

Ewa Ostrowska-LigÄza

List of Publications by Year in descending order

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62
papers

940
citations

361413
20
h-index

501196
28
g-index

62
all docs

62
docs citations

62
times ranked

1053
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 (Switzerland)</i> , 2022, 12, 1342.	2.5	2
2	Heat Capacity of Drained Peat Soils. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1579.	2.5	3
3	The Effect of Composition, Pre-Treatment on the Mechanical and Acoustic Properties of Apple Gels and Freeze-Dried Materials. <i>Gels</i> , 2022, 8, 110.	4.5	5
4	Attempt to Develop an Effective Method for the Separation of Gamma-Decalactone from Biotransformation Medium. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2084.	2.5	4
5	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 (Switzerland)</i> , 2022, 12, 2166.	2.5	12
6	Enhancing Red Yeast Biomass Yield and Lipid Biosynthesis by Using Waste Nitrogen Source by Glucose Fed-Batch at Low Temperature. <i>Microorganisms</i> , 2022, 10, 1253.	3.6	4
7	Physicochemical and Morphological Study of the <i>Saccharomyces cerevisiae</i> Cell-Based Microcapsules with Novel Cold-Pressed Oil Blends. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6577.	2.5	8
8	Comparison of Thermal Characteristics and Fatty Acids Composition in Raw and Roasted Cocoa Beans from Peru (Criollo) and Ecuador (Forastero). <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2698.	2.5	13
9	Dehumidified Air-Assisted Spray-Drying of Cloudy Beetroot Juice at Low Temperature. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6578.	2.5	12
10	Human Milk Fat Substitutes from Lard and Hemp Seed Oil Mixtures. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7014.	2.5	4
11	Thermal and Kinetic Properties of Brazilian Coffea Arabica Beans. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6324.	2.5	2
12	The Study of Thermal Properties of Blackberry, Chokeberry and Raspberry Seeds and Oils. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7704.	2.5	20
13	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 (Switzerland)</i> , 2021, 11, 350.	2.5	6
14	Study of the Properties of Human Milk Fat Substitutes Using DSC and GC Methods. <i>Applied Sciences (Switzerland)</i> , 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 (Switzerland)</i> , 2021, 11, 10286.	2.5	8
16	Fat Fraction Qualitative Characteristics for Oat-Based Products. <i>Proceedings (mdpi)</i> , 2021, 70, 93.	0.2	0
17	Assessment of the Starch-Amylolytic Complex of Rye Flours by Traditional Methods and Modern One. <i>Materials</i> , 2021, 14, 7603.	2.9	4
18	Influence of vegetable oils addition on the selected physical properties of apple–sodium alginate edible films. <i>Polymer Bulletin</i> , 2020, 77, 883-900.	3.3	27

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19	Reformulation of spray-dried apple concentrate and honey for the enhancement of drying process performance and the physicochemical properties of powders. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2224-2235.	3.5	25
20	Application of Thermal Methods to Analyze the Properties of Coffee Silverskin and Oil Extracted from the Studied Roasting By-Product. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8790.	2.5	9
21	Comparison of Different Methods of Extraction for Pomegranate Seeds. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	1
22	Application of the Calorimetric Methods to the Characteristics of Seeds from Olives. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
23	Quality and oxidative stability of model meat batters as affected by interesterified fat. <i>International Journal of Food Properties</i> , 2019, 22, 607-617.	3.0	9
24	Characterization of oil from roasted hemp seeds using the PDSC and FTIR techniques. <i>Journal of Thermal Analysis and Calorimetry</i> , 2019, 138, 2781-2786.	3.6	9
25	The Synthesis Followed by Spectral and Calorimetric Evaluation of Stability of Human Milk Fat Substitutes Obtained from Thistle Milk and Lard. <i>International Journal of Analytical Chemistry</i> , 2019, 2019, 1-10.	1.0	9
26	Spent coffee grounds compaction process: Its effects on the strength properties of biofuel pellets. <i>Renewable Energy</i> , 2019, 142, 173-183.	8.9	34
27	Characterization of thermal properties of goat milk fat and goat milk chocolate by using DSC, PDSC and TGA methods. <i>Journal of Thermal Analysis and Calorimetry</i> , 2019, 138, 2769-2779.	3.6	17
28	The influence of the structure on the sorption properties and phase transition temperatures of freeze-dried gels. <i>Journal of Food Engineering</i> , 2019, 252, 18-27.	5.2	10
29	A comparative study of thermal and textural properties of milk, white and dark chocolates. <i>Thermochimica Acta</i> , 2019, 671, 60-69.	2.7	28
30	The application of dehumidified air in rapeseed and honeydew honey spray drying - Process performance and powders properties considerations. <i>Journal of Food Engineering</i> , 2019, 245, 80-87.	5.2	42
31	Effect of different processes on composition, properties and in vitro starch digestibility of grass pea flour. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 848-856.	3.2	8
32	The assesment of oxidative stability and melting characteristic of palm oil and cocoa butter. <i>Zeszyty Problemowe Postępy Nauk Rolniczych</i> , 2019, , 45-54.	0.1	0
33	The role of biosurfactants in soil remediation. <i>Zeszyty Problemowe Postępy Nauk Rolniczych</i> , 2019, , 33-43.	0.1	1
34	Quality evaluation of lipid fraction of millet groats (<i>Panicum miliaceum</i> L.). <i>Zeszyty Problemowe Postępy Nauk Rolniczych</i> , 2019, , 3-12.	0.1	0
35	Thermogravimetric characterization of dark and milk chocolates at different processing stages. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018, 134, 623-631.	3.6	14
36	Sorption properties and phase transitions temperature of freeze-dried strawberry model based on hydrocolloids with a tailored structure. <i>Drying Technology</i> , 2018, 36, 1209-1223.	3.1	4

