

GraÅ¼yna Bortnowska

List of Publications by Year in descending order

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papers

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1306789

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364
citing authors

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