

# Urszula Tylewicz

## List of Publications by Year in descending order

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83  
papers

2,484  
citations

172207

29  
h-index

233125

45  
g-index

84  
all docs

84  
docs citations

84  
times ranked

2362  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ultrasound treatment on the water state in kiwifruit during osmotic dehydration. Food Chemistry, 2014, 144, 18-25.	4.2	151
2	Effects of chitosan based coatings enriched with procyanidin by-product on quality of fresh blueberries during storage. Food Chemistry, 2018, 251, 18-24.	4.2	124
3	Study on the efficacy of edible coatings on quality of blueberry fruits during shelf-life. LWT - Food Science and Technology, 2017, 85, 440-444.	2.5	102
4	Poly(lactic acid)-modified films for food packaging application: Physical, mechanical, and barrier behavior. Journal of Applied Polymer Science, 2012, 125, E390.	1.3	98
5	Characterization of Active Edible Films based on Citral Essential Oil, Alginate and Pectin. Materials, 2018, 11, 1980.	1.3	83
6	Effects of power ultrasound on immersion freezing parameters of potatoes. Innovative Food Science and Emerging Technologies, 2013, 18, 120-125.	2.7	76
7	The Impact of Pulsed Electric Field on the Extraction of Bioactive Compounds from Beetroot. Foods, 2019, 8, 244.	1.9	74
8	Effect of pulsed electric field (PEF) pre-treatment coupled with osmotic dehydration on physico-chemical characteristics of organic strawberries. Journal of Food Engineering, 2017, 213, 2-9.	2.7	67
9	Influence of ultrasound-assisted osmotic dehydration on the main quality parameters of kiwifruit. Innovative Food Science and Emerging Technologies, 2017, 41, 71-78.	2.7	62
10	Effect of osmotic dehydration on Actinidia deliciosa kiwifruit: A combined NMR and ultrastructural study. Food Chemistry, 2012, 132, 1706-1712.	4.2	59
11	Important factors to consider for acrylamide mitigation in potato crisps using pulsed electric fields. Innovative Food Science and Emerging Technologies, 2019, 55, 18-26.	2.7	56
12	Browning response of fresh-cut apples of different cultivars to cold gas plasma treatment. Innovative Food Science and Emerging Technologies, 2019, 53, 56-62.	2.7	56
13	Pulsed electric field (PEF) as pre-treatment to improve the phenolic compounds recovery from brewers' spent grains. Innovative Food Science and Emerging Technologies, 2020, 64, 102402.	2.7	56
14	NMR and DSC Water Study During Osmotic Dehydration of Actinidia deliciosa and Actinidia chinensis Kiwifruit. Food Biophysics, 2011, 6, 327-333.	1.4	53
15	Influence of Innovative Processing on $\gamma$ -Aminobutyric Acid (GABA) Contents in Plant Food Materials. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 895-905.	5.9	53
16	Calcium and ascorbic acid affect cellular structure and water mobility in apple tissue during osmotic dehydration in sucrose solutions. Food Chemistry, 2016, 195, 19-28.	4.2	51
17	Influence of Pulsed Electric Field and Ohmic Heating Pretreatments on Enzyme and Antioxidant Activity of Fruit and Vegetable Juices. Foods, 2019, 8, 247.	1.9	46
18	Time domain nuclear magnetic resonance to monitor mass transfer mechanisms in apple tissue promoted by osmotic dehydration combined with pulsed electric fields. Innovative Food Science and Emerging Technologies, 2016, 37, 345-351.	2.7	45

