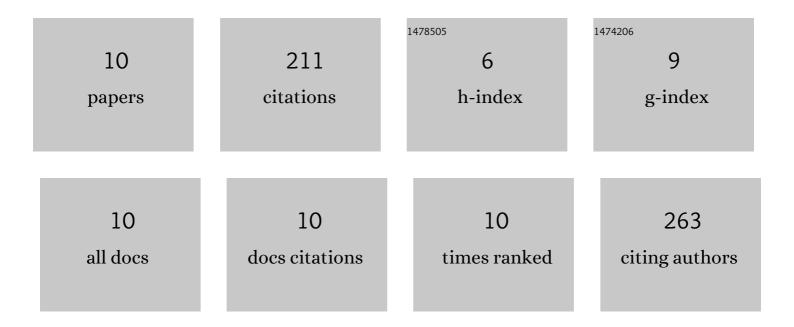
Katarzyna KrÃ³l

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