

Andrzej Lenart

List of Publications by Year in descending order

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76
papers

3,141
citations

186209

28
h-index

161767

54
g-index

78
all docs

78
docs citations

78
times ranked

3210
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of Biodegradable Materials on the Quality of Plums. <i>Coatings</i> , 2022, 12, 226.	1.2	4
2	Effect of Osmotic Pretreatment Combined with Vacuum Impregnation or High Pressure on the Water Diffusion Coefficients of Convection Drying: Case Study on Apples. <i>Foods</i> , 2021, 10, 2605.	1.9	7
3	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.	1.4	5
4	Physical and Sensory Properties of Japanese Quince Chips Obtained by Osmotic Dehydration in Fruit Juice Concentrates and Hybrid Drying. <i>Molecules</i> , 2020, 25, 5504.	1.7	13
5	Influence of Pear Variety and Drying Methods on the Quality of Dried Fruit. <i>Molecules</i> , 2020, 25, 5146.	1.7	6
6	Sustainable Development in the Agri-Food Sector in Terms of the Carbon Footprint: A Review. <i>Sustainability</i> , 2020, 12, 6463.	1.6	45
7	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, 5680.	1.7	10
8	Production of innovative freeze-dried vegetable snack with hydrocolloids in terms of technological process and carbon footprint calculation. <i>Food Hydrocolloids</i> , 2020, 108, 105993.	5.6	25
9	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, .	0.7	11
10	Changes in the composition and content of polyphenols in chocolate resulting from pre-treatment method of cocoa beans and technological process. <i>European Food Research and Technology</i> , 2019, 245, 2101-2112.	1.6	32
11	Optical, mechanical, and moisture sorption properties of whey protein edible films. <i>Journal of Food Process Engineering</i> , 2019, 42, e13245.	1.5	31
12	Eating Habits and Sustainable Food Production in the Development of Innovative "Healthy" Snacks. <i>Sustainability</i> , 2019, 11, 2800.	1.6	27
13	Relevance of Interactions between Starch-based Coatings and Plum Fruit Surfaces: A Physical-Chemical Analysis. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2220.	1.8	8
14	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.	1.4	28
15	The influence of the structure on the sorption properties and phase transition temperatures of freeze-dried gels. <i>Journal of Food Engineering</i> , 2019, 252, 18-27.	2.7	10
16	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.	0.6	21
17	Dynamic behaviour of starch-based coatings on fruit surfaces. <i>Postharvest Biology and Technology</i> , 2019, 147, 166-173.	2.9	23
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, .	0.3	8

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19	Sorption properties and phase transitions temperature of freeze-dried strawberry model based on hydrocolloids with a tailored structure. <i>Drying Technology</i> , 2018, 36, 1209-1223.	1.7	4
20	The impact of high pressure and drying processing on internal structure and quality of fruit. <i>European Food Research and Technology</i> , 2018, 244, 1329-1340.	1.6	28
21	Rehydration properties of hybrid method dried fruit enriched by natural components. <i>International Agrophysics</i> , 2018, 32, 175-182.	0.7	7
22	Development of apple chips technology. <i>Heat and Mass Transfer</i> , 2018, 54, 3573-3586.	1.2	13
23	Osmotic dehydration of Braeburn variety apples in the production of sustainable food products. <i>International Agrophysics</i> , 2018, 32, 141-146.	0.7	10
24	Effect of dietary canthaxanthin and iodine on the production performance and egg quality of laying hens. <i>Poultry Science</i> , 2018, 97, 4008-4019.	1.5	16
25	How Glycerol and Water Contents Affect the Structural and Functional Properties of Starch-Based Edible Films. <i>Polymers</i> , 2018, 10, 412.	2.0	203
26	Dried strawberries as a high nutritional value fruit snack. <i>Food Science and Biotechnology</i> , 2018, 27, 799-807.	1.2	26
27	Effect of composition changes and aeration time on the structure and rehydration of innovative freeze-dried gels. <i>International Agrophysics</i> , 2018, 32, 429-435.	0.7	3
28	Effects of carbohydrate/protein ratio on the microstructure and the barrier and sorption properties of wheat starch-whey protein blend edible films. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 858-867.	1.7	64
29	Effect of starch type on the physico-chemical properties of edible films. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 348-356.	3.6	246
30	The effect of composition and aeration on selected physical and sensory properties of freeze-dried hydrocolloid gels. <i>Food Hydrocolloids</i> , 2017, 67, 94-103.	5.6	18
31	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.	7.8	185
32	Osmotic dehydration of Honeoye strawberries in solutions enriched with natural bioactive molecules. <i>LWT - Food Science and Technology</i> , 2017, 85, 500-505.	2.5	24
33	Structure influence on mechanical and acoustic properties of freeze-dried gels obtained with the use of hydrocolloids. <i>Journal of Texture Studies</i> , 2017, 48, 131-142.	1.1	13
34	Effect of composition on physical properties of food powders. <i>International Agrophysics</i> , 2016, 30, 237-243.	0.7	19
35	Effect of the aerated structure on selected properties of freeze-dried hydrocolloid gels. <i>International Agrophysics</i> , 2016, 30, 9-17.	0.7	21
36	Effect of fat replacement on flow and thermal properties of dairy powders. <i>LWT - Food Science and Technology</i> , 2016, 68, 653-658.	2.5	26

