Grzegorz Pogorzelski

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8829254/publications.pdf

Version: 2024-02-01

		1306789	1372195	
10	138	7	10	
papers	citations	h-index	g-index	
10	10	10	136	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Contributions of tenderness, juiciness and flavor liking to overall liking of beef in Europe. Meat Science, 2020, 168, 108190.	2.7	45
2	European conformation and fat scores of bovine carcasses are not good indicators of marbling. Meat Science, 2020, 170, 108233.	2.7	16
3	Active Packaging of Button Mushrooms with Zeolite and A $\tilde{\text{A}}$ Sai Extract as an Innovative Method of Extending Its Shelf Life. Agriculture (Switzerland), 2021, 11, 653.	1.4	16
4	Polish consumer categorisation of grilled beef at 6†mm and 25†mm thickness into quality grades, based on Meat Standards Australia methodology. Meat Science, 2020, 161, 107953.	2.7	13
5	Variation of Meat Quality Parameters Due to Conformation and Fat Class in Limousin Bulls Slaughtered at 25 to 27 Months of Age. Asian-Australasian Journal of Animal Sciences, 2013, 26, 716-722.	2.4	10
6	Hydrogel Emulsion with Encapsulated Safflower Oil Enriched with Açai Extract as a Novel Fat Substitute in Beef Burgers Subjected to Storage in Cold Conditions. Molecules, 2022, 27, 2397.	1.7	10
7	Impact of the storage atmosphere enriched with ozone on the quality of Lycopersicon esculentum tomatoes. Journal of Food Processing and Preservation, 2019, 43, e14252.	0.9	8
8	Are Marbling and the Prediction of Beef Eating Quality Affected by Different Grading Sites?. Frontiers in Veterinary Science, 2021, 8, 611153.	0.9	8
9	Wild boar meat sensory attributes contributing general meat quality. Bulletin of the Veterinary Institute in Pulawy = Biuletyn Instytutu Weterynarii W Pulawach, 2013, 57, 357-363.	0.4	6
10	Relationships between sarcomere length and basic composition of infraspinatus and longissimus dorsi muscle. Turkish Journal of Veterinary and Animal Sciences, 2015, 39, 96-101.	0.2	6