

Ewa Gondek

List of Publications by Year in descending order

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34
papers

815
citations

471061

17
h-index

500791

28
g-index

34
all docs

34
docs citations

34
times ranked

1014
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of pulsed electric fields on the quality parameters of freeze-dried apples. <i>Journal of Food Engineering</i> , 2019, 252, 36-43.	2.7	58
2	Mechanical and combustion properties of sawdustâ€”Straw pellets blended in different proportions. <i>Fuel Processing Technology</i> , 2017, 156, 366-375.	3.7	55
3	Mechanical properties of sawdust and woodchips. <i>Fuel</i> , 2015, 159, 900-908.	3.4	52
4	Microstructureâ€”texture relationships of aerated sugar gels: Novel measurement techniques for analysis and control. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 202-211.	2.7	50
5	Insights into the texture of extruded cereals: Structure and acoustic properties. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 24, 61-68.	2.7	49
6	Moisture sorption characteristics and glass transition temperature of apple puree powder. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2515-2523.	1.3	41
7	Active polyphenolic compounds, nutrient contents and antioxidant capacity of extruded fish feed containing purple coneflower (<i>Echinacea purpurea</i> (L.) Moench.). <i>Saudi Journal of Biological Sciences</i> , 2019, 26, 24-30.	1.8	37
8	Acoustic and mechanical properties of carrot tissue treated by pulsed electric field, ultrasound and combination of both. <i>Journal of Food Engineering</i> , 2018, 238, 12-21.	2.7	36
9	Antiplasticization of cereal-based products by water. Part II: Breakfast cereals. <i>Journal of Food Engineering</i> , 2006, 77, 644-652.	2.7	35
10	Acoustic, mechanical and microstructural properties of extruded crisp bread. <i>Journal of Cereal Science</i> , 2013, 58, 132-139.	1.8	34
11	Pulsed electric field pre-treatment improves microstructure and crunchiness of freeze-dried plant materials: Case of strawberry. <i>LWT - Food Science and Technology</i> , 2020, 134, 110266.	2.5	32
12	INFLUENCE OF WATER ACTIVITY ON THE ACOUSTIC PROPERTIES OF BREAKFAST CEREALS. <i>Journal of Texture Studies</i> , 2006, 37, 497-515.	1.1	29
13	Effect of drying on respiration of apple slices. <i>Journal of Food Engineering</i> , 2001, 49, 333-337.	2.7	27
14	The influence of kappa carrageenan and its hydrolysates on the recrystallization process in sorbet. <i>Journal of Food Engineering</i> , 2015, 167, 162-165.	2.7	25
15	Modification of kappa carrageenan by Î²-galactosidase as a new method to inhibit recrystallization of ice. <i>Food Hydrocolloids</i> , 2016, 61, 31-35.	5.6	25
16	Application of novel acoustic measurement techniques for texture analysis of co-extruded snacks. <i>LWT - Food Science and Technology</i> , 2017, 75, 582-589.	2.5	21
17	Acoustic emission as a tool to assess the changes induced by pulsed electric field in apple tissue. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 375-383.	2.7	20
18	The effect of phytosterols addition on the textural properties of extruded crisp bread. <i>Journal of Food Engineering</i> , 2015, 167, 156-161.	2.7	17

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19	MECHANICAL AND ACOUSTIC PROPERTIES OF SPRING WHEAT VERSUS ITS TECHNOLOGICAL QUALITY FACTORS. <i>Journal of Texture Studies</i> , 2011, 42, 319-329.	1.1	16
20	Mass Transfer in Osmotic Dehydration of Kiwiberry: Experimental and Mathematical Modelling Studies. <i>Molecules</i> , 2018, 23, 1236.	1.7	16
21	Mechanical characteristics of pine biomass of different sizes and shapes. <i>European Journal of Wood and Wood Products</i> , 2019, 77, 593-608.	1.3	16
22	Effect of Processing Conditions on Microstructure and Pasting Properties of Extrusion-Cooked Starches. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	15
23	Friction and Shear Properties of Pine Biomass and Pellets. <i>Materials</i> , 2020, 13, 3567.	1.3	13
24	Characterization of membrane processed honey and the effect of ultrafiltration with diafiltration on subsequent spray drying. <i>Journal of Food Process Engineering</i> , 2018, 41, e12818.	1.5	12
25	Characteristics of Instrumental Methods to Describe and Assess the Recrystallization Process in Ice Cream Systems. <i>Foods</i> , 2019, 8, 117.	1.9	12
26	A complex approach to assessing properties of aerated agar-fructose gels: Application of acoustic emission technique. <i>Food Hydrocolloids</i> , 2019, 91, 66-75.	5.6	12
27	Diastase Activity Retention and Physical Properties of Honey/Arabic Gum Mixtures After Spray Drying and Storage. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	11
28	The effect of vegetable and spice addition on the acrylamide content and antioxidant activity of innovative cereal products. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 374-384.	1.1	9
29	The Influence of Osmotic Dehydration Conditions on Drying Kinetics and Total Carotenoid Content of Kiwiberry (<i>Actinidia Arguta</i>). <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	8
30	Osmotic dehydration and freezing pretreatment for vacuum dried of kiwiberry: drying kinetics and microstructural changes. <i>International Agrophysics</i> , 2020, 34, 265-272.	0.7	8
31	Spray drying of pure kiwiberry pulp in dehumidified air. <i>Drying Technology</i> , 2022, 40, 1421-1435.	1.7	7
32	Mechanical and Combustion Properties of Agglomerates of Wood of Popular Eastern European Species. <i>Materials</i> , 2021, 14, 2728.	1.3	7
33	Mathematical Modeling of <i>Actinidia arguta</i> (Kiwiberry) Drying Kinetics. <i>Agricultural Engineering</i> , 2017, 21, 5-13.	0.2	6
34	Differentiation of microstructures of sugar foams by means of spatially resolved spectroscopy. <i>Proceedings of SPIE</i> , 2012, , .	0.8	4