

Monika Janowicz

List of Publications by Year in Descending Order

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Version: 2024-04-10

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Freeze-dried snacks obtained from frozen vegetable by-products and apple pomace [Selected properties, energy consumption and carbon footprint. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 77, 102949	6.8	6
17	Innovative Freeze-Dried Snacks with Sodium Alginate and Fruit Pomace (Only Apple or Only Chokeberry) Obtained within the Framework of Sustainable Production. <i>Molecules</i> , 2022 , 27, 3095	4.8	0
16	Impact of Sodium Alginate and Dried Apple Pomace Powder as a Carrier Agent on the Properties of Freeze-Dried Vegetable Snacks. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021 , 451-461	3.1	1
15	Effect of Osmotic Pretreatment Combined with Vacuum Impregnation or High Pressure on the Water Diffusion Coefficients of Convection Drying: Case Study on Apples. <i>Foods</i> , 2021 , 10,	4.9	1
14	Development and Characterization of Novel Composite Films Based on Soy Protein Isolate and Oilseed Flours. <i>Molecules</i> , 2021 , 26,	4.8	5
13	Effect of nonthermal treatments on selected natural food pigments and color changes in plant material. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5097-5144	16.4	9
12	Production of innovative freeze-dried vegetable snack with hydrocolloids in terms of technological process and carbon footprint calculation. <i>Food Hydrocolloids</i> , 2020 , 108, 105993	10.6	8
11	Effect of high hydrostatic pressure on formation and rheological properties of inulin gels. <i>LWT - Food Science and Technology</i> , 2020 , 121, 108995	5.4	4
10	Sustainable Development in the Agri-Food Sector in Terms of the Carbon Footprint: A Review. <i>Sustainability</i> , 2020 , 12, 6463	3.6	17
9	Influence of vegetable oils addition on the selected physical properties of apple-sodium alginate edible films. <i>Polymer Bulletin</i> , 2020 , 77, 883-900	2.4	13
8	Eating Habits and Sustainable Food Production in the Development of Innovative Healthy Snacks. <i>Sustainability</i> , 2019 , 11, 2800	3.6	15
7	An overview of fruit and vegetable edible packaging materials. <i>Packaging Technology and Science</i> , 2019 , 32, 483-495	2.3	17
6	ATCC 9950 Cell Walls and -Glucan Preparations Produced Using Agro-Waste as a Mycotoxins Trap. <i>Toxins</i> , 2019 , 11,	4.9	10
5	The impact of high pressure and drying processing on internal structure and quality of fruit. <i>European Food Research and Technology</i> , 2018 , 244, 1329-1340	3.4	19
4	Modification of the cell wall structure of <i>Saccharomyces cerevisiae</i> strains during cultivation on waste potato juice water and glycerol towards biosynthesis of functional polysaccharides. <i>Journal of Biotechnology</i> , 2018 , 281, 1-10	3.7	19
3	Microwave pretreatment effects on the changes in seeds microstructure, chemical composition and oxidative stability of rapeseed oil. <i>LWT - Food Science and Technology</i> , 2016 , 68, 634-641	5.4	77
2	An assessment of the potential of shadow sizing analysis and Particle Image Velocimetry (PIV) to characterise hot trub morphology. <i>Journal of Food Engineering</i> , 2016 , 173, 34-41	6	10

- 1 Selected physical properties of convection dried apples after HHP treatment. *LWT - Food Science and Technology*, **2015**, 63, 828-836 5.4 8