

Krzysztof P Rutkowski

List of Publications by Year in descending order

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

Version: 2024-02-01

20
papers

322
citations

933447

10
h-index

839539

18
g-index

20
all docs

20
docs citations

20
times ranked

423
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Agronomic Practice on Total Phenols, Carotenoids, Chlorophylls Content, and Biological Activities in Dry Herbs Water Macerates. <i>Molecules</i> , 2021, 26, 1047.	3.8	3
2	Cultivar discrimination of stored apple seeds based on geometric features determined using image analysis. <i>Journal of Stored Products Research</i> , 2021, 92, 101804.	2.6	8
3	Differentiation of peach cultivars by image analysis based on the skin, flesh, stone and seed textures. <i>European Food Research and Technology</i> , 2021, 247, 2371-2377.	3.3	16
4	Effect of Storage Conditions on Storability and Antioxidant Potential of Pears cv. "Conference". <i>Agriculture (Switzerland)</i> , 2021, 11, 545.	3.1	7
5	Bioactive Compounds and Health-Promoting Properties of Pear (<i>Pyrus communis</i> L.) Fruits. <i>Molecules</i> , 2020, 25, 4444.	3.8	27
6	An assessment of the risk of allergenicity associated with selected strawberry cultivars on a guinea pig model*. <i>Postepy Higieny I Medycyny Doswiadczalnej</i> , 2020, 74, 20-27.	0.1	0
7	Sour Cherries but Not Apples Added to the Regular Diet Decrease Resting and fMLP-Stimulated Chemiluminescence of Fasting Whole Blood in Healthy Subjects. <i>Journal of the American College of Nutrition</i> , 2018, 37, 24-33.	1.8	11
8	Addition of strawberries to the usual diet increases postprandial but not fasting non-urate plasma antioxidant activity in healthy subjects. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2016, 59, 191-198.	1.4	11
9	Determination of the Optimum Harvest Window for Apples Using the Non-Destructive Biospeckle Method. <i>Sensors</i> , 2016, 16, 661.	3.8	29
10	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. <i>Journal of the American College of Nutrition</i> , 2016, 35, 422-435.	1.8	7
11	"Ligolina" Apple. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2015, 50, 1265-1267.	1.0	0
12	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. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2014, 55, 48-55.	1.4	39
13	Addition of Strawberries to the Usual Diet Decreases Resting Chemiluminescence of Fasting Blood in Healthy Subjects" Possible Health-Promoting Effect of These Fruits Consumption. <i>Journal of the American College of Nutrition</i> , 2014, 33, 274-287.	1.8	23
14	Quality Potential Of Some New Pear Cultivars " How To Obtain Fruit Of The Best Sensory Characteristics?. <i>Journal of Horticultural Research</i> , 2014, 22, 71-84.	0.9	6
15	The Assessment Of The Risk Of Allergenicity Of "Sabina" And "Debreceni B" Sour Cherry Cvs (<i>Prunus Cerasus</i> L.) In A Guinea Pig Model. <i>Journal of Horticultural Research</i> , 2014, 22, 63-70.	0.9	1
16	Application of the Biospeckle Method for Monitoring Bull's Eye Rot Development and Quality Changes of Apples Subjected to Various Storage Methods" Preliminary Studies. <i>Sensors</i> , 2012, 12, 3215-3227.	3.8	36
17	The Comparison of Sensory Quality and Processing Potential of "Topaz" Apples Grown in Organic Orchards and Orchards Managed in Integrated Production System. <i>Journal of Fruit and Ornamental Plant Research</i> , 2012, 20, 51-61.	0.4	3
18	Effect of cultivar and fruit storage on basic composition of clear and cloudy pear juices. <i>LWT - Food Science and Technology</i> , 2012, 49, 263-266.	5.2	12

#	ARTICLE	IF	CITATIONS
19	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
20	New contact acoustic emission detector for texture evaluation of apples. Journal of Food Engineering, 2010, 99, 83-91.	5.2	48