

# Jolanta Tomaszewska-Gras

## List of Publications by Year in descending order

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25  
papers

500  
citations

758635

12  
h-index

676716

22  
g-index

25  
all docs

25  
docs citations

25  
times ranked

675  
citing authors

#	ARTICLE	IF	CITATIONS
1	Shotgun Lipidomic Analysis for Differentiation of Niche Cold Pressed Oils. <i>Molecules</i> , 2022, 27, 1848.	1.7	5
2	DSC isothermal and non-isothermal assessment of thermo-oxidative stability of different cultivars of <i>Camelina sativa</i> L. seed oils. <i>Journal of Thermal Analysis and Calorimetry</i> , 2022, 147, 10013-10026.	2.0	7
3	Comprehensive Thermal Characteristics of Different Cultivars of Flaxseed Oil ( <i>Linum usittatissimum</i> ) Tj ETQq1 1 0.784314 rgBT /Over 13	1.7	13
4	Phase Transitions and Structural Changes in DPPC Liposomes Induced by a 1-Carba-Alpha-Tocopherol Analogue. <i>Molecules</i> , 2021, 26, 2851.	1.7	12
5	The Effect of Freezing Sheep's Milk on the Meltability, Texture, Melting and Fat Crystallization Profiles of Fresh Pasta Filata Cheese. <i>Animals</i> , 2021, 11, 2740.	1.0	8
6	Newly marketed seed oils. What we can learn from the current status of authentication of edible oils. <i>Food Control</i> , 2021, 130, 108349.	2.8	13
7	A Chemometric Approach to Oxidative Stability and Physicochemical Quality of Raw Ground Chicken Meat Affected by Black Seed and Other Spice Extracts. <i>Antioxidants</i> , 2020, 9, 903.	2.2	18
8	Tocopheryl Succinate-Induced Structural Changes in DPPC Liposomes: DSC and ANS Fluorescence Studies. <i>Molecules</i> , 2020, 25, 2780.	1.7	8
9	Seed-Roasting Process Affects Oxidative Stability of Cold-Pressed Oils. <i>Antioxidants</i> , 2019, 8, 313.	2.2	37
10	Behaviour of water in different types of goats' cheese. <i>International Dairy Journal</i> , 2019, 95, 18-24.	1.5	17
11	Oxidative and microbiological stability of raw ground pork during chilled storage as affected by Plant extracts. <i>International Journal of Food Properties</i> , 2019, 22, 111-129.	1.3	22
12	Predicting the Botanical Origin of Honeys with Chemometric Analysis According to Their Antioxidant and Physicochemical Properties. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 191-201.	0.6	22
13	Effect of Washing on the Quality of Surimi-Like Preparation Obtained from Soft Tissue of Freshwater Mussel <i>Sinanodonta woodiana</i> (Lea, 1834). <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 961-974.	0.6	6
14	Disruptive effect of tocopherol oxalate on DPPC liposome structure: DSC, SAXS, and fluorescence anisotropy studies. <i>Chemistry and Physics of Lipids</i> , 2018, 216, 104-113.	1.5	26
15	DSC and electrophoretic studies on protein denaturation of <i>Anodonta woodiana</i> (Lea, 1834). <i>Journal of Thermal Analysis and Calorimetry</i> , 2016, 126, 69-75.	2.0	22
16	DSC coupled with PCA as a tool for butter authenticity assessment. <i>Journal of Thermal Analysis and Calorimetry</i> , 2016, 126, 61-68.	2.0	13
17	Contribution of phenolic acids isolated from green and roasted boiled-type coffee brews to total coffee antioxidant capacity. <i>European Food Research and Technology</i> , 2016, 242, 641-653.	1.6	65
18	Rapid quantitative determination of butter adulteration with palm oil using the DSC technique. <i>Food Control</i> , 2016, 60, 629-635.	2.8	56

#	ARTICLE	IF	CITATIONS
19	Differential Scanning Calorimetry for Determining the Thermodynamic Properties of Selected Honeys. Journal of Apicultural Science, 2015, 59, 109-118.	0.1	9
20	High pressure impact on changes in potato starch granules. Polish Journal of Chemical Technology, 2015, 17, 65-73.	0.3	12
21	Characteristics and structure of starch isolated from triticale. Starch/Staerke, 2014, 66, 895-902.	1.1	25
22	EFFECT OF MILK FAT COOLING RATE ON CRYSTALLIZATION PROCESS OF TRIACYLGLYCEROLS THEREIN. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 21, .	0.1	0
23	Melting and crystallization DSC profiles of milk fat depending on selected factors. Journal of Thermal Analysis and Calorimetry, 2013, 113, 199-208.	2.0	52
24	Detection of butter adulteration with water using differential scanning calorimetry. Journal of Thermal Analysis and Calorimetry, 2012, 108, 433-438.	2.0	20
25	Quantitative determination of titin and nebulin in poultry meat by SDS-PAGE with an internal standard. Meat Science, 2002, 62, 61-66.	2.7	12