

# Mirosława Karpińska-Tymoszczyk

## List of Publications by Year in descending order

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Version: 2024-02-01

18  
papers

221  
citations

933447

10  
h-index

996975

15  
g-index

18  
all docs

18  
docs citations

18  
times ranked

327  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of antioxidants, packaging type and frozen storage time on the quality of cooked turkey meatballs. <i>Food Chemistry</i> , 2014, 148, 276-283.	8.2	31
2	QUALITY CHANGES IN SELECTED FRYING FATS DURING HEATING IN A MODEL SYSTEM. <i>Journal of Food Lipids</i> , 2005, 12, 159-168.	1.0	28
3	The effect of cooking in a steam-convection oven on the quality of selected dishes. <i>Journal of Foodservice</i> , 2007, 18, 187-197.	0.5	24
4	Addition of herbal extracts to the Holstein-Friesian bulls' diet changes the quality of beef. <i>Meat Science</i> , 2018, 145, 163-170.	5.5	23
5	EFFECTS OF SAGE EXTRACT ( <i>SALVIA OFFICINALIS</i> L.) AND A MIXTURE OF SAGE EXTRACT AND SODIUM ISOASCORBATE ON THE QUALITY AND SHELF LIFE OF VACUUM-PACKED TURKEY MEATBALLS. <i>Journal of Muscle Foods</i> , 2007, 18, 420-434.	0.5	22
6	The effect of low-temperature thermal processing on the quality of chicken breast fillets. <i>Food Science and Technology International</i> , 2020, 26, 563-573.	2.2	17
7	The effect of oil-soluble rosemary extract, sodium erythorbate, their mixture, and packaging method on the quality of Turkey meatballs. <i>Journal of Food Science and Technology</i> , 2013, 50, 443-454.	2.8	14
8	Effect of the addition of ground rosemary on the quality and shelf-life of turkey meatballs during refrigerated storage. <i>British Poultry Science</i> , 2008, 49, 742-750.	1.7	12
9	The effect of ginger rhizome and refrigerated storage time on the quality of pasteurized canned meat. <i>Food Science and Technology International</i> , 2020, 26, 300-310.	2.2	12
10	The effect of sage, sodium erythorbate and a mixture of sage and sodium erythorbate on the quality of turkey meatballs stored under vacuum and modified atmosphere conditions. <i>British Poultry Science</i> , 2010, 51, 745-759.	1.7	11
11	Turkey breast roasting "Process optimization. <i>Journal of Food Engineering</i> , 2010, 96, 394-400.	5.2	8
12	The effect of natural and synthetic antioxidants and packaging type on the quality of cooked poultry products during frozen storage. <i>Food Science and Technology International</i> , 2019, 25, 429-439.	2.2	6
13	Influence of ageing on longissimus lumborum quality from Holstein-Friesian young bulls fed different diets. <i>Journal of Food Science and Technology</i> , 2019, 56, 3215-3224.	2.8	4
14	Effect of the Addition of Chia Seed Gel as Egg Replacer and Storage Time on the Quality of Pork Patties. <i>Foods</i> , 2021, 10, 1744.	4.3	3
15	The Effect of Rosemary, Sodium Erythorbate and Their Mixture and Packaging Method on the Quality of Turkey Meatballs. <i>Food Science and Technology Research</i> , 2012, 18, 131-142.	0.6	2
16	The effect of the addition of chilli pepper fruits and refrigerated storage time on the quality of pasteurised canned meat. <i>Czech Journal of Food Sciences</i> , 2021, 38, 301-307.	1.2	2
17	The Effect of Different Level of Air Steam Saturation During Cooking in the Oven and Vacuum Storage on the Quality of Turkey Meat. <i>Food Science and Technology Research</i> , 2011, 17, 139-148.	0.6	1
18	The Effect of Relative Air Humidity on the Rheological Properties of Roasted Turkey Breast. <i>Journal of Texture Studies</i> , 2014, 45, 288-294.	2.5	1