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19	Effect of pulsed electric field treatment on water distribution of freeze-dried apple tissue evaluated with DSC and TD-NMR techniques. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 352-358.	2.7	43
20	The influence of carrier material on some physical and structural properties of carrot juice microcapsules. <i>Food Chemistry</i> , 2017, 236, 134-141.	4.2	42
21	Modification of Transverse NMR Relaxation Times and Water Diffusion Coefficients of Kiwifruit Pericarp Tissue Subjected to Osmotic Dehydration. <i>Food and Bioprocess Technology</i> , 2013, 6, 1434-1443.	2.6	41
22	Role of thermal and electric field effects during the pre-treatment of fruit and vegetable mash by pulsed electric fields (PEF) and ohmic heating (OH). <i>Innovative Food Science and Emerging Technologies</i> , 2018, 48, 131-137.	2.7	41
23	Effect of vacuum infused cryoprotectants on the freezing tolerance of strawberry tissues. <i>LWT - Food Science and Technology</i> , 2013, 52, 146-150.	2.5	37
24	Gas Permeability and Thermal Behavior of Polypropylene Films Used for Packaging Minimally Processed Fresh Cut Potatoes: A Case Study. <i>Journal of Food Science</i> , 2012, 77, E264-72.	1.5	35
25	Gas in Scattering Media Absorption Spectroscopy (GASMAS) Detected Persistent Vacuum in Apple Tissue After Vacuum Impregnation. <i>Food Biophysics</i> , 2012, 7, 28-34.	1.4	35
26	Influence of power ultrasound on the main quality properties and cell viability of osmotic dehydrated cranberries. <i>Ultrasonics</i> , 2018, 83, 33-41.	2.1	35
27	Effect of pulsed electric fields pre-treatment on mass transport during the osmotic dehydration of organic kiwifruit. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 38, 243-251.	2.7	35
28	Effect of pulsed electric field coupled with vacuum infusion on quality parameters of frozen/thawed strawberries. <i>Journal of Food Engineering</i> , 2018, 233, 57-64.	2.7	32
29	Ultrasound assisted osmotic dehydration of organic cranberries ( <i>Vaccinium oxycoccus</i> ): Study on quality parameters evolution during storage. <i>Food Control</i> , 2018, 93, 40-47.	2.8	32
30	Current Applications of Ultrasound in Fruit and Vegetables Osmotic Dehydration Processes. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1269.	1.3	32
31	Design of Healthy Snack Based on Kiwifruit. <i>Molecules</i> , 2020, 25, 3309.	1.7	27
32	Non-destructive assessment of kiwifruit physico-chemical parameters to optimise the osmotic dehydration process: A study on FT-NIR spectroscopy. <i>Biosystems Engineering</i> , 2016, 142, 101-109.	1.9	26
33	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields and monitored by NMR. <i>Food Chemistry</i> , 2017, 236, 87-93.	4.2	26
34	Study on the quality and stability of minimally processed apples impregnated with green tea polyphenols during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 148-155.	2.7	26
35	Induction of Vesicle Formation by Exposing Apple Tissue to Vacuum Impregnation. <i>Food and Bioprocess Technology</i> , 2013, 6, 1099-1104.	2.6	24
36	Optimization of Sonotrode Ultrasonic-Assisted Extraction of Proanthocyanidins from Brewers' Spent Grains. <i>Antioxidants</i> , 2019, 8, 282.	2.2	24

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37	Antioxidant and antimicrobial properties of organic fruits subjected to PEF-assisted osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102341.	2.7	24
38	(Ultra) High Pressure Homogenization Potential on the Shelf-Life and Functionality of Kiwifruit Juice. <i>Frontiers in Microbiology</i> , 2019, 10, 246.	1.5	23
39	Pulsed electric fields (PEF) as hot air drying pre-treatment: Effect on quality and functional properties of saffron ( <i>Crocus sativus</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102592.	2.7	23
40	MAP storage of shell hen eggs, Part 1: Effect on physico-chemical characteristics of the fresh product. <i>LWT - Food Science and Technology</i> , 2009, 42, 758-762.	2.5	21
41	Design of Sonotrode Ultrasound-Assisted Extraction of Phenolic Compounds from <i>Psidium guajava</i> L. Leaves. <i>Food Analytical Methods</i> , 2017, 10, 2781-2791.	1.3	21
42	Decontamination of Food Packages from SARS-CoV-2 RNA with a Cold Plasma-Assisted System. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4177.	1.3	21
43	Analysis of chemical and structural changes in kiwifruit ( <i>Actinidia deliciosa</i> cv Hayward) through the osmotic dehydration. <i>Journal of Food Engineering</i> , 2011, 105, 599-608.	2.7	20
44	Optimization of Vacuum Impregnation with Calcium Lactate of Minimally Processed Melon and Shelf-Life Study in Real Storage Conditions. <i>Journal of Food Science</i> , 2016, 81, E2734-E2742.	1.5	20
45	Water state and sugars in cranberry fruits subjected to combined treatments: Cutting, blanching and sonication. <i>Food Chemistry</i> , 2019, 299, 125122.	4.2	20
46	Chemical and physicochemical properties of semi-dried organic strawberries enriched with bilberry juice-based solution. <i>LWT - Food Science and Technology</i> , 2019, 114, 108377.	2.5	20
47	Application of PEF- and OD-assisted drying for kiwifruit waste valorisation. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102952.	2.7	20
48	Isothermal and differential scanning calorimetries to evaluate structural and metabolic alterations of osmo-dehydrated kiwifruit as a function of ripening stage. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 15, 66-71.	2.7	19
49	Osmotic dehydration of organic kiwifruit pre-treated by pulsed electric fields: Internal transport and transformations analyzed by NMR. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 259-266.	2.7	18
50	Food Aroma Compounds. , 2017, , 297-334.		18
51	Effect of freezing on microstructure and degree of syneresis in differently formulated fruit fillings. <i>Food Chemistry</i> , 2016, 195, 71-78.	4.2	17
52	Heat-Assisted Pulsed Electric Field Treatment for the Inactivation of <i>Saccharomyces cerevisiae</i> : Effects of the Presence of Citral. <i>Frontiers in Microbiology</i> , 2019, 10, 1737.	1.5	17
53	Metabolic response of organic strawberries and kiwifruit subjected to PEF assisted-osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 56, 102190.	2.7	17
54	Life Cycle Assessment of multilayer polymer film used on food packaging field. <i>Procedia Food Science</i> , 2011, 1, 235-239.	0.6	16

