

# Magdalena Wirkowska-WojdyÅ,a

## List of Publications by Year in descending order

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33  
papers

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citations

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#	ARTICLE	IF	CITATIONS
1	The Influence of a Chocolate Coating on the State Diagrams and Thermal Behaviour of Freeze-Dried Strawberries. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1342.	1.3	2
2	Attempt to Develop an Effective Method for the Separation of Gamma-Decalactone from Biotransformation Medium. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2084.	1.3	4
3	Application of Chromatographic and Thermal Methods to Study Fatty Acids Composition and Positional Distribution, Oxidation Kinetic Parameters and Melting Profile as Important Factors Characterizing Amaranth and Quinoa Oils. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2166.	1.3	12
4	Enhancing Red Yeast Biomass Yield and Lipid Biosynthesis by Using Waste Nitrogen Source by Glucose Fed-Batch at Low Temperature. <i>Microorganisms</i> , 2022, 10, 1253.	1.6	4
5	Comparison of Thermal Characteristics and Fatty Acids Composition in Raw and Roasted Cocoa Beans from Peru (Criollo) and Ecuador (Forastero). <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2698.	1.3	13
6	Human Milk Fat Substitutes from Lard and Hemp Seed Oil Mixtures. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7014.	1.3	4
7	Thermal and Kinetic Properties of Brazilian Coffea Arabica Beans. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6324.	1.3	2
8	The Influence of Interesterification on the Thermal and Technological Properties of Milkfat-Rapeseed Oil Mixture and Its Potential Use in Incorporation of Model Meat Batters. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 350.	1.3	6
9	Study of the Properties of Human Milk Fat Substitutes Using DSC and GC Methods. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 319.	1.3	2
10	Application of Different Compositions of Apple Puree Gels and Drying Methods to Fabricate Snacks of Modified Structure, Storage Stability and Hygroscopicity. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 10286.	1.3	8
11	Fat Fraction Qualitative Characteristics for Oat-Based Products. <i>Proceedings (mdpi)</i> , 2021, 70, 93.	0.2	0
12	Application of Thermal Methods to Analyze the Properties of Coffee Silverskin and Oil Extracted from the Studied Roasting By-Product. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8790.	1.3	9
13	Effects of <i>Nigella sativa</i> L. seed extracts on lipid oxidation and color of chicken meatballs during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2020, 130, 109718.	2.5	22
14	Comparison of Different Methods of Extraction for Pomegranate Seeds. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	1
15	Quality Assessment of Avocado Pulp Oils during Storage. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
16	Quality and oxidative stability of model meat batters as affected by interesterified fat. <i>International Journal of Food Properties</i> , 2019, 22, 607-617.	1.3	9
17	The influence of brewing method on bioactive compounds residues in spent coffee grounds of different roasting degree and geographical origin. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3008-3014.	1.3	14
18	Characterization of thermal properties of goat milk fat and goat milk chocolate by using DSC, PDSC and TGA methods. <i>Journal of Thermal Analysis and Calorimetry</i> , 2019, 138, 2769-2779.	2.0	17

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19	A comparative study of thermal and textural properties of milk, white and dark chocolates. <i>Thermochimica Acta</i> , 2019, 671, 60-69.	1.2	28
20	The assesment of oxidative stability and melting characteristic of palm oil and cocoa butter. <i>Zeszyty Problemowe Postępowania Nauk Rolniczych</i> , 2019, , 45-54.	0.1	0
21	Quality evaluation of lipid fraction of millet groats ( <i>Panicum miliaceum</i> L.). <i>Zeszyty Problemowe Postępowania Nauk Rolniczych</i> , 2019, , 3-12.	0.1	0
22	Thermogravimetric characterization of dark and milk chocolates at different processing stages. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 134, 623-631.	2.0	14
23	Application of DSC and GC methods for characterization of newly designed spray-dried pea protein-fat preparations formulated with different types of a carbohydrate component. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 134, 609-621.	2.0	3
24	KAWOWA USKA SREBRZYSTA - NOWA, NATURALNA ALTERNATYWA POZYSKIWANIA WYBRANYCH ZWIAZKOBIW BIOAKTYWNYCH. <i>Zeszyty Problemowe Postępowania Nauk Rolniczych</i> , 2018, , 15-25.	0.1	1
25	Effect of composition and drying method on glass transition temperature, water sorption characteristics and surface morphology of newly designed $\beta$ -lactoglobulin/retinyl palmitate/disaccharides systems. <i>Journal of Thermal Analysis and Calorimetry</i> , 2017, 130, 177-185.	2.0	13
26	Use of GC and PDSC methods to characterize human milk fat substitutes obtained from lard and milk thistle oil mixtures. <i>Journal of Thermal Analysis and Calorimetry</i> , 2017, 130, 319-327.	2.0	27
27	The Effect of Chia Seeds ( <i>Salvia hispanica</i> L.) Addition on Quality and Nutritional Value of Wheat Bread. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	1.4	70
28	Effect of enzymatic interesterification on physiochemical and thermal properties of fat used in cookies. <i>LWT - Food Science and Technology</i> , 2016, 74, 99-105.	2.5	26
29	EFFECT OF ENZYMATIC INTERESTERIFICATION ON NUTRITIONAL VALUE OF FAT USED TO BAKE COOKIES FOR CHILDREN. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	1
30	THE INFLUENCE OF LACTOSE/MALTODEXTRIN SYSTEM ADDITION ON THERMAL AND FUNCTIONAL PROPERTIES OF BETA-LACTOGLOBULIN AND RETINYL PALMITATE COMPLEXES. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	0
31	Oxidation kinetics and melting profiles of the structured lipids used in infant cookies. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1546-1552.	1.0	10
32	Thermal properties of fats extracted from powdered baby formulas. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 110, 137-143.	2.0	25
33	Oxidative stability and triacylglycerols structure of lipid fraction from cookies for infants. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 296-302.	1.3	8