Krystian MarszaÅ‚ek

List of Publications by Year
in descending order

60 papers	2,007 citations	293460 24 h-index	286692 43 g-index
63 all docs	63 docs citations	63 times ranked	2545 citing authors

#	Article	IF	Citations
1	High pressure homogenization with a cooling circulating system: The effect on physiochemical and rheological properties, enzymes, and carotenoid profile of carrot juice. Food Chemistry, 2022, 370, 131023.	4.2	17
2	High-pressure processing for food preservation. , 2022, , 495-518.		1
3	Bioaccessibility of Antioxidants in Blackcurrant Juice after Treatment Using Supercritical Carbon Dioxide. Molecules, 2022, 27, 1036.	1.7	7
4	Are Organic Certified Carrots Richer in Health-Promoting Phenolics and Carotenoids than the Conventionally Grown Ones?. Molecules, 2022, 27, 4184.	1.7	4
5	The Influence of Static and Multi-Pulsed Pressure Processing on the Enzymatic and Physico-Chemical Quality, and Antioxidant Potential of Carrot Juice During Refrigerated Storage. Food and Bioprocess Technology, 2021, 14, 52-64.	2.6	11
6	Continuous High-pressure Cooling-Assisted Homogenization Process for Stabilization of Apple Juice. Food and Bioprocess Technology, 2021, 14, 1101-1117.	2.6	17
7	Effect of static and multi-pulsed high pressure processing on the rheological properties, microbial and physicochemical quality, and antioxidant potential of apple juice during refrigerated storage. LWT - Food Science and Technology, 2021, 150, 112038.	2.5	24
8	Extraction of Galactolipids from Waste By-Products: The Feasibility of Green Chemistry Methods. Applied Sciences (Switzerland), 2021, 11, 12088.	1.3	2
9	High pressure processing of carrot juice: Effect of static and multi-pulsed pressure on the polyphenolic profile, oxidoreductases activity and colour. Food Chemistry, 2020, 307, 125549.	4.2	76
10	Effect of high pressure homogenization combined with juice ratio on water-soluble pectin characteristics, functional properties and bioactive compounds in mixed juices. Innovative Food Science and Emerging Technologies, 2020, 60, 102279.	2.7	24
11	Inactivation and structural changes of polyphenol oxidase in quince (<scp><i>Cydonia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 3 Agriculture, 2020, 100, 2065-2073.	1.7	26
12	An overview of the potential applications based on HPP mechanism. , 2020, , 3-11.		1
13	The Bioaccessibility of Antioxidants in Black Currant Puree after High Hydrostatic Pressure Treatment. Molecules, 2020, 25, 3544.	1.7	13
14	Health Benefits of Plant-Derived Sulfur Compounds, Glucosinolates, and Organosulfur Compounds. Molecules, 2020, 25, 3804.	1.7	95
15	Photosensitizing Furocoumarins: Content in Plant Matrices and Kinetics of Supercritical Carbon Dioxide Extraction. Molecules, 2020, 25, 3805.	1.7	5
16	The Development and Consumer Acceptance of Functional Fruit-Herbal Beverages. Foods, 2020, 9, 1819.	1.9	17
17	Legal regulations and consumer attitudes regarding the use of products obtained from aquaculture. Advances in Food and Nutrition Research, 2020, 92, 225-245.	1.5	1
18	Health promoting benefits of PEF: bioprotective capacity against the oxidative stress and its impact on nutrient and bioactive compound bioaccessibility. , 2020, , 51-64.		2

