Monika Janowicz

List of Publications by Citations

18 papers	240 citations	9 h-index	15 g-index
21 ext. papers	354 ext. citations	4.9 avg, IF	3.74 L-index

#	Paper	IF	Citations
18	Microwave pretreatment effects on the changes in seeds microstructure, chemical composition and oxidative stability of rapeseed oil. *LWT - Food Science and Technology*, **2016**, 68, 634-641	5.4	77
17	The impact of high pressure and drying processing on internal structure and quality of fruit. *European Food Research and Technology*, **2018**, 244, 1329-1340	3.4	19
16	Modification of the cell wall structure of Saccharomyces cerevisiae strains during cultivation on waste potato juice water and glycerol towards biosynthesis of functional polysaccharides. *Journal of Biotechnology*, **2018**, 281, 1-10	3.7	19
15	An overview of fruit and vegetable edible packaging materials. *Packaging Technology and Science*, **2019**, 32, 483-495	2.3	17
14	Sustainable Development in the Agri-Food Sector in Terms of the Carbon Footprint: A Review. *Sustainability*, **2020**, 12, 6463	3.6	17
13	Eating Habits and Sustainable Food Production in the Development of Innovative Healthy Snacks. *Sustainability*, **2019**, 11, 2800	3.6	15
12	Influence of vegetable oils addition on the selected physical properties of apple odium alginate edible films. *Polymer Bulletin*, **2020**, 77, 883-900	2.4	13
11	ATCC 9950 Cell Walls and -Glucan Preparations Produced Using Agro-Waste as a Mycotoxins Trap. *Toxins*, **2019**, 11,	4.9	10
10	An assessment of the potential of shadow sizing analysis and Particle Image Velocimetry (PIV) to characterise hot trub morphology. *Journal of Food Engineering*, **2016**, 173, 34-41	6	10
9	Effect of nonthermal treatments on selected natural food pigments and color changes in plant material. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 5097-5144	16.4	9
8	Selected physical properties of convection dried apples after HHP treatment. *LWT - Food Science and Technology*, **2015**, 63, 828-836	5.4	8
7	Production of innovative freeze-dried vegetable snack with hydrocolloids in terms of technological process and carbon footprint calculation. *Food Hydrocolloids*, **2020**, 108, 105993	10.6	8
6	Freeze-dried snacks obtained from frozen vegetable by-products and apple pomace elected properties, energy consumption and carbon footprint. *Innovative Food Science and Emerging Technologies*, **2022**, 77, 102949	6.8	6
5	Development and Characterization of Novel Composite Films Based on Soy Protein Isolate and Oilseed Flours. *Molecules*, **2021**, 26,	4.8	5
4	Effect of high hydrostatic pressure on formation and rheological properties of inulin gels. *LWT - Food Science and Technology*, **2020**, 121, 108995	5.4	4
3	Impact of Sodium Alginate and Dried Apple Pomace Powder as a Carrier Agent on the Properties of Freeze-Dried Vegetable Snacks. *Polish Journal of Food and Nutrition Sciences*, **2021**, 451-461	3.1	1
2	Effect of Osmotic Pretreatment Combined with Vacuum Impregnation or High Pressure on the Water Diffusion Coefficients of Convection Drying: Case Study on Apples. *Foods*, **2021**, 10,	4.9	1

List of Publications

1	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