

Stanisław Rudy

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

322
citations

1040056

9
h-index

888059

17
g-index

21
all docs

21
docs citations

21
times ranked

412
citing authors

#	ARTICLE	IF	CITATIONS
1	Ground green coffee beans as a functional food supplement – Preliminary study. <i>LWT - Food Science and Technology</i> , 2015, 63, 691-699.	5.2	52
2	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries (<i>Vaccinium macrocarpon</i> Ait.). <i>LWT - Food Science and Technology</i> , 2015, 63, 497-503.	5.2	40
3	Effect of adding fresh and freeze-dried buckwheat sourdough on gluten-free bread quality. <i>International Journal of Food Science and Technology</i> , 2015, 50, 313-322.	2.7	37
4	Physical properties of gluten-free bread caused by water addition. <i>International Agrophysics</i> , 2015, 29, 353-364.	1.7	34
5	Novel Application of Freeze-dried Amaranth Sourdough in Gluten-free Bread Production. <i>Journal of Food Process Engineering</i> , 2015, 38, 135-143.	2.9	33
6	Effect of pre-treatment conditions and freeze-drying temperature on the process kinetics and physicochemical properties of pepper. <i>LWT - Food Science and Technology</i> , 2018, 98, 25-30.	5.2	28
7	Gluten-free Bread Prepared with Fresh and Freeze-dried Rice Sourdough – Texture and Sensory Evaluation. <i>Journal of Texture Studies</i> , 2016, 47, 443-453.	2.5	24
8	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. <i>International Agrophysics</i> , 2018, 32, 49-56.	1.7	20
9	Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. <i>Processes</i> , 2020, 8, 1265.	2.8	15
10	Drying Characteristics of <i>Dracocephalum moldavica</i> Leaves: Drying Kinetics and Physicochemical Properties. <i>Processes</i> , 2020, 8, 509.	2.8	8
11	Studies of Benzene Adsorption Layers on Silica Gels by Thermal Analysis and McBain Balance Methods. <i>Magyar Árvad Kémlemlenyek</i> , 2000, 62, 461-468.	1.4	7
12	The Quality of Horsemeat and Selected Methods of Improving the Properties of This Raw Material. <i>Processes</i> , 2021, 9, 1672.	2.8	6
13	Changes in pasta properties during cooking and short-time storage. <i>International Agrophysics</i> , 2019, 33, 323-330.	1.7	6
14	Conventional versus Ritual Slaughter – Ethical Aspects and Meat Quality. <i>Processes</i> , 2021, 9, 1381.	2.8	5
15	The Effect of Citric Acid, NaCl, and CaCl ₂ on Qualitative Changes of Horse Meat in Cold Storage. <i>Processes</i> , 2020, 8, 1099.	2.8	4
16	Analysis of the impact of determinants of kosherness on the content of macro- and microelements in beef. <i>Food Science and Nutrition</i> , 2019, 7, 3463-3470.	3.4	2
17	Impact of Inorganic Metal (Ag, Cu) Nanoparticles on the Quality of Seeds and Dried Rapeseed Sprouts. <i>Agriculture (Switzerland)</i> , 2022, 12, 106.	3.1	1
18	Analiza kinetyki sublimacyjnego suszenia liści lubczyku ogrodowego (<i>Levisticum Officinale</i> Koch.). <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , 2017, , 107-117.	0.1	0

#	ARTICLE	IF	CITATIONS
19	Zmiennej masy i wytrzymałości na ściskanie granul nawozów wapniowych. Przemysł Chemiczny, 2017, 1, 114-118.	0.0	0
20	Analiza sposobu i parametrów suszenia owoców rokitnika (<i>Hippophae rhamnoides</i> L.) w aspekcie kinetyki procesu i wybranych cech jakościowych suszu. Zeszyty Problemowe Postępów Nauk Rolniczych, 2018, , 49-62.	0.1	0
21	Wpływ rodzaju ekstrahenta na aktywność antyoksydacyjną... suchych ekstraktów z owoców rokitnika zwyczajnego. Przemysł Chemiczny, 2019, 1, 95-99.	0.0	0