

Paulina Guzik

List of Publications by Year in descending order

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14
papers

413
citations

933264

10
h-index

1058333

14
g-index

14
all docs

14
docs citations

14
times ranked

360
citing authors

#	ARTICLE	IF	CITATIONS
1	The verification of intelligent properties of furcellaran films with plant extracts on the stored fresh Atlantic mackerel during storage at 2â€°C. <i>Food Hydrocolloids</i> , 2019, 97, 105211.	5.6	98
2	Microwave applications in the food industry: an overview of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7989-8008.	5.4	76
3	The effect of furcellaran-gelatin edible coatings with green and pu-erh tea extracts on the microbiological, physicochemical and sensory changes of salmon sushi stored at 4â€°C. <i>Food Control</i> , 2019, 100, 83-91.	2.8	48
4	The quality of pork loaves with the addition of hemp seeds, de-hulled hemp seeds, hemp protein and hemp flour. <i>LWT - Food Science and Technology</i> , 2019, 105, 190-199.	2.5	45
5	The effects of active double-layered furcellaran/gelatin hydrolysate film system with Ala-Tyr peptide on fresh Atlantic mackerel stored at 18â€°C. <i>Food Chemistry</i> , 2021, 338, 127867.	4.2	31
6	One- and double-layered furcellaran/carp skin gelatin hydrolysate film system with antioxidant peptide as an innovative packaging for perishable foods products. <i>Food Chemistry</i> , 2021, 351, 129347.	4.2	29
7	Attitude-behaviour dissonance regarding the importance of food preservation for customers. <i>Food Quality and Preference</i> , 2020, 84, 103935.	2.3	14
8	Active biopolymer films based on furcellaran, whey protein isolate and Borago officinalis extract: characterization and application in smoked pork ham production. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2884-2891.	1.7	14
9	The confrontation of consumer beliefs about the impact of microwave-processing on food and human health with existing research. <i>Trends in Food Science and Technology</i> , 2022, 119, 110-121.	7.8	13
10	Utilisation of soybean post-production waste in single- and double-layered films based on furcellaran to obtain packaging materials for food products prone to oxidation. <i>Food Chemistry</i> , 2022, 387, 132883.	4.2	13
11	Biological activity of biopolymer edible furcellaran-chitosan coatings enhanced with bioactive peptides. <i>Food Control</i> , 2022, 137, 108933.	2.8	11
12	Attempt to Extend the Shelf-Life of Fish Products by Means of Innovative Double-Layer Active Biodegradable Films. <i>Polymers</i> , 2022, 14, 1717.	2.0	9
13	Protocol for Designing New Functional Food with the Addition of Food Industry By-Products, Using Design Thinking Techniquesâ€”A Case Study of a Snack with Antioxidant Properties for Physically Active People. <i>Foods</i> , 2021, 10, 694.	1.9	6
14	Consumer Attitudes towards Food Preservation Methods. <i>Foods</i> , 2022, 11, 1349.	1.9	6