Agnieszka Kita

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	The Effect of Thermal Treatment on Selected Properties and Content of Biologically Active Compounds in Potato Crisps. Applied Sciences (Switzerland), 2022, 12, 555.	2.5	5
2	Quality and nutritional value of cookies enriched with plantâ€based protein preparations. Journal of the Science of Food and Agriculture, 2022, , .	3.5	2
3	Characteristics of French Fries and Potato Chips in Aspect of Acrylamide Content—Methods of Reducing the Toxic Compound Content in Ready Potato Snacks. Applied Sciences (Switzerland), 2021, 11, 3943.	2.5	10
4	Comparative evaluation of the antioxidant, antimicrobial and nutritive properties of gluten-free flours. Scientific Reports, 2021, 11, 10385.	3.3	6
5	Modeling of Antioxidant Activity, Polyphenols and Macronutrients Content of Bee Pollen Applying Solid-State 13C NMR Spectra. Antioxidants, 2021, 10, 1123.	5.1	4
6	Effect of Different Forms of Sulfur Fertilization on Bioactive Components and Antioxidant Activity of White Cabbage (Brassica Oleracea L.). Applied Sciences (Switzerland), 2021, 11, 8784.	2.5	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. Applied Sciences (Switzerland), 2021, 11, 1104.	2.5	7
8	Tree-to-tree variability in fruits and kernels of a Balanites aegyptiaca (L.) Del. population grown in Sudan. Trees - Structure and Function, 2020, 34, 111-119.	1.9	11
9	Effect of temperature and PH value on the stability of bioactive compounds and antioxidative activity of juice from colourâ€fleshed potatoes. International Journal of Food Science and Technology, 2020, 55, 2335-2343.	2.7	3
10	Colour and flavour of potato protein preparations, depending on the antioxidants and coagulants used. International Journal of Food Science and Technology, 2020, 55, 2323-2334.	2.7	3
11	Improved Production of Kynurenic Acid by Yarrowia lipolytica in Media Containing Different Honeys. Sustainability, 2020, 12, 9424.	3.2	9
12	The Effect of the Addition of Fruit Powders on the Quality of Snacks with Jerusalem Artichoke during Storage. Applied Sciences (Switzerland), 2020, 10, 5603.	2.5	6
13	Influence of blanching medium on the quality of crisps from red―and purpleâ€fleshed potatoes. Journal of Food Processing and Preservation, 2020, 44, e14937.	2.0	3
14	Characterization of Bioactive Compounds of Opuntia ficus-indica (L.) Mill. Seeds from Spanish Cultivars. Molecules, 2020, 25, 5734.	3.8	15
15	Study of Antioxidant Activity of Some Medicinal Plants Having High Content of Caffeic Acid Derivatives. Antioxidants, 2020, 9, 412.	5.1	61
16	Effects of package type on the quality of fruits and nuts panned in chocolate during long-time storage. LWT - Food Science and Technology, 2020, 125, 109212.	5.2	9
17	Determination of nutritional parameters of bee pollen by Raman and infrared spectroscopy. Talanta, 2020, 212, 120790.	5.5	22
18	Discolouration of raw and cooked coloured fleshed potatoes differing in anthocyanins and polyphenols content. International Journal of Food Science and Technology, 2019, 54, 92-101.	2.7	12

