

# Sabina Galus

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/3521813/sabina-galus-publications-by-citations.pdf>

**Version:** 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

28  
papers

1,251  
citations

12  
h-index

33  
g-index

33  
ext. papers

1,582  
ext. citations

5.7  
avg, IF

5.6  
L-index

#	Paper	IF	Citations
28	Food applications of emulsion-based edible films and coatings. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 45, 273-283	15.3	330
27	Development and characterization of composite edible films based on sodium alginate and pectin. <i>Journal of Food Engineering</i> , <b>2013</b> , 115, 459-465	6	207
26	Whey protein edible films modified with almond and walnut oils. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 78-86	10.6	139
25	Surface, mechanical and barrier properties of bio-based composite films based on chitosan and whey protein. <i>Food Packaging and Shelf Life</i> , <b>2014</b> , 1, 56-67	8.2	123
24	Biopolymers-Based Materials Containing Silver Nanoparticles as Active Packaging for Food Applications-A Review. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	84
23	Novel Materials in the Preparation of Edible Films and Coatings-A Review. <i>Coatings</i> , <b>2020</b> , 10, 674	2.9	76
22	Effect of modified starch or maltodextrin incorporation on the barrier and mechanical properties, moisture sensitivity and appearance of soy protein isolate-based edible films. <i>Innovative Food Science and Emerging Technologies</i> , <b>2012</b> , 16, 148-154	6.8	58
21	Functional properties of soy protein isolate edible films as affected by rapeseed oil concentration. <i>Food Hydrocolloids</i> , <b>2018</b> , 85, 233-241	10.6	57
20	Characterisation of composite edible films based on wheat starch and whey-protein isolate. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 372-380	3.8	48
19	Moisture Sensitivity, Optical, Mechanical and Structural Properties of Whey Protein-Based Edible Films Incorporated with Rapeseed Oil. <i>Food Technology and Biotechnology</i> , <b>2016</b> , 54, 78-89	2.1	48
18	Gas barrier and wetting properties of whey protein isolate-based emulsion films. <i>Polymer Engineering and Science</i> , <b>2019</b> , 59, E375-E383	2.3	17
17	Optical, mechanical, and moisture sorption properties of whey protein edible films. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13245	2.4	16
16	Molecular sieves for food applications: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 102, 102-123	2.3	8
15	Freeze-dried snacks obtained from frozen vegetable by-products and apple pomace [Selected properties, energy consumption and carbon footprint. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 77, 102949	6.8	6
14	Effects of Candelilla and Carnauba Wax Incorporation on the Functional Properties of Edible Sodium Caseinate Films. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	5
13	Development and Characterization of Novel Composite Films Based on Soy Protein Isolate and Oilseed Flours. <i>Molecules</i> , <b>2021</b> , 26,	4.8	5
12	The Effect of Whey Protein-Based Edible Coatings Incorporated with Lemon and Lemongrass Essential Oils on the Quality Attributes of Fresh-Cut Pears during Storage. <i>Coatings</i> , <b>2021</b> , 11, 745	2.9	5

11	The Effect of Pre-Treatment (Blanching, Ultrasound and Freezing) on Quality of Freeze-Dried Red Beets. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
10	Physical and Sensory Properties of Japanese Quince Chips Obtained by Osmotic Dehydration in Fruit Juice Concentrates and Hybrid Drying. <i>Molecules</i> , <b>2020</b> , 25,	4.8	3
9	The Use of Antioxidant Potential of Chokeberry Juice in Creating Pro-Healthy Dried Apples by Hybrid (Convection-Microwave-Vacuum) Method. <i>Molecules</i> , <b>2020</b> , 25,	4.8	2
8	Development of Edible Coatings in the Preservation of Fruits and Vegetables <b>2019</b> , 377-390		2
7	EFFECT OF PROTEIN CONCENTRATION ON KINETICS OF WATER VAPOUR ADSORPTION BY COATINGS PREPARED ON THE BASIS OF WHEY PROTEIN ISOLATE. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , <b>2011</b> ,		2
6	Influence of Tea Brewing Parameters on the Antioxidant Potential of Infusions and Extracts Depending on the Degree of Processing of the Leaves of. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
5	Edible coatings as osmotic dehydration pretreatment in nutrient-enhanced fruit or vegetable snacks development: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 5641-5674	16.4	1
4	Development of a High-Fibre Multigrain Bar Technology with the Addition of Curly Kale. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
3	Biopolymers from Agriculture Waste and By-Products. <i>Springer Series on Polymer and Composite Materials</i> , <b>2022</b> , 111-128	0.9	1
2	Effects of Different Ingredients and Stabilisers on Properties of Mixes Based on Almond Drink for Vegan Ice Cream Production. <i>Sustainability</i> , <b>2021</b> , 13, 12113	3.6	0
1	Innovative Freeze-Dried Snacks with Sodium Alginate and Fruit Pomace (Only Apple or Only Chokeberry) Obtained within the Framework of Sustainable Production. <i>Molecules</i> , <b>2022</b> , 27, 3095	4.8	0