

# Karolina Krasniewska

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

21  
papers

649  
citations

15  
h-index

22  
g-index

22  
ext. papers

848  
ext. citations

4.7  
avg, IF

4.83  
L-index

#	Paper	IF	Citations
21	Antioxidant and Antibacterial Activity of Essential Oils and Hydroethanolic Extracts of Greek Oregano (. L. subsp. (Link) letswart) and Common Oregano (. L. subsp. ). <i>Molecules</i> , <b>2021</b> , 26,	4.8	9
20	Antibacterial and Antioxidant Activity of Extracts from Rose Fruits (). <i>Molecules</i> , <b>2020</b> , 25,	4.8	15
19	Biopolymers-Based Materials Containing Silver Nanoparticles as Active Packaging for Food Applications-A Review. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	84
18	Impact of Atmospheric Pressure Microwave Plasma Treatment on Quality of Selected Spices. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 6815	2.6	8
17	Novel Materials in the Preparation of Edible Films and CoatingsA Review. <i>Coatings</i> , <b>2020</b> , 10, 674	2.9	76
16	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> , <b>2020</b> , 9,	4.9	9
15	Growth Biocontrol of Foodborne Pathogens and Spoilage Microorganisms of Food by Polish Propolis Extracts. <i>Molecules</i> , <b>2019</b> , 24,	4.8	17
14	Comparison of the antimicrobial activity of propolis extracts obtained by means of various extraction methods. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 5386-5395	3.3	34
13	Pullulan [Biopolymer with Potential for Use as Food Packaging. <i>International Journal of Food Engineering</i> , <b>2019</b> , 15,	1.9	30
12	Application of propolis in antimicrobial and antioxidative protection of food quality [A review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 83, 53-62	15.3	78
11	Effect of Magnesium Acetate on the Antimold Activity of Lactobacillus. <i>Journal of Food Protection</i> , <b>2017</b> , 80, 96-103	2.5	2
10	Effect of Pullulan Coating on Postharvest Quality and Shelf-Life of Highbush Blueberry ( <i>Vaccinium corymbosum</i> L.). <i>Materials</i> , <b>2017</b> , 10,	3.5	24
9	Antimicrobial and antiviral properties of different types of propolis. <i>Zeszyty Problemowe Postępyw Nauk Rolniczych</i> , <b>2017</b> , 69-79	0	7
8	Preservation of Brussels Sprouts by Pullulan Coating Containing Oregano Essential Oil. <i>Journal of Food Protection</i> , <b>2016</b> , 79, 493-500	2.5	13
7	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 Bioproducts Processing</i> , <b>2015</b> , 94, 422-433	4.9	24
6	The antimicrobial activity of pullulan film incorporated with meadowsweet flower extracts ( <i>Filipendulae ulmariae</i> flos) on postharvest quality of apples. <i>Food Control</i> , <b>2014</b> , 37, 351-361	6.2	45
5	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> , <b>2014</b> , 23, 171-181	6.8	57

4	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> , <b>2014</b> , 90, 63-72	6.2	39
3	Effect of meadowsweet flower extract-pullulan coatings on rhizopus rot development and postharvest quality of cold-stored red peppers. <i>Molecules</i> , <b>2014</b> , 19, 12925-39	4.8	16
2	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> , <b>2013</b> , 78, M1242-8	3.4	34
1	Substances with Antibacterial Activity in Edible Films – A Review. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2012</b> , 62, 199-206	3.1	25