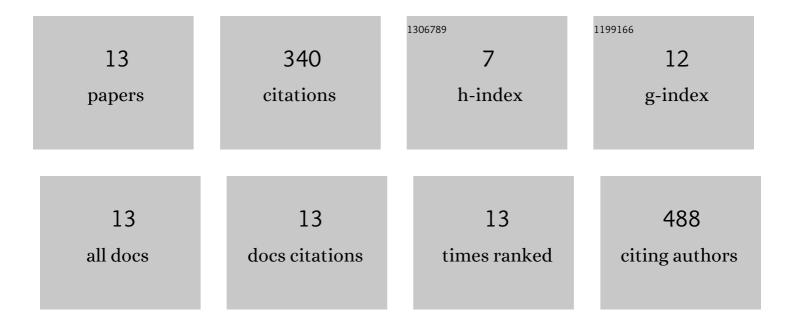
MaÅ,gorzata Makarewicz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7942729/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	The Improvement of Reserve Polysaccharide Glycogen Level and Other Quality Parameters of S. cerevisiae Brewing Dry Yeasts by Their Rehydration in Water, Treated with Low-Temperature, Low-Pressure Glow Plasma (LPGP). Applied Sciences (Switzerland), 2022, 12, 2909.	1.3	3
2	The Interactions between Polyphenols and Microorganisms, Especially Gut Microbiota. Antioxidants, 2021, 10, 188.	2.2	131
3	Cistus extract as a valuable component for enriching wheat bread. LWT - Food Science and Technology, 2020, 118, 108713.	2.5	16
4	Dried Biomass of Arthrospira platensis Inhibits Growth of Aureobasidium pullulans LW14 and Some Bacteria When Added to Unpasteurised Apple Juice. Indian Journal of Microbiology, 2020, 60, 346-352.	1.5	3
5	Development of furcellaran-gelatin films with Se-AgNPs as an active packaging system for extension of mini kiwi shelf life. Food Packaging and Shelf Life, 2019, 21, 100339.	3.3	60
6	Development and characterisation of furcellaran-gelatin films containing SeNPs and AgNPs that have antimicrobial activity. Food Hydrocolloids, 2018, 83, 9-16.	5.6	59
7	Examination of novel Aureobasidium pullulans isolates dominating apple microflora and assessing their potential for apple juice spoilage. World Journal of Microbiology and Biotechnology, 2018, 34, 115.	1.7	6
8	Jakość i proces starzenia siä™ chlebów z razowych mÄ…k pszennych: z pszenicy zwyczajnej i orkisz oraz z ż Żywność, 2018, 114, 50-72.	⁴ Vta.	2
9	Effect of wheat malt on the concentration of metal ions in wort and brewhouse by-products. Journal of the Institute of Brewing, 2015, 121, 224-230.	0.8	17
10	Antimicrobial an antioxidant activity of selected Polish herbhoneys. LWT - Food Science and Technology, 2015, 64, 547-553.	2.5	15
11	Comparison of the yeast microbiota of different varieties of cool-climate grapes by PCR-RAPD. Potravinarstvo, 2015, 9, .	0.5	8
12	EFFECT OF OENOCOCCUS OENI ON PARAMETERS OF OENOLOGICAL POLISH WINES. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 20, .	0.1	0
13	Accumulation and Release of Metal Ions by Brewer's Yeast During Successive Fermentations. Journal of the Institute of Brewing, 2009, 115, 78-83.	0.8	20