

Hanna Kowalska

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

36
papers

548
citations

11
h-index

22
g-index

40
ext. papers

707
ext. citations

4.7
avg, IF

4.13
L-index

#	Paper	IF	Citations
36	Edible coatings as osmotic dehydration pretreatment in nutrient-enhanced fruit or vegetable snacks development: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5641-5674	16.4	1
35	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. <i>Molecules</i> , 2021 , 26,	4.8	3
34	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. <i>Coatings</i> , 2021 , 11, 745	2.9	5
33	Development of a High-Fibre Multigrain Bar Technology with the Addition of Curly Kale. <i>Molecules</i> , 2021 , 26,	4.8	1
32	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. <i>Animal Feed Science and Technology</i> , 2021 , 271, 114729	3	2
31	Assessing the effectiveness of colloidal microcrystalline cellulose as a suspending agent for black and white liquid dyes. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2504-2515	3.8	1
30	The Effect of Pre-Treatment (Blanching, Ultrasound and Freezing) on Quality of Freeze-Dried Red Beets. <i>Foods</i> , 2021 , 10,	4.9	4
29	Influence of Tea Brewing Parameters on the Antioxidant Potential of Infusions and Extracts Depending on the Degree of Processing of the Leaves of. <i>Molecules</i> , 2021 , 26,	4.8	2
28	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. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	3
27	The Use of Antioxidant Potential of Chokeberry Juice in Creating Pro-Healthy Dried Apples by Hybrid (Convection-Microwave-Vacuum) Method. <i>Molecules</i> , 2020 , 25,	4.8	2
26	The Use of a Hybrid Drying Method with Pre-Osmotic Treatment in Strawberry Bio-Snack Technology. <i>International Journal of Food Engineering</i> , 2020 , 16,	1.9	7
25	Physical and Sensory Properties of Japanese Quince Chips Obtained by Osmotic Dehydration in Fruit Juice Concentrates and Hybrid Drying. <i>Molecules</i> , 2020 , 25,	4.8	3
24	Influence of Pear Variety and Drying Methods on the Quality of Dried Fruit. <i>Molecules</i> , 2020 , 25,	4.8	2
23	Effects of Candelilla and Carnuba Wax Incorporation on the Functional Properties of Edible Sodium Caseinate Films. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	5
22	The impact of using polyols as osmotic agents on mass exchange during osmotic dehydration and their content in osmodehydrated and dried apples. <i>Drying Technology</i> , 2020 , 38, 1620-1631	2.6	5
21	Influence of sucrose substitutes and agglomeration on volatile compounds in powdered cocoa beverages. <i>Journal of Food Science and Technology</i> , 2020 , 57, 350-363	3.3	1
20	Study of Polyphenol Content and Antioxidant Properties of Various Mix of Chocolate Milk Masses with Different Protein Content. <i>Antioxidants</i> , 2020 , 9,	7.1	4

19	The effect of adding berry fruit juice concentrates and by-product extract to sugar solution on osmotic dehydration and sensory properties of apples. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1927-1938	3.3	15
18	The influence of chokeberry juice and inulin as osmotic-enriching agents in pre-treatment on polyphenols content and sensory quality of dried strawberries. <i>Agricultural and Food Science</i> , 2019 , 28,	2	4
17	Effect of Hens Age and Storage Time on Functional and Physiochemical Properties of Eggs. <i>Journal of Applied Poultry Research</i> , 2019 , 28, 290-300	2	11
16	Effect of Osmotic Pre-treatment and Temperature Storage Conditions on Water Activity and Colour of Dried Apple. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	6
15	Efficiency of Osmotic Dehydration of Apples in Polyols Solutions. <i>Molecules</i> , 2018 , 23,	4.8	13
14	Dried strawberries as a high nutritional value fruit snack. <i>Food Science and Biotechnology</i> , 2018 , 27, 799-807		12
13	Influence of chokeberry juice concentrate used as osmotic solution on the quality of differently dried apples during storage. <i>European Food Research and Technology</i> , 2018 , 244, 1773-1782	3.4	3
12	Rehydration properties of hybrid method dried fruit enriched by natural components. <i>International Agrophysics</i> , 2018 , 32, 175-182	2	5
11	Extraction of Triterpenic Acids and Phytosterols from Apple Pomace with Supercritical Carbon Dioxide: Impact of Process Parameters, Modelling of Kinetics, and Scaling-Up Study. <i>Molecules</i> , 2018 , 23,	4.8	15
10	Development of apple chips technology. <i>Heat and Mass Transfer</i> , 2018 , 54, 3573-3586	2.2	8
9	Osmotic dehydration of Braeburn variety apples in the production of sustainable food products. <i>International Agrophysics</i> , 2018 , 32, 141-146	2	10
8	Effect of dietary canthaxanthin and iodine on the production performance and egg quality of laying hens. <i>Poultry Science</i> , 2018 , 97, 4008-4019	3.9	9
7	What's new in biopotential of fruit and vegetable by-products applied in the food processing industry. <i>Trends in Food Science and Technology</i> , 2017 , 67, 150-159	15.3	127
6	Osmotic dehydration of Honeoye strawberries in solutions enriched with natural bioactive molecules. <i>LWT - Food Science and Technology</i> , 2017 , 85, 500-505	5.4	17
5	Osmotic dehydration in production of sustainable and healthy food. <i>Trends in Food Science and Technology</i> , 2016 , 50, 186-192	15.3	49
4	Effect of barley β -glucan addition as a fat replacer on muffin quality. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016 , 15, 247-256	1	9
3	ANALYSIS OF INSTRUMENTAL AND SENSORY TEXTURE ATTRIBUTES OF MICROWAVE-CONVECTIVE DRIED APPLES. <i>Journal of Texture Studies</i> , 2010 , 41, 417-439	3.6	24
2	The effect of blanching and freezing on osmotic dehydration of pumpkin. <i>Journal of Food Engineering</i> , 2008 , 86, 30-38	6	65

- 1 Mass exchange during osmotic pretreatment of vegetables. *Journal of Food Engineering*, **2001**, 49, 137-140 95