

Katarzyna KrÅ³

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6700528/publications.pdf>

Version: 2024-02-01

10
papers

211
citations

1478505

6
h-index

1474206

9
g-index

10
all docs

10
docs citations

10
times ranked

263
citing authors

#	ARTICLE	IF	CITATIONS
1	The content of polyphenols in coffee beans as roasting, origin and storage effect. <i>European Food Research and Technology</i> , 2020, 246, 33-39.	3.3	129
2	Morphological Traits and Chemical Composition of Hazelnut from Different Geographical Origins: A Review. <i>Agriculture (Switzerland)</i> , 2020, 10, 375.	3.1	24
3	Effect of Climate and Roasting on Polyphenols and Tocopherols in the Kernels and Skin of Six Hazelnut Cultivars (<i>Corylus avellana</i> L.). <i>Agriculture (Switzerland)</i> , 2020, 10, 36.	3.1	16
4	Morphological Traits, Kernel Composition and Sensory Evaluation of Hazelnut (<i>Corylus avellana</i> L.) Cultivars Grown in Poland. <i>Agronomy</i> , 2019, 9, 703.	3.0	12
5	The Quality Characteristic and Fatty Acid Profile of Cold-Pressed Hazelnut Oils during Nine Months of Storage. <i>Agronomy</i> , 2021, 11, 2045.	3.0	7
6	The Physicochemical Properties, Volatile Compounds and Taste Profile of Black Garlic (<i>Allium sativum</i>) Tj ETQqO 0 0,rgBT /Overlock 10 T	2.5	7
7	Characteristics of Volatile Compounds and Sensory Properties of Mixed Organic Juices Based on Kiwiberry Fruits. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 529.	2.5	6
8	Bioactive and Physicochemical Properties of Exotic Fruit Seed Powders: Mango (<i>Mangifera indica</i> L.) and Rambutan (<i>Nephelium lappaceum</i> L.) Obtained by Various Drying Methods. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4995.	2.5	6
9	Application of MAP and ethylene vinyl alcohol copolymer (EVOH) to extend the shelf-life of green and white asparagus (<i>Asparagus officinalis</i> L.) spears. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2030-2039.	3.2	4
10	The effect of sugar substitutes on selected characteristics of shortcrust pastry. <i>Acta Innovations</i> , 2019, , 57-63.	1.0	0