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19	Biomass production by Yarrowia lipolytica yeast using waste derived from the production of ethyl esters of polyunsaturated fatty acids of flaxseed oil. Industrial Crops and Products, 2019, 138, 111590.	5.2	28
20	Content of anthocyanins and glycoalkaloids in blueâ€fleshed potatoes and changes in the content of αâ€solanine and αâ€chaconine during manufacture of fried and dried products. International Journal of Food Science and Technology, 2018, 53, 719-727.	2.7	11
21	Jakość suszy i chrupek z ziemniaków odmian o fioletowej i czerwonej barwie miąższu. Żywność, 201	8, d1 7, 5	6-7 1 .
22	Analysis of the content of bioactive compounds in selected flours and enriched extruded corn products. Journal of Food Composition and Analysis, 2017, 64, 147-155.	3.9	12
23	Determination of Antioxidant Activity and Polyphenols Content in Chips by Raman and IR Spectroscopy. Food Analytical Methods, 2017, 10, 3964-3971.	2.6	8
24	Monitoring of glycidyl fatty acid esters in refined vegetable oils from retail outlets by LC-MS. Journal of the Science of Food and Agriculture, 2016, 96, 4056-4061.	3.5	13
25	Amino Acid Improving and Physical Qualities of Extruded Corn Snacks Using Flours Made from Jerusalem Artichoke (<i>Helianthus tuberosus</i>), Amaranth (<i>Amaranthus cruentus</i> L.) and Pumpkin (<i>Cucurbita maxima</i> L.). Journal of Food Quality, 2016, 39, 580-589.	2.6	12
26	Sensory attributes and physicochemical features of corn snacks as affected by different flour types and extrusion conditions. LWT - Food Science and Technology, 2016, 72, 26-36.	5.2	39
27	The effect of frying on glycidyl esters content in palm oil. Food Chemistry, 2016, 203, 95-103.	8.2	56
28	Application of infrared reflection and Raman spectroscopy for quantitative determination of fat in potato chips. Journal of Molecular Structure, 2016, 1126, 213-218.	3.6	22
29	The effect of pan frying on thermooxidative stability of refined rapeseed oil and professional blend. Journal of Food Science and Technology, 2016, 53, 712-720.	2.8	19
30	Chemical composition and properties of spray-dried sugar beet concentrate obtained after ultrafiltration of diffusion juice. Polish Journal of Chemical Technology, 2015, 17, 134-137.	0.5	0
31	The influence of washing and selection processes on the contents of glycoalkaloid and other toxic compounds during industrial chip production. International Journal of Food Science and Technology, 2015, 50, 1737-1742.	2.7	9
32	The Effect of Type of Oil and Degree of Degradation on Glycidyl Esters Content During the Frying of French Fries. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1621-1631.	1.9	52
33	Antioxidant activity and quality of red and purple flesh potato chips. LWT - Food Science and Technology, 2015, 62, 525-531.	5.2	49
34	Anthocyanin and antioxidant activity of snacks with coloured potato. Food Chemistry, 2015, 172, 175-182.	8.2	86
35	EFFECT OF RAW MATERIAL AND PROCESSING PARAMETERS ON SENSORY AND PHYSICAL FEATURES OF EXTRUDED SNACKS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, 21, .	0.1	0
36	The effect of frying on fat uptake and texture of fried potato products*. European Journal of Lipid Science and Technology, 2014, 116, 735-740.	1.5	28

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37	Content of polyphenols in coloured and yellow fleshed potatoes during dices processing. Food Chemistry, 2014, 161, 224-229.	8.2	54
38	The effect of frying on anthocyanin stability and antioxidant activity of crisps from red- and purple-fleshed potatoes (Solanum tuberosum L.). Journal of Food Composition and Analysis, 2013, 32, 169-175.	3.9	91
39	Biomass production by novel strains of Yarrowia lipolytica using raw glycerol, derived from biodiesel production. Bioresource Technology, 2013, 137, 124-131.	9.6	78
40	Characteristics of antioxidant activity and composition of pumpkin seed oils in 12 cultivars. Food Chemistry, 2013, 139, 155-161.	8.2	122
41	The quality of fried snacks fortified with fiber and protein supplements. Potravinarstvo, 2010, 4, 59-64.	0.6	13
42	Acrylamide in potato crisp—the effect of raw material and processing. LWT - Food Science and Technology, 2006, 39, 571-575.	5.2	47
43	Screening of acrylamide contents in potato crisps using process variable settings and near-infrared spectroscopy. Molecular Nutrition and Food Research, 2006, 50, 811-817.	3.3	26
44	The influence of frying medium degradation on fat uptake and texture of French fries. Journal of the Science of Food and Agriculture, 2005, 85, 1113-1118.	3.5	33
45	The influence of oil type and frying temperatures on the texture and oil content of French fries. Journal of the Science of Food and Agriculture, 2005, 85, 2600-2604.	3.5	45
46	Addition of Glycine Reduces the Content of Acrylamide in Cereal and Potato Products. Journal of Agricultural and Food Chemistry, 2005, 53, 3259-3264.	5.2	125
47	Effective Ways of Decreasing Acrylamide Content in Potato Crisps during Processing. Journal of Agricultural and Food Chemistry, 2004, 52, 2011-2016	5.2	123