

# Mirosława Karpińska-Tymoszczyk

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3616388/publications.pdf>

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