

Zanda Kruma

List of Publications by Year in descending order

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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	Physical and Microbiological Characteristics and Antioxidant Activity of Honey Bee Pollen. Applied Sciences (Switzerland), 2022, 12, 3039.	2.5	9
2	StrukturĀ“tas zivju masas un to produktu raĀ3/4oĀĵanas rokasgrĀmata. , 2021, , .		0
3	Case Study: Free Lunch Meals Provision during the Remote Learning Conditions. Nutrients, 2021, 13, 605.	4.1	2
4	Determination of Technological Parameters and Characterization of Microbiota of the Spontaneous Sourdough Fermentation of Hull-Less Barley. Foods, 2021, 10, 2253.	4.3	3
5	Evaluation of physical and chemical composition of concentrated fermented cabbage juice. , 2021, , .		0
6	Dynamics of Volatile Compounds in Triticale Bread with Sourdough: From Flour to Bread. Foods, 2020, 9, 1837.	4.3	22
7	Characterization of dried horseradish leaves pomace: phenolic compounds profile and antioxidant capacity, content of organic acids, pigments and volatile compounds. European Food Research and Technology, 2020, 246, 1647-1660.	3.3	13
8	Influence of the roasting process on bioactive compounds and aroma profile in specialty coffee: a review. , 2019, , .		4
9	Spectrophotometric analysis of pigments in horseradish by using various extraction solvents. , 2019, , .		5
10	Influence of germination temperature and time on phenolic content and antioxidant properties of cereals. , 2019, , .		1
11	The influence of various drying methods on the quality of edible flower petals. , 2019, , .		12
12	Evaluation of a headspace solidĀ“phase microextraction with different fibres for volatile compound determination in specialty coffee brews. , 2019, , .		4
13	Changes of biologically active compound level in potatoes during storage under fluorescent light. , 2019, , .		0
14	Innovative structured fish meat products from Baltic sprat (Sprattus Sprattus Balticus). , 2019, , .		0
15	The evaluation of organically grown apple cultivars for special diet puree production. , 2019, , .		2
16	Quality of specialty coffee: balance between aroma, flavour and biologically active compound composition: review. , 2018, , .		5
17	Glycoalkaloids in potatoes: a review. , 2017, , .		3
18	Sensory properties of high-pressure-treated milk. , 2017, , .		5

#	ARTICLE	IF	CITATIONS
19	Comparison of volatile and phenolic composition of commercial and experimental ciders. , 2017, , .		1
20	Influence of harvest time on the phenolic content of horseradish leaves. , 2017, , .		2
21	Latvian consumers eating motivations. , 2017, , .		0
22	Quality evaluation of potato and vegetable crisps in Latvian market. , 2017, , .		1
23	Aroma composition of microwave vacuum dried dill (<i>Anethum graveolens</i> L.) stems. <i>Procedia Food Science</i> , 2011, 1, 1338-1343.	0.6	8
24	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
25	Volatile Profiles of Rapeseed Oil Flavored with Basil, Oregano, and Thyme as a Function of Flavoring Conditions. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 201-212.	1.9	14
26	Physicochemical Properties of Biscuits Enriched with Horseradish (<i>Armoracia rusticana</i> L.) Products and Bioaccessibility of Phenolics after Simulated Human Digestion. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , .	1.7	4