

Katarzyna ÅwiÅder

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

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citations

1684188

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1474206

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10
all docs

10
docs citations

10
times ranked

59
citing authors

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