

Piotr Koczon

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

26

papers

348

citations

11

h-index

18

g-index

26

ext. papers

412

ext. citations

3.7

avg, IF

3.3

L-index

#	Paper	IF	Citations
26	Determination of lipid and phenolic fraction in two hazelnut (<i>Corylus avellana</i> L.) cultivars grown in Poland. <i>Food Chemistry</i> , 2015 , 168, 615-22	8.5	49
25	Wood biomass characterization by DSC or FT-IR spectroscopy. <i>Journal of Thermal Analysis and Calorimetry</i> , 2016 , 126, 27-35	4.1	49
24	Determination of the oxidative stability of hazelnut oils by PDSC and Rancimat methods. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 118, 875-881	4.1	36
23	The Application of FT-IR Spectroscopy for Quality Control of Flours Obtained from Polish Producers. <i>Journal of Analytical Methods in Chemistry</i> , 2017 , 2017, 4315678	2	33
22	Experimental and theoretical studies on vibrational structure of metal complexes with m-halogenobenzoic acids. <i>International Journal of Quantum Chemistry</i> , 1997 , 62, 385-392	2.1	29
21	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	4.1	23
20	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	4.1	21
19	Thermal properties of fats extracted from powdered baby formulas. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012 , 110, 137-143	4.1	19
18	Assessment of the Hazelnuts Roasting Process by Pressure Differential Scanning Calorimetry and MID-FT-IR Spectroscopy. <i>Food Analytical Methods</i> , 2015 , 8, 2465-2473	3.4	14
17	The change of fatty acids composition of Polish biscuits during storage. <i>Food Chemistry</i> , 2016 , 202, 341-350	8.5	12
16	Changes in the Acid Value of Butter During Storage at Different Temperatures as Assessed by Standard Methods or by FT-IR Spectroscopy. <i>American Journal of Food Technology</i> , 2008 , 3, 154-163	0.1	11
15	The application of FT-IR spectroscopy in discrimination of differently originated and aged whisky. <i>European Food Research and Technology</i> , 2018 , 244, 2019-2025	3.4	10
14	Changes of the lipid fraction during fruit development in hazelnuts (<i>Corylus avellana</i> L.) grown in Poland. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 710-717	3	10
13	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, 5417962	1.4	6
12	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	3.7	6
11	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	4.1	4
10	Effects of Graphene Oxide Nanofilm and Chicken Embryo Muscle Extract on Muscle Progenitor Cell Differentiation and Contraction. <i>Molecules</i> , 2020 , 25,	4.8	4

9	The Application of FT-MIR Spectroscopy for the Evaluation of Energy Value, Fat Content, and Fatty Acid Composition in Selected Organic Oat Products. <i>Food Analytical Methods</i> , 2014 , 7, 547-554	3.4	4
8	The Method of Coating Fe ₃ O ₄ with Carbon Nanoparticles to Modify Biological Properties of Oxide Measured in Vitro. <i>Journal of AOAC INTERNATIONAL</i> , 2017 , 100, 905-915	1.7	2
7	Effect of Graphene Family Materials on Multiple Myeloma and Non-Hodgkin's Lymphoma Cell Lines. <i>Materials</i> , 2020 , 13,	3.5	2
6	Characterisation of flavour compounds in Biska Ľ herbal spirit produced with mistletoe. <i>Journal of the Institute of Brewing</i> , 2019 , 125, 143-154	2	2
5	Chemical changes that occur in Jerusalem artichoke silage. <i>Food Chemistry</i> , 2019 , 295, 172-179	8.5	1
4	Effect of (Thunb.) fruit extract on HO ₂ -induced oxidative and inflammatory responses in normal fibroblast cells. <i>PeerJ</i> , 2021 , 9, e10760	3.1	1
3	Diamond Nanofilm Normalizes Proliferation and Metabolism in Liver Cancer Cells. <i>Nanotechnology, Science and Applications</i> , 2021 , 14, 115-137	3.9	0
2	Radiant catalytic ionization improves the microbiological status of rodent facilities without affecting the prooxidative status of mice. <i>Laboratory Animals</i> , 2021 , 236772211027740	2.6	0
1	The Influence of the Structure of Selected Polymers on Their Properties and Food-Related Applications. <i>Polymers</i> , 2022 , 14, 1962	4.5	