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37	Impact of Selected Chemical Characteristics of Cold-Pressed Oils on their Oxidative Stability Determined Using the Rancimat and Pressure Differential Scanning Calorimetry Method. Food Analytical Methods, 2018, 11, 1095-1104.	2.6	46
38	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
39	Effect of hydrothermal modifications on properties and digestibility of grass pea starch. International Journal of Biological Macromolecules, 2018, 118, 2113-2120.	7.5	38
40	Effect of the type of carbohydrate on the DVS critical relative humidity in spray-dried fat-filled pea protein-based powders: Comparison with monolayer coverage and Tg values. Food Hydrocolloids, 2017, 73, 335-343.	10.7	5
41	Effects of the biomass moisture content and pelleting temperature on the pressure-induced agglomeration process. Biomass and Bioenergy, 2017, 107, 376-383.	5.7	30
42	Effect of composition and drying method on glass transition temperature, water sorption characteristics and surface morphology of newly designed β^2 -lactoglobulin/retinyl palmitate/disaccharides systems. Journal of Thermal Analysis and Calorimetry, 2017, 130, 177-185.	3.6	13
43	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
44	OCENA WYBRANYCH WŁAŚCIWOŚCI SKROBI WYIZOLOWANEJ Z NASION KOMOSY RYŹOWEJ. Zeszyty Problemowe Postępów Nauk Rolniczych, 2017, , 91-102.	0.1	0
45	Właściwości i strawność in vitro skrobi gryczanej w porównaniu ze skrobią... pszenną.... Wyniki, 2017, 10, 89-100.		
46	Wood biomass characterization by DSC or FT-IR spectroscopy. Journal of Thermal Analysis and Calorimetry, 2016, 126, 27-35.	3.6	67
47	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
48	Influence of water activity on the compressibility and mechanical properties of cocoa products. LWT - Food Science and Technology, 2015, 60, 1054-1060.	5.2	14
49	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
50	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
51	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
52	Application of the calorimetric and spectroscopic methods in analytical evaluation of the human milk fat substitutes. Journal of Thermal Analysis and Calorimetry, 2014, 118, 841-848.	3.6	25
53	The use of moisture sorption isotherms and glass transition temperature to assess the stability of powdered baby formulas. Journal of Thermal Analysis and Calorimetry, 2014, 118, 911-918.	3.6	21
54	The influence of trehalose-maltodextrin and lactose-maltodextrin matrices on thermal and sorption properties of spray-dried β^2 -lactoglobulin-vitamin D3 complexes. Journal of Thermal Analysis and Calorimetry, 2013, 112, 429-436.	3.6	19

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55	The use of DSC and FT-IR spectroscopy for evaluation of oxidative stability of interesterified fats. Journal of Thermal Analysis and Calorimetry, 2013, 112, 481-487.	3.6	29
56	Effect of hydrothermal treatment of runner bean (<i>Phaseolus coccineus</i>) seeds and starch isolation on starch digestibility. Food Research International, 2013, 50, 428-437.	6.2	27
57	Thermal properties of fats extracted from powdered baby formulas. Journal of Thermal Analysis and Calorimetry, 2012, 110, 137-143.	3.6	25
58	A differential scanning calorimetric study of β^2 -lactoglobulin and vitamin D3 complexes. Journal of Thermal Analysis and Calorimetry, 2012, 110, 473-477.	3.6	23
59	Oxidative stability and triacylglycerols structure of lipid fraction from cookies for infants. International Journal of Food Sciences and Nutrition, 2012, 63, 296-302.	2.8	8
60	An assessment of various powdered baby formulas by conventional methods (DSC) or FT-IR spectroscopy. Journal of Thermal Analysis and Calorimetry, 2012, 110, 465-471.	3.6	29
61	Kinetics of commercial olive oil oxidation: Dynamic differential scanning calorimetry and Rancimat studies. European Journal of Lipid Science and Technology, 2010, 112, 268-274.	1.5	57
62	Moisture sorption characteristics and glass transition temperature of apple puree powder. International Journal of Food Science and Technology, 2010, 45, 2515-2523.	2.7	41