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55	The potential role of isothermal calorimetry in studies of the stability of fresh-cut fruits. <i>LWT - Food Science and Technology</i> , 2012, 49, 320-323.	2.5	16
56	Effects of calcium lactate and ascorbic acid on osmotic dehydration kinetics and metabolic profile of apples. <i>Food and Bioproducts Processing</i> , 2017, 103, 1-9.	1.8	16
57	Metabolic and sensory evaluation of ultrasound-assisted osmo-dehydrated kiwifruit. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 50, 26-33.	2.7	15
58	A novel fluorescence microscopy approach to estimate quality loss of stored fruit fillings as a result of browning. <i>Food Chemistry</i> , 2016, 194, 175-183.	4.2	13
59	Safety, Quality, and Processing of Fruits and Vegetables. <i>Foods</i> , 2019, 8, 569.	1.9	13
60	How does pulsed electric field work?. , 2020, , 3-21.		13
61	Air-drying temperature changes the content of the phenolic acids and flavonols in white mulberry ( <i>Morus alba</i> L.) leaves. <i>Ciencia Rural</i> , 2019, 49, .	0.3	13
62	Effects of Osmotic Dehydration on the Hot Air Drying of Apricot Halves: Drying Kinetics, Mass Transfer, and Shrinkage. <i>Processes</i> , 2021, 9, 202.	1.3	12
63	Target sources of polyphenols in different food products and their processing by-products. , 2018, , 135-175.		11
64	Effects of Pulsed Electric Field-Assisted Osmotic Dehydration and Edible Coating on the Recovery of Anthocyanins from In Vitro Digested Berries. <i>Foods</i> , 2019, 8, 505.	1.9	11
65	Analysis of kiwifruit osmodehydration process by systematic approach systems. <i>Journal of Food Engineering</i> , 2011, 104, 438-444.	2.7	9
66	Influence of two different cocoa-based coatings on quality characteristics of fresh-cut fruits during storage. <i>LWT - Food Science and Technology</i> , 2019, 101, 152-160.	2.5	9
67	The Influence of Different Pre-Treatments on the Quality and Nutritional Characteristics in Dried Undersized Yellow Kiwifruit. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8432.	1.3	9
68	Recent advances in pulsed electric field and non-thermal plasma treatments for food and biorefinery applications. <i>Journal on Processing and Energy in Agriculture</i> , 2017, 21, 61-65.	0.3	9
69	Multi-Analytical Approach to Study Fresh-Cut Apples Vacuum Impregnated with Different Solutions. <i>Foods</i> , 2022, 11, 488.	1.9	7
70	Food Aroma Compounds. , 2022, , 363-409.		6
71	Finite element model to study the thawing of packed frozen vegetables as influenced by working environment temperature. <i>Biosystems Engineering</i> , 2018, 170, 1-11.	1.9	5
72	Influence of Two Different Coating Application Methods on the Maintenance of the Nutritional Quality of Fresh-Cut Melon during Storage. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8510.	1.3	5

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73	Effect of Ultrasound, Steaming, and Dipping on Bioactive Compound Contents and Antioxidant Capacity of Basil and Parsley. Polish Journal of Food and Nutrition Sciences, 2021, , 311-321.	0.6	5
74	Thermal properties of fruit fillings as a function of different formulations. Food Structure, 2017, 14, 85-94.	2.3	4
75	Pulsed electric fields effect on mechanical and sorption properties of dried apple tissue. Innovative Food Science and Emerging Technologies, 2020, 65, 102442.	2.7	4
76	Sustainable Development of Apple Snack Formulated with Blueberry Juice and Trehalose. Sustainability, 2021, 13, 9204.	1.6	4
77	Effect of nonthermal technologies on functional food compounds. , 2020, , 147-165.		3
78	Patulin analysis of some organic dried fruits samples by HPLC-DAD. Romanian Biotechnological Letters, 2019, 24, 491-498.	0.5	2
79	Modelling the mechanical properties and sorption behaviour of pulsed electric fields (PEF) treated carrots and potatoes after air drying for food chain management. Biosystems Engineering, 2022, 223, 53-60.	1.9	2
80	Dryâ€salted cod (<i>Gadus morhua</i>) rehydration assisted by pulsed electric fields: modelling of mass transfer kinetics. Journal of the Science of Food and Agriculture, 2022, 102, 4961-4965.	1.7	2
81	Study of Water Distribution, Textural and Colour Properties of Cold Formulated and Air-Dried Apple Snacks. Foods, 2022, 11, 731.	1.9	2
82	The Effect of Marinating on Fatty Acid Composition of Sous-Vide Semimembranosus Muscle from Holstein-Friesian Bulls. Foods, 2022, 11, 797.	1.9	2
83	Kiwifruit waste valorisation through innovative snack development. Acta Horticulturae, 2022, , 407-414.	0.1	1