

Leszek Rydzak

List of Publications by Year in descending order

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19
papers

92
citations

1478505

6
h-index

1474206

9
g-index

19
all docs

19
docs citations

19
times ranked

96
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional Analysis of the Differences in the Dimensions of Two Types of Boiled and Steamed Rice Grains. <i>International Journal of Food Science</i> , 2021, 2021, 1-12.	2.0	0
2	Impact of Various Vacuum Impregnation Methods on Viability of Cereal Grains. <i>Processes</i> , 2021, 9, 1368.	2.8	3
3	Durability Assessment of Wooden Pellets in Relation with Vibrations Occurring in a Logistic Process of the Final Product. <i>Energies</i> , 2020, 13, 5890.	3.1	5
4	Analysis of Selected Physicochemical Properties of Commercial Apple Juices. <i>Processes</i> , 2020, 8, 1457.	2.8	16
5	Modelling Water Absorption in Micronized Lentil Seeds with the Use of Peleg's Equation. <i>Sustainability</i> , 2020, 12, 261.	3.2	4
6	Influence of Selected Parameters and Different Methods of Implementing Vacuum Impregnation of Apple Tissue on Its Effectiveness. <i>Processes</i> , 2020, 8, 428.	2.8	9
7	Simulation decision games and effectiveness of their use for higher education – theoretical view. <i>Scientific Papers of Silesian University of Technology Organization and Management Series</i> , 2020, 2020, 657-666.	0.1	1
8	Sensory identification of cola-type soft drinks among students. <i>Scientific Papers of Silesian University of Technology Organization and Management Series</i> , 2020, 2020, 549-560.	0.1	0
9	Effect of the black chokeberry (<i>Aronia melanocarpa</i> (Michx.) Elliott) juice acquisition method on the content of polyphenols and antioxidant activity. <i>PLoS ONE</i> , 2019, 14, e0219585.	2.5	16
10	Assessment of the Potential Use of Young Barley Shoots and Leaves for the Production of Green Juices. <i>Sustainability</i> , 2019, 11, 3960.	3.2	9
11	Modeling of rheological properties of cloudy apple juice using master curve. <i>CYTA - Journal of Food</i> , 2019, 17, 648-655.	1.9	7
12	The Effect of the Malt Grinding Degree on the pH Value and Extract Content in Beer Mash. <i>Agricultural Engineering</i> , 2018, 22, 43-49.	0.8	2
13	Changes in Particle Size Distribution of Bran and Flour Obtained from Vacuum Impregnated and Infra-red Heated Wheat Grain. <i>Food and Bioprocess Technology</i> , 2017, 10, 1997-2004.	4.7	4
14	Effect of Vacuum Impregnation on Drying Kinetics and Selected Quality Factors of Apple Cubes. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	9
15	EFFECT OF SOLVENT POLARITY ON THE EFFICIENCY OF ULTRASOUND-ASSISTED EXTRACTION OF POLYPHENOLS FROM APPLE POMACE. , 2017, , .		6
16	Applying of CAAT's techniques for making decisions in the certification process of QMS according to ISO9001: 2015. <i>Scientific Papers of Silesian University of Technology Organization and Management Series</i> , 2017, 2017, 447-456.	0.1	0
17	Strategic importance of capital theory in the control of the production system. <i>Scientific Papers of Silesian University of Technology Organization and Management Series</i> , 2017, 2017, 385-396.	0.1	0
18	ERP class tools in the strategy of production system management. <i>Scientific Papers of Silesian University of Technology Organization and Management Series</i> , 2017, 2017, 54-65.	0.1	0

#	ARTICLE	IF	CITATIONS
19	Evaluation of Streifâ€™s Index Values During Maturation of Two Apple Cultivars. , 2017, , .		1