

# Piotr Domaradzki

## List of Publications by Year in descending order

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Version: 2024-02-01

47  
papers

355  
citations

932766

10  
h-index

940134

16  
g-index

47  
all docs

47  
docs citations

47  
times ranked

380  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive Substances, Heavy Metals, and Antioxidant Activity in Whole Fruit, Peel, and Pulp of Citrus Fruits. <i>International Journal of Food Science</i> , 2021, 2021, 1-14.	0.9	47
2	Relationships between the Content of Phenolic Compounds and the Antioxidant Activity of Polish Honey Varieties as a Tool for Botanical Discrimination. <i>Molecules</i> , 2021, 26, 1810.	1.7	31
3	Evaluation of the Mineral Concentration in Beef from Polish Native Cattle. <i>Biological Trace Element Research</i> , 2016, 171, 328-332.	1.9	24
4	Fatty acid composition, cholesterol content and lipid oxidation indices of intramuscular fat from skeletal muscles of beaver ( <i>Castor fiber L.</i> ). <i>Meat Science</i> , 2019, 150, 131-140.	2.7	24
5	Slaughter value and meat quality of suckler calves: A review. <i>Meat Science</i> , 2017, 134, 135-149.	2.7	19
6	Changes in Fatty Acid and Volatile Compound Profiles during Storage of Smoked Cheese Made from the Milk of Native Polish Cow Breeds Raised in the Low Beskids. <i>Animals</i> , 2020, 10, 2103.	1.0	14
7	Alpha-Ketoglutarate: An Effective Feed Supplement in Improving Bone Metabolism and Muscle Quality of Laying Hens: A Preliminary Study. <i>Animals</i> , 2020, 10, 2420.	1.0	14
8	Mineral and trace element composition of the roe and muscle tissue of farmed rainbow trout ( <i>Oncorhynchus mykiss</i> ) with respect to nutrient requirements. <i>Journal of Trace Elements in Medicine and Biology</i> , 2020, 62, 126619.	1.5	13
9	Proximate composition and physicochemical properties of European beaver ( <i>Castor fiber L.</i> ) meat. <i>Meat Science</i> , 2017, 123, 8-12.	2.7	11
10	Relationships Linking the Colour and Elemental Concentrations of Blossom Honeys with Their Antioxidant Activity: A Chemometric Approach. <i>Agriculture (Switzerland)</i> , 2021, 11, 702.	1.4	11
11	Probiotic Potential of <i>Clostridium</i> spp. – Advantages and Doubts. <i>Current Issues in Molecular Biology</i> , 2022, 44, 3118-3130.	1.0	11
12	Slaughter Value of Young Polish Black-and-White, White-Backed, Polish Holstein-Friesian and Limousin Bulls Under Semi-Intensive Fattening. <i>Annals of Animal Science</i> , 2012, 12, 159-168.	0.6	10
13	Cholesterol Content, Fatty Acid Profile and Health Lipid Indices in the Egg Yolk of Eggs from Hens at the End of the Laying Cycle, Following Alpha-Ketoglutarate Supplementation. <i>Foods</i> , 2021, 10, 596.	1.9	10
14	Nutritional value and physicochemical properties of red deer and wild boar meat after frozen storage under vacuum. <i>Journal of Central European Agriculture</i> , 2017, 18, 278-290.	0.3	10
15	Effect of heat treatments on the physicochemical and sensory properties of the longissimus thoracis muscle in unweaned Limousin calves. <i>Meat Science</i> , 2022, 192, 108881.	2.7	10
16	Content and Solubility of Collagen and Their Relation to Proximate Composition and Shear Force of Meat from Different Anatomical Location in Carcass of European Beaver ( <i>Castor fiber</i> ). <i>Foods</i> , 2022, 11, 1288.	1.9	9
17	Microbiological Changes in Meat and Minced Meat from Beavers ( <i>Castor fiber L.</i> ) during Refrigerated and Frozen Storage. <i>Foods</i> , 2021, 10, 1270.	1.9	7
18	Breeding and Performance Potential of Puławska Pigs – A Review. <i>Annals of Animal Science</i> , 2020, 20, 343-354.	0.6	7

