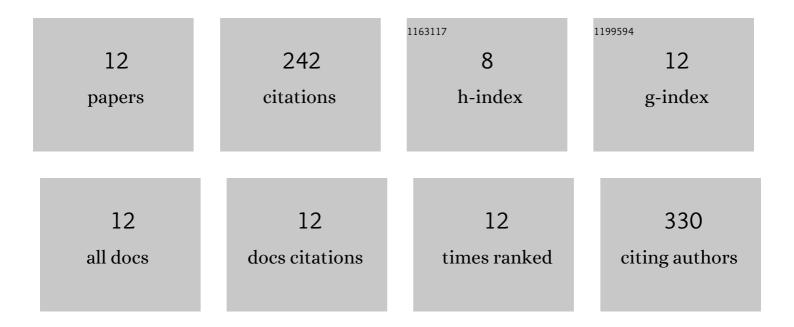
Karolina Celejewska

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Impact of Innovative Technologies on the Content of Vitamin C and Its Bioavailability from Processed Fruit and Vegetable Products. Antioxidants, 2021, 10, 54.	5.1	53
2	Application of Ultrasound to Modify and Improve Dried Fruit and Vegetable Tissue: A Review. Drying Technology, 2014, 32, 1360-1368.	3.1	42
3	1-Methylcyclopropene postharvest treatment and their effect on apple quality during long-term storage time. European Food Research and Technology, 2014, 239, 603-612.	3.3	39
4	The effects of ultrasound on quality and nutritional aspects of dried sour cherries during shelf-life. LWT - Food Science and Technology, 2016, 68, 168-173.	5.2	25
5	Effects of Ultrasound Assistance on Dehydration Processes and Bioactive Component Retention of Osmoâ€Dried Sour Cherries. Journal of Food Science, 2016, 81, C1654-61.	3.1	18
6	The combined effect of ultrasound and enzymatic treatment on the nanostructure, carotenoid retention and sensory properties of ready-to-eat carrot chips. LWT - Food Science and Technology, 2017, 85, 427-433.	5.2	18
7	Exploring Genotype-by-Environment Interactions of Chemical Composition of Raspberry by Using a Metabolomics Approach. Metabolites, 2021, 11, 490.	2.9	13
8	Impact of different thermal preservation technologies on the quality of apple-based smoothies. LWT - Food Science and Technology, 2017, 85, 470-473.	5.2	11
9	Influence of Post-Flowering Climate Conditions on Anthocyanin Profile of Strawberry Cultivars Grown from North to South Europe. Applied Sciences (Switzerland), 2021, 11, 1326.	2.5	9
10	The Influence of Ultrasound and Cultivar Selection on the Biocompounds and Physicochemical Characteristics of Dried Blueberry (<i>Vaccinium corymbosum</i> L.) Snacks. Journal of Food Science, 2018, 83, 2305-2316.	3.1	8
11	Sweet and sour discrimination abilities of elderly people compared to those of young adults in apple purée. Food Quality and Preference, 2017, 59, 59-67.	4.6	3
12	The Effect of Hybrid Drying (Convective-Microwave-Ultrasound) on the Bioactive Properties of Osmo-Treated Sour Cherries. Journal of Horticultural Research, 2018, 26, 23-36.	0.9	3