

# Agnieszka Kita

## List of Publications by Year in descending order

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Version: 2024-02-01

47  
papers

1,392  
citations

411340

20  
h-index

371746

37  
g-index

48  
all docs

48  
docs citations

48  
times ranked

1742  
citing authors

#	ARTICLE	IF	CITATIONS
1	The Effect of Thermal Treatment on Selected Properties and Content of Biologically Active Compounds in Potato Crisps. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 555.	1.3	5
2	Quality and nutritional value of cookies enriched with plantâ€based protein preparations. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	2
3	Characteristics of French Fries and Potato Chips in Aspect of Acrylamide Contentâ€Methods of Reducing the Toxic Compound Content in Ready Potato Snacks. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3943.	1.3	10
4	Comparative evaluation of the antioxidant, antimicrobial and nutritive properties of gluten-free flours. <i>Scientific Reports</i> , 2021, 11, 10385.	1.6	6
5	Modeling of Antioxidant Activity, Polyphenols and Macronutrients Content of Bee Pollen Applying Solid-State <sup>13</sup> C NMR Spectra. <i>Antioxidants</i> , 2021, 10, 1123.	2.2	4
6	Effect of Different Forms of Sulfur Fertilization on Bioactive Components and Antioxidant Activity of White Cabbage ( <i>Brassica Oleracea L.</i> ). <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8784.	1.3	2
7	The Influence of the Production Process on the Anthocyanin Content and Composition in Dried Potato Cubes, Chips, and French Fries Made from Red-Fleshed Potatoes. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1104.	1.3	7
8	Tree-to-tree variability in fruits and kernels of a <i>Balanites aegyptiaca (L.) Del.</i> population grown in Sudan. <i>Trees - Structure and Function</i> , 2020, 34, 111-119.	0.9	11
9	Effect of temperature and PH value on the stability of bioactive compounds and antioxidative activity of juice from colourâ€fleshed potatoes. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2335-2343.	1.3	3
10	Colour and flavour of potato protein preparations, depending on the antioxidants and coagulants used. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2323-2334.	1.3	3
11	Improved Production of Kynurenic Acid by <i>Yarrowia lipolytica</i> in Media Containing Different Honeys. <i>Sustainability</i> , 2020, 12, 9424.	1.6	9
12	The Effect of the Addition of Fruit Powders on the Quality of Snacks with Jerusalem Artichoke during Storage. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5603.	1.3	6
13	Influence of blanching medium on the quality of crisps from redâ€and purpleâ€fleshed potatoes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14937.	0.9	3
14	Characterization of Bioactive Compounds of <i>Opuntia ficus-indica (L.) Mill.</i> Seeds from Spanish Cultivars. <i>Molecules</i> , 2020, 25, 5734.	1.7	15
15	Study of Antioxidant Activity of Some Medicinal Plants Having High Content of Caffeic Acid Derivatives. <i>Antioxidants</i> , 2020, 9, 412.	2.2	61
16	Effects of package type on the quality of fruits and nuts panned in chocolate during long-time storage. <i>LWT - Food Science and Technology</i> , 2020, 125, 109212.	2.5	9
17	Determination of nutritional parameters of bee pollen by Raman and infrared spectroscopy. <i>Talanta</i> , 2020, 212, 120790.	2.9	22
18	Discolouration of raw and cooked coloured fleshed potatoes differing in anthocyanins and polyphenols content. <i>International Journal of Food Science and Technology</i> , 2019, 54, 92-101.	1.3	12