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37	Osmotic dehydration in production of sustainable and healthy food. Trends in Food Science and Technology, 2016, 50, 186-192.	7.8	71
38	Effect of oil lamination between plasticized starch layers on film properties. Food Chemistry, 2016, 195, 56-63.	4.2	61
39	Correlations between Vitelline Membrane Strength and Selected Physical Parameters of Poultry Eggs. Annals of Animal Science, 2016, 16, 897-907.	0.6	10
40	Traditional Polish Curd Cheeses. , 2016, , 3-12.		1
41	Acid hydrolysis of kappa-carrageenan as a way of gaining new substances for freezing process modification and protection from excessive recrystallisation of ice. International Journal of Food Science and Technology, 2015, 50, 1799-1806.	1.3	33
42	Artificial neural network modelling of changes in physical and chemical properties of cocoa powder mixtures during agglomeration. LWT - Food Science and Technology, 2015, 64, 140-148.	2.5	24
43	Effect of Quantity of Low-Methoxyl Pectin on Physical Properties of Freeze-Dried Strawberry Jellies. Polish Journal of Food and Nutrition Sciences, 2015, 65, 233-241.	0.6	13
44	Selected physical properties of convection dried apples after HHP treatment. LWT - Food Science and Technology, 2015, 63, 828-836.	2.5	11
45	Characterisation of composite edible films based on wheat starch and whey-protein isolate. International Journal of Food Science and Technology, 2015, 50, 372-380.	1.3	66
46	Influence of water activity on the compressibility and mechanical properties of cocoa products. LWT - Food Science and Technology, 2015, 60, 1054-1060.	2.5	14
47	Effect of pre-treatment conditions on content and activity of water and colour of freeze-dried pumpkin. LWT - Food Science and Technology, 2014, 59, 1075-1081.	2.5	33
48	Surface modification of dairy powders: Effects of fluid-bed agglomeration and coating. International Dairy Journal, 2013, 33, 55-61.	1.5	35
49	Development and characterization of composite edible films based on sodium alginate and pectin. Journal of Food Engineering, 2013, 115, 459-465.	2.7	304
50	Influence of Chemical Composition and Structure on Sorption Properties of Freeze-Dried Pumpkin. Drying Technology, 2013, 31, 655-665.	1.7	17
51	STARCH COATINGS USED IN FOOD PACKAGING INDUSTRY. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, , .	0.1	2
52	EFFECT OF BLANCHING AND METHOD OF FREEZING ON SELECTED PROPERTIES OF FREEZE-DRIED PUMPKIN. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, , .	0.1	0
53	Corrigendum to "Rehydration and sorption properties of osmotically pretreated freeze-dried strawberries". Journal of Food Engineering, 2012, 113, 361.	2.7	4
54	Effect of modified starch or maltodextrin incorporation on the barrier and mechanical properties, moisture sensitivity and appearance of soy protein isolate-based edible films. Innovative Food Science and Emerging Technologies, 2012, 16, 148-154.	2.7	69

