

Andrzej Krzykowski

List of Publications by Year in descending order

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15
papers

276
citations

1040056

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1125743

13
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all docs

15
docs citations

15
times ranked

395
citing authors

#	ARTICLE	IF	CITATIONS
1	Ground green coffee beans as a functional food supplement – Preliminary study. LWT - Food Science and Technology, 2015, 63, 691-699.	5.2	52
2	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries (<i>Vaccinium macrocarpon</i> Ait.). LWT - Food Science and Technology, 2015, 63, 497-503.	5.2	40
3	Effect of adding fresh and freeze-dried buckwheat sourdough on gluten-free bread quality. International Journal of Food Science and Technology, 2015, 50, 313-322.	2.7	37
4	Novel Application of Freeze-Dried Amaranth Sourdough in Gluten-Free Bread Production. Journal of Food Process Engineering, 2015, 38, 135-143.	2.9	33
5	Effect of pre-treatment conditions and freeze-drying temperature on the process kinetics and physicochemical properties of pepper. LWT - Food Science and Technology, 2018, 98, 25-30.	5.2	28
6	Gluten-Free Bread Prepared with Fresh and Freeze-Dried Rice Sourdough – Texture and Sensory Evaluation. Journal of Texture Studies, 2016, 47, 443-453.	2.5	24
7	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. International Agrophysics, 2018, 32, 49-56.	1.7	20
8	Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. Processes, 2020, 8, 1265.	2.8	15
9	Influence of the Freeze-drying Conditions on the Physicochemical Properties and Grinding Characteristics of Kiwi. International Journal of Food Engineering, 2020, 16, .	1.5	10
10	Drying Characteristics of <i>Dracocephalum moldavica</i> Leaves: Drying Kinetics and Physicochemical Properties. Processes, 2020, 8, 509.	2.8	8
11	Changes in pasta properties during cooking and short-time storage. International Agrophysics, 2019, 33, 323-330.	1.7	6
12	The influence of the carrier addition and spray drying temperatures on physicochemical properties of microencapsulated carrot juice powder. International Journal of Food Science and Technology, 2021, 56, 2768-2779.	2.7	2
13	Wpływ parametrów konwekcyjnego i sublimacyjnego suszenia owoców bzu czarnego (<i>Sambucus nigra</i>) Tj ETQ _{0,1} 1 0.784314 rgB ₁		
14	Analiza kinetyki sublimacyjnego suszenia liści lubczyku ogrodowego (<i>Levisticum Officinale</i> Koch.). Zeszyty Problemowe Postępów Nauk Rolniczych, 2017, , 107-117.	0.1	0
15	Analiza sposobu i parametrów suszenia owoców rokitnika (<i>Hippophae rhamnoides</i> L.) w aspekcie kinetyki procesu i wybranych cech jakościowych suszu. Zeszyty Problemowe Postępów Nauk Rolniczych, 2018, , 49-62.	0.1	0