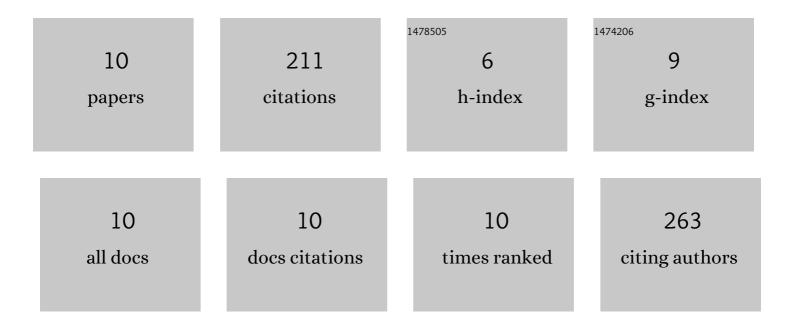
Katarzyna KrÃ³l

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6700528/publications.pdf Version: 2024-02-01



| # | Article | IF | CITATIONS |
|---|--|-----|-----------|
| 1 | The content of polyphenols in coffee beans as roasting, origin and storage effect. European Food Research and Technology, 2020, 246, 33-39. | 3.3 | 129 |
| 2 | Morphological Traits and Chemical Composition of Hazelnut from Different Geographical Origins: A Review. Agriculture (Switzerland), 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 (Corylus avellana L.). Agriculture (Switzerland), 2020, 10, 36. | 3.1 | 16 |
| 4 | Morphological Traits, Kernel Composition and Sensory Evaluation of Hazelnut (Corylus avellana L.) Cultivars Grown in Poland. Agronomy, 2019, 9, 703. | 3.0 | 12 |
| 5 | The Quality Characteristic and Fatty Acid Profile of Cold-Pressed Hazelnut Oils during Nine Months of Storage. Agronomy, 2021, 11, 2045. | 3.0 | 7 |
| | | | |

6 The Physicochemical Properties, Volatile Compounds and Taste Profile of Black Garlic (Allium sativum) Tj ETQq0 0 0.rgBT /Overlock 10 Ti

| 7 | Characteristics of Volatile Compounds and Sensory Properties of Mixed Organic Juices Based on Kiwiberry Fruits. Applied Sciences (Switzerland), 2021, 11, 529. | 2.5 | 6 |
|----|--|-----|---|
| 8 | Bioactive and Physicochemical Properties of Exotic Fruit Seed Powders: Mango (Mangefiera indica L.) and Rambutan (Nephelium lappaceum L.) Obtained by Various Drying Methods. Applied Sciences (Switzerland), 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 (Asparagus officinalis L.) spears. Journal of Food Measurement and Characterization, 2020, 14, 2030-2039. | 3.2 | 4 |
| 10 | The effect of sugar substitutes on selected characteristics of shortcrust pastry. Acta Innovations, 2019, , 57-63. | 1.0 | 0 |