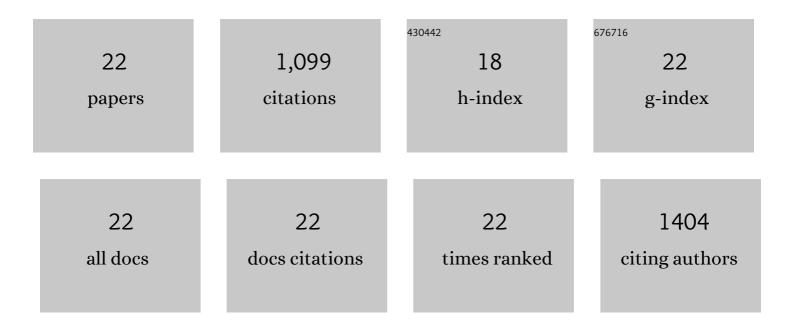
## Karolina KraÅ>niewska

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5757402/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Antioxidant and Antibacterial Activity of Helichrysum italicum (Roth) G. Don. from Central Europe. Pharmaceuticals, 2022, 15, 735.	1.7	15

- Antioxidant and Antibacterial Activity of Essential Oils and Hydroethanolic Extracts of Greek Oregano (O. vulgare L. subsp. hirtum (Link) letswaart) and Common Oregano (O. vulgare L. subsp.) Tj ETQq0 0 0 rgB7 /Overl@2k 10 Tf 5 2

3	Impact of Atmospheric Pressure Microwave Plasma Treatment on Quality of Selected Spices. Applied Sciences (Switzerland), 2020, 10, 6815.	1.3	16
4	Novel Materials in the Preparation of Edible Films and Coatings—A Review. Coatings, 2020, 10, 674.	1.2	169
5	The Influence of Two-Component Mixtures from Spanish Origanum Oil with Spanish Marjoram Oil or Coriander Oil on Antilisterial Activity and Sensory Quality of a Fresh Cut Vegetable Mixture. Foods, 2020, 9, 1740.	1.9	20
6	Antibacterial and Antioxidant Activity of Extracts from Rose Fruits (Rosa rugosa). Molecules, 2020, 25, 1365.	1.7	33
7	Biopolymers-Based Materials Containing Silver Nanoparticles as Active Packaging for Food Applications–A Review. International Journal of Molecular Sciences, 2020, 21, 698.	1.8	151
8	Comparison of the antimicrobial activity of propolis extracts obtained by means of various extraction methods. Journal of Food Science and Technology, 2019, 56, 5386-5395.	1.4	82
9	Pullulan – Biopolymer with Potential for Use as Food Packaging. International Journal of Food Engineering, 2019, 15, .	0.7	48
10	Growth Biocontrol of Foodborne Pathogens and Spoilage Microorganisms of Food by Polish Propolis Extracts. Molecules, 2019, 24, 2965.	1.7	32
11	Application of propolis in antimicrobial and antioxidative protection of food quality – A review. Trends in Food Science and Technology, 2019, 83, 53-62.	7.8	130

Effect of Pullulan Coating on Postharvest Quality and Shelf-Life of Highbush Blueberry (Vaccinium) Tj ETQq0 0 0 rgBT3/Overlogg 10 Tf 50 12

13	Effect of Magnesium Acetate on the Antimold Activity of Lactobacillus. Journal of Food Protection, 2017, 80, 96-103.	0.8	2
14	Antimicrobial and antiviral properties of different types of propolis. Zeszyty Problemowe Postępów Nauk Rolniczych, 2017, , 69-79.	0.1	10
15	Preservation of Brussels Sprouts by Pullulan Coating Containing Oregano Essential Oil. Journal of Food Protection, 2016, 79, 493-500.	0.8	19
16	The application of pullulan coating enriched with extracts from Bergenia crassifolia to control the growth of food microorganisms and improve the quality of peppers and apples. Food and Bioproducts Processing, 2015, 94, 422-433.	1.8	27
17	The antimicrobial activity of pullulan film incorporated with meadowsweet flower extracts (Filipendulae ulmariae flos) on postharvest quality of apples. Food Control, 2014, 37, 351-361.	2.8	53
18	Antimicrobial and antioxidant properties of pullulan film containing sweet basil extract and an evaluation of coating effectiveness in the prolongation of the shelf life of apples stored in refrigeration conditions. Innovative Food Science and Emerging Technologies, 2014, 23, 171-181.	2.7	70

#	Article	IF	CITATIONS
19	The use of pullulan coating enriched with plant extracts from Satureja hortensis L. to maintain pepper and apple quality and safety. Postharvest Biology and Technology, 2014, 90, 63-72.	2.9	51
20	Effect of Meadowsweet Flower Extract-Pullulan Coatings on Rhizopus Rot Development and Postharvest Quality of Cold-Stored Red Peppers. Molecules, 2014, 19, 12925-12939.	1.7	21
21	Antimicrobial Activity of a Pullulan–Caraway Essential Oil Coating on Reduction of Food Microorganisms and Quality in Fresh Baby Carrot. Journal of Food Science, 2013, 78, M1242-8.	1.5	43
22	Substances with Antibacterial Activity in Edible Films – A Review. Polish Journal of Food and Nutrition Sciences, 2012, 62, 199-206.	0.6	30