Piotr Koczon

List of Publications by Year in Descending Order

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	The Influence of the Structure of Selected Polymers on Their Properties and Food-Related Applications. *Polymers*, **2022**, 14, 1962	4.5	
25	Effect of (Thunb.) fruit extract on HO-induced oxidative and inflammatory responses in normal fibroblast cells. *PeerJ*, **2021**, 9, e10760	3.1	1
24	Diamond Nanofilm Normalizes Proliferation and Metabolism in Liver Cancer Cells. *Nanotechnology, Science and Applications*, **2021**, 14, 115-137	3.9	0
23	Radiant catalytic ionization improves the microbiological status of rodent facilities without affecting the prooxidative status of mice. *Laboratory Animals*, **2021**, 236772211027740	2.6	0
22	Effects of Graphene Oxide Nanofilm and Chicken Embryo Muscle Extract on Muscle Progenitor Cell Differentiation and Contraction. *Molecules*, **2020**, 25,	4.8	4
21	Effect of Graphene Family Materials on Multiple Myeloma and Non-Hodgkinâs Lymphoma Cell Lines. *Materials*, **2020**, 13,	3.5	2
20	Characterization of oil from roasted hemp seeds using the PDSC and FTIR techniques. *Journal of Thermal Analysis and Calorimetry*, **2019**, 138, 2781-2786	4.1	4
19	Chemical changes that occur in Jerusalem artichoke silage. *Food Chemistry*, **2019**, 295, 172-179	8.5	1
18	The Synthesis Followed by Spectral and Calorimetric Evaluation of Stability of Human Milk Fat Substitutes Obtained from Thistle Milk and Lard. *International Journal of Analytical Chemistry*, **2019**, 2019, 5417962	1.4	6
17	Characterisation of flavour compounds in Biska a herbal spirit produced with mistletoe. *Journal of the Institute of Brewing*, **2019**, 125, 143-154	2	2
16	The application of FT-IR spectroscopy in discrimination of differently originated and aged whisky. *European Food Research and Technology*, **2018**, 244, 2019-2025	3.4	10
15	The Method of Coating Fe with Carbon Nanoparticles to Modify Biological Properties of Oxide Measured in Vitro. *Journal of AOAC INTERNATIONAL*, **2017**, 100, 905-915	1.7	2
14	The Application of FT-IR Spectroscopy for Quality Control of Flours Obtained from Polish Producers. *Journal of Analytical Methods in Chemistry*, **2017**, 2017, 4315678	2	33
13	The change of fatty acids composition of Polish biscuits during storage. *Food Chemistry*, **2016**, 202, 341-8	8.5	12
12	Wood biomass characterization by DSC or FT-IR spectroscopy. *Journal of Thermal Analysis and Calorimetry*, **2016**, 126, 27-35	4.1	49
11	Assessment of the Hazelnuts Roasting Process by Pressure Differential Scanning Calorimetry and MID-FT-IR Spectroscopy. *Food Analytical Methods*, **2015**, 8, 2465-2473	3.4	14
10	Determination of lipid and phenolic fraction in two hazelnut (Corylus avellana L.) cultivars grown in Poland. *Food Chemistry*, **2015**, 168, 615-22	8.5	49

9	Changes of the lipid fraction during fruit development in hazelnuts (Corylus avellana L.) grown in Poland. *European Journal of Lipid Science and Technology*, **2015**, 117, 710-717	3	10
8	Determination of the oxidative stability of hazelnut oils by PDSC and Rancimat methods. *Journal of Thermal Analysis and Calorimetry*, **2014**, 118, 875-881	4.1	36
7	The Application of FT-MIR Spectroscopy for the Evaluation of Energy Value, Fat Content, and Fatty Acid Composition in Selected Organic Oat Products. *Food Analytical Methods*, **2014**, 7, 547-554	3.4	4
6	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	4.1	23
5	Thermal properties of fats extracted from powdered baby formulas. *Journal of Thermal Analysis and Calorimetry*, **2012**, 110, 137-143	4.1	19
4	Oxidative stability and triacylglycerols structure of lipid fraction from cookies for infants. *International Journal of Food Sciences and Nutrition*, **2012**, 63, 296-302	3.7	6
3	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	4.1	21
2	Changes in the Acid Value of Butter During Storage at Different Temperatures as Assessed by Standard Methods or by FT-IR Spectroscopy. *American Journal of Food Technology*, **2008**, 3, 154-163	0.1	11
1	Experimental and theoretical studies on vibrational structure of metal complexes with m-halogenobenzoic acids. *International Journal of Quantum Chemistry*, **1997**, 62, 385-392	2.1	29