>Foods</i> , 2019 , 8,	4.9	2
22	Other Innovative Technologies in Seafood Processing 2019 , 351-368		2
21	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
20	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

19	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
18	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
17	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
16	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
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	6.8	24
14	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
13	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
12	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
11	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
10	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, 1373-9	4.3	19
9	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
8	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
7	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
6	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
5	Significance of antioxidants for seafood safety and human health. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 475-91	5.7	59
4	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
3	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
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 Recent developments in the use of cold plasma, high hydrostatic pressure, and pulsed electric fields on microorganisms and viruses in seafood. *Critical Reviews in Food Science and Nutrition*,1-15 11.5 1