Katarzyna Pobiega

List of Publications by Citations

Source: https://exaly.com/author-pdf/8872133/katarzyna-pobiega-publications-by-citations.pdf

Version: 2024-04-19

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

22 400 12 19 g-index

24 610 4 4.61 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
22	Application of propolis in antimicrobial and antioxidative protection of food quality A review. <i>Trends in Food Science and Technology</i> , 2019 , 83, 53-62	15.3	78
21	Comparison of the antimicrobial activity of propolis extracts obtained by means of various extraction methods. <i>Journal of Food Science and Technology</i> , 2019 , 56, 5386-5395	3.3	34
20	Characteristics of the Proteolytic Enzymes Produced by Lactic Acid Bacteria. <i>Molecules</i> , 2021 , 26,	4.8	31
19	Pullulan Biopolymer with Potential for Use as Food Packaging. <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	30
18	Effect of exogenous stress factors on the biosynthesis of carotenoids and lipids by Rhodotorula yeast strains in media containing agro-industrial waste. <i>World Journal of Microbiology and Biotechnology</i> , 2019 , 35, 157	4.4	28
17	Biotechnological Methods of Management and Utilization of Potato Industry Wastell Review. <i>Potato Research</i> , 2020 , 63, 431-447	3.2	26
16	Effect of Pullulan Coating on Postharvest Quality and Shelf-Life of Highbush Blueberry (Vaccinium corymbosum L.). <i>Materials</i> , 2017 , 10,	3.5	24
15	Prolonging the Shelf Life of Cherry Tomatoes by Pullulan Coating with Ethanol Extract of Propolis During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1447-1461	5.1	21
14	The scale-up cultivation of Candida utilis in waste potato juice water with glycerol affects biomass and (11,3)/(1,6)-glucan characteristic and yield. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 9131	-91:45	21
13	Modification of the cell wall structure of Saccharomyces cerevisiae strains during cultivation on waste potato juice water and glycerol towards biosynthesis of functional polysaccharides. <i>Journal of Biotechnology</i> , 2018 , 281, 1-10	3.7	19
12	Growth Biocontrol of Foodborne Pathogens and Spoilage Microorganisms of Food by Polish Propolis Extracts. <i>Molecules</i> , 2019 , 24,	4.8	17
11	The use of pullulan coatings with propolis extract to extend the shelf life of blueberry (Vaccinium corymbosum) fruit. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1013-1020	3.8	14
10	The aspects of microbial biomass use in the utilization of selected waste from the agro-food industry. <i>Open Life Sciences</i> , 2020 , 15, 787-796	1.2	11
9	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. <i>Foods</i> , 2020 , 9,	4.9	9
8	Antimicrobial and antiviral properties of different types of propolis. <i>Zeszyty Problemowe Post</i> Nauk Rolniczych, 2017 , 69-79	O	7
7	Propionic acid production from apple pomace in bioreactor using : an economic analysis of the process. <i>3 Biotech</i> , 2021 , 11, 60	2.8	7
6	Chemical compounds and antimicrobial activity of petitgrain (Citrus aurantium L. var. amara) essential oil. <i>Herba Polonica</i> , 2017 , 63, 18-25	0.9	6

LIST OF PUBLICATIONS

5	The influence of Lactobacillus bacteria type and kind of carrier on the properties of spray-dried microencapsules of fermented beetroot powders. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2166-2174	3.8	6
4	Ocena skBdu chemicznego oraz wBdiwodi przeciwdrobnoustrojowych olejku eterycznego z lawendy wBkolistnej (Lavandula angustifolia L.) w powszechnie dostpnym preparacie handlowym 2017 , 18,		4
3	The Importance of TeachersUNeed for Cognition in Their Use of Technology in Mathematics Instruction. <i>Frontiers in Psychology</i> , 2020 , 11, 259	3.4	2
2	Influence of Drying Type of Selected Fermented Vegetables Pomace on the Natural Colorants and Concentration of Lactic Acid Bacteria. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 7864	2.6	2
1	Influence of Fermentation Beetroot Juice Process on the Physico-Chemical Properties of Spray Dried Powder <i>Molecules</i> , 2022 , 27,	4.8	1