

# Katarzyna Pobiega

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

838  
citations

623188

14  
h-index

610482

24  
g-index

24  
all docs

24  
docs citations

24  
times ranked

1041  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of propolis in antimicrobial and antioxidative protection of food quality – A review. Trends in Food Science and Technology, 2019, 83, 53-62.	7.8	130
2	Characteristics of the Proteolytic Enzymes Produced by Lactic Acid Bacteria. Molecules, 2021, 26, 1858.	1.7	124
3	Comparison of the antimicrobial activity of propolis extracts obtained by means of various extraction methods. Journal of Food Science and Technology, 2019, 56, 5386-5395.	1.4	82
4	Effect of exogenous stress factors on the biosynthesis of carotenoids and lipids by Rhodotorula yeast strains in media containing agro-industrial waste. World Journal of Microbiology and Biotechnology, 2019, 35, 157.	1.7	59
5	Prolonging the Shelf Life of Cherry Tomatoes by Pullulan Coating with Ethanol Extract of Propolis During Refrigerated Storage. Food and Bioprocess Technology, 2020, 13, 1447-1461.	2.6	59
6	Biotechnological Methods of Management and Utilization of Potato Industry Waste – a Review. Potato Research, 2020, 63, 431-447.	1.2	51
7	Pullulan – Biopolymer with Potential for Use as Food Packaging. International Journal of Food Engineering, 2019, 15, .	0.7	48
8	Effect of Pullulan Coating on Postharvest Quality and Shelf-Life of Highbush Blueberry ( <i>Vaccinium</i> ) Tj ETQq0 0 0 rgBT /Overlogg 10 Tf 50	1.3	35
9	Growth Biocontrol of Foodborne Pathogens and Spoilage Microorganisms of Food by Polish Propolis Extracts. Molecules, 2019, 24, 2965.	1.7	32
10	Modification of the cell wall structure of <i>Saccharomyces cerevisiae</i> strains during cultivation on waste potato juice water and glycerol towards biosynthesis of functional polysaccharides. Journal of Biotechnology, 2018, 281, 1-10.	1.9	31
11	The use of pullulan coatings with propolis extract to extend the shelf life of blueberry ( <i>Vaccinium</i> ) Tj ETQq1 1 0.784314 rgBT /Overlogg 1.3 30	1.3	30
12	The scale-up cultivation of <i>Candida utilis</i> in waste potato juice water with glycerol affects biomass and $\beta$ (1,3)/(1,6)-glucan characteristic and yield. Applied Microbiology and Biotechnology, 2018, 102, 9131-9145.	1.7	29
13	The aspects of microbial biomass use in the utilization of selected waste from the agro-food industry. Open Life Sciences, 2020, 15, 787-796.	0.6	22
14	The Influence of Two-Component Mixtures from Spanish Origanum Oil with Spanish Marjoram Oil or Coriander Oil on Antilisterial Activity and Sensory Quality of a Fresh Cut Vegetable Mixture. Foods, 2020, 9, 1740.	1.9	20
15	The influence of <i>Lactobacillus</i> bacteria type and kind of carrier on the properties of spray-dried microencapsules of fermented beetroot powders. International Journal of Food Science and Technology, 2021, 56, 2166-2174.	1.3	14
16	Propionic acid production from apple pomace in bioreactor using <i>Propionibacterium freudenreichii</i> : an economic analysis of the process. 3 Biotech, 2021, 11, 60.	1.1	12
17	Influence of Fermentation Beetroot Juice Process on the Physico-Chemical Properties of Spray Dried Powder. Molecules, 2022, 27, 1008.	1.7	11
18	Influence of Drying Type of Selected Fermented Vegetables Pomace on the Natural Colorants and Concentration of Lactic Acid Bacteria. Applied Sciences (Switzerland), 2021, 11, 7864.	1.3	10

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19	Antimicrobial and antiviral properties of different types of propolis. Zeszyty Problemowe Postępy Nauk Rolniczych, 2017, , 69-79.	0.1	10
20	The Importance of Teachers' Need for Cognition in Their Use of Technology in Mathematics Instruction. Frontiers in Psychology, 2020, 11, 259.	1.1	7
21	Chemical compounds and antimicrobial activity of petitgrain (Citrus aurantium L. var. amara) essential oil. Herba Polonica, 2017, 63, 18-25.	0.2	7
22	The Impact of the Fermentation Method on the Pigment Content in Pickled Beetroot and Red Bell Pepper Juices and Freeze-Dried Powders. Applied Sciences (Switzerland), 2022, 12, 5766.	1.3	7
23	Ocena składu chemicznego oraz właściwości przeciwdrobnoustrojowych olejku eterycznego z lawendy wąskolistnej (Lavandula angustifolia L.) w powszechnie dostępnym preparacie handlowym. Postępy Fitoterapii, 2017, 18, .	0.0	4