

Eliza Gruczynska-Sekowska

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

498
citations

759190

12
h-index

713444

21
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23
all docs

23
docs citations

23
times ranked

693
citing authors

#	ARTICLE	IF	CITATIONS
1	Fatty acids and sterols composition, and antioxidant activity of oils extracted from plant seeds. <i>Food Chemistry</i> , 2016, 213, 450-456.	8.2	128
2	Lemongrass (<i>Cymbopogon citratus</i>) Essential Oil: Extraction, Composition, Bioactivity and Uses for Food Preservation – a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 327-341.	1.7	57
3	Comparison of the oxidative stability of soybean and sunflower oils enriched with herbal plant extracts. <i>Chemical Papers</i> , 2018, 72, 2607-2615.	2.2	47
4	Chemical and enzymatic interesterification of a beef tallow and rapeseed oil equal-weight blend. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 655-664.	1.5	43
5	Performance of Regular and Modified Canola and Soybean Oils in Rotational Frying. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1271-1280.	1.9	40
6	Effects of spice extracts on lipid fraction oxidative stability of cookies investigated by DSC. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 118, 1697-1705.	3.6	31
7	Chemical and Enzymatic Interesterification of Beef Tallow and Rapeseed Oil Blend with Low Content of Tallow. <i>Journal of Oleo Science</i> , 2004, 53, 479-488.	1.4	28
8	Fatty Acid, Tocopherol and Sterol Compositions of Canadian Prairie Fruit Seed Lipids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 953-959.	1.9	28
9	Changes in the Acid Value of Butter During Storage at Different Temperatures as Assessed by Standard Methods or by FT-IR Spectroscopy. <i>American Journal of Food Technology</i> , 2008, 3, 154-163.	0.2	22
10	The effect of enzymatic interesterification on the physico-chemical properties and thermo-oxidative stabilities of beef tallow stearin and rapeseed oil blends. <i>Journal of Thermal Analysis and Calorimetry</i> , 2015, 120, 507-517.	3.6	15
11	Characterization of the essential oil from cone-berries of <i>Juniperus communis</i> L. (Cupressaceae). <i>Herba Polonica</i> , 2017, 63, 48-55.	0.6	14
12	Performance of structured lipids incorporating selected phenolic and ascorbic acids. <i>Food Chemistry</i> , 2015, 173, 778-783.	8.2	13
13	Enzymatic Interesterification of a Lard and Rapeseed Oil Equal-Weight Blend. <i>Journal of Oleo Science</i> , 2013, 62, 187-193.	1.4	8
14	The properties of the mixture of beef tallow and rapeseed oil with a high content of tallow after chemical and enzymatic interesterification. <i>Grasas Y Aceites</i> , 2005, 56, .	0.9	6
15	Chemical changes that occur in Jerusalem artichoke silage. <i>Food Chemistry</i> , 2019, 295, 172-179.	8.2	5
16	Difficulties and factors influencing purchase decision. The perspective of families with children with autism spectrum disorders on a gluten-free and casein-free diet. Preliminary study. <i>Roczniki Państwowego Zakładu Higieny</i> , 2020, 71, 321-328.	0.7	3
17	Configuring Phenolic Antioxidants for Frying Applications. , 2019, , 54-62.		2
18	Development of zero-trans shortenings with high thermo-oxidative stability by enzymatic transesterification. <i>Grasas Y Aceites</i> , 2020, 71, 375.	0.9	2

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19	The opioid excess theory in autism spectrum disorders - is it worth investigating further?. Critical Reviews in Food Science and Nutrition, 2023, 63, 3980-3993.	10.3	2
20	The Influence of the Structure of Selected Polymers on Their Properties and Food-Related Applications. Polymers, 2022, 14, 1962.	4.5	2
21	CHLOROPROPANOLS, CHLOROPROPANDIOLS AND THEIR ESTERS IN FOOD – FORMATION, OCCURRENCE, DETERMINATION, REDUCTION OF CONTENT. Żywność Nauka Technologia Jakość/Food Science Technology Quality, 2015, , .	0.1	1
22	DEVELOPMENT OF ZERO TRANS BAKING SHORTENINGS BY ENZYMATIC INTERESTERIFICATION. Zeszyty Problemowe Postępy Nauk Rolniczych, 2018, , 27-35.	0.1	1
23	Procesy technologiczne i chemiczne odświeżania olejów roślinnych. Żywność, 2017, 112, 14-26.	0.1	0