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19	Longissimus lumborum quality of Limousin suckler beef in relation to age and postmortem vacuum ageing. <i>Annals of Animal Science</i> , 2015, 15, 785-798.	0.6	6
20	Clostridia in Insect Processed Animal Proteins—Is an Epidemiological Problem Possible?. <i>Agriculture (Switzerland)</i> , 2021, 11, 270.	1.4	6
21	Semi-Intensive Fattening Suitability and Slaughter Value of Young Bulls of Three Polish Native Breeds in Comparison With Polish Holstein-Friesian and Simmental. <i>Annals of Animal Science</i> , 2014, 14, 453-460.	0.6	6
22	Effect of Pork Meat Replacement by Fish Products on Fatty Acid Content, Physicochemical, and Sensory Properties of Pork Pâtés. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 188.	1.3	6
23	Content of Macro- and Microelements in the Meat of Young Bulls of Three Native Breeds (Polish Red,) <i>Tj ETQq1 1 0.784314 rgBT /Over</i> <i>Annals of Animal Science</i> , 2015, 15, 977-985.	0.6	5
24	Chemical composition, amino acid and fatty acid contents, and mineral concentrations of European beaver ( <i>Castor fiber L.</i> ) meat. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1035-1044.	1.6	5
25	Composition and Fatty Acid Profile of Bone Marrow in Farmed Fallow Deer ( <i>Dama dama</i> ) Depending on Diet. <i>Animals</i> , 2022, 12, 941.	1.0	4
26	EFFECT OF FREEZING STORAGE ON PHYSICOCHEMICAL PROPERTIES OF VACUUM-PACKED BEEF. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2011, , .	0.1	3
27	Effect of ageing on the physicochemical properties of musculus longissimus lumborum of young bulls of five breeds. <i>Medycyna Weterynaryjna</i> , 2017, 73, 802-810.	0.0	3
28	Composition of Fatty Acids in Bone Marrow of Red Deer from Various Ecosystems and Different Categories. <i>Molecules</i> , 2022, 27, 2511.	1.7	3
29	Enterococci—Involvement in Pathogenesis and Therapeutic Potential in Cancer Treatment: A Mini-Review. <i>Pathogens</i> , 2022, 11, 687.	1.2	3
30	Fatty Acid Composition of Muscle and Adipose Tissue in Pigs Fed with Addition of Natural Sorbents. <i>Animals</i> , 2022, 12, 1681.	1.0	3
31	RELATIONSHIP BETWEEN COLLAGEN AND SELECTED TECHNOLOGICAL PARAMETERS OF CALF MEAT. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2010, 17, .	0.1	2
32	Profile and nutritional value of fatty acids in selected skeletal muscles of Polish Holstein-Friesian bu. <i>Medycyna Weterynaryjna</i> , 2019, 75, 6208-2019.	0.0	2
33	Texture characteristics of raw rapeseed honey after storage at room temperature or freezing and heating up to 50°C. <i>International Agrophysics</i> , 2020, 1, 57-64.	0.7	2
34	PHYSICOCHEMICAL PROPERTIES OF MEAT FROM YOUNG BULLS OF 3 NATIVE BREEDS: POLISH RED, WHITE-BACKED, AND POLISH BLACK-AND-WHITE, AS WELL AS OF SIMMENTAL AND POLISH HOLSTEIN-FRESIAN BREEDS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .	0.1	2
35	Physicochemical properties and indices of shelf life stability of dry aged beef with acid whey. <i>Medycyna Weterynaryjna</i> , 2019, 75, 6214-2019.	0.0	2
36	Bioactive compounds in meat and their importance in human nutrition. <i>Medycyna Ogólna i Nauki O Zdrowiu</i> , 2019, 25, 170-180.	0.1	2

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37	Fatty Acid Composition and Oxidative Stability of the Lipid Fraction of Skin-On and Skinless Fillets of Prussian Carp ( <i>Carassius gibelio</i> ). <i>Animals</i> , 2020, 10, 778.	1.0	1
38	Addendum: Grenda et al. Clostridia in Insect Processed Animal Proteins – Is an Epidemiological Problem Possible? <i>Agriculture</i> 2021, 11, 270. <i>Agriculture (Switzerland)</i> , 2021, 11, 549.	1.4	1
39	Impact of season on chemical composition and fatty acid profile of cow <sup>1/2</sup> s and goat <sup>1/2</sup> s milk produced in organic farms. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2016, 104, 45-56.	0.1	1
40	Dojrzewanie mięsa wołowego na sucho – aspekty technologiczne. <i>Żywność</i> , 2019, 121, 17-37.	0.2	1
41	Basic chemical composition, colour and content of PAHs and nitrates in smoked pork products made from Puławska breed. <i>Medycyna Weterynaryjna</i> , 2019, 75, 6204-2019.	0.0	1
42	Fulfilment of the requirements of adults and children for minerals by beef, taking into account the breed of cattle and muscle. <i>Journal of Elementology</i> , 2016, , .	0.0	1
43	Changes in physicochemical and sensory properties of beef meat depending on its ageing conditions. <i>Żywność</i> , 2016, 106, 35-53.	0.2	1
44	Physicochemical properties and lipid oxidation parameters of selected muscles of Puławska breed fatteners during 14-day ageing in vacuum packaging. <i>Medycyna Weterynaryjna</i> , 2020, 76, 6422-2020.	0.0	1
45	Theories concerning natural tenderization processes in post mortem meat. <i>Żywność</i> , 2016, 105, 34-48.	0.2	0
46	Methods of beef ageing from the health safety standpoint. <i>Medycyna Weterynaryjna</i> , 2019, 75, 6257-2019.	0.0	0
47	Kształtowanie profilu smakowo-zapachowego mięsa wołowego w procesie dojrzewania na sucho. <i>Żywność</i> , 2020, 122, 5-30.	0.2	0