Piotr Domaradzki

List of Publications by Year
in descending order

47	355	932766 10	940134 16
papers	citations	h-index	g-index

47	47	47	380
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Composition and Fatty Acid Profile of Bone Marrow in Farmed Fallow Deer (Dama dama) Depending on Diet. Animals, 2022, 12, 941.	1.0	4
2	Composition of Fatty Acids in Bone Marrow of Red Deer from Various Ecosystems and Different Categories. Molecules, 2022, 27, 2511.	1.7	3
3	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 (Castor fiber). Foods, 2022, 11, 1288.	1.9	9
4	Enterococciâ€"Involvement in Pathogenesis and Therapeutic Potential in Cancer Treatment: A Mini-Review. Pathogens, 2022, 11, 687.	1.2	3
5	Effect of heat treatments on the physicochemical and sensory properties of the longissimus thoracis muscle in unweaned Limousin calves. Meat Science, 2022, 192, 108881.	2.7	10
6	Fatty Acid Composition of Muscle and Adipose Tissue in Pigs Fed with Addition of Natural Sorbents. Animals, 2022, 12, 1681.	1.0	3
7	Probiotic Potential of Clostridium spp.â€"Advantages and Doubts. Current Issues in Molecular Biology, 2022, 44, 3118-3130.	1.0	11
8	Clostridia in Insect Processed Animal Proteinsâ€"Is an Epidemiological Problem Possible?. Agriculture (Switzerland), 2021, 11, 270.	1.4	6
9	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. Foods, 2021, 10, 596.	1.9	10
10	Relationships between the Content of Phenolic Compounds and the Antioxidant Activity of Polish Honey Varieties as a Tool for Botanical Discrimination. Molecules, 2021, 26, 1810.	1.7	31
11	Bioactive Substances, Heavy Metals, and Antioxidant Activity in Whole Fruit, Peel, and Pulp of Citrus Fruits. International Journal of Food Science, 2021, 2021, 1-14.	0.9	47
12	Microbiological Changes in Meat and Minced Meat from Beavers (Castor fiber L.) during Refrigerated and Frozen Storage. Foods, 2021, 10, 1270.	1.9	7
13	Addendum: Grenda et al. Clostridia in Insect Processed Animal Proteinsâ€"Is an Epidemiological Problem Possible? Agriculture 2021, 11, 270. Agriculture (Switzerland), 2021, 11, 549.	1.4	1
14	Relationships Linking the Colour and Elemental Concentrations of Blossom Honeys with Their Antioxidant Activity: A Chemometric Approach. Agriculture (Switzerland), 2021, 11, 702.	1.4	11
15	Effect of Pork Meat Replacement by Fish Products on Fatty Acid Content, Physicochemical, and Sensory Properties of Pork PÃ¢tÃ©s. Applied Sciences (Switzerland), 2021, 11, 188.	1.3	6
16	Mineral and trace element composition of the roe and muscle tissue of farmed rainbow trout (Oncorhynchus mykiss) with respect to nutrient requirements. Journal of Trace Elements in Medicine and Biology, 2020, 62, 126619.	1.5	13
17	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. Animals, 2020, 10, 2103.	1.0	14
18	Alpha-Ketoglutarate: An Effective Feed Supplement in Improving Bone Metabolism and Muscle Quality of Laying Hens: A Preliminary Study. Animals, 2020, 10, 2420.	1.0	14

