

Agata Marzec

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

629
citations

567144

15
h-index

642610

23
g-index

41
all docs

41
docs citations

41
times ranked

663
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in Multigrain Snack Bar Technology and Consumer Expectations: A Review. <i>Food Reviews International</i> , 2023, 39, 93-118.	4.3	2
2	Analysis of ultrastructure and microstructure of blackbird (<i>Turdus merula</i>) and song thrush (<i>Turdus philomelos</i>) eggshell by scanning electron microscopy and X-ray computed microtomography. <i>Scientific Reports</i> , 2022, 12, .	1.6	5
3	Assessing the effectiveness of colloidal microcrystalline cellulose as a suspending agent for black and white liquid dyes. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2504-2515.	1.3	5
4	The Effect of Pre-Treatment (Blanching, Ultrasound and Freezing) on Quality of Freeze-Dried Red Beets. <i>Foods</i> , 2021, 10, 132.	1.9	22
5	The Effect of Whey Protein-Based Edible Coatings Incorporated with Lemon and Lemongrass Essential Oils on the Quality Attributes of Fresh-Cut Pears during Storage. <i>Coatings</i> , 2021, 11, 745.	1.2	26
6	Development of a High-Fibre Multigrain Bar Technology with the Addition of Curly Kale. <i>Molecules</i> , 2021, 26, 3939.	1.7	6
7	Influence of Tea Brewing Parameters on the Antioxidant Potential of Infusions and Extracts Depending on the Degree of Processing of the Leaves of <i>Camellia sinensis</i> . <i>Molecules</i> , 2021, 26, 4773.	1.7	13
8	Edible coatings as osmotic dehydration pretreatment in nutrient-enhanced fruit or vegetable snacks development: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5641-5674.	5.9	9
9	Characteristics of Dough Rheology and the Structural, Mechanical, and Sensory Properties of Sponge Cakes with Sweeteners. <i>Molecules</i> , 2021, 26, 6638.	1.7	7
10	The impact of using polyols as osmotic agents on mass exchange during osmotic dehydration and their content in osmodehydrated and dried apples. <i>Drying Technology</i> , 2020, 38, 1620-1631.	1.7	11
11	Physical and Sensory Properties of Japanese Quince Chips Obtained by Osmotic Dehydration in Fruit Juice Concentrates and Hybrid Drying. <i>Molecules</i> , 2020, 25, 5504.	1.7	13
12	Influence of Pear Variety and Drying Methods on the Quality of Dried Fruit. <i>Molecules</i> , 2020, 25, 5146.	1.7	6
13	The Use of Antioxidant Potential of Chokeberry Juice in Creating Pro-Healthy Dried Apples by Hybrid (Convection-Microwave-Vacuum) Method. <i>Molecules</i> , 2020, 25, 5680.	1.7	10
14	The Use of a Hybrid Drying Method with Pre-Osmotic Treatment in Strawberry Bio-Snack Technology. <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	11
15	The Effect of Selected Additives on the Oil Uptake and Quality Parameters of Fried Instant Noodles. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 936.	1.3	5
16	The effect of adding berry fruit juice concentrates and by-product extract to sugar solution on osmotic dehydration and sensory properties of apples. <i>Journal of Food Science and Technology</i> , 2019, 56, 1927-1938.	1.4	28
17	Effect of Hens Age and Storage Time on Functional and Physiochemical Properties of Eggs. <i>Journal of Applied Poultry Research</i> , 2019, 28, 290-300.	0.6	21
18	A comparative study of thermal and textural properties of milk, white and dark chocolates. <i>Thermochimica Acta</i> , 2019, 671, 60-69.	1.2	28

