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List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

170
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1163117

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docs citations

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citing authors

#	ARTICLE	IF	CITATIONS
1	Native Oils from Apple, Blackcurrant, Raspberry, and Strawberry Seeds as a Source of Polyenoic Fatty Acids, Tocochromanols, and Phytosterols: A Health Implication. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.	1.9	46
2	Key Aroma Compounds in Roasted White KoÅ,uda Goose. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5986-5996.	5.2	19
3	Contamination of traditionally smoked cheeses with polycyclic aromatic hydrocarbons and biogenic amines. <i>Food Control</i> , 2020, 112, 107115.	5.5	18
4	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, 789.	2.3	17
5	Effect of Heat Treatment on the Antioxidant and Antihypertensive Activity as Well as in vitro Digestion Stability of Mackerel (<i>Scomber scombrus</i>) Protein Hydrolysates. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 73-89.	1.4	14
6	Meat Quality of the Native Carpathian Goat Breed in Comparison with the Saanen Breed. <i>Animals</i> , 2021, 11, 2220.	2.3	13
7	Nutritional value and organoleptic assessment of traditionally smoked cheeses made from goat, sheep and cowâ€™s milk. <i>PLoS ONE</i> , 2021, 16, e0254431.	2.5	13
8	Changes of amino acid and fatty acid profile in freshwater fish after smoking. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13357.	2.0	10
9	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.	3.5	7
10	Protocol for Designing New Functional Food with the Addition of Food Industry By-Products, Using Design Thinking Techniquesâ€™A Case Study of a Snack with Antioxidant Properties for Physically Active People. <i>Foods</i> , 2021, 10, 694.	4.3	6
11	The Muscle Fibre Characteristics and the Meat Quality of <i>m. longissimus thoracis</i> from Polish Native ZÅ,otnicka Spotted Pigs and the Crossbreed Fatteners from the Crossing of Duroc and Polish Large White Boars. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3051.	2.5	3
12	Effect of Heat Treatment on the Antioxidant Activity as Well as <i>In vitro</i> Digestion Stability of Herring (<i>Clupea harengus</i>) Protein Hydrolysates. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 806-825.	1.4	2
13	Biochemical Properties Affecting the Nutritional Quality, Safety, and Aroma of Dry-Cured Products Manufactured from Meat of Rare Native Pig Breeds. <i>Foods</i> , 2021, 10, 1597.	4.3	1
14	Characterization of meat traits and fatty acids profile from Swallow-Belly Mangalitsa, Moravka pigs and their crossbreeds. <i>Annals of Warsaw University of Life Sciences - SGGW - Animal Science</i> , 2018, 57, 365-378.	0.1	1