

Emilia Janiszewska-Turak

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

553
citations

686830

13
h-index

752256

20
g-index

23
all docs

23
docs citations

23
times ranked

694
citing authors

#	ARTICLE	IF	CITATIONS
1	Microencapsulated beetroot juice as a potential source of betalain. Powder Technology, 2014, 264, 190-196.	2.1	93
2	Use of Whey and Whey Preparations in the Food Industry – a Review. Polish Journal of Food and Nutrition Sciences, 2016, 66, 157-165.	0.6	77
3	Carotenoids microencapsulation by spray drying method and supercritical micronization. Food Research International, 2017, 99, 891-901.	2.9	74
4	The influence of carrier material on some physical and structural properties of carrot juice microcapsules. Food Chemistry, 2017, 236, 134-141.	4.2	42
5	The influence of spray drying parameters and carrier material on the physico-chemical properties and quality of chokeberry juice powder. Journal of Food Science and Technology, 2020, 57, 564-577.	1.4	38
6	Effect of nonthermal treatments on selected natural food pigments and color changes in plant material. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5097-5144.	5.9	37
7	Effect of homogenization parameters on selected physical properties of lemon aroma powder. Food and Bioproducts Processing, 2015, 94, 405-413.	1.8	32
8	The influence of powder morphology on the effect of rosemary aroma microencapsulation during spray drying. International Journal of Food Science and Technology, 2009, 44, 2438-2444.	1.3	29
9	Effect of the applied drying method on the physical properties of purple carrot pomace. International Agrophysics, 2013, 27, 143-149.	0.7	16
10	Physicochemical properties of vanilla and raspberry aromas microencapsulated in the industrial conditions by spray drying. Journal of Food Process Engineering, 2018, 41, e12872.	1.5	16
11	Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. Processes, 2020, 8, 1265.	1.3	15
12	The influence of <i>Lactobacillus</i> bacteria type and kind of carrier on the properties of spray-dried microcapsules of fermented beetroot powders. International Journal of Food Science and Technology, 2021, 56, 2166-2174.	1.3	14
13	The influence of carrot pretreatment, type of carrier and disc speed on the physical and chemical properties of spray-dried carrot juice microcapsules. Drying Technology, 2021, 39, 439-449.	1.7	13
14	The Influence of Different Pretreatment Methods on Color and Pigment Change in Beetroot Products. Molecules, 2021, 26, 3683.	1.7	13
15	Influence of Fermentation Beetroot Juice Process on the Physico-Chemical Properties of Spray Dried Powder. Molecules, 2022, 27, 1008.	1.7	11
16	Influence of Drying Type of Selected Fermented Vegetables Pomace on the Natural Colorants and Concentration of Lactic Acid Bacteria. Applied Sciences (Switzerland), 2021, 11, 7864.	1.3	10
17	Influence of drying methods on the structure, mechanical and sensory properties of strawberries. European Food Research and Technology, 2021, 247, 1859-1867.	1.6	8
18	The Impact of the Fermentation Method on the Pigment Content in Pickled Beetroot and Red Bell Pepper Juices and Freeze-Dried Powders. Applied Sciences (Switzerland), 2022, 12, 5766.	1.3	7

#	ARTICLE	IF	CITATIONS
19	Influence of the carrier material on the stability of chokeberry juice microcapsules. International Agrophysics, 2019, 33, 517-525.	0.7	6
20	The influence of the carrier addition and spray drying temperatures on physicochemical properties of microencapsulated carrot juice powder. International Journal of Food Science and Technology, 2021, 56, 2768-2779.	1.3	2
21	CORRELATION BETWEEN EFFICIENCY OF VANILLIN AROMA MICRO-ENCAPSULATION AND PHYSICAL PROPERTIES OF POWDERS OBTAINED. Żywność Nauka Technologia Jakość/Food Science Technology Quality, 2013, 88, .	0.1	0
22	Analiza zastosowania aromatów w produktach spożywczych. Przemysł Spożywczy, 2019, 1, 23-28.	0.1	0
23	Wpływ sposobów suszenia w produkcji i przechowywaniu żywności na wybrane właściwości fizykochemiczne truskawek. Przemysł Spożywczy, 2019, 1, 48-53.	0.1	0