

Agata G³rska

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5810032/publications.pdf>

Version: 2024-02-01

50
papers

540
citations

567281
15
h-index

713466
21
g-index

52
all docs

52
docs citations

52
times ranked

528
citing authors

#	ARTICLE	IF	CITATIONS
1	The Influence of a Chocolate Coating on the State Diagrams and Thermal Behaviour of Freeze-Dried Strawberries. <i>Applied Sciences</i> (Switzerland), 2022, 12, 1342.	2.5	2
2	Alternative Methods of Bioactive Compounds and Oils Extraction from Berry Fruit By-Products – A Review. <i>Applied Sciences</i> (Switzerland), 2022, 12, 1734.	2.5	21
3	Attempt to Develop an Effective Method for the Separation of Gamma-Decalactone from Biotransformation Medium. <i>Applied Sciences</i> (Switzerland), 2022, 12, 2084.	2.5	4
4	Application of Chromatographic and Thermal Methods to Study Fatty Acids Composition and Positional Distribution, Oxidation Kinetic Parameters and Melting Profile as Important Factors Characterizing Amaranth and Quinoa Oils. <i>Applied Sciences</i> (Switzerland), 2022, 12, 2166.	2.5	12
5	Special Issue on Application of Instrumental Methods for Food and Food By-Products Analysis. <i>Applied Sciences</i> (Switzerland), 2022, 12, 3888.	2.5	0
6	Genetic Determination of the Amount of White Spotting: A Case Study in Siberian Cats. <i>Genes</i> , 2022, 13, 1006.	2.4	0
7	Comparison of Thermal Characteristics and Fatty Acids Composition in Raw and Roasted Cocoa Beans from Peru (Criollo) and Ecuador (Forastero). <i>Applied Sciences</i> (Switzerland), 2021, 11, 2698.	2.5	13
8	Quality assessment of cold-pressed strawberry, raspberry and blackberry seed oils intended for cosmetic purposes. [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2021, 20, 127-133.	0.3	3
9	Human Milk Fat Substitutes from Lard and Hemp Seed Oil Mixtures. <i>Applied Sciences</i> (Switzerland), 2021, 11, 7014.	2.5	4
10	Thermal and Kinetic Properties of Brazilian Coffea Arabica Beans. <i>Applied Sciences</i> (Switzerland), 2021, 11, 6324.	2.5	2
11	The Study of Thermal Properties of Blackberry, Chokeberry and Raspberry Seeds and Oils. <i>Applied Sciences</i> (Switzerland), 2021, 11, 7704.	2.5	20
12	The Influence of Interesterification on the Thermal and Technological Properties of Milkfat-Rapeseed Oil Mixture and Its Potential Use in Incorporation of Model Meat Batters. <i>Applied Sciences</i> (Switzerland), 2021, 11, 350.	2.5	6
13	The Quality and Composition of Fatty Acids in Adipose Tissue-Derived from Wild Animals; A Pilot Study. <i>Applied Sciences</i> (Switzerland), 2021, 11, 10029.	2.5	3
14	Study of the Properties of Human Milk Fat Substitutes Using DSC and GC Methods. <i>Applied Sciences</i> (Switzerland), 2021, 11, 319.	2.5	2
15	Application of Different Compositions of Apple Puree Gels and Drying Methods to Fabricate Snacks of Modified Structure, Storage Stability and Hygroscopicity. <i>Applied Sciences</i> (Switzerland), 2021, 11, 10286.	2.5	8
16	Lipid Fraction Properties of Homemade Raw Cat Foods and Selected Commercial Cat Foods. <i>Applied Sciences</i> (Switzerland), 2021, 11, 10905.	2.5	2
17	Fat Fraction Qualitative Characteristics for Oat-Based Products. <i>Proceedings (mdpi)</i> , 2021, 70, 93.	0.2	0
18	Application of Thermal Methods to Analyze the Properties of Coffee Silverskin and Oil Extracted from the Studied Roasting By-Product. <i>Applied Sciences</i> (Switzerland), 2020, 10, 8790.	2.5	9

