

Karolina KraÅniewska

List of Publications by Year in descending order

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papers

1,099
citations

430442

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docs citations

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times ranked

1404
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and Antibacterial Activity of <i>Helichrysum italicum</i> (Roth) G. Don. from Central Europe. <i>Pharmaceuticals</i> , 2022, 15, 735.	1.7	15
2	Antioxidant and Antibacterial Activity of Essential Oils and Hydroethanolic Extracts of Greek Oregano (<i>O. vulgare</i> L. subsp. <i>hirtum</i> (Link) Letswaart) and Common Oregano (<i>O. vulgare</i> L. subsp.) <i>Trends in Food Science and Technology</i> , 2021, 107, 1027-1035.	1.7	10
3	Impact of Atmospheric Pressure Microwave Plasma Treatment on Quality of Selected Spices. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6815.	1.3	16
4	Novel Materials in the Preparation of Edible Films and Coatings—A Review. <i>Coatings</i> , 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. <i>Foods</i> , 2020, 9, 1740.	1.9	20
6	Antibacterial and Antioxidant Activity of Extracts from Rose Fruits (<i>Rosa rugosa</i>). <i>Molecules</i> , 2020, 25, 1365.	1.7	33
7	Biopolymers-Based Materials Containing Silver Nanoparticles as Active Packaging for Food Applications—A Review. <i>International Journal of Molecular Sciences</i> , 2020, 21, 698.	1.8	151
8	Comparison of the antimicrobial activity of propolis extracts obtained by means of various extraction methods. <i>Journal of Food Science and Technology</i> , 2019, 56, 5386-5395.	1.4	82
9	Pullulan — Biopolymer with Potential for Use as Food Packaging. <i>International Journal of Food Engineering</i> , 2019, 15, .	0.7	48
10	Growth Biocontrol of Foodborne Pathogens and Spoilage Microorganisms of Food by Polish Propolis Extracts. <i>Molecules</i> , 2019, 24, 2965.	1.7	32
11	Application of propolis in antimicrobial and antioxidative protection of food quality — A review. <i>Trends in Food Science and Technology</i> , 2019, 83, 53-62.	7.8	130
12	Effect of Pullulan Coating on Postharvest Quality and Shelf-Life of Highbush Blueberry (<i>Vaccinium</i>) <i>Trends in Food Science and Technology</i> , 2021, 107, 1027-1035.	1.3	35
13	Effect of Magnesium Acetate on the Antimold Activity of <i>Lactobacillus</i> . <i>Journal of Food Protection</i> , 2017, 80, 96-103.	0.8	2
14	Antimicrobial and antiviral properties of different types of propolis. <i>Zeszyty Problemowe Postępowania Nauk Rolniczych</i> , 2017, , 69-79.	0.1	10
15	Preservation of Brussels Sprouts by Pullulan Coating Containing Oregano Essential Oil. <i>Journal of Food Protection</i> , 2016, 79, 493-500.	0.8	19
16	The application of pullulan coating enriched with extracts from <i>Bergenia crassifolia</i> to control the growth of food microorganisms and improve the quality of peppers and apples. <i>Food and Bioprocess Technology</i> , 2015, 94, 422-433.	1.8	27
17	The antimicrobial activity of pullulan film incorporated with meadowsweet flower extracts (<i>Filipendulae ulmariae flos</i>) on postharvest quality of apples. <i>Food Control</i> , 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. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 23, 171-181.	2.7	70

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19	The use of pullulan coating enriched with plant extracts from <i>Satureja hortensis</i> L. to maintain pepper and apple quality and safety. <i>Postharvest Biology and Technology</i> , 2014, 90, 63-72.	2.9	51
20	Effect of Meadowsweet Flower Extract-Pullulan Coatings on <i>Rhizopus</i> Rot Development and Postharvest Quality of Cold-Stored Red Peppers. <i>Molecules</i> , 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. <i>Journal of Food Science</i> , 2013, 78, M1242-8.	1.5	43
22	Substances with Antibacterial Activity in Edible Films – A Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2012, 62, 199-206.	0.6	30