Eliza Gruczynska-Sekowska

List of Publications by Year
in descending order

23 papers	498 citations	858243 12 h-index	799663 21 g-index
23 all docs	23 docs citations	23 times ranked	725 citing authors

#	Article	IF	Citations
1	The opioid excess theory in autism spectrum disorders - is it worth investigating further?. Critical Reviews in Food Science and Nutrition, 2023, 63, 3980-3993.	5.4	2
2	The Influence of the Structure of Selected Polymers on Their Properties and Food-Related Applications. Polymers, 2022, 14, 1962.	2.0	2
3	Development of zero-trans shortenings with high thermo-oxidative stability by enzymatic transesterification. Grasas Y Aceites, 2020, 71, 375.	0.3	2
4	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. Roczniki Panstwowego Zakladu Higieny, 2020, 71, 321-328.	0.5	3
5	Configuring Phenolic Antioxidants for Frying Applications. , 2019, , 54-62.		2
6	Chemical changes that occur in Jerusalem artichoke silage. Food Chemistry, 2019, 295, 172-179.	4.2	5
7	Lemongrass (Cymbopogon citratus) Essential Oil: Extraction, Composition, Bioactivity and Uses for Food Preservation â€“ a Review. Polish Journal of Food and Nutrition Sciences, 2019, 69, 327-341.	0.6	57
8	Comparison of the oxidative stability of soybean and sunflower oils enriched with herbal plant extracts. Chemical Papers, 2018, 72, 2607-2615.	1.0	47
9	DEVELOPMENT OF ZERO TRANS BAKING SHORTENINGS BY ENZYMATIC INTERESTERIFICATION. Zeszyty Problemowe PostÄ™pÃ³w Nauk Rolniczych, 2018, , 27-35.	0.1	1
10	Characterization of the essential oil from cone-berries of Juniperus communis L. (Cupressaceae). Herba Polonica, 2017, 63, 48-55.	0.2	14
11	Procesy technologiczne i chemiczne odÅ›luzowywania olejÃ³w roÅ›linnych. Å»ywnoÅ›Ä‡, 2017, 112, 14-26.	0.2	0
12	Fatty acids and sterols composition, and antioxidant activity of oils extracted from plant seeds. Food Chemistry, 2016, 213, 450-456.	4.2	128
13	Performance of structured lipids incorporating selected phenolic and ascorbic acids. Food Chemistry, 2015, 173, 778-783.	4.2	13
14	The effect of enzymatic interesterification on the physico-chemical properties and thermo-oxidative stabilities of beef tallow stearin and rapeseed oil blends. Journal of Thermal Analysis and Calorimetry, 2015, 120, 507-517.	2.0	15
15	CHLOROPROPANOLS, CHLOROPROPANDIOLS AND THEIR ESTERS IN FOOD â€“ FORMATION, OCCURRENCE, DETERMINATION, REDUCTION OF CONTENT. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	1
16	Effects of spice extracts on lipid fraction oxidative stability of cookies investigated by DSC. Journal of Thermal Analysis and Calorimetry, 2014, 118, 1697-1705.	2.0	31
17	Performance of Regular and Modified Canola and Soybean Oils in Rotational Frying. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1271-1280.	0.8	40
18	Enzymatic Interesterification of a Lard and Rapeseed Oil Equal-Weight Blend. Journal of Oleo Science, 2013, 62, 187-193.	0.6	8

#	Article	IF	Citations
19	Fatty Acid, Tocopherol and Sterol Compositions of Canadian Prairie Fruit Seed Lipids. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 953-959.	0.8	28
20	Changes in the Acid Value of Butter During Storage at Different Temperatures as Assessed by Standard Methods or by FT-IR Spectroscopy. American Journal of Food Technology, 2008, 3, 154-163.	0.2	22
21	The properties of the mixture of beef tallow and rapeseed oil with a high content of tallow after chemical and enzymatic interesterification. Grasas Y Aceites, 2005, 56, .	0.3	6
22	Chemical and Enzymatic Interesterification of Beef Tallow and Rapeseed Oil Blend with Low Content of Tallow. Journal of Oleo Science, 2004, 53, 479-488.	0.6	28
23	Chemical and enzymatic interesterification of a beef tallow and rapeseed oil equal-weight blend. European Journal of Lipid Science and Technology, 2004, 106, 655-664.	1.0	43