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19	Comparative analysis of structure and strength of vitelline membrane and physical parameters of yolk of ostrich, emu, and greater rhea eggs. <i>Poultry Science</i> , 2018, 97, 1032-1040.	1.5	7
20	Rehydration properties of hybrid method dried fruit enriched by natural components. <i>International Agrophysics</i> , 2018, 32, 175-182.	0.7	7
21	Application of the support sensory system and principal component analysis to compare meat of chickens of two genotypes. <i>CYTA - Journal of Food</i> , 2018, 16, 667-671.	0.9	6
22	Development of apple chips technology. <i>Heat and Mass Transfer</i> , 2018, 54, 3573-3586.	1.2	13
23	Effect of dietary canthaxanthin and iodine on the production performance and egg quality of laying hens. <i>Poultry Science</i> , 2018, 97, 4008-4019.	1.5	16
24	Dried strawberries as a high nutritional value fruit snack. <i>Food Science and Biotechnology</i> , 2018, 27, 799-807.	1.2	26
25	Functional Properties and Oxidative Stability of Flaxseed Oil Microencapsulated by Spray Drying Using Legume Proteins in Combination with Soluble Fiber or Trehalose. <i>Food and Bioprocess Technology</i> , 2017, 10, 1374-1386.	2.6	42
26	Osmotic dehydration of Honeoye strawberries in solutions enriched with natural bioactive molecules. <i>LWT - Food Science and Technology</i> , 2017, 85, 500-505.	2.5	24
27	Structure influence on mechanical and acoustic properties of freeze-dried gels obtained with the use of hydrocolloids. <i>Journal of Texture Studies</i> , 2017, 48, 131-142.	1.1	13
28	Age-related changes in the growth performance, meat quality, and oxidative processes in breast muscles of three chicken genotypes. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 2016, 40, 389-398.	0.2	14
29	Effect of polydextrose and inulin on texture and consumer preference of short-dough biscuits with chickpea flour. <i>LWT - Food Science and Technology</i> , 2016, 73, 60-66.	2.5	26
30	Correlations between Vitelline Membrane Strength and Selected Physical Parameters of Poultry Eggs. <i>Annals of Animal Science</i> , 2016, 16, 897-907.	0.6	10
31	Effect of storage under freezing conditions on texture of sunflower bread baked using bake-off technology. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2016, 104, 117-127.	0.1	0
32	Extruded Bread Classification on the Basis of Acoustic Emission Signal With Application of Artificial Neural Networks. <i>International Agrophysics</i> , 2015, 29, 221-229.	0.7	7
33	Structure Analysis of Short-Dough Biscuits and Its Correlation with Sensory Discriminants. <i>Journal of Texture Studies</i> , 2015, 46, 313-320.	1.1	5
34	Instrumental Evaluation of Acoustic and Mechanical Texture Properties of Short-Dough Biscuits with Different Content of Fat and Inulin. <i>Journal of Texture Studies</i> , 2014, 45, 226-234.	1.1	28
35	EFFECT OF SOUR CHERRIES DRYING TECHNIQUE ON TEXTURAL PROPERTIES OF DRIED FRUIT ASSESSED USING ACOUSTIC AND MECHANICAL METHODS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2013, , .	0.1	0
36	MECHANICAL AND ACOUSTIC PROPERTIES OF SPRING WHEAT VERSUS ITS TECHNOLOGICAL QUALITY FACTORS. <i>Journal of Texture Studies</i> , 2011, 42, 319-329.	1.1	16

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37	ANALYSIS OF INSTRUMENTAL AND SENSORY TEXTURE ATTRIBUTES OF MICROWAVE-CONVECTIVE DRIED APPLES. <i>Journal of Texture Studies</i> , 2010, 41, 417-439.	1.1	31
38	Influence of water activity on acoustic emission of flat extruded bread. <i>Journal of Food Engineering</i> , 2007, 79, 410-422.	2.7	39
39	Antiplasticization of cereal-based products by water. Part I. Extruded flat bread. <i>Journal of Food Engineering</i> , 2006, 73, 1-8.	2.7	67
40	Effect of genotype on selected quality attributes of turkey bone. , 0, 78, .		1