

Agata Antoniewska

List of Publications by Year in descending order

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1464605

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#	ARTICLE	IF	CITATIONS
1	Bioactive Components, Volatile Profile and In Vitro Antioxidative Properties of Taxus baccata L. Red Arils. <i>Molecules</i> , 2021, 26, 4474.	1.7	11
2	Evaluation of easy-removing antioxidant films of chitosan with Melaleuca alternifolia essential oil. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 365-376.	3.6	44
3	Red Arils of Taxus baccata L. – A New Source of Valuable Fatty Acids and Nutrients. <i>Molecules</i> , 2021, 26, 723.	1.7	14
4	Black Chokeberry Fruit Polyphenols: A Valuable Addition to Reduce Lipid Oxidation of Muffins Containing Xylitol. <i>Antioxidants</i> , 2020, 9, 394.	2.2	17
5	Ksylitol – rola technologiczna i żywnościowa. <i>Żywność</i> , 2020, 123, 5-21.	0.2	1
6	Antioxidative, sensory and volatile profiles of cookies enriched with freeze-dried Japanese quince (<i>Chaenomeles japonica</i>) fruits. <i>Food Chemistry</i> , 2019, 286, 376-387.	4.2	39
7	Antioxidative, nutritional and sensory properties of muffins with buckwheat flakes and amaranth flour blend partially substituting for wheat flour. <i>LWT - Food Science and Technology</i> , 2018, 89, 217-223.	2.5	37
8	Fatty acid profile of commercial Camembert- and Brie-type cheeses available on the Polish market. <i>CYTA - Journal of Food</i> , 2017, 15, 639-645.	0.9	7
9	Charakterystyka owoców pigwowca japońskiego oraz ich zastosowanie w przemyśle spożywczym. <i>Żywność</i> , 2017, 111, 5-15.	0.2	3