

Emilia BernaÅ›

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

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citations

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docs citations

24
times ranked

643
citing authors

#	ARTICLE	IF	CITATIONS
1	Edible Mushrooms of the Polish Carpathians. World Terraced Landscapes: History, Environment, Quality of Life Environmental History, 2022, , 259-268.	0.2	1
2	Onion juice and extracts for the inhibition of enzymatic browning mechanisms in frozen <i>Agaricus bisporus</i> mushrooms. Journal of the Science of Food and Agriculture, 2021, 101, 4099-4107.	1.7	6
3	Supplementation with Magnesium Salts – A Strategy to Increase Nutraceutical Value of Pleurotus djamor Fruiting Bodies. Molecules, 2021, 26, 3273.	1.7	4
4	Health-Promoting Constituents and Selected Quality Parameters of Different Types of Kimchi: Fermented Plant Products. International Journal of Food Science, 2021, 2021, 1-9.	0.9	8
5	Selected edible medicinal mushrooms from Pleurotus genus as an answer for human civilization diseases. Food Chemistry, 2020, 327, 127084.	4.2	35
6	Comparison of the mechanism of enzymatic browning in frozen white and brown <i>A. bisporus</i> . European Food Research and Technology, 2018, 244, 1239-1248.	1.6	14
7	Effect of Traditional Canning in Acetic Brine on the Antioxidants and Vitamins in <i>Boletus edulis</i> and <i>Suillus luteus</i> Mushrooms. Journal of Food Processing and Preservation, 2017, 41, e12826.	0.9	5
8	Culinary-Medicinal Mushroom Products as a Potential Source of Vitamin D. International Journal of Medicinal Mushrooms, 2017, 19, 925-935.	0.9	6
9	Vitamins profile as an indicator of the quality of frozen <i>Agaricus bisporus</i> mushrooms. Journal of Food Composition and Analysis, 2016, 49, 1-8.	1.9	23
10	Use of onion extract to prevent enzymatic browning of frozen <i>Agaricus bisporus</i> mushrooms. International Journal of Refrigeration, 2015, 57, 257-264.	1.8	16
11	Composition and antioxidant properties of wild mushrooms <i>Boletus edulis</i> and <i>Xerocomus badius</i> prepared for consumption. Journal of Food Science and Technology, 2015, 52, 7944-7953.	1.4	40
12	Nutraceuticals and Antioxidant Activity of Prepared for Consumption Commercial Mushrooms <i>Agaricus bisporus</i> and <i>Pleurotus ostreatus</i> . Journal of Food Quality, 2015, 38, 111-122.	1.4	37
13	Effect of microwave blanching on the quality of frozen <i>Agaricus bisporus</i> . Food Science and Technology International, 2015, 21, 245-255.	1.1	19
14	Vitamins, phenolics and antioxidant activity of culinary prepared <i>Suillus luteus</i> (L.) Roussel mushroom. LWT - Food Science and Technology, 2014, 59, 701-706.	2.5	15
15	Effect of Different Drying Methods and 24-Month Storage on Water Activity, Rehydration Capacity, and Antioxidants in <i>Boletus edulis</i> Mushrooms. Drying Technology, 2014, 32, 291-300.	1.7	34
16	Effect of production process on the amino acid content of frozen and canned <i>Pleurotus ostreatus</i> mushrooms. Food Chemistry, 2011, 125, 936-943.	4.2	43
17	Effects of pre-treatment, freezing and frozen storage on the texture of <i>Boletus edulis</i> (Bull: Fr.) mushrooms. International Journal of Refrigeration, 2010, 33, 877-885.	1.8	33
18	Comparison of the texture of fresh and preserved <i>Agaricus bisporus</i> and <i>Boletus edulis</i> mushrooms. International Journal of Food Science and Technology, 2010, 45, 1659-1665.	1.3	26

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19	Qualitative changes in <i>Pleurotus ostreatus</i> (Jacq.: Fr.) Kumm. mushrooms resulting from different methods of preliminary processing and periods of frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1066-1075.	1.7	12
20	Evaluation of the amino acid content and the quality of protein in florets of white cauliflower: raw, cooked, and prepared for consumption after freezing. <i>International Journal of Food Science and Technology</i> , 2009, 44, 629-634.	1.3	8
21	The effect of preliminary processing and period of storage on the quality of frozen <i>Boletus edulis</i> (Bull: Fr.) mushrooms. <i>Food Chemistry</i> , 2009, 113, 936-943.	4.2	58
22	Retention of mineral constituents in frozen leafy vegetables prepared for consumption. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 218-223.	1.9	39
23	Establishing the optimal period of storage for frozen <i>Agaricus bisporus</i> , depending on the preliminary processing applied. <i>International Journal of Refrigeration</i> , 2008, 31, 1042-1050.	1.8	17
24	Monosodium glutamate equivalents and B-group vitamins in frozen mushrooms. <i>International Journal of Food Properties</i> , 0, , 1-14.	1.3	4