

Karolina Celejewska

List of Publications by Year in descending order

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12
papers

242
citations

1163117

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1199594

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all docs

12
docs citations

12
times ranked

330
citing authors

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