Hanna Kowalska

List of Publications by Year
in descending order

40	901	566801 15	476904 29
papers	citations	h-index	g-index

40	40	40	914
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	What's new in biopotential of fruit and vegetable by-products applied in the food processing industry. Trends in Food Science and Technology, 2017, 67, 150-159.	7.8	185
2	Mass exchange during osmotic pretreatment of vegetables. Journal of Food Engineering, 2001, 49, 137-140.	2.7	111
3	The effect of blanching and freezing on osmotic dehydration of pumpkin. Journal of Food Engineering, 2008, 86, 30-38.	2.7	71
4	Osmotic dehydration in production of sustainable and healthy food. Trends in Food Science and Technology, 2016, 50, 186-192.	7.8	71
5	ANALYSIS OF INSTRUMENTAL AND SENSORY TEXTURE ATTRIBUTES OF MICROWAVEâ€“CONVECTIVE DRIED APPLES. Journal of Texture Studies, 2010, 41, 417-439.	1.1	31
6	The effect of adding berry fruit juice concentrates and by-product extract to sugar solution on osmotic dehydration and sensory properties of apples. Journal of Food Science and Technology, 2019, 56, 1927-1938.	1.4	28
7	Extraction of Triterpenic Acids and Phytosterols from Apple Pomace with Supercritical Carbon Dioxide: Impact of Process Parameters, Modelling of Kinetics, and Scaling-Up Study. Molecules, 2018, 23, 2790.	1.7	26
8	Dried strawberries as a high nutritional value fruit snack. Food Science and Biotechnology, 2018, 27, 799-807.	1.2	26
9	The Effect of Whey Protein-Based Edible Coatings Incorporated with Lemon and Lemongrass Essential Oils on the Quality Attributes of Fresh-Cut Pears during Storage. Coatings, 2021, 11, 745.	1.2	26
10	Osmotic dehydration of Honeoye strawberries in solutions enriched with natural bioactive molecules. LWT - Food Science and Technology, 2017, 85, 500-505.	2.5	24
11	The Effect of Pre-Treatment (Blanching, Ultrasound and Freezing) on Quality of Freeze-Dried Red Beets. Foods, 2021, 10, 132.	1.9	22
12	Efficiency of Osmotic Dehydration of Apples in Polyols Solutions. Molecules, 2018, 23, 446.	1.7	21
13	Effect of Hens Age and Storage Time on Functional and Physiochemical Properties of Eggs. Journal of Applied Poultry Research, 2019, 28, 290-300.	0.6	21
14	Effects of Candelilla and Carnauba Wax Incorporation on the Functional Properties of Edible Sodium Caseinate Films. International Journal of Molecular Sciences, 2020, 21, 9349.	1.8	19
15	Effect of dietary canthaxanthin and iodine on the production performance and egg quality of laying hens. Poultry Science, 2018, 97, 4008-4019.	1.5	16
16	Study on the Introduction of Solid Fat with a High Content of Unsaturated Fatty Acids to Gluten-Free Muffins as a Basis for Designing Food with Higher Health Value. International Journal of Molecular Sciences, 2021, 22, 9220.	1.8	15
17	Development of apple chips technology. Heat and Mass Transfer, 2018, 54, 3573-3586.	1.2	13
18	Physical and Sensory Properties of Japanese Quince Chips Obtained by Osmotic Dehydration in Fruit Juice Concentrates and Hybrid Drying. Molecules, 2020, 25, 5504.	1.7	13

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19	Influence of Tea Brewing Parameters on the Antioxidant Potential of Infusions and Extracts Depending on the Degree of Processing of the Leaves of Camellia sinensis. Molecules, 2021, 26, 4773.	1.7	13
20	Eff ect of barley β-glucan addition as a fat replacer on muffi n quality.. Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 247-256.	0.2	12
21	The impact of using polyols as osmotic agents on mass exchange during osmotic dehydration and their content in osmodehydrated and dried apples. Drying Technology, 2020, 38, 1620-1631.	1.7	11
22	Comparison of the Effects of Conching Parameters on the Contents of Three Dominant Flavan3-ols, Rheological Properties and Sensory Quality in Chocolate Milk Mass Based on Liquor from Unroasted Cocoa Beans. Molecules, 2021, 26, 2502.	1.7	11
23	The Use of a Hybrid Drying Method with Pre-Osmotic Treatment in Strawberry Bio-Snack Technology. International Journal of Food Engineering, 2020, 16, .	0.7	11
24	Osmotic dehydration of Braeburn variety apples in the production of sustainable food products. International Agrophysics, 2018, 32, 141-146.	0.7	10
25	The Use of Antioxidant Potential of Chokeberry Juice in Creating Pro-Healthy Dried Apples by Hybrid (Convection-Microwave-Vacuum) Method. Molecules, 2020, 25, 5680.	1.7	10
26	Study of Polyphenol Content and Antioxidant Properties of Various Mix of Chocolate Milk Masses with Different Protein Content. Antioxidants, 2020, 9, 299.	2.2	10
27	Edible coatings as osmotic dehydration pretreatment in nutrientâ€enhanced fruit or vegetable snacks development: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5641-5674.	5.9	9
28	Influence of chokeberry juice concentrate used as osmotic solution on the quality of differently dried apples during storage. European Food Research and Technology, 2018, 244, 1773-1782.	1.6	8
29	The influence of chokeberry juice and inulin as osmotic-enriching agents in pre-treatment on polyphenols content and sensory quality of dried strawberries. Agricultural and Food Science, 2019, 28, .	0.3	8
30	Effect of Osmotic Pre-treatment and Temperature Storage Conditions on Water Activity and Colour of Dried Apple. International Journal of Food Engineering, 2018, 14, .	0.7	7
31	Rehydration properties of hybrid method dried fruit enriched by natural components. International Agrophysics, 2018, 32, 175-182.	0.7	7
32	Characteristics of Dough Rheology and the Structural, Mechanical, and Sensory Properties of Sponge Cakes with Sweeteners. Molecules, 2021, 26, 6638.	1.7	7
33	Influence of Pear Variety and Drying Methods on the Quality of Dried Fruit. Molecules, 2020, 25, 5146.	1.7	6
34	Development of a High-Fibre Multigrain Bar Technology with the Addition of Curly Kale. Molecules, 2021, 26, 3939.	1.7	6
35	Influence of sucrose substitutes and agglomeration on volatile compounds in powdered cocoa beverages. Journal of Food Science and Technology, 2020, 57, 350-363.	1.4	5
36	Assessing the effectiveness of colloidal microcrystalline cellulose as a suspending agent for black and white liquid dyes. International Journal of Food Science and Technology, 2021, 56, 2504-2515.	1.3	5

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37	Effects of replacement genetically modified soybean meal by a mixture of: Linseed cake, sunflower cake, guar meal and linseed oil in laying hens diet. Production results and eggs quality. Animal Feed Science and Technology, 2021, 271, 114729.	1.1	4
38	Advances in Multigrain Snack Bar Technology and Consumer Expectations: A Review. Food Reviews International, 2023, 39, 93-118.	4.3	2
39	EFFECT OF SOUR CHERRIES DRYING TECHNIQUE ON TEXTURAL PROPERTIES OF DRIED FRUIT ASSESSED USING ACOUSTIC AND MECHANICAL METHODS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, , .	0.1	0
40	Zastosowanie inuliny do odwadniania osmotycznego jabÅ‚ek. Engineering Sciences and Technologies, 2014, 3, .	0.1	0