Krzysztof P Rutkowski

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7680071/publications.pdf

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20	322	933447 10	839539 18
papers	citations	h-index	g-index

20	20	20	423
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	New contact acoustic emission detector for texture evaluation of apples. Journal of Food Engineering, 2010, 99, 83-91.	5.2	48
2	Consumption of strawberries on a daily basis increases the non-urate 2,2-diphenyl-1-picryl-hydrazyl (DPPH) radical scavenging activity of fasting plasma in healthy subjects. Journal of Clinical Biochemistry and Nutrition, 2014, 55, 48-55.	1.4	39
3	Application of the Biospeckle Method for Monitoring Bullâ€™s Eye Rot Development and Quality Changes of Apples Subjected to Various Storage Methodsâ€”Preliminary Studies. Sensors, 2012, 12, 3215-3227.	3.8	36
4	Evaluation of apple texture with contact acoustic emission detector: A study on performance of calibration models. Journal of Food Engineering, 2011, 106, 80-87.	5.2	35
5	Determination of the Optimum Harvest Window for Apples Using the Non-Destructive Biospeckle Method. Sensors, 2016, 16, 661.	3.8	29
6	Bioactive Compounds and Health-Promoting Properties of Pear (Pyrus communis L.) Fruits. Molecules, 2020, 25, 4444.	3.8	27
7	Addition of Strawberries to the Usual Diet Decreases Resting Chemiluminescence of Fasting Blood in Healthy Subjectsâ€”Possible Health-Promoting Effect of These Fruits Consumption. Journal of the American College of Nutrition, 2014, 33, 274-287.	1.8	23
8	Differentiation of peach cultivars by image analysis based on the skin, flesh, stone and seed textures. European Food Research and Technology, 2021, 247, 2371-2377.	3.3	16
9	Effect of cultivar and fruit storage on basic composition of clear and cloudy pear juices. LWT - Food Science and Technology, 2012, 49, 263-266.	5.2	12
10	Addition of strawberries to the usual diet increases postprandial but not fasting non-urate plasma antioxidant activity in healthy subjects. Journal of Clinical Biochemistry and Nutrition, 2016, 59, 191-198.	1.4	11
11	Sour Cherries but Not Apples Added to the Regular Diet Decrease Resting and fMLP-Stimulated Chemiluminescence of Fasting Whole Blood in Healthy Subjects. Journal of the American College of Nutrition, 2018, 37, 24-33.	1.8	11
12	Cultivar discrimination of stored apple seeds based on geometric features determined using image analysis. Journal of Stored Products Research, 2021, 92, 101804.	2.6	8
13	Strawberries Added to the Usual Diet Suppress Fasting Plasma Paraoxonase Activity and Have a Weak Transient Decreasing Effect on Cholesterol Levels in Healthy Nonobese Subjects. Journal of the American College of Nutrition, 2016, 35, 422-435.	1.8	7
14	Effect of Storage Conditions on Storability and Antioxidant Potential of Pears cv. â€˜Conferenceâ€™. Agriculture (Switzerland), 2021, 11, 545.	3.1	7
15	Quality Potential Of Some New Pear Cultivars â€“ How To Obtain Fruit Of The Best Sensory Characteristics?. Journal of Horticultural Research, 2014, 22, 71-84.	0.9	6
16	The Comparison of Sensory Quality and Processing Potential of â€˜Topazâ€™ Apples Grown in Organic Orchards and Orchards Managed in Integrated Production System. Journal of Fruit and Ornamental Plant Research, 2012, 20, 51-61.	0.4	3
17	Influence of Agronomic Practice on Total Phenols, Carotenoids, Chlorophylls Content, and Biological Activities in Dry Herbs Water Macerates. Molecules, 2021, 26, 1047.	3.8	3
18	The Assessment Of The Risk Of Allergenicity Of â€˜Sabinaâ€™ And â€˜Debreceni BÃ¶rmÃ¶â€™ Sour Cherry Cvs (Prunus Cerasus L.) In A Guinea Pig Model. Journal of Horticultural Research, 2014, 22, 63-70.	0.9	1

#	Article	IF	Citations
19	â€˜Ligolinaâ€™ Apple. Hortscience: A Publication of the American Society for Hortcultural Science, 2015, 50, 1265-1267.	1.0	0
20	An assessment of the risk of allergenicity associated with selected strawberry cultivars on a guinea pig model*. Postepy Higieny I Medycyny Doswiadczalnej, 2020, 74, 20-27.	0.1	0