

# Mirosława Krzywdzińska-Bartkowiak

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8505344/publications.pdf>

Version: 2024-02-01

6  
papers

53  
citations

1937685

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h-index

2053705

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g-index

6  
all docs

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docs citations

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times ranked

77  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of microparticulated whey protein on the characteristics of reduced-fat cheese and of the corresponding microwave vacuum-dried cheese puffs and finely ground puffs. International Journal of Dairy Technology, 2021, 74, 747-758.	2.8	6
2	Application of microwave vacuum drying for snack production: Characteristics of pure cheese puffs. International Journal of Dairy Technology, 2019, 72, 82-88.	2.8	15
3	Wpływ postaci dodatku bioaktywnych składników w soku z ziemniaka na jakość pasztetów. Żywność, 2017, 112, 84-96.	0.1	0
4	The influence of meat muscle structural properties on mechanical and texture parameters of canned ham. Journal of Food Engineering, 2016, 181, 1-9.	5.2	8
5	Finely comminuted frankfurters fortified with potato juice – Quality and structure. Journal of Food Engineering, 2015, 167, 183-188.	5.2	16
6	A comparative quality appraisal of finely comminuted batters produced using three types of knives. Meat Science, 2014, 96, 429-435.	5.5	8