

# Katarzyna ÅwiÅder

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8476759/publications.pdf>

Version: 2024-02-01

10  
papers

82  
citations

1684188

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h-index

1474206

9  
g-index

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docs citations

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times ranked

59  
citing authors

#	ARTICLE	IF	CITATIONS
1	Trends of Using Sensory Evaluation in New Product Development in the Food Industry in Countries That Belong to the EIT Regional Innovation Scheme. <i>Foods</i> , 2021, 10, 446.	4.3	37
2	Sensory properties of some synthetic high-intensity sweeteners in water solutions. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2030-2038.	3.5	12
3	Functional Tea-Infused Set Yoghurt Development by Evaluation of Sensory Quality and Textural Properties. <i>Foods</i> , 2020, 9, 1848.	4.3	12
4	The Sensory Quality and the Textural Properties of Functional Oolong Tea-Infused Set Type Yoghurt with Inulin. <i>Foods</i> , 2021, 10, 1242.	4.3	6
5	Assessment of Chokeberry Powders Quality Obtained Using an Innovative Fluidized-Bed Jet Milling and Drying Method with Pre-Drying Compared with Convection Drying. <i>Foods</i> , 2021, 10, 292.	4.3	5
6	The Sensory Quality and the Physical Properties of Functional Green Tea-Infused Yoghurt with Inulin. <i>Foods</i> , 2022, 11, 566.	4.3	4
7	Application of principal component analysis with instrumental analysis and sensory evaluation for assessment of chicken breast meat juiciness. <i>British Poultry Science</i> , 2021, , 1-7.	1.7	2
8	POSSIBILITIES TO PRODUCE PORK MEAT AND PORK MEAT PRODUCTS WITH INCREASED CONTENT OF N-3 POLYUNSATURATED FATTY ACIDS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2012, , .	0.1	2
9	Influence of Cold Chain Integrity during Postwashing Processing and Storage on Chicken Egg Quality. <i>Brazilian Journal of Poultry Science</i> , 2021, 23, .	0.7	2
10	Consumption and Preferences of Dairy Products by Taiwanese and Polish Students. , 2021, 6, .		0