

MaÅ,gorzata Wroniak

List of Publications by Year in descending order

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29
docs citations

29
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734
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#	ARTICLE	IF	CITATIONS
1	Oxidative Stability of Selected Edible Oils. <i>Molecules</i> , 2018, 23, 1746.	3.8	103
2	Microwave pretreatment effects on the changes in seeds microstructure, chemical composition and oxidative stability of rapeseed oil. <i>LWT - Food Science and Technology</i> , 2016, 68, 634-641.	5.2	102
3	The effect of microwave pretreatment of seeds on the stability and degradation kinetics of phenolic compounds in rapeseed oil during long-term storage. <i>Food Chemistry</i> , 2017, 222, 43-52.	8.2	60
4	Bioactive Compounds, Nutritional Quality and Oxidative Stability of Cold-Pressed Camelina (Camelina) Tj ETQq0 0 0 rgt /Overlock 10 T	2.9	60
5	Kinetics of commercial olive oil oxidation: Dynamic differential scanning calorimetry and Rancimat studies. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 268-274.	1.5	57
6	Microwave radiation and conventional roasting in conjunction with hulling on the oxidative state and physicochemical properties of rapeseed oil. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600501.	1.5	35
7	Oxidative stability of camelina (<i>Camelina sativa</i> L.) oil using pressure differential scanning calorimetry and Rancimat method. <i>Journal of Thermal Analysis and Calorimetry</i> , 2016, 126, 343-351.	3.6	33
8	Influence of roasting pretreatment on high-oleic rapeseed oil quality evaluated by analytical and sensory approaches. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2208-2214.	2.7	26
9	Nutritional value of cold-pressed rapeseed oil during long term storage as influenced by the type of packaging material, exposure to light & oxygen and storage temperature. <i>Journal of Food Science and Technology</i> , 2016, 53, 1338-1347.	2.8	22
10	Effects of different roasting conditions on the nutritional value and oxidative stability of high-oleic and yellow-seeded Brassica napus oils. <i>Grasas Y Aceites</i> , 2015, 66, e092.	0.9	16
11	Effect of Deep Frying of Potatoes and Tofu on Thermo-Oxidative Changes of Cold Pressed Rapeseed Oil, Cold Pressed High Oleic Rapeseed Oil and Palm Olein. <i>Antioxidants</i> , 2021, 10, 1637.	5.1	14
12	Addition of Selected Plant-Derived Proteins as Modifiers of Inulin Hydrogels Properties. <i>Foods</i> , 2020, 9, 845.	4.3	13
13	Oxidative Stability and Antioxidant Activity of Selected Cold-Pressed Oils and Oils Mixtures. <i>Foods</i> , 2022, 11, 1597.	4.3	13
14	Dehulling and microwave pretreatment effects on the physicochemical composition and antioxidant capacity of virgin rapeseed oil. <i>Journal of Food Science and Technology</i> , 2017, 54, 627-638.	2.8	12
15	Eff ect of oil fl ushing with nitrogen on the quality and oxidative stability of coldpressed rapeseed and sunfl ower oils. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 79-87.	0.3	11
16	Chemical composition and resistance to oxidation of high-oleic rapeseed oil pressed from microwave pre-treated intact and de-hulled seeds. <i>Grasas Y Aceites</i> , 2017, 68, 225.	0.9	10
17	Influence of impurities in raw material on sensory and physicochemical properties of cold-pressed rapeseedoil produced from conventionally and ecologically grown seeds. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 289-297.	0.3	8
18	Sodium Alginate and Chitosan as Components Modifying the Properties of Inulin Hydrogels. <i>Gels</i> , 2022, 8, 63.	4.5	8

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19	A preliminary study of PCBs, PAHs, pesticides and trace metals contamination in cold-pressed rapeseed oils from conventional and ecological cultivations. <i>Journal of Food Science and Technology</i> , 2017, 54, 1350-1356.	2.8	7
20	Mechanical hulling and thermal pre-treatment effects on rapeseed oil antioxidant capacity and related lipophilic and hydrophilic bioactive compounds. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 788-799.	2.8	5
21	The effect of microwave pre-treatment of rapeseed on the degradation kinetics of lipophilic bioactive compounds of the oil during storage. <i>Grasas Y Aceites</i> , 2018, 69, 233.	0.9	4
22	Phytochemicals and Antioxidant Activity Degradation Kinetics During Long-Term Storage of Rapeseed Oil Pressed From Microwave-Treated Seeds. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700283.	1.5	3
23	Influence of de-hulled rapeseed roasting on the physicochemical composition and oxidative state of oil. <i>Grasas Y Aceites</i> , 2017, 68, 176.	0.9	3
24	OLIVE OIL IN MEDITERRANEAN DIET. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2011, , .	0.1	2
25	Oxidation kinetics of rapeseed oil pressed from microwave pre-treated seeds during long-term storage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13630.	2.0	1
26	EFFECT OF MICROWAVE HEAT TREATMENT OF RAPESEEDS ON OIL YIELD AND QUALITY OF PRESSED OIL. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	1
27	EFFECT OF PACKAGING TYPE AND STORAGE CONDITIONS ON SELECTED QUALITY PROPERTIES OF COLD-PRESSED RAPESEED OIL. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	1
28	OCENA WPŁYWU WSTĄPNEJ OBRÓBKI HYDROTERMICZNEJ NASION RZEPAKU NA JAKOŚĆ FIZYKOCHEMICZNĄ, I STABILNOŚĆ OKSYDATYWNĄ, WYTŁOCZONEGO OLEJU. <i>Zeszyty Problemowe Postępów w Nauk Rolniczych</i> , 2017, , 139-147.		0
29	Rynkowe oleje tłoczone na zimno - jakoś i stabilność oksydacyjna. <i>Przemysł Spożywczy</i> , 2020, 1, 32-38, 40.1		0