#	ARTICLE	IF	CITATIONS
19	Comparison of Different Methods of Extraction for Pomegranate Seeds. Proceedings (mdpi), 2020, 70, .	0.2	1
20	Quality Assessment of Avocado Pulp Oils during Storage. Proceedings (mdpi), 2020, 70, .	0.2	0
21	Application of the Calorimetric Methods to the Characteristics of Seeds from Olives. Proceedings (mdpi), 2020, 70, .	0.2	0
22	Quality and oxidative stability of model meat batters as affected by interesterified fat. International Journal of Food Properties, 2019, 22, 607-617.	3.0	9
23	The influence of brewing method on bioactive compounds residues in spent coffee grounds of different roasting degree and geographical origin. International Journal of Food Science and Technology, 2019, 54, 3008-3014.	2.7	14
24	The Synthesis Followed by Spectral and Calorimetric Evaluation of Stability of Human Milk Fat Substitutes Obtained from Thistle Milk and Lard. International Journal of Analytical Chemistry, 2019, 2019, 1-10.	1.0	9
25	Characterization of thermal properties of goat milk fat and goat milk chocolate by using DSC, PDSC and TGA methods. Journal of Thermal Analysis and Calorimetry, 2019, 138, 2769-2779.	3.6	17
26	A comparative study of thermal and textural properties of milk, white and dark chocolates. Thermochimica Acta, 2019, 671, 60-69.	2.7	28
27	Thermogravimetric characterization of dark and milk chocolates at different processing stages. Journal of Thermal Analysis and Calorimetry, 2018, 134, 623-631.	3.6	14
28	Effect of oil content and drying method on bulk properties and stability of powdered emulsions with OSA starch and linseed oil. LWT - Food Science and Technology, 2018, 88, 95-102.	5.2	21
29	Effect of carbohydrate type on the DVS isotherm-induced phase transitions in spray-dried fat-filled pea protein-based powders. Journal of Food Engineering, 2018, 222, 115-125.	5.2	8
30	Application of DSC and GC methods for characterization of newly designed spray-dried pea protein-fat preparations formulated with different types of a carbohydrate component. Journal of Thermal Analysis and Calorimetry, 2018, 134, 609-621.	3.6	3
31	Effect of composition and drying method on glass transition temperature, water sorption characteristics and surface morphology of newly designed β -lactoglobulin/retinyl palmitate/disaccharides systems. Journal of Thermal Analysis and Calorimetry, 2017, 130, 177-185.	3.6	13
32	Use of GC and PDSC methods to characterize human milk fat substitutes obtained from lard and milk thistle oil mixtures. Journal of Thermal Analysis and Calorimetry, 2017, 130, 319-327.	3.6	27
33	Effect of enzymatic interesterification on physiochemical and thermal properties of fat used in cookies. LWT - Food Science and Technology, 2016, 74, 99-105.	5.2	26
34	EFFECT OF ENZYMATIC INTERESTERIFICATION ON NUTRITIONAL VALUE OF FAT USED TO BAKE COOKIES FOR CHILDREN. Żywność Nauka Technologia Jakość/Food Science Technology Quality, 2015, 21, .	0.1	1
35	THE INFLUENCE OF LACTOSE/MALTODEXTRIN SYSTEM ADDITION ON THERMAL AND FUNCTIONAL PROPERTIES OF BETA-LACTOGLOBULIN AND RETINYL PALMITATE COMPLEXES. Żywność Nauka Technologia Jakość/Food Science Technology Quality, 2015, 21, .	0.1	0
36	Oxidation kinetics and melting profiles of the structured lipids used in infant cookies. European Journal of Lipid Science and Technology, 2014, 116, 1546-1552.	1.5	10

#	ARTICLE	IF	CITATIONS
37	Application of the calorimetric and spectroscopic methods in analytical evaluation of the human milk fat substitutes. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 118, 841-848.	3.6	25
38	The use of moisture sorption isotherms and glass transition temperature to assess the stability of powdered baby formulas. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 118, 911-918.	3.6	21
39	The influence of trehalose and maltodextrin and lactose and maltodextrin matrices on thermal and sorption properties of spray-dried β -lactoglobulin-vitamin D3 complexes. <i>Journal of Thermal Analysis and Calorimetry</i> , 2013, 112, 429-436.	3.6	19
40	The use of DSC and FT-IR spectroscopy for evaluation of oxidative stability of interesterified fats. <i>Journal of Thermal Analysis and Calorimetry</i> , 2013, 112, 481-487.	3.6	29
41	Thermal properties of fats extracted from powdered baby formulas. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 110, 137-143.	3.6	25
42	A differential scanning calorimetric study of β -lactoglobulin and vitamin D3 complexes. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 110, 473-477.	3.6	23
43	Oxidative stability and triacylglycerols structure of lipid fraction from cookies for infants. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 296-302.	2.8	8
44	An assessment of various powdered baby formulas by conventional methods (DSC) or FT-IR spectroscopy. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 110, 465-471.	3.6	29
45	Synthesis and Antimycobacterial and Antiprotozoal Activities of Some Novel Nitrobenzylated Heterocycles. <i>Zeitschrift Fur Naturforschung - Section B Journal of Chemical Sciences</i> , 2006, 61, 101-107.	0.7	2
46	Adamantylsulfanyl- and N-Adamantylcarboxamido-Derivatives of Heterocycles and Phenoles: Synthesis, Crystal Structure, Tumor Necrosis Factor- α Production-Enhancing Properties, and Theoretical Considerations. <i>Chemistry and Biodiversity</i> , 2004, 1, 1498-1512.	2.1	12
47	Microwave-Assisted Synthesis of O ⁶ -Adamantylated Uracil-Derived Nucleosides, Nucleotides and Nucleic Acids, 2003, 22, 13-19.	1.1	5
48	Stimulation of TNF- α production by 2-(1-adamantylamino)-6-methylpyridine (AdAMP) - a novel immunomodulator with potential application in tumour immunotherapy. <i>Cancer Chemotherapy and Pharmacology</i> , 2002, 50, 213-222.	2.3	4
49	Synthesis and biological properties of S-adamantylated heterocyclic compounds. <i>Acta Poloniae Pharmaceutica</i> , 2002, 59, 415-7.	0.1	0
50	Adamantylaminopyrimidines and -pyridines are potent inducers of tumor necrosis factor- α . <i>Bioorganic and Medicinal Chemistry Letters</i> , 2001, 11, 1197-1200.	2.2	26