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55	Sorption and wetting properties of pectin edible films. Czech Journal of Food Sciences, 2012, 30, 446-455.	0.6	34
56	Sorption Properties of Vacuum-Dried Strawberries. Drying Technology, 2012, 30, 850-858.	1.7	12
57	Water vapour adsorption properties of agglomerated baby food powders. Journal of Food Engineering, 2012, 109, 135-141.	2.7	30
58	Freeze-Drying - Application in Food Processing and Biotechnology - a Review. Polish Journal of Food and Nutrition Sciences, 2011, 61, 165-171.	0.6	121
59	Sorption properties of a modified powdered cocoa beverage. Chemical and Process Engineering - Inzynieria Chemiczna I Procesowa, 2011, 32, .	0.7	5
60	EFFECT OF PROTEIN CONCENTRATION ON KINETICS OF WATER VAPOUR ADSORPTION BY COATINGS PREPARED ON THE BASIS OF WHEY PROTEIN ISOLATE. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	3
61	WATER ACTIVITY OF POWDERED COCOA BEVERAGE WITH A MODIFIED COMPOSITION OF RAW MATERIALS. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	0
62	Rehydration and sorption properties of osmotically pretreated freeze-dried strawberries. Journal of Food Engineering, 2010, 97, 267-274.	2.7	60
63	Liquid and vapour water transfer through whey protein/lipid emulsion films. Journal of the Science of Food and Agriculture, 2010, 90, 1673-1680.	1.7	34
64	Effect of Agglomeration on Flowability of Baby Food Powders. Journal of Food Science, 2010, 75, E276-84.	1.5	19
65	Structural Impact of Osmotically Pretreated Freeze-Dried Strawberries On Their Mechanical Properties. International Journal of Food Properties, 2010, 13, 1134-1149.	1.3	15
66	Water vapour permeability, thermal and wetting properties of whey protein isolate based edible films. International Dairy Journal, 2010, 20, 53-60.	1.5	122
67	Protein and glycerol contents affect physico-chemical properties of soy protein isolate-based edible films. Innovative Food Science and Emerging Technologies, 2010, 11, 503-510.	2.7	134
68	The effect of blanching and freezing on osmotic dehydration of pumpkin. Journal of Food Engineering, 2008, 86, 30-38.	2.7	71
69	On the use of edible coatings to monitor osmotic dehydration kinetics for minimal solids uptake. Journal of Food Engineering, 2006, 72, 85-91.	2.7	73
70	The influence of ingredients distribution on properties of agglomerated cocoa products. Journal of Food Engineering, 2005, 68, 155-161.	2.7	28
71	Influence of osmotic dehydration on microwave-convective drying of frozen strawberries. Journal of Food Engineering, 2004, 65, 519-525.	2.7	61
72	DRYING CHARACTERISTICS OF OSMOTICALLY DEHYDRATED FRUITS COATED WITH SEMIPERMEABLE EDIBLE FILMS. Drying Technology, 2001, 19, 849-877.	1.7	30

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73	Mass exchange during osmotic pretreatment of vegetables. Journal of Food Engineering, 2001, 49, 137-140.	2.7	111
74	KINETICS OF OSMOTIC DEHYDRATION OF APPLES WITH PECTIN COATINGS. Drying Technology, 1999, 17, 1359-1373.	1.7	30
75	THE INFLUENCE OF CONSTANT AND VARIABLE CONDITIONS ON THE DRYING KINETICS OF APPLES. Drying Technology, 1998, 16, 761-778.	1.7	7
76	Osmo-Convective Drying of Fruits and Vegetables: Technology and Application. Drying Technology, 1996, 14, 391-413.	1.7	117