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19	Biomass production by <i>Yarrowia lipolytica</i> yeast using waste derived from the production of ethyl esters of polyunsaturated fatty acids of flaxseed oil. <i>Industrial Crops and Products</i> , 2019, 138, 111590.	2.5	28
20	Content of anthocyanins and glycoalkaloids in blue-fleshed potatoes and changes in the content of ß-solanine and ß-chaconine during manufacture of fried and dried products. <i>International Journal of Food Science and Technology</i> , 2018, 53, 719-727.	1.3	11
21	Jakość suszy i chrupek z ziemniaków odmian o fioletowej i czerwonej barwie miąższu. <i>Żywność</i> , 2018, 17, 56-71.		
22	Analysis of the content of bioactive compounds in selected flours and enriched extruded corn products. <i>Journal of Food Composition and Analysis</i> , 2017, 64, 147-155.	1.9	12
23	Determination of Antioxidant Activity and Polyphenols Content in Chips by Raman and IR Spectroscopy. <i>Food Analytical Methods</i> , 2017, 10, 3964-3971.	1.3	8
24	Monitoring of glycidyl fatty acid esters in refined vegetable oils from retail outlets by LC-MS. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4056-4061.	1.7	13
25	Amino Acid Improving and Physical Qualities of Extruded Corn Snacks Using Flours Made from Jerusalem Artichoke ( <i>Helianthus tuberosus</i> L.) and Pumpkin ( <i>Cucurbita maxima</i> L.). <i>Journal of Food Quality</i> , 2016, 39, 580-589.	1.4	12
26	Sensory attributes and physicochemical features of corn snacks as affected by different flour types and extrusion conditions. <i>LWT - Food Science and Technology</i> , 2016, 72, 26-36.	2.5	39
27	The effect of frying on glycidyl esters content in palm oil. <i>Food Chemistry</i> , 2016, 203, 95-103.	4.2	56
28	Application of infrared reflection and Raman spectroscopy for quantitative determination of fat in potato chips. <i>Journal of Molecular Structure</i> , 2016, 1126, 213-218.	1.8	22
29	The effect of pan frying on thermooxidative stability of refined rapeseed oil and professional blend. <i>Journal of Food Science and Technology</i> , 2016, 53, 712-720.	1.4	19
30	Chemical composition and properties of spray-dried sugar beet concentrate obtained after ultrafiltration of diffusion juice. <i>Polish Journal of Chemical Technology</i> , 2015, 17, 134-137.	0.3	0
31	The influence of washing and selection processes on the contents of glycoalkaloid and other toxic compounds during industrial chip production. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1737-1742.	1.3	9
32	The Effect of Type of Oil and Degree of Degradation on Glycidyl Esters Content During the Frying of French Fries. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1621-1631.	0.8	52
33	Antioxidant activity and quality of red and purple flesh potato chips. <i>LWT - Food Science and Technology</i> , 2015, 62, 525-531.	2.5	49
34	Anthocyanin and antioxidant activity of snacks with coloured potato. <i>Food Chemistry</i> , 2015, 172, 175-182.	4.2	86
35	EFFECT OF RAW MATERIAL AND PROCESSING PARAMETERS ON SENSORY AND PHYSICAL FEATURES OF EXTRUDED SNACKS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	0
36	The effect of frying on fat uptake and texture of fried potato products*. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 735-740.	1.0	28

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37	Content of polyphenols in coloured and yellow fleshed potatoes during dices processing. <i>Food Chemistry</i> , 2014, 161, 224-229.	4.2	54
38	The effect of frying on anthocyanin stability and antioxidant activity of crisps from red- and purple-fleshed potatoes ( <i>Solanum tuberosum</i> L.). <i>Journal of Food Composition and Analysis</i> , 2013, 32, 169-175.	1.9	91
39	Biomass production by novel strains of <i>Yarrowia lipolytica</i> using raw glycerol, derived from biodiesel production. <i>Bioresource Technology</i> , 2013, 137, 124-131.	4.8	78
40	Characteristics of antioxidant activity and composition of pumpkin seed oils in 12 cultivars. <i>Food Chemistry</i> , 2013, 139, 155-161.	4.2	122
41	The quality of fried snacks fortified with fiber and protein supplements. <i>Potravinarstvo</i> , 2010, 4, 59-64.	0.5	13
42	Acrylamide in potato crispâ€™the effect of raw material and processing. <i>LWT - Food Science and Technology</i> , 2006, 39, 571-575.	2.5	47
43	Screening of acrylamide contents in potato crisps using process variable settings and near-infrared spectroscopy. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 811-817.	1.5	26
44	The influence of frying medium degradation on fat uptake and texture of French fries. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1113-1118.	1.7	33
45	The influence of oil type and frying temperatures on the texture and oil content of French fries. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2600-2604.	1.7	45
46	Addition of Glycine Reduces the Content of Acrylamide in Cereal and Potato Products. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3259-3264.	2.4	125
47	Effective Ways of Decreasing Acrylamide Content in Potato Crisps during Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7011-7016.	2.4	123