

# Grzegorz Pogorzelski

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

9

papers

59

citations

6

h-index

7

g-index

10

ext. papers

97

ext. citations

3.8

avg, IF

1.86

L-index

#	Paper	IF	Citations
9	Are Marbling and the Prediction of Beef Eating Quality Affected by Different Grading Sites?. <i>Frontiers in Veterinary Science</i> , <b>2021</b> , 8, 611153	3.1	0
8	Active Packaging of Button Mushrooms with Zeolite and Aβi Extract as an Innovative Method of Extending Its Shelf Life. <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 653	3	2
7	European conformation and fat scores of bovine carcasses are not good indicators of marbling. <i>Meat Science</i> , <b>2020</b> , 170, 108233	6.4	8
6	Contributions of tenderness, juiciness and flavor liking to overall liking of beef in Europe. <i>Meat Science</i> , <b>2020</b> , 168, 108190	6.4	13
5	Polish consumer categorisation of grilled beef at 6 mm and 25 mm thickness into quality grades, based on Meat Standards Australia methodology. <i>Meat Science</i> , <b>2020</b> , 161, 107953	6.4	8
4	Impact of the storage atmosphere enriched with ozone on the quality of <i>Lycopersicon esculentum</i> tomatoes. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14252	2.1	6
3	Relationships between sarcomere length and basic composition of infraspinatus and longissimus dorsi muscle. <i>Turkish Journal of Veterinary and Animal Sciences</i> , <b>2015</b> , 39, 96-101	0.6	6
2	Wild boar meat sensory attributes contributing general meat quality. <i>Bulletin of the Veterinary Institute in Pulawy = Biuletyn Instytutu Weterynarii W Pulawach</i> , <b>2013</b> , 57, 357-363		5
1	Variation of meat quality parameters due to conformation and fat class in limousin bulls slaughtered at 25 to 27 months of age. <i>Asian-Australasian Journal of Animal Sciences</i> , <b>2013</b> , 26, 716-22	2.4	8