

# Larysa Paniwnyk

## List of Publications by Year in descending order

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Version: 2024-02-01

38  
papers

3,318  
citations

471371

17  
h-index

377752

34  
g-index

41  
all docs

41  
docs citations

41  
times ranked

3710  
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical characteristics and shelf life of beef treated with high-intensity ultrasound. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15350.	0.9	14
2	Does ultrasound equally improve the quality of beef? An insight into longissimus lumborum, infraspinatus and cleidoocipitalis. <i>Meat Science</i> , 2020, 160, 107963.	2.7	31
3	Ultrasound for improving the preservation of chicken meat. <i>Food Science and Technology</i> , 2019, 39, 129-135.	0.8	12
4	Thermodynamics, transport phenomena, and electrochemistry of external field-assisted nonthermal food technologies. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1832-1863.	5.4	101
5	Three Pillars of Novel Nonthermal Food Technologies: Food Safety, Quality, and Environment. <i>Journal of Food Quality</i> , 2018, 2018, 1-18.	1.4	30
6	Applications of ultrasound in processing of liquid foods: A review. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 794-806.	3.8	136
7	Overcoming <i>T. gondii</i> infection and intracellular protein nanocapsules as biomaterials for ultrasonically controlled drug release. <i>Biomaterials Science</i> , 2017, 5, 1944-1961.	2.6	8
8	The Use of Ultrasound as an Enhancement Aid to Food Extraction. , 2017, , 399-440.		4
9	The progressive role of acoustic cavitation for non-invasive therapies, contrast imaging and blood-tumor permeability enhancement. <i>Expert Opinion on Drug Delivery</i> , 2016, 13, 1383-1396.	2.4	25
10	Ultrasound-assisted selective hydrogenation of C-5 acetylene alcohols with Lindlar catalysts. <i>Ultrasonics Sonochemistry</i> , 2015, 26, 445-451.	3.8	18
11	Physicochemical and microbiological characteristics of beef treated with high-intensity ultrasound and stored at 4 °C. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2487-2493.	1.7	61
12	Power ultrasound in meat processing. <i>Meat Science</i> , 2015, 107, 86-93.	2.7	186
13	Application of Ultrasound. , 2014, , 271-291.		9
14	Effect of ultrasound treatment on particle size and molecular weight of whey proteins. <i>Journal of Food Engineering</i> , 2014, 121, 15-23.	2.7	297
15	Potential Methods to Improve the Efficiency of Artemisinin Extraction from <i>Artemisia annua</i> . , 2014, , 125-137.		2
16	Effect of ultrasound on the extraction of artemisinin from <i>Artemisia annua</i> . <i>Industrial Crops and Products</i> , 2013, 42, 595-600.	2.5	43
17	The use of a range of ultrasound frequencies to reduce colouration caused by dyes. <i>Water Science and Technology</i> , 2012, 66, 2251-2257.	1.2	4
18	Initial studies to optimise the sonochemical surface modification of a high Tg laminate. <i>Circuit World</i> , 2012, 38, 124-129.	0.7	5

#	ARTICLE	IF	CITATIONS
19	Examining the extraction of artemisinin from artemisia annua using ultrasound. AIP Conference Proceedings, 2012, , .	0.3	5
20	Ultrasound-enhanced mass transfer in Halal compared with non-Halal chicken. Journal of the Science of Food and Agriculture, 2011, 91, 130-133.	1.7	43
21	Through hole plating of printed circuit boards using ultrasonically dispersed copper nanoparticles. Circuit World, 2010, 36, 9-13.	0.7	8
22	Ultrasonic Food Processing. RSC Green Chemistry, 2010, , 387-414.	0.0	6
23	Copper electrocrystallization on titanium electrodes: Controlled growth of copper nuclei using a potential step technique. Physics Procedia, 2010, 3, 111-115.	1.2	3
24	Ultrasonic Surface Modification of Electronics Materials. Physics Procedia, 2010, 3, 1103-1108.	1.2	7
25	Sterically hindered phthalocyanines: solutionâ€‘phase interactions with carbon monoxide. Journal of Materials Science, 2009, 44, 4246-4251.	1.7	6
26	Sterically hindered phthalocyanines: solid-phase interactions with carbon monoxide in matrix-entrapped thin functional films. Journal of Materials Science, 2009, 44, 5737-5742.	1.7	3
27	The enhancement and scale up of the extraction of anti-oxidants from Rosmarinus officinalis using ultrasound. Ultrasonics Sonochemistry, 2009, 16, 287-292.	3.8	120
28	Ultrasound-mediated DNA transfer for bacteria. Nucleic Acids Research, 2007, 35, e129-e129.	6.5	60
29	Accelerated drying of button mushrooms, Brussels sprouts and cauliflower by applying power ultrasound and its rehydration properties. Journal of Food Engineering, 2007, 81, 88-97.	2.7	181
30	Potential for the use of ultrasound in the extraction of antioxidants from Rosmarinus officinalis for the food and pharmaceutical industry. Ultrasonics Sonochemistry, 2004, 11, 261-265.	3.8	266
31	Ultrasound as a preservation technology. , 2003, , 303-337.		24
32	Controlling Emissions from Electroplating by the Application of Ultrasound. Environmental Science & Technology, 2001, 35, 3375-3377.	4.6	8
33	Investigation of the effects of ultrasound on vegetal tissues during solvent extraction. Ultrasonics Sonochemistry, 2001, 8, 137-142.	3.8	505
34	The extraction of rutin from flower buds of Sophora japonica. Ultrasonics Sonochemistry, 2001, 8, 299-301.	3.8	223
35	The uses of ultrasound in food technology. Ultrasonics Sonochemistry, 1996, 3, S253-S260.	3.8	830
36	The Influence of Sonication on the Palladium-Catalyzed Dehydrogenation of Tetrahydronaphthalene. Journal of Catalysis, 1994, 147, 1-4.	3.1	12

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37	The O-Alkylation of 5-Hydroxy Chromones. A Comparison of Two Non-Classical Techniques, PTC in the Absence of Solvent and Sonochemical Activation in Polar Aprotic Solvents. <i>Synthetic Communications</i> , 1990, 20, 3411-3420.	1.1	13
38	NMR studies of some $\eta^4$ -diene-rhodium(I) and main group metal derivatives of functionally substituted cyclopentadienes. <i>Journal of Organometallic Chemistry</i> , 1989, 366, 223-243.	0.8	9