

Wiesław Kopeć

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

175
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1306789

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#	ARTICLE	IF	CITATIONS
1	Characteristics of Reconstituted Collagen Fibers from Chicken Keel Cartilage Depends on Salt Type for Removal of Proteoglycans. <i>Molecules</i> , 2021, 26, 3538.	1.7	2
2	Antioxidative Characteristics of Chicken Breast Meat and Blood after Diet Supplementation with Carnosine, L-histidine, and L-alanine. <i>Antioxidants</i> , 2020, 9, 1093.	2.2	23
3	Influence of Selenium on the Morphology of Immune System Organs in Healthy Broilers. <i>Acta Veterinaria</i> , 2019, 69, 379-390.	0.2	8
4	New keratinolytic bacteria in valorization of chicken feather waste. <i>AMB Express</i> , 2018, 8, 9.	1.4	43
5	Effect of Dietary Selenium on Protein and Lipid Oxidation and the Antioxidative Potential of Selected Chicken Culinary Parts during Frozen Storage. <i>Journal of Chemistry</i> , 2018, 2018, 1-12.	0.9	9
6	Wpływ polifosforanów na kształtowanie cech reologicznych żeli pąrafinowanych karagenu. <i>Przemysł Chemiczny</i> , 2018, 1, 173-176.	0.0	0
7	Enzymatic Degradation of Pretreated Pig Bristles with Crude Keratinase of <i>Bacillus cereus</i> PCM 2849. <i>Waste and Biomass Valorization</i> , 2017, 8, 527-537.	1.8	18
8	Carbonyl and sulfhydryl groups of chicken meat proteins after dietary modulation with selenium. <i>Open Chemistry</i> , 2015, 13, .	1.0	5
9	Biodegradation of pretreated pig bristles by <i>Bacillus cereus</i> B5esz. <i>International Biodeterioration and Biodegradation</i> , 2015, 100, 116-123.	1.9	17
10	CHAPTER 11. Antioxidant Activity of Imidazole Dipeptides. <i>Food and Nutritional Components in Focus</i> , 2015, , 217-237.	0.1	2
11	Antimicrobial activity of chicken egg white cystatin. <i>World Journal of Microbiology and Biotechnology</i> , 2005, 21, 59-64.	1.7	48