Emilia Janiszewska-Turak

List of Publications by Year
in descending order

23 papers	553 citations	687220 13 h-index	752573 20 g-index
23 all docs	23 docs citations	23 times ranked	694 citing authors

#	Article	IF	Citations
1	Influence of Fermentation Beetroot Juice Process on the Physico-Chemical Properties of Spray Dried Powder. Molecules, 2022, 27, 1008.	1.7	11
2	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
3	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
4	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
5	The influence of Lactobacillus bacteria type and kind of carrier on the properties of sprayâ€dried microencapsules of fermented beetroot powders. International Journal of Food Science and Technology, 2021, 56, 2166-2174.	1.3	14
6	The Influence of Different Pretreatment Methods on Color and Pigment Change in Beetroot Products. Molecules, 2021, 26, 3683.	1.7	13
7	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
8	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
9	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
10	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
11	Wild Strawberry Fragaria vesca L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. Processes, 2020, 8, 1265.	1.3	15
12	Influence of the carrier material on the stability of chokeberry juice microcapsules. International Agrophysics, 2019, 33, 517-525.	0.7	6
13	Analiza zastosowania aromatÃ³w w produktach spoÅ¼ywczych. PrzemysÅ•SpoÅ»ywczy, 2019, 1, 23-28.	0.1	0
14	WpÅ‚yw sposobÃ³w suszenia w produkcji i przechowywaniu Å¼ywnoÅ›ci na wybrane wÅ‚aÅ›ciwoÅ›ci fizykochemiczne truskawek. PrzemysÅ•SpoÅ»ywczy, 2019, 1, 48-53.	0.1	0
15	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
16	Carotenoids microencapsulation by spray drying method and supercritical micronization. Food Research International, 2017, 99, 891-901.	2.9	74
17	The influence of carrier material on some physical and structural properties of carrot juice microcapsules. Food Chemistry, 2017, 236, 134-141.	4.2	42
18	Use of Whey and Whey Preparations in the Food Industry â€“ a Review. Polish Journal of Food and Nutrition Sciences, 2016, 66, 157-165.	0.6	77

#	Article	IF	Citations
19	Effect of homogenization parameters on selected physical properties of lemon aroma powder. Food and Bioproducts Processing, 2015, 94, 405-413.	1.8	32
20	Microencapsulated beetroot juice as a potential source of betalain. Powder Technology, 2014, 264, 190-196.	2.1	93
21	Effect of the applied drying method on the physical properties of purple carrot pomace. International Agrophysics, 2013, 27, 143-149.	0.7	16
22	CORRELATION BETWEEN EFFICIENCY OF VANILLIN AROMA MICRO-ENCAPSULATION AND PHYSICAL PROPERTIES OF POWDERS OBTAINED. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, 88, .	0.1	0
23	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