MaÅ‚gorzata Wroniak

List of Publications by Year
in descending order

29 papers	630 citations	759233 12 h-index	580821 25 g-index
29 all docs	29 docs citations	29 times ranked	734 citing authors

#	ARTICLE	IF	CITATIONS
1	Sodium Alginate and Chitosan as Components Modifying the Properties of Inulin Hydrogels. Gels, 2022, 8, 63.	4.5	8
2	Oxidative Stability and Antioxidant Activity of Selected Cold-Pressed Oils and Oils Mixtures. Foods, 2022, 11, 1597.	4.3	13
3	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. Antioxidants, 2021, 10, 1637.	5.1	14
4	Addition of Selected Plant-Derived Proteins as Modifiers of Inulin Hydrogels Properties. Foods, 2020, 9, 845.	4.3	13
5	Rynkowe oleje tÅ‚oczone na zimno - jakoÅ›Ä‡ i stabilnoÅ›Ä‡ oksydacyjna. PrzemysÅ‹SpoÅ»ywczy, 2020, 1, 32-38, 40.	0.1	0
6	Oxidation kinetics of rapeseed oil pressed from microwave pre-treated seeds during long-term storage. Journal of Food Processing and Preservation, 2018, 42, e13630.	2.0	1
7	Phytochemicals and Antioxidant Activity Degradation Kinetics During Longâ€Term Storage of Rapeseed Oil Pressed From Microwaveâ€Treated Seeds. European Journal of Lipid Science and Technology, 2018, 120, 1700283.	1.5	3
8	Bioactive Compounds, Nutritional Quality and Oxidative Stability of Cold-Pressed Camelina (Camelina) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.5	60
9	Oxidative Stability of Selected Edible Oils. Molecules, 2018, 23, 1746.	3.8	103
10	The effect of microwave pre-treatment of rapeseed on the degradation kinetics of lipophilic bioactive compounds of the oil during storage. Grasas Y Aceites, 2018, 69, 233.	0.9	4
11	Microwave radiation and conventional roasting in conjunction with hulling on the oxidative state and physicochemical properties of rapeseed oil. European Journal of Lipid Science and Technology, 2017, 119, 1600501.	1.5	35
12	Dehulling and microwave pretreatment effects on the physicochemical composition and antioxidant capacity of virgin rapeseed oil. Journal of Food Science and Technology, 2017, 54, 627-638.	2.8	12
13	Mechanical hulling and thermal pre-treatment effects on rapeseed oil antioxidant capacity and related lipophilic and hydrophilic bioactive compounds. International Journal of Food Sciences and Nutrition, 2017, 68, 788-799.	2.8	5
14	A preliminary study of PCBs, PAHs, pesticides and trace metals contamination in cold-pressed rapeseed oils from conventional and ecological cultivations. Journal of Food Science and Technology, 2017, 54, 1350-1356.	2.8	7
15	The effect of microwave pretreatment of seeds on the stability and degradation kinetics of phenolic compounds in rapeseed oil during long-term storage. Food Chemistry, 2017, 222, 43-52.	8.2	60
16	Chemical composition and resistance to oxidation of high-oleic rapeseed oil pressed from microwave pre-treated intact and de-hulled seeds. Grasas Y Aceites, 2017, 68, 225.	0.9	10
17	Influence of de-hulled rapeseed roasting on the physicochemical composition and oxidative state of oil. Grasas Y Aceites, 2017, 68, 176.	0.9	3
18	OCENA WPÅ‹YWU WSTÄ˜PNEJ OBRÃ“BKI HYDROTERMICZNEJ NASION RZEPAKU NA JAKOÅšÄ† FIZYKOCHEMICZNÄ„ I STABILNOÅšÄ† OKSYDATYWNÄ„ WYTÅOCZONEGO OLEJU. Zeszyty Problemowe PostÄ™pÃ³w Nauk Rolniczych, 2017, , 139-147.	0.1	0

#	Article	IF	Citations
19	Oxidative stability of camelina (Camelina sativa L.) oil using pressure differential scanning calorimetry and Rancimat method. Journal of Thermal Analysis and Calorimetry, 2016, 126, 343-351.	3.6	33
20	Microwave pretreatment effects on the changes in seeds microstructure, chemical composition and oxidative stability of rapeseed oil. LWT - Food Science and Technology, 2016, 68, 634-641.	5.2	102
21	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. Journal of Food Science and Technology, 2016, 53, 1338-1347.	2.8	22
22	Eff ect of oil fl ushing with nitrogen on the quality and oxidative stability of coldpressed rapeseed and sunfl ower oils. Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 79-87.	0.3	11
23	Influence of impurities in raw material on sensory and physicochemical properties of cold-pressed rapeseedoil produced from conventionally and ecologically grown seeds. Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 289-297.	0.3	8
24	Influence of roasting pretreatment on highâ€oleic rapeseed oil quality evaluated by analytical and sensory approaches. International Journal of Food Science and Technology, 2015, 50, 2208-2214.	2.7	26
25	Effects of different roasting conditions on the nutritional value and oxidative stability of high-oleic and yellow-seeded Brassica napus oils. Grasas Y Aceites, 2015, 66, e092.	0.9	16
26	EFFECT OF MICROWAVE HEAT TREATMENT OF RAPESEEDS ON OIL YIELD AND QUALITY OF PRESSED OIL. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, 21, .	0.1	1
27	EFFECT OF PACKAGING TYPE AND STORAGE CONDITIONS ON SELECTED QUALITY PROPERTIES OF COLD -PRESSED RAPESEED OIL. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, 21, .	0.1	1
28	OLIVE OIL IN MEDITERRANEAN DIET. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	2
29	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