

# Andrzej Krzykowski

## List of Publications by Year in descending order

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Version: 2024-02-01

15  
papers

276  
citations

1040056

9  
h-index

1125743

13  
g-index

15  
all docs

15  
docs citations

15  
times ranked

395  
citing authors

#	ARTICLE	IF	CITATIONS
1	The influence of the carrier addition and spray drying temperatures on physicochemical properties of microencapsulated carrot juice powder. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2768-2779.	2.7	2
2	Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. <i>Processes</i> , 2020, 8, 1265.	2.8	15
3	Drying Characteristics of <i>Dracocephalum moldavica</i> Leaves: Drying Kinetics and Physicochemical Properties. <i>Processes</i> , 2020, 8, 509.	2.8	8
4	Influence of the Freeze-drying Conditions on the Physicochemical Properties and Grinding Characteristics of Kiwi. <i>International Journal of Food Engineering</i> , 2020, 16, .	1.5	10
5	Changes in pasta properties during cooking and short-time storage. <i>International Agrophysics</i> , 2019, 33, 323-330.	1.7	6
6	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. <i>International Agrophysics</i> , 2018, 32, 49-56.	1.7	20
7	Effect of pre-treatment conditions and freeze-drying temperature on the process kinetics and physicochemical properties of pepper. <i>LWT - Food Science and Technology</i> , 2018, 98, 25-30.	5.2	28
8	Wpływ parametrów konwekcyjnego i sublimacyjnego suszenia owoców bzu czarnego ( <i>Sambucus nigra</i> ) Tj ETQq0,0 0 rgBT /Overlock	0.1	1
9	Analiza sposobu i parametrów suszenia owoców rokitnika ( <i>Hippophae rhamnoides</i> L.) w aspekcie kinetyki procesu i wybranych cech jakościowych suszu. <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , 2018, , 49-62.	0.1	0
10	Analiza kinetyki sublimacyjnego suszenia liści lubczyku ogrodowego ( <i>Levisticum Officinale</i> Koch.). <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , 2017, , 107-117.	0.1	0
11	Gluten-free Bread Prepared with Fresh and Freeze-dried Rice Sourdough – Texture and Sensory Evaluation. <i>Journal of Texture Studies</i> , 2016, 47, 443-453.	2.5	24
12	Novel Application of Freeze-dried Amaranth Sourdough in Gluten-free Bread Production. <i>Journal of Food Process Engineering</i> , 2015, 38, 135-143.	2.9	33
13	Effect of adding fresh and freeze-dried buckwheat sourdough on gluten-free bread quality. <i>International Journal of Food Science and Technology</i> , 2015, 50, 313-322.	2.7	37
14	Ground green coffee beans as a functional food supplement – Preliminary study. <i>LWT - Food Science and Technology</i> , 2015, 63, 691-699.	5.2	52
15	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries ( <i>Vaccinium macrocarpon</i> Ait.). <i>LWT - Food Science and Technology</i> , 2015, 63, 497-503.	5.2	40