

Monika TrzÄaskowska

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

208
citations

1163117

8
h-index

1058476

14
g-index

20
all docs

20
docs citations

20
times ranked

210
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbiological quality of raw-fermented sausages with <i>Lactobacillus casei</i> LOCK 0900 probiotic strain. <i>Food Control</i> , 2014, 35, 184-191.	5.5	36
2	The Effect of the <i>Lactobacillus Casei</i> Lock 0900 Probiotic Strain on the Quality of Dry-Fermented Sausage During Chilling Storage. <i>Journal of Food Quality</i> , 2012, 35, 353-365.	2.6	33
3	Consumer Understanding of the Date of Minimum Durability of Food in Association with Quality Evaluation of Food Products After Expiration. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 1632.	2.6	24
4	Nondairy Probiotic Products: Functional Foods That Require More Attention. <i>Nutrients</i> , 2022, 14, 753.	4.1	23
5	Pathogen reduction on mung bean reduction of <i>Escherichia coli</i> O157:H7, <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> on mung bean using combined thermal and chemical treatments with acetic acid and hydrogen peroxide. <i>Food Microbiology</i> , 2018, 76, 62-68.	4.2	21
6	Application of the "SCOBY" and Kombucha Tea for the Production of Fermented Milk Drinks. <i>Microorganisms</i> , 2021, 9, 123.	3.6	17
7	Biofilm-Forming Capacity of Five <i>Salmonella</i> Strains and Their Fate on Postharvest Mini Cucumbers. <i>Journal of Food Protection</i> , 2018, 81, 1871-1879.	1.7	12
8	Development of Functional High-Protein Organic Bars with the Addition of Whey Protein Concentrate and Bioactive Ingredients. <i>Agriculture (Switzerland)</i> , 2020, 10, 390.	3.1	9
9	The Use of Unique, Environmental Lactic Acid Bacteria Strains in the Traditional Production of Organic Cheeses from Unpasteurized Cow's Milk. <i>Molecules</i> , 2022, 27, 1097.	3.8	6
10	Effects of Probiotic <i>Lactobacillus Rhamnosus</i> LOCK900 on the <i>Staphylococcus Aureus</i> Survival in Carrot Juice. <i>Journal of Food Safety</i> , 2016, 36, 571-576.	2.3	5
11	Changes in Selected Food Quality Components after Exceeding the Date of Minimum Durability Contribution to Food Waste Reduction. <i>Sustainability</i> , 2020, 12, 3187.	3.2	5
12	Analysis of Biofilm Formation on the Surface of Organic Mung Bean Seeds, Sprouts and in the Germination Environment. <i>Foods</i> , 2021, 10, 542.	4.3	5
13	PROBIOTICS IN PRODUCTS OF PLANT ORIGIN. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2013, , .	0.1	4
14	Self-reported food safety knowledge and practices of early-school-aged children – a result of analysis in towns near the Warsaw city. <i>British Food Journal</i> , 2021, 123, 2461-2477.	2.9	3
15	Evaluation of Technological Properties and Oxidative Stability of Organic Dry Fermented Probiotic Sausages During Long-Term Storage. <i>Bulletin of the Veterinary Institute in Pulawy = Biuletyn Instytutu Weterynarii W Pulawach</i> , 2012, 56, 305-314.	0.4	2
16	Fortification of low-nitrite canned pork with willow herb (<i>Epilobium angustifolium</i> L.). <i>International Journal of Food Science and Technology</i> , 2022, 57, 4194-4210.	2.7	2
17	Zastosowanie naparu herbacianego kombuchą i kultury symbiotycznej SCOBY do produkcji fermentowanego napoju mlecznego. <i>Żywność</i> , 2019, 120, 97-108.	0.1	1
18	Szacowanie wzrostu i przeżywalności bakterii probiotycznych, psujących i patogennych w żywności z wykorzystaniem prognostycznej bazy danych (ProgBaz SGGW). <i>Żywność</i> , 2019, 120, 49-59.	0.1	0

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19	Jakość mikrobiologiczna mieszanek sałat w czasie przechowywania chłodniczego. Przemysł Fermentacyjny I Owocowo-warzywny, 2019, 1, 19-20.	0.1	0
20	Jakość sensoryczna i przeżywalność potencjalnie probiotycznych szczepów Lactobacillus w fermentowanym napoju miodowym. Żywność, 2018, 114, 87-96.	0.1	0