## Marta Czarnowska-Kujawska

List of Publications by Year in descending order

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1478458 1199563 13 170 12 6 g-index citations h-index papers 13 13 13 218 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Fatty Acid Profile, Conjugated Linoleic Acid Content, and Lipid Quality Indices in Selected Yogurts Available on the Polish Market. Animals, 2022, 12, 96.	2.3	8
2	Folate Content and Yolk Color of Hen Eggs from Different Farming Systems. Molecules, 2021, 26, 1034.	3.8	6
3	Tea as a Source of Biologically Active Compounds in the Human Diet. Molecules, 2021, 26, 1487.	3.8	24
4	Changes in the Folate Content and Fatty Acid Profile in Fermented Milk Produced with Different Starter Cultures during Storage. Molecules, 2021, 26, 6063.	3.8	9
5	Dietary ARA Improves COX Activity in Broodstock and Offspring Survival Fitness of a Model Organism (Medaka Oryzias latipes). Animals, 2020, 10, 2174.	2.3	2
6	The folic acid and folates content in fortified fruit juices. Proceedings of the Nutrition Society, 2020, 79, .	1.0	0
7	Effect of Microwave Heating on the Acrylamide Formation in Foods. Molecules, 2020, 25, 4140.	3.8	43
8	Effect of Different Cooking Methods on Folate Content in Chicken Liver. Foods, 2020, 9, 1431.	4.3	7
9	Folate determination in livers of different animal species. Czech Journal of Food Sciences, 2020, 38, 43-48.	1.2	7
10	Effect of the brewing process on the acrylamide content in coffee beverages. Proceedings of the Nutrition Society, 2020, 79, .	1.0	3
11	Acrylamide and Thermal-Processing Indexes in Market-Purchased Food. International Journal of Environmental Research and Public Health, 2019, 16, 4724.	2.6	17
12	Testing of different extraction procedures for folate HPLC determination in fresh fruits and vegetables. Journal of Food Composition and Analysis, 2017, 57, 64-72.	3.9	16
13	Effect of different home-cooking methods on acrylamide formation in pre-prepared croquettes. Journal of Food Composition and Analysis, 2017, 56, 134-139.	3.9	28