Monika TrzÄskowska

List of Publications by Year
in descending order

20	208	1163117 8	1058476 14
papers	citations	h-index	g-index

20	20	20	210
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The Use of Unique, Environmental Lactic Acid Bacteria Strains in the Traditional Production of Organic Cheeses from Unpasteurized Cowâ€™s Milk. Molecules, 2022, 27, 1097.	3.8	6
2	Nondairy Probiotic Products: Functional Foods That Require More Attention. Nutrients, 2022, 14, 753.	4.1	23
3	Fortification of lowâ€nitrite canned pork with willow herb (Epilobium angustifolium L.). International Journal of Food Science and Technology, 2022, 57, 4194-4210.	2.7	2
4	Application of the â€œSCOBYâ€•and Kombucha Tea for the Production of Fermented Milk Drinks. Microorganisms, 2021, 9, 123.	3.6	17
5	Analysis of Biofilm Formation on the Surface of Organic Mung Bean Seeds, Sprouts and in the Germination Environment. Foods, 2021, 10, 542.	4.3	5
6	Self-reported food safety knowledge and practices of early-school-aged children â€“ a result of analysis in towns near the Warsaw city. British Food Journal, 2021, 123, 2461-2477.	2.9	3
7	Development of Functional High-Protein Organic Bars with the Addition of Whey Protein Concentrate and Bioactive Ingredients. Agriculture (Switzerland), 2020, 10, 390.	3.1	9
8	Consumer Understanding of the Date of Minimum Durability of Food in Association with Quality Evaluation of Food Products After Expiration. International Journal of Environmental Research and Public Health, 2020, 17, 1632.	2.6	24
9	Changes in Selected Food Quality Components after Exceeding the Date of Minimum Durabilityâ€”Contribution to Food Waste Reduction. Sustainability, 2020, 12, 3187.	3.2	5
10	Zastosowanie naparu herbacianego kombucha i kultury symbiotycznej SCOBY do produkcji fermentowanego napoju mlecznego. Å»ywnoÅ›Ä‡, 2019, 120, 97-108.	0.1	1
11	Szacowanie wzrostu i przeÅ¼ywalnoÅ›ci bakterii probiotycznych, psujÄ…cych i patogennych w Å¼ywnoÅ›ci z wykorzystaniem prognostycznej bazy danych (ProgBaz SGGW). Å»ywnoÅ›Ä‡, 2019, 120, 49-59.	0.1	0
12	JakoÅ›Ä‡ mikrobiologiczna mieszanek saÅ‚at w czasie przechowywania chÅ‚odniczego. PrzemysÅ‚ Fermentacyjny I Owocowo-warzywny, 2019, 1, 19-20.	0.1	0
13	Pathogen reduction on mung bean reduction of Escherichia coli O157:H7, Salmonella enterica and Listeria monocytogenes on mung bean using combined thermal and chemical treatments with acetic acid and hydrogen peroxide. Food Microbiology, 2018, 76, 62-68.	4.2	21
14	Biofilm-Forming Capacity of Five Salmonella Strains and Their Fate on Postharvest Mini Cucumbers. Journal of Food Protection, 2018, 81, 1871-1879.	1.7	12
15	JakoÅ›Ä‡ sensoryczna i przeÅ¼ywalnoÅ›Ä‡ potencjalnie probiotycznych szczepÃ³w Lactobacillus w fermentowanym napoju miodowym. Å»ywnoÅ›Ä‡, 2018, 114, 87-96.	0.1	0
16	Effects of Probiotic Lactobacillus Rhamnosus LOCK900 on the Staphylococcus Aureus Survival in Carrot Juice. Journal of Food Safety, 2016, 36, 571-576.	2.3	5
17	Microbiological quality of raw-fermented sausages with Lactobacillus casei LOCK 0900 probiotic strain. Food Control, 2014, 35, 184-191.	5.5	36
18	PROBIOTICS IN PRODUCTS OF PLANT ORIGIN. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, , .	0.1	4

#	Article	IF	Citations
19	The Effect of the <scp>L</scp>actobacillus Casei<scp>Lock</scp> 0900 Probiotic Strain on the Quality of Dryâ€Fermented Sausage During Chilling Storage. Journal of Food Quality, 2012, 35, 353-365.	2.6	33
20	Evaluation of Technological Properties and Oxidative Stability of Organic Dry Fermented Probiotic Sausages During Long-Term Storage. Bulletin of the Veterinary Institute in Pulawy = Biuletyn Instytutu Weterynarii W Pulawach, 2012, 56, 305-314.	0.4	2