

Arkusz WoÅ°niak

List of Publications by Year in descending order

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32
papers

1,138
citations

516710

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docs citations

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times ranked

1326
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Fermentation Beetroot Juice Process on the Physico-Chemical Properties of Spray Dried Powder. <i>Molecules</i> , 2022, 27, 1008.	3.8	11
2	The Impact of the Fermentation Method on the Pigment Content in Pickled Beetroot and Red Bell Pepper Juices and Freeze-Dried Powders. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5766.	2.5	7
3	A neutral polysaccharide with a triple helix structure from ginger: Characterization and immunomodulatory activity. <i>Food Chemistry</i> , 2021, 350, 129261.	8.2	67
4	Extraction of Galactolipids from Waste By-Products: The Feasibility of Green Chemistry Methods. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 12088.	2.5	2
5	The impact of using polyols as osmotic agents on mass exchange during osmotic dehydration and their content in osmodehydrated and dried apples. <i>Drying Technology</i> , 2020, 38, 1620-1631.	3.1	11
6	The Influence of Osmotic Dehydration in Polyols Solutions on Sugar Profiles and Color Changes of Apple Tissue. <i>Periodica Polytechnica: Chemical Engineering</i> , 2020, 64, 530-538.	1.1	11
7	Photosensitizing Furocoumarins: Content in Plant Matrices and Kinetics of Supercritical Carbon Dioxide Extraction. <i>Molecules</i> , 2020, 25, 3805.	3.8	5
8	Degradation of Preservatives with the Formation of Off-Odor Volatile Compounds – The Case of Strawberry-Flavored Bottled Water. <i>Beverages</i> , 2020, 6, 67.	2.8	3
9	The Development and Consumer Acceptance of Functional Fruit-Herbal Beverages. <i>Foods</i> , 2020, 9, 1819.	4.3	17
10	Occurrence of maltose in apple juices: Improved method of analysis, typical levels, and factors affecting it. <i>LWT - Food Science and Technology</i> , 2020, 124, 109154.	5.2	4
11	Enzyme inactivation and evaluation of physicochemical properties, sugar and phenolic profile changes in cloudy apple juices after high pressure processing, and subsequent refrigerated storage. <i>Journal of Food Process Engineering</i> , 2019, 42, e13034.	2.9	23
12	Comparative effect of supercritical carbon dioxide and high pressure processing on structural changes and activity loss of oxidoreductive enzymes. <i>Journal of CO2 Utilization</i> , 2019, 29, 46-56.	6.8	49
13	The Preservation of Fruit and Vegetable Products Under High Pressure Processing. , 2019, , 481-492.		2
14	Extraction of Triterpenic Acids and Phytosterols from Apple Pomace with Supercritical Carbon Dioxide: Impact of Process Parameters, Modelling of Kinetics, and Scaling-Up Study. <i>Molecules</i> , 2018, 23, 2790.	3.8	26
15	Enzymatic, physicochemical, nutritional and phytochemical profile changes of apple (Golden Delicious) Tj ETQq1 1 0.784314 rgBT /Over 279-286.	8.2	77
16	Aronia dietary drinks fortified with selected herbal extracts preserved by thermal pasteurization and high pressure carbon dioxide. <i>LWT - Food Science and Technology</i> , 2017, 85, 423-426.	5.2	15
17	High pressure processing and thermal pasteurization of strawberry purée: quality parameters and shelf life evaluation during cold storage. <i>Journal of Food Science and Technology</i> , 2017, 54, 832-841.	2.8	56
18	Evaluation of quality changes of beetroot juice after high hydrostatic pressure processing. <i>High Pressure Research</i> , 2017, 37, 214-222.	1.2	25

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19	Kinetic modelling of polyphenol oxidase, peroxidase, pectin esterase, polygalacturonase, degradation of the main pigments and polyphenols in beetroot juice during high pressure carbon dioxide treatment. <i>LWT - Food Science and Technology</i> , 2017, 85, 412-417.	5.2	61
20	Novel Method for HPLC Analysis of Triterpenic Acids Using 9-Anthryldiazomethane Derivatization and Fluorescence Detection. <i>Chromatographia</i> , 2017, 80, 1527-1533.	1.3	9
21	The application of supercritical carbon dioxide for the stabilization of native and commercial polyphenol oxidases and peroxidases in cloudy apple juice (cv. Golden Delicious). <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 42-48.	5.6	47
22	The Application of Supercritical Carbon Dioxide and Ethanol for the Extraction of Phenolic Compounds from Chokeberry Pomace. <i>Applied Sciences (Switzerland)</i> , 2017, 7, 322.	2.5	27
23	The Effect of High Pressure Techniques on the Stability of Anthocyanins in Fruit and Vegetables. <i>International Journal of Molecular Sciences</i> , 2017, 18, 277.	4.1	100
24	Isolation and Characterization of Phosphate-Solubilizing Bacteria from Mushroom Residues and their Effect on Tomato Plant Growth Promotion. <i>Polish Journal of Microbiology</i> , 2017, 66, 57-65.	1.7	18
25	Extraction of phenolic compounds from sour cherry pomace with supercritical carbon dioxide: Impact of process parameters on the composition and antioxidant properties of extracts. <i>Separation Science and Technology</i> , 2016, , 1-8.	2.5	7
26	A Comparative Study of the Quality of Strawberry Purée Preserved by Continuous Microwave Heating and Conventional Thermal Pasteurization During Long-Term Cold Storage. <i>Food and Bioprocess Technology</i> , 2016, 9, 1100-1112.	4.7	29
27	Kinetic modelling of tissue enzymes inactivation and degradation of pigments and polyphenols in cloudy carrot and celery juices under supercritical carbon dioxide. <i>Journal of Supercritical Fluids</i> , 2016, 117, 26-32.	3.2	41
28	The application of high pressure mild temperature processing for prolonging the shelf-life of strawberry purée. <i>High Pressure Research</i> , 2016, 36, 220-234.	1.2	32
29	Ursolic Acid – A Pentacyclic Triterpenoid with a Wide Spectrum of Pharmacological Activities. <i>Molecules</i> , 2015, 20, 20614-20641.	3.8	272
30	Application of supercritical carbon dioxide for the preservation of strawberry juice: Microbial and physicochemical quality, enzymatic activity and the degradation kinetics of anthocyanins during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 101-109.	5.6	65
31	EFFECT OF SUPERCRITICAL CARBON DIOXIDE ON SELECTED QUALITY PARAMETERS OF PRESERVED STRAWBERRY JUICE. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	2
32	Influence of Steviol Glycosides on the Stability of Vitamin C and Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11264-11269.	5.2	17