

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