

# Katarzyna Felisiak

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5923571/publications.pdf>

Version: 2024-02-01

12  
papers

131  
citations

1307594

7  
h-index

1372567

10  
g-index

12  
all docs

12  
docs citations

12  
times ranked

100  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of constant and fluctuating temperatures during frozen storage on quality of marinated fillets from Atlantic and Baltic herrings ( <i>Clupea harengus</i> ). LWT - Food Science and Technology, 2020, 133, 109961.	5.2	23
2	Effect of Cover Brine Type on the Quality of Meat from Herring Marinades. Journal of Food Science, 2013, 78, S619-25.	3.1	22
3	Influence of salt concentration on properties of marinated meat from fresh and frozen herring ( <i>Clupea harengus</i> L.). International Journal of Food Science and Technology, 2012, 47, 282-289.	2.7	19
4	Canned cod liver as a source of n-3 polyunsaturated fatty acids, with a reference to contamination. Molecular Nutrition and Food Research, 2002, 46, 40.	0.0	12
5	Effect of Addition of Different Acetic Acid Concentrations on the Quality of Marinated Herring. Journal of Aquatic Food Product Technology, 2015, 24, 566-581.	1.4	12
6	Identification of non-protein nitrogen compounds separated by CZE without derivatization from TCA extract from salted herring meat. Journal of Food Composition and Analysis, 2019, 77, 108-114.	3.9	10
7	Characteristics of herring marinated in reused brines after microfiltration. Journal of Food Science and Technology, 2018, 55, 4395-4405.	2.8	8
8	Use of Rapid Capillary Zone Electrophoresis to Determine Amino Acids Indicators of Herring Ripening during Salting. Foods, 2021, 10, 2518.	4.3	8
9	Marinating and Salting of Herring, Nitrogen Compounds™ Changes in Flesh and Brine. , 2015, , 439-445.		7
10	The reuse of brine to enhance the ripening of marine and freshwater fish resistant to marinating. International Journal of Food Science and Technology, 2019, 54, 1151-1159.	2.7	7
11	Autodigestion and Peptidase Activity in Low Quality Baltic Sprat ( <i>Sprattus sprattus balticus</i> ) Tj ETQq1 1 0.784314 rgBJ /Overlock 1.4		3
12	Effect of added roach flesh on quality and shelf live of flour-and-fish snacks. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2016, 104, 101-116.	0.1	0