

# Zanda Kruma

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/537469/publications.pdf>

Version: 2024-02-01

26  
papers

165  
citations

1478505

6  
h-index

1588992

8  
g-index

26  
all docs

26  
docs citations

26  
times ranked

231  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of chitosan and chitoooligosaccharide on vitamin C and polyphenols contents in cherries and strawberries during refrigerated storage. <i>European Food Research and Technology</i> , 2011, 233, 351-358.	3.3	45
2	Dynamics of Volatile Compounds in Triticale Bread with Sourdough: From Flour to Bread. <i>Foods</i> , 2020, 9, 1837.	4.3	22
3	Volatile Profiles of Rapeseed Oil Flavored with Basil, Oregano, and Thyme as a Function of Flavoring Conditions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 201-212.	1.9	14
4	Characterization of dried horseradish leaves pomace: phenolic compounds profile and antioxidant capacity, content of organic acids, pigments and volatile compounds. <i>European Food Research and Technology</i> , 2020, 246, 1647-1660.	3.3	13
5	The influence of various drying methods on the quality of edible flower petals. , 2019, , .		12
6	Physical and Microbiological Characteristics and Antioxidant Activity of Honey Bee Pollen. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3039.	2.5	9
7	Aroma composition of microwave vacuum dried dill ( <i>Anethum graveolens L.</i> ) stems. <i>Procedia Food Science</i> , 2011, 1, 1338-1343.	0.6	8
8	Sensory properties of high-pressure-treated milk. , 2017, , .		5
9	Spectrophotometric analysis of pigments in horseradish by using various extraction solvents. , 2019, , .		5
10	Quality of specialty coffee: balance between aroma, flavour and biologically active compound composition: review. , 2018, , .		5
11	Influence of the roasting process on bioactive compounds and aroma profile in specialty coffee: a review. , 2019, , .		4
12	Evaluation of a headspace solidâ€phase microextraction with different fibres for volatile compound determination in specialty coffee brews. , 2019, , .		4
13	Physicochemical Properties of Biscuits Enriched with Horseradish ( <i>Armoracia rusticana L.</i> ) Products and Bioaccessibility of Phenolics after Simulated Human Digestion. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , .	1.7	4
14	Determination of Technological Parameters and Characterization of Microbiota of the Spontaneous Sourdough Fermentation of Hull-Less Barley. <i>Foods</i> , 2021, 10, 2253.	4.3	3
15	Glycoalkaloids in potatoes: a review. , 2017, , .		3
16	Case Study: Free Lunch Meals Provision during the Remote Learning Conditions. <i>Nutrients</i> , 2021, 13, 605.	4.1	2
17	Influence of harvest time on the phenolic content of horseradish leaves. , 2017, , .		2
18	The evaluation of organically grown apple cultivars for special diet puree production. , 2019, , .		2

#	ARTICLE	IF	CITATIONS
19	Comparison of volatile and phenolic composition of commercial and experimental ciders. , 2017, , .		1
20	Influence of germination temperature and time on phenolic content and antioxidant properties of cereals. , 2019, , .		1
21	Quality evaluation of potato and vegetable crisps in Latvian market. , 2017, , .		1
22	Struktur�tas zivju masas un to produktu ra��o�janas rokasgr�mata. , 2021, , .		0
23	Latvian consumers eating motivations. , 2017, , .		0
24	Changes of biologically active compound level in potatoes during storage under fluorescent light. , 2019, , .		0
25	Innovative structured fish meat products from Baltic sprat (Sprattus Sprattus Balticus). , 2019, , .		0
26	Evaluation of physical and chemical composition of concentrated fermented cabbage juice. , 2021, , .		0