

Grzegorz LeÅnierowski

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7025097/publications.pdf>

Version: 2024-02-01

16
papers

334
citations

1040056

9
h-index

940533

16
g-index

16
all docs

16
docs citations

16
times ranked

387
citing authors

#	ARTICLE	IF	CITATIONS
1	Lysozyme and its modified forms: A critical appraisal of selected properties and potential. Trends in Food Science and Technology, 2021, 107, 333-342.	15.1	60
2	The Effect of Modified Lysozyme Treatment on the Microflora, Physicochemical and Sensory Characteristics of Pork Packaged in Preservative Gas Atmospheres. Coatings, 2021, 11, 488.	2.6	5
3	Unconventional effects of long-term storage of microwave-modified chicken egg white lysozyme preparations. Scientific Reports, 2021, 11, 10707.	3.3	2
4	Microwave Modification as an Excellent Way to Produce Unique Lysozyme with Potential for Food and Human Health. Foods, 2021, 10, 1319.	4.3	1
5	Thermal modification of hen egg white lysozyme using microwave treatment. Acta Scientiarum Polonorum, Technologia Alimentaria, 2020, 19, 149-157.	0.3	3
6	Thermal modification of hen egg white lysozyme using microwave treatment [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2020, 19, 149-157.	0.3	1
7	Changes in selected physicochemical properties of lysozyme modified with a new method using microwave field and oxidation. PLoS ONE, 2019, 14, e0213021.	2.5	9
8	What's new in chicken egg research and technology for human health promotion? - A review. Trends in Food Science and Technology, 2018, 71, 46-51.	15.1	87
9	Nutritional and health-promoting aspects of poultry meat and its processed products. World's Poultry Science Journal, 2015, 71, 71-82.	3.0	14
10	Analysis of the effect of heating on rheological attributes of washed mechanically recovered chicken meat modified with transglutaminase. Journal of Food Engineering, 2014, 141, 13-19.	5.2	16
11	ATTEMPT TO INCREASE FUNCTIONALITY OF PREPARATIONS PRODUCED BY HIGH-TEMPERATURE MODIFICATION OF LYSOZYME. Żywność Nauka Technologia Jakość/Food Science Technology Quality, 2012, , .	0.1	1
12	Potential possibilities of production, modification and practical application of lysozyme. Acta Scientiarum Polonorum, Technologia Alimentaria, 2012, 11, 223-30.	0.3	14
13	Physico-chemical properties and antibacterial activity of modified egg white lysozyme. European Food Research and Technology, 2010, 231, 959-964.	3.3	23
14	Antibacterial activity of hen egg white lysozyme modified by thermochemical technique. European Food Research and Technology, 2009, 228, 841-845.	3.3	54
15	Ultrafiltration modified chicken egg white lysozyme and its antibacterial action. International Journal of Food Science and Technology, 2009, 44, 305-311.	2.7	22
16	Thermally and chemical-thermally modified lysozyme and its bacteriostatic activity. World's Poultry Science Journal, 2004, 60, 303-310.	3.0	22