Sabina Galus

List of Publications by Year in Descending Order

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	Freeze-dried snacks obtained from frozen vegetable by-products and apple pomace: Selected properties, energy consumption and carbon footprint. *Innovative Food Science and Emerging Technologies*, **2022**, 77, 102949	6.8	6
27	Innovative Freeze-Dried Snacks with Sodium Alginate and Fruit Pomace (Only Apple or Only Chokeberry) Obtained within the Framework of Sustainable Production. *Molecules*, **2022**, 27, 3095	4.8	0
26	Biopolymers from Agriculture Waste and By-Products. *Springer Series on Polymer and Composite Materials*, **2022**, 111-128	0.9	1
25	Effects of Different Ingredients and Stabilisers on Properties of Mixes Based on Almond Drink for Vegan Ice Cream Production. *Sustainability*, **2021**, 13, 12113	3.6	0
24	Edible coatings as osmotic dehydration pretreatment in nutrient-enhanced fruit or vegetable snacks development: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 5641-5674	16.4	1
23	Development and Characterization of Novel Composite Films Based on Soy Protein Isolate and Oilseed Flours. *Molecules*, **2021**, 26,	4.8	5
22	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. *Coatings*, **2021**, 11, 745	2.9	5
21	Development of a High-Fibre Multigrain Bar Technology with the Addition of Curly Kale. *Molecules*, **2021**, 26,	4.8	1
20	The Effect of Pre-Treatment (Blanching, Ultrasound and Freezing) on Quality of Freeze-Dried Red Beets. *Foods*, **2021**, 10,	4.9	4
19	Influence of Tea Brewing Parameters on the Antioxidant Potential of Infusions and Extracts Depending on the Degree of Processing of the Leaves of. *Molecules*, **2021**, 26,	4.8	2
18	The Use of Antioxidant Potential of Chokeberry Juice in Creating Pro-Healthy Dried Apples by Hybrid (Convection-Microwave-Vacuum) Method. *Molecules*, **2020**, 25,	4.8	2
17	Molecular sieves for food applications: A review. *Trends in Food Science and Technology*, **2020**, 102, 102-122	12.3	8
16	Biopolymers-Based Materials Containing Silver Nanoparticles as Active Packaging for Food Applications-A Review. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	84
15	Novel Materials in the Preparation of Edible Films and Coatings—A Review. *Coatings*, **2020**, 10, 674	2.9	76
14	Physical and Sensory Properties of Japanese Quince Chips Obtained by Osmotic Dehydration in Fruit Juice Concentrates and Hybrid Drying. *Molecules*, **2020**, 25,	4.8	3
13	Effects of Candelilla and Carnauba Wax Incorporation on the Functional Properties of Edible Sodium Caseinate Films. *International Journal of Molecular Sciences*, **2020**, 21,	6.3	5
12	Development of Edible Coatings in the Preservation of Fruits and Vegetables **2019**, 377-390		2

11	Optical, mechanical, and moisture sorption properties of whey protein edible films. *Journal of Food Process Engineering*, **2019**, 42, e13245	2.4	16
10	Gas barrier and wetting properties of whey protein isolate-based emulsion films. *Polymer Engineering and Science*, **2019**, 59, E375-E383	2.3	17
9	Functional properties of soy protein isolate edible films as affected by rapeseed oil concentration. *Food Hydrocolloids*, **2018**, 85, 233-241	10.6	57
8	Whey protein edible films modified with almond and walnut oils. *Food Hydrocolloids*, **2016**, 52, 78-86	10.6	139
7	Moisture Sensitivity, Optical, Mechanical and Structural Properties of Whey Protein-Based Edible Films Incorporated with Rapeseed Oil. *Food Technology and Biotechnology*, **2016**, 54, 78-89	2.1	48
6	Food applications of emulsion-based edible films and coatings. *Trends in Food Science and Technology*, **2015**, 45, 273-283	15.3	330
5	Characterisation of composite edible films based on wheat starch and whey-protein isolate. *International Journal of Food Science and Technology*, **2015**, 50, 372-380	3.8	48
4	Surface, mechanical and barrier properties of bio-based composite films based on chitosan and whey protein. *Food Packaging and Shelf Life*, **2014**, 1, 56-67	8.2	123
3	Development and characterization of composite edible films based on sodium alginate and pectin. *Journal of Food Engineering*, **2013**, 115, 459-465	6	207
2	Effect of modified starch or maltodextrin incorporation on the barrier and mechanical properties, moisture sensitivity and appearance of soy protein isolate-based edible films. *Innovative Food Science and Emerging Technologies*, **2012**, 16, 148-154	6.8	58
1	EFFECT OF PROTEIN CONCENTRATION ON KINETICS OF WATER VAPOUR ADSORPTION BY COATINGS PREPARED ON THE BASIS OF WHEY PROTEIN ISOLATE. *Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality*, **2011**,		2