#	Article	IF	Citations
19	Optimization of the supercritical CO2 pasteurization process for the preservation of high nutritional value of pomegranate juice. Journal of Supercritical Fluids, 2020, 164, 104914.	1.6	22
20	Strategies to reduce lipid consumption. , 2020, , 91-102.		0
21	Enzymatic, Phyto-, and Physicochemical Evaluation of Apple Juice under High-Pressure Carbon Dioxide and Thermal Processing. Foods, 2020, 9, 243.	1.9	26
22	Effects of pectin, sugar and pH on the Î²-Carotene bioaccessibility in simulated juice systems. LWT - Food Science and Technology, 2020, 124, 109125.	2.5	12
23	Silymarin compounds: Chemistry, innovative extraction techniques and synthesis. Studies in Natural Products Chemistry, 2020, , 111-130.	0.8	7
24	Impact of HPP on the bioaccessibility/bioavailability of nutrients and bioactive compounds as a key factor in the development of food processing. , 2020, , 87-109.		3
25	Understanding the potential benefits of thyme and its derived products for food industry and consumer health: From extraction of value-added compounds to the evaluation of bioaccessibility, bioavailability, anti-inflammatory, and antimicrobial activities. Critical Reviews in Food Science and Nutrition, 2019, 59, 2879-2895.	5.4	71
26	Effect of high-pressure processing on carotenoids profile, colour, microbial and enzymatic stability of cloudy carrot juice. Food Chemistry, 2019, 299, 125112.	4.2	70
27	Ultrasound-assisted bleaching: Mathematical and 3D computational fluid dynamics simulation of ultrasound parameters on microbubble formation and cavitation structures. Innovative Food Science and Emerging Technologies, 2019, 55, 66-79.	2.7	24
28	Optimization of Spray-Drying Process of Jerusalem artichoke Extract for Inulin Production. Molecules, 2019, 24, 1674.	1.7	5
29	A microbiological, physicochemical, and texture study during storage of yoghurt produced under isostatic pressure. LWT - Food Science and Technology, 2019, 110, 152-157.	2.5	13
30	Enzyme inactivation and evaluation of physicochemical properties, sugar and phenolic profile changes in cloudy apple juices after high pressure processing, and subsequent refrigerated storage. Journal of Food Process Engineering, 2019, 42, e13034.	1.5	23
31	Green food processing: concepts, strategies, and tools. , 2019, , 1-21.		10
32	Green Chemistry Extractions of Carotenoids from Daucus carota L.â€”Supercritical Carbon Dioxide and Enzyme-Assisted Methods. Molecules, 2019, 24, 4339.	1.7	37
33	Polyphenols and carotenoids in pickled bell pepper from organic and conventional production. Food Chemistry, 2019, 278, 254-260.	4.2	32
34	A chemometric approach to evaluate the impact of pulses, Chlorella and Spirulina on proximate composition, amino acid, and physicochemical properties of turkey burgers. Journal of the Science of Food and Agriculture, 2019, 99, 3672-3680.	1.7	25
35	Comparative effect of supercritical carbon dioxide and high pressure processing on structural changes and activity loss of oxidoreductive enzymes. Journal of CO2 Utilization, 2019, 29, 46-56.	3.3	49
36	The Preservation of Fruit and Vegetable Products Under High Pressure Processing. , 2019, , 481-492.		2

