

# Katarzyna Waszkowiak

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

399  
citations

759055

12  
h-index

794469

19  
g-index

24  
all docs

24  
docs citations

24  
times ranked

429  
citing authors

#	ARTICLE	IF	CITATIONS
1	Binary ethanol-water solvents affect phenolic profile and antioxidant capacity of flaxseed extracts. <i>European Food Research and Technology</i> , 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. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1609-1619.	0.8	39
3	Effect of storage conditions on potassium iodide stability in iodised table salt and collagen preparations. <i>International Journal of Food Science and Technology</i> , 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. <i>Meat Science</i> , 2012, 92, 139-143.	2.7	23
5	The application of collagen preparations as carriers of rosemary extract in the production of processed meat. <i>Meat Science</i> , 2007, 75, 178-183.	2.7	22
6	Effect of Roasting on Flaxseed Oil Quality and Stability. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 637-649.	0.8	22
7	Effect of liver $\omega$ -3 enrichment with flaxseed oil and flaxseed extract on lipid composition and stability. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4112-4120.	1.7	19
8	Changes in oxidative stability and protein profile of flaxseeds resulting from thermal pre-treatment. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5459-5469.	1.7	18
9	The application of wheat fibre and soy isolate impregnated with iodine salts to fortify processed meats. <i>Meat Science</i> , 2008, 80, 1340-1344.	2.7	16
10	Effect of thermal pre-treatment on the phenolic and protein profiles and oil oxidation dynamics of golden flaxseeds. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1272-1280.	1.3	16
11	Effect of ethanolic flax ( <i>Linum usitatissimum</i> L.) extracts on lipid oxidation and changes in nutritive value of frozen-stored meat products. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 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. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1473-1479.	1.7	13
13	Effect of Flaxseed Meals and Extracts on Lipid Stability in a Stored Meat Product. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 979-987.	0.8	13
14	The Effect of Roasting on the Protein Profile and Antiradical Capacity of Flaxseed Meal. <i>Foods</i> , 2020, 9, 1383.	1.9	10
15	Sensory Analysis in Assessing the Possibility of Using Ethanol Extracts of Spices to Develop New Meat Products. <i>Foods</i> , 2020, 9, 209.	1.9	10
16	Antioxidative activity of rosemary extract using connective tissue proteins as carriers. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1437-1442.	1.3	8
17	Characterization of a Partially Purified Extract from Flax ( <i>Linum usitatissimum</i> L.) Seed. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 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. <i>LWT - Food Science and Technology</i> , 2021, 137, 110424.	2.5	8

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19	Sensory qualities of pastry products enriched with dietary fiber and polyphenolic substances. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 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. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2014, 13, 393-401.	0.2	7
21	The Selection of the Optimal Impregnation Conditions of Vegetable Matrices with Iodine. <i>Molecules</i> , 2022, 27, 3351.	1.7	7
22	Innovative Application of Phytochemicals from Fermented Legumes and Spices/Herbs Added in Extruded Snacks. <i>Nutrients</i> , 2021, 13, 4538.	1.7	6
23	Sensory sensitivity to sour and bitter taste among people with Crohn's disease and folic acid supplementation. <i>Journal of Sensory Studies</i> , 2020, 35, e12550.	0.8	5
24	A note on the comparison of mixed-effects models for longitudinal studies. <i>Biometrical Letters</i> , 2016, 53, 165-173.	0.4	0