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List of Publications by Year in descending order

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14
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#	ARTICLE	IF	CITATIONS
1	The Muscle Fibre Characteristics and the Meat Quality of m. longissimus thoracis from Polish Native ZÅ,otnicka Spotted Pigs and the Crossbreed Fatteners from the Crossing of Duroc and Polish Large White Boars. Applied Sciences (Switzerland), 2022, 12, 3051.	2.5	3
2	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. Foods, 2021, 10, 694.	4.3	6
3	The Quality and Health-Promoting Value of Meat from Pigs of the Native Breed as the Effect of Extensive Feeding with Acorns. Animals, 2021, 11, 789.	2.3	17
4	Key Aroma Compounds in Roasted White KoÅ,uda Goose. Journal of Agricultural and Food Chemistry, 2021, 69, 5986-5996.	5.2	19
5	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. Journal of Aquatic Food Product Technology, 2021, 30, 806-825.	1.4	2
6	Biochemical Properties Affecting the Nutritional Quality, Safety, and Aroma of Dry-Cured Products Manufactured from Meat of Rare Native Pig Breeds. Foods, 2021, 10, 1597.	4.3	1
7	Meat Quality of the Native Carpathian Goat Breed in Comparison with the Saanen Breed. Animals, 2021, 11, 2220.	2.3	13
8	Nutritional value and organoleptic assessment of traditionally smoked cheeses made from goat, sheep and cowâ€™s milk. PLoS ONE, 2021, 16, e0254431.	2.5	13
9	Effect of Heat Treatment on the Antioxidant and Antihypertensive Activity as Well as in vitro Digestion Stability of Mackerel (Scomber scombrus) Protein Hydrolysates. Journal of Aquatic Food Product Technology, 2020, 29, 73-89.	1.4	14
10	Contamination of traditionally smoked cheeses with polycyclic aromatic hydrocarbons and biogenic amines. Food Control, 2020, 112, 107115.	5.5	18
11	Changes of amino acid and fatty acid profile in freshwater fish after smoking. Journal of Food Processing and Preservation, 2018, 42, e13357.	2.0	10
12	Characterization of meat traits and fatty acids profile from Swallow-Belly Mangalitsa, Moravka pigs and their crossbreeds. Annals of Warsaw University of Life Sciences - SGGW - Animal Science, 2018, 57, 365-378.	0.1	1
13	Increasing meat product functionality by the addition of milled flaxseed <i>Linum usitatissimum</i>. Journal of the Science of Food and Agriculture, 2017, 97, 2865-2874.	3.5	7
14	Native Oils from Apple, Blackcurrant, Raspberry, and Strawberry Seeds as a Source of Polyenoic Fatty Acids, Tocochromanols, and Phytosterols: A Health Implication. Journal of Chemistry, 2015, 2015, 1-8.	1.9	46