#	Article	IF	Citations
19	Fatty Acid Composition and Oxidative Stability of the Lipid Fraction of Skin-On and Skinless Fillets of Prussian Carp (Carassius gibelio). Animals, 2020, 10, 778.	1.0	1
20	Breeding and Performance Potential of PuÅ‚awska Pigs â€“ A Review. Annals of Animal Science, 2020, 20, 343-354.	0.6	7
21	Texture characteristics of raw rapeseed honey after storage at room temperature or freezing and heating up to 50Â°C. International Agrophysics, 2020, 1, 57-64.	0.7	2
22	Physicochemical properties and lipid oxidation parameters of selected muscles of PuÅ‚awska breed fatteners during 14-day ageing in vacuum packaging. Medycyna Weterynaryjna, 2020, 76, 6422-2020.	0.0	1
23	KsztaÅ‚towanie profilu smakowo-zapachowego miÄ™sa woÅ‚owego w procesie dojrzewania na sucho. Å»ywnoÅ›Ä‡, 2020, 122, 5-30.	0.2	0
24	Fatty acid composition, cholesterol content and lipid oxidation indices of intramuscular fat from skeletal muscles of beaver (Castor fiber L.). Meat Science, 2019, 150, 131-140.	2.7	24
25	Dojrzewanie miÄ™sa woÅ‚owego na sucho â€“ aspekty technologiczne. Å»ywnoÅ›Ä‡, 2019, 121, 17-37.	0.2	1
26	Basic chemical composition, colour and content of PAHs and nitrates in smoked pork products made from PuÅ‚awska breed. Medycyna Weterynaryjna, 2019, 75, 6204-2019.	0.0	1
27	Profile and nutritional value of fatty acids in selected skeletal muscles of Polish Holstein-Friesian bu. Medycyna Weterynaryjna, 2019, 75, 6208-2019.	0.0	2
28	Physicochemical properties and indices of shelf life stability of dry aged beef with acid whey. Medycyna Weterynaryjna, 2019, 75, 6214-2019.	0.0	2
29	Methods of beef ageing from the health safety standpoint. Medycyna Weterynaryjna, 2019, 75, 6257-2019.	0.0	0
30	Bioactive compounds in meat and their importance in human nutrition. Medycyna OgÃ³lna I Nauki O Zdrowiu, 2019, 25, 170-180.	0.1	2
31	Slaughter value and meat quality of suckler calves: A review. Meat Science, 2017, 134, 135-149.	2.7	19
32	Chemical composition, amino acid and fatty acid contents, and mineral concentrations of European beaver (Castor fiber L.) meat. Journal of Food Measurement and Characterization, 2017, 11, 1035-1044.	1.6	5
33	Proximate composition and physicochemical properties of European beaver (Castor fiber L.) meat. Meat Science, 2017, 123, 8-12.	2.7	11
34	Effect of ageing on the physicochemical properties of musculus longissimus lumborum of young bulls of five breeds. Medycyna Weterynaryjna, 2017, 73, 802-810.	0.0	3
35	Nutritional value and physicochemical properties of red deer and wild boar meat after frozen storage under vacuum. Journal of Central European Agriculture, 2017, 18, 278-290.	0.3	10
36	Evaluation of the Mineral Concentration in Beef from Polish Native Cattle. Biological Trace Element Research, 2016, 171, 328-332.	1.9	24

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37	Impact of season on chemical composition and fatty acid profile of cowï¿½s and goatï¿½s milk produced in organic farms. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2016, 104, 45-56.	0.1	1
38	Fulfilment of the requirements of adults and children for minerals by beef, taking into account the breed of cattle and muscle. Journal of Elementology, 2016, , .	0.0	1
39	Theories concerning natural tenderization processes in post mortem meat. Å»ywnoÅ›Ä‡, 2016, 105, 34-48.	0.2	0
40	Changes in physicochemical and sensory properties of beef meat depending on its ageing conditions. Å»ywnoÅ›Ä‡, 2016, 106, 35-53.	0.2	1
41	Longissimus lumborum quality of Limousin suckler beef in relation to age and postmortem vacuum ageing. Annals of Animal Science, 2015, 15, 785-798.	0.6	6
42	Content of Macro- and Microelements in the Meat of Young Bulls of Three Native Breeds (Polish Red,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Annals of Animal Science, 2015, 15, 977-985.	0.6	5
43	Semi-Intensive Fattening Suitability and Slaughter Value of Young Bulls of Three Polish Native Breeds in Comparison With Polish Holstein-Friesian and Simmental. Annals of Animal Science, 2014, 14, 453-460.	0.6	6
44	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. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, , .	0.1	2
45	Slaughter Value of Young Polish Black-and-White, White-Backed, Polish Holstein-Friesian and Limousin Bulls Under Semi-Intensive Fattening. Annals of Animal Science, 2012, 12, 159-168.	0.6	10
46	EFFECT OF FREEZING STORAGE ON PHYSICOCHEMICAL PROPERTIES OF VACUUM-PACKED BEEF. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	3
47	RELATIONSHIP BETWEEN COLLAGEN AND SELECTED TECHNOLOGICAL PARAMETERS OF CALF MEAT. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2010, 17, .	0.1	2