

Agnieszka Tajner-Czopek

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

263
citations

1051969

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h-index

1181555

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docs citations

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times ranked

404
citing authors

#	ARTICLE	IF	CITATIONS
1	Characteristics of French Fries and Potato Chips in Aspect of Acrylamide Content – Methods of Reducing the Toxic Compound Content in Ready Potato Snacks. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3943.	1.3	10
2	The Influence of the Production Process on the Anthocyanin Content and Composition in Dried Potato Cubes, Chips, and French Fries Made from Red-Fleshed Potatoes. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1104.	1.3	7
3	Effect of temperature and PH value on the stability of bioactive compounds and antioxidative activity of juice from coloured-fleshed potatoes. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2335-2343.	1.3	3
4	Study of Antioxidant Activity of Some Medicinal Plants Having High Content of Caffeic Acid Derivatives. <i>Antioxidants</i> , 2020, 9, 412.	2.2	61
5	Discolouration of raw and cooked coloured fleshed potatoes differing in anthocyanins and polyphenols content. <i>International Journal of Food Science and Technology</i> , 2019, 54, 92-101.	1.3	12
6	Content of anthocyanins and glycoalkaloids in blue-fleshed potatoes and changes in the content of ß-solanine and ß-chaconine during manufacture of fried and dried products. <i>International Journal of Food Science and Technology</i> , 2018, 53, 719-727.	1.3	11
7	Jakość suszy i chrupek z ziemniaków odmian o fioletowej i czerwonej barwie miąższu. <i>Żywność</i> , 2018, 117, 56-71.		
8	Sensory attributes and physicochemical features of corn snacks as affected by different flour types and extrusion conditions. <i>LWT - Food Science and Technology</i> , 2016, 72, 26-36.	2.5	39
9	The influence of washing and selection processes on the contents of glycoalkaloid and other toxic compounds during industrial chip production. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1737-1742.	1.3	9
10	Estimation of dietary exposure to acrylamide of Polish teenagers from an urban environment. <i>Food and Chemical Toxicology</i> , 2015, 75, 151-155.	1.8	26
11	EFFECT OF RAW MATERIAL AND PROCESSING PARAMETERS ON SENSORY AND PHYSICAL FEATURES OF EXTRUDED SNACKS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	0
12	The influence of French fries processing on the glycoalkaloid content in coloured-fleshed potatoes. <i>European Food Research and Technology</i> , 2014, 238, 895-904.	1.6	17
13	The influence of dehydrated potatoes processing on the glycoalkaloids content in coloured-fleshed potato. <i>Food Chemistry</i> , 2013, 141, 2495-2500.	4.2	23
14	Effects of potato strip size and pre-drying method on french fries quality. <i>European Food Research and Technology</i> , 2008, 227, 757-766.	1.6	27
15	Changes of pectic substances concentration in potatoes and French fries and the effect of these substances on the texture of the final product. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 228-231.	0.0	17