Kamil Piwowarek

List of Publications by Year
in descending order

22	831	687220 13	677027 22
papers	citations	h-index	g-index

22	22	22	999
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Characteristics of the Proteolytic Enzymes Produced by Lactic Acid Bacteria. Molecules, 2021, 26, 1858.	1.7	124
2	Use of Propionibacterium freudenreichii T82 Strain for Effective Biosynthesis of Propionic Acid and Trehalose in a Medium with Apple Pomace Extract and Potato Wastewater. Molecules, 2021, 26, 3965.	1.7	10
3	Addition of different rosemary preparations (Rosmarinus officinalis L.) to chicken meatballs improves their quality profile. International Journal of Food Science and Technology, 2021, 56, 6236-6245.	1.3	7
4	Sporobolomyces and Sporidiobolus â€“ non-conventional yeasts for use in industries. Fungal Biology Reviews, 2021, 37, 41-58.	1.9	24
5	Propionic acid production from apple pomace in bioreactor using Propionibacterium freudenreichii: an economic analysis of the process. 3 Biotech, 2021, 11, 60.	1.1	12
6	Metabolic Response of the Yeast Candida utilis During Enrichment in Selenium. International Journal of Molecular Sciences, 2020, 21, 5287.	1.8	26
7	Production of lipids and carotenoids by Rhodotorula gracilis ATCC 10788 yeast in a bioreactor using low-cost wastes. Biocatalysis and Agricultural Biotechnology, 2020, 26, 101634.	1.5	36
8	Biological Activity of Some Aromatic Plants and Their Metabolites, with an Emphasis on Health-Promoting Properties. Molecules, 2020, 25, 2478.	1.7	20
9	Accumulation of Selenium in Candida utilis Growing in Media of Increasing Concentration of this Element. Applied Sciences (Switzerland), 2020, 10, 1439.	1.3	8
10	Sequencing and Analysis of the Genome of Propionibacterium freudenreichii T82 Strain: Importance for Industry. Biomolecules, 2020, 10, 348.	1.8	9
11	Biotechnological Methods of Management and Utilization of Potato Industry Wasteâ€”a Review. Potato Research, 2020, 63, 431-447.	1.2	51
12	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
13	Optimization of propionic acid production in apple pomace extract with Propionibacterium freudenreichii. Preparative Biochemistry and Biotechnology, 2019, 49, 974-986.	1.0	20
14	Evaluation of antioxidant and antimicrobial activity of oregano (Origanum vulgare L.) preparations during storage of low-pressure mechanically separated meat (BAADER meat) from chickens. Food Science and Biotechnology, 2019, 28, 449-457.	1.2	23
15	Propionibacterium spp.â€”source of propionic acid, vitamin B12, and other metabolites important for the industry. Applied Microbiology and Biotechnology, 2018, 102, 515-538.	1.7	138
16	Research on the ability of propionic acid and vitamin B12 biosynthesis by Propionibacterium freudenreichii strain T82. Antonie Van Leeuwenhoek, 2018, 111, 921-932.	0.7	12
17	Pollen and bee bread as new health-oriented products: A review. Trends in Food Science and Technology, 2018, 71, 170-180.	7.8	244
18	Equilibrium modeling of selenium binding from aqueous solutions by Candida utilis ATCC 9950 yeasts. 3 Biotech, 2018, 8, 388.	1.1	17

#	Article	IF	Citations
19	PrÃ³ba zastosowania glicerolu i ziemniaczanej wody sokowej do produkcji karotenoidÃ³w przez droÅ¼dÅ¼e Rhodotorula Gracilis. Zeszyty Problemowe PostÄ™pÃ³w Nauk Rolniczych, 2017, , 49-57.	0.1	1
20	PorÃ³wnanie jakoÅ›ci mikrobiologicznej herbat czarnych, zielonych i czerwonych dostÄ™pnych na rynku warszawskim. Zeszyty Problemowe PostÄ™pÃ³w Nauk Rolniczych, 2017, , 33-42.	0.1	1
21	Possibility of using apple pomaces in the process of propionic-acetic fermentation. Electronic Journal of Biotechnology, 2016, 23, 1-6.	1.2	25
22	Bakterie propionowe uÅ¼yteczne w przemyÅ›le spoÅ¼ywczym. PrzemysÅ‚ SpoÅ¼ywczy, 2015, 1, 28-32.	0.1	1