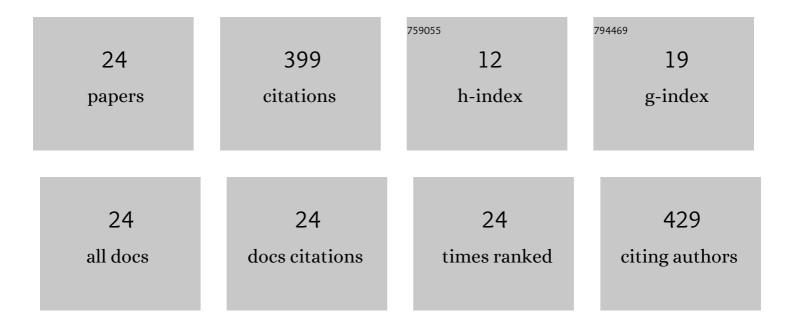
## Katarzyna Waszkowiak

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Binary ethanol–water solvents affect phenolic profile and antioxidant capacity of flaxseed extracts. European Food Research and Technology, 2016, 242, 777-786.	1.6	69
2	Effect of Extraction Method on the Phenolic and Cyanogenic Glucoside Profile of Flaxseed Extracts and their Antioxidant Capacity. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1609-1619.	0.8	39
3	Effect of storage conditions on potassium iodide stability in iodised table salt and collagen preparations. International Journal of Food Science and Technology, 2008, 43, 895-899.	1.3	37
4	The effect of iodine salts on lipid oxidation and changes in nutritive value of protein in stored processed meats. Meat Science, 2012, 92, 139-143.	2.7	23
5	The application of collagen preparations as carriers of rosemary extract in the production of processed meat. Meat Science, 2007, 75, 178-183.	2.7	22
6	Effect of Roasting on Flaxseed Oil Quality and Stability. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 637-649.	0.8	22
7	Effect of liver pâté enrichment with flaxseed oil and flaxseed extract on lipid composition and stability. Journal of the Science of Food and Agriculture, 2018, 98, 4112-4120.	1.7	19
8	Changes in oxidative stability and protein profile of flaxseeds resulting from thermal preâ€ŧreatment. Journal of the Science of Food and Agriculture, 2018, 98, 5459-5469.	1.7	18
9	The application of wheat fibre and soy isolate impregnated with iodine salts to fortify processed meats. Meat Science, 2008, 80, 1340-1344.	2.7	16
10	Effect of thermal preâ€ŧreatment on the phenolic and protein profiles and oil oxidation dynamics of golden flaxseeds. International Journal of Food Science and Technology, 2020, 55, 1272-1280.	1.3	16
11	Effect of ethanolic fl ax (Linum usitatissimum L.) extracts on lipid oxidation and changes in nutritive value of frozen-stored meat products. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 135-144.	0.2	15
12	Effect of collagen preparations used as carriers of potassium iodide on retention of iodine and thiamine during cooking and storage of pork meatballs. Journal of the Science of Food and Agriculture, 2007, 87, 1473-1479.	1.7	13
13	Effect of Flaxseed Meals and Extracts on Lipid Stability in a Stored Meat Product. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 979-987.	0.8	13
14	The Effect of Roasting on the Protein Profile and Antiradical Capacity of Flaxseed Meal. Foods, 2020, 9, 1383.	1.9	10
15	Sensory Analysis in Assessing the Possibility of Using Ethanol Extracts of Spices to Develop New Meat Products. Foods, 2020, 9, 209.	1.9	10
16	Antioxidative activity of rosemary extract using connective tissue proteins as carriers. International Journal of Food Science and Technology, 2008, 43, 1437-1442.	1.3	8
17	Characterization of a Partially Purified Extract from Flax ( <i>Linumusitatissimum</i> L.) Seed. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1183-1194.	0.8	8
18	Wheat dietary fibre and soy protein as new carriers of iodine compounds for food fortification – The effect of storage conditions on the stability of potassium iodide and potassium iodate. LWT - Food Science and Technology, 2021, 137, 110424.	2.5	8

#	Article	IF	CITATIONS
19	Sensory qualities of pastry products enriched with dietary fiber and polyphenolic substances. Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 161-170.	0.2	8
20	Thiamine losses during storage of pasteurised and sterilized model systems of minced chicken meat with addition of fresh and oxidized fat, and antioxidants. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 393-401.	0.2	7
21	The Selection of the Optimal Impregnation Conditions of Vegetable Matrices with Iodine. Molecules, 2022, 27, 3351.	1.7	7
22	Innovative Application of Phytochemicals from Fermented Legumes and Spices/Herbs Added in Extruded Snacks. Nutrients, 2021, 13, 4538.	1.7	6
23	Sensory sensitivity to sour and bitter taste among people with Crohn's disease and folic acid supplementation. Journal of Sensory Studies, 2020, 35, e12550.	0.8	5
24	A note on the comparison of mixed-effects models for longitudinal studies. Biometrical Letters, 2016, 53, 165-173.	0.4	0