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37	Extraction of Triterpenic Acids and Phytosterols from Apple Pomace with Supercritical Carbon Dioxide: Impact of Process Parameters, Modelling of Kinetics, and Scaling-Up Study. Molecules, 2018, 23, 2790.	1.7	26
38	Chestnuts and by-products as source of natural antioxidants in meat and meat products: A review. Trends in Food Science and Technology, 2018, 82, 110-121.	7.8	78
39	Evaluation of the Antioxidant Capacity of a Guarana Seed Extract on Canola Oil Lipid Stability Using Accelerated Storage. European Journal of Lipid Science and Technology, 2018, 120, .	1.0	3
40	Enzymatic, physicochemical, nutritional and phytochemical profile changes of apple (Golden Delicious) Tj ETQq0 0 0 rgBT /Overlock 10 T 279-286.	4.2	77
41	Aronia dietary drinks fortified with selected herbal extracts preserved by thermal pasteurization and high pressure carbon dioxide. LWT - Food Science and Technology, 2017, 85, 423-426.	2.5	15
42	High pressure processing and thermal pasteurization of strawberry purÃ©e: quality parameters and shelf life evaluation during cold storage. Journal of Food Science and Technology, 2017, 54, 832-841.	1.4	56
43	Kinetic modelling of polyphenol oxidase, peroxidase, pectin esterase, polygalacturonase, degradation of the main pigments and polyphenols in beetroot juice during high pressure carbon dioxide treatment. LWT - Food Science and Technology, 2017, 85, 412-417.	2.5	61
44	The Nutritive Value of Organic and Conventional White Cabbage (Brassica Oleracea L. Var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Produced Therof. Journal of Agricultural and Food Chemistry, 2017, 65, 8171-8183.	2.4	51
45	Novel Method for HPLC Analysis of Triterpenic Acids Using 9-Anthryldiazomethane Derivatization and Fluorescence Detection. Chromatographia, 2017, 80, 1527-1533.	0.7	9
46	The application of supercritical carbon dioxide for the stabilization of native and commercial polyphenol oxidases and peroxidases in cloudy apple juice (cv. Golden Delicious). Innovative Food Science and Emerging Technologies, 2017, 39, 42-48.	2.7	47
47	The Application of Supercritical Carbon Dioxide and Ethanol for the Extraction of Phenolic Compounds from Chokeberry Pomace. Applied Sciences (Switzerland), 2017, 7, 322.	1.3	27
48	The Effect of High Pressure Techniques on the Stability of Anthocyanins in Fruit and Vegetables. International Journal of Molecular Sciences, 2017, 18, 277.	1.8	100
49	Extraction of phenolic compounds from sour cherry pomace with supercritical carbon dioxide: Impact of process parameters on the composition and antioxidant properties of extracts. Separation Science and Technology, 2016, , 1-8.	1.3	7
50	A Comparative Study of the Quality of Strawberry PurÃ©e Preserved by Continuous Microwave Heating and Conventional Thermal Pasteurization During Long-Term Cold Storage. Food and Bioprocess Technology, 2016, 9, 1100-1112.	2.6	29
51	Kinetic modelling of tissue enzymes inactivation and degradation of pigments and polyphenols in cloudy carrot and celery juices under supercritical carbon dioxide. Journal of Supercritical Fluids, 2016, 117, 26-32.	1.6	41
52	The application of high pressureâ€“mild temperature processing for prolonging the shelf-life of strawberry purÃ©e. High Pressure Research, 2016, 36, 220-234.	0.4	32
53	Ursolic Acidâ€”A Pentacyclic Triterpenoid with a Wide Spectrum of Pharmacological Activities. Molecules, 2015, 20, 20614-20641.	1.7	272
54	Effect of Continuous Flow Microwave and Conventional Heating on the Bioactive Compounds, Colour, Enzymes Activity, Microbial and Sensory Quality of Strawberry PurÃ©e. Food and Bioprocess Technology, 2015, 8, 1864-1876.	2.6	67

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55	Application of supercritical carbon dioxide for the preservation of strawberry juice: Microbial and physicochemical quality, enzymatic activity and the degradation kinetics of anthocyanins during storage. Innovative Food Science and Emerging Technologies, 2015, 32, 101-109.	2.7	65
56	The effect of thermal pasteurization and high pressure processing at cold and mild temperatures on the chemical composition, microbial and enzyme activity in strawberry purÃ©e. Innovative Food Science and Emerging Technologies, 2015, 27, 48-56.	2.7	99
57	EFFECT OF SUPERCRITICAL CARBON DIOXIDE ON SELECTED QUALITY PARAMETERS OF PRESERVED STRAWBERRY JUICE. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, 21, .	0.1	2
58	Influence of Steviol Glycosides on the Stability of Vitamin C and Anthocyanins. Journal of Agricultural and Food Chemistry, 2014, 62, 11264-11269.	2.4	17
59	The Seasonal Variation in Bioactive Compounds Content in Juice from Organic and Non-organic Tomatoes. Plant Foods for Human Nutrition, 2013, 68, 171-176.	1.4	51
60	APPLICATION OF HIGH HYDROSTATIC PRESSURES (UHP) TO STABILIZE STRAWBERRY JUICES AND NECTARS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	0