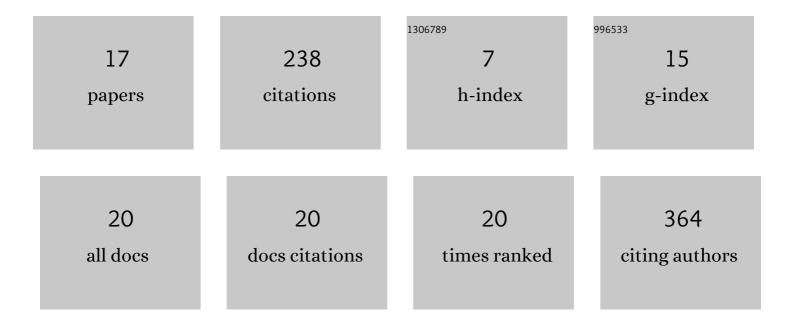
Grażyna Bortnowska

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effects of pregelatinized waxy maize starch on the physicochemical properties and stability of model low-fat oil-in-water food emulsions. Food Hydrocolloids, 2014, 36, 229-237.	5.6	63
2	Stability and physicochemical properties of model salad dressings prepared with pregelatinized potato starch. Carbohydrate Polymers, 2014, 111, 624-632.	5.1	46
3	Multilayer Oil-in-Water Emulsions: Formation, Characteristics and Application as the Carriers for Lipophilic Bioactive Food Components – a Review. Polish Journal of Food and Nutrition Sciences, 2015, 65, 157-166.	0.6	34
4	Effects of waxy maize and potato starches on the stability and physicochemical properties of model sauces prepared with fresh beef meat. International Journal of Food Science and Technology, 2013, 48, 2668-2675.	1.3	24
5	Effects of waxy rice and tapioca starches on the physicochemical and sensory properties of white sauces enriched with functional fibre. Food Chemistry, 2016, 202, 31-39.	4.2	17
6	Effects of pH and ionic strength of NaCl on the stability of diacetyl and (â^')-α-pinene in oil-in-water emulsions formed with food-grade emulsifiers. Food Chemistry, 2012, 135, 2021-2028.	4.2	14
7	Retention and release kinetics of aroma compounds from white sauces made with native waxy maize and potato starches: Effects of storage time and composition. Food Hydrocolloids, 2018, 85, 51-60.	5.6	10
8	The use of sodium carbonates to improve textural properties of cod minces. Journal of the Science of Food and Agriculture, 1994, 66, 429-437.	1.7	5
9	Effects of composition and storage time of biopolymers-based emulsion-filled gels on the retention and release of aroma compounds: Thermodynamic and kinetic studies. Food Chemistry, 2022, 382, 132308.	4.2	5
10	EFFECT OF COMPOSITION, STABILITY AND MICROSTRUCTURE OF O/W EMULSIONS ON THE RETENTION AND RELEASE CHARACTERISTICS OF DIACETYL AND (-)-ALPHA-PINENE. Polish Journal of Food and Nutrition Sciences, 2011, 61, 125-135.	0.6	4
11	Physicochemical properties, oxidative stability and antioxidant capacity of clean label meat-based sauces: effects of phenolic extracts addition and cold storage. Journal of Food Science and Technology, 2021, 58, 110-120.	1.4	4
12	Effects of starch type and concentration on the physicochemical properties of bilayerâ€stabilized oilâ€inâ€water emulsion gels enriched with <i>β</i> â€1,3/1, <scp>6â€D</scp> â€glucans. Journal of the Science Food and Agriculture, 2020, 100, 4879-4886.	of1.7	1
13	WpÅ,yw skrobi natywnej z kukurydzy woskowej na wÅ,aÅ›ciwoÅ›ci fizykochemiczne modelowych sosów przygotowanych z udziaÅ,em miA™sa drobiowego. Å»ywność, 2017, 111, 40-50.	0.2	1
14	Kontrowersyjne przysmaki kuchni molekularnej. Cosmos: Problems of Biological Sciences, 2018, 67, 441-448.	0.0	1
15	Characteristics of aroma compounds and selected factors shaping their stability in food with reduced fat content. Engineering Sciences and Technologies, 2018, 3, 9-19.	0.1	1
16	Odour intensity and taste acceptability of spices in minced fish products. Molecular Nutrition and Food Research, 1983, 27, 407-411.	0.0	0
17	Emulsyjne nośniki substancji bioaktywnych. PrzemysŕSpoŻywczy, 2015, 1, 42-47.	0.1	0