

Paulina Guzik

List of Publications by Citations

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

12
papers

165
citations

7
h-index

12
g-index

14
ext. papers

278
ext. citations

7.3
avg, IF

3.7
L-index

#	Paper	IF	Citations
12	The verification of intelligent properties of furcellaran films with plant extracts on the stored fresh Atlantic mackerel during storage at 2 °C. <i>Food Hydrocolloids</i> , 2019 , 97, 105211	10.6	51
11	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 4 °C. <i>Food Control</i> , 2019 , 100, 83-91	6.2	29
10	Microwave applications in the food industry: an overview of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-20	11.5	26
9	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	5.4	20
8	The effects of active double-layered furcellaran/gelatin hydrolysate film system with Ala-Tyr peptide on fresh Atlantic mackerel stored at -18°C. <i>Food Chemistry</i> , 2021 , 338, 127867	8.5	15
7	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	8.5	11
6	Attitude-behaviour dissonance regarding the importance of food preservation for customers. <i>Food Quality and Preference</i> , 2020 , 84, 103935	5.8	7
5	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	4.3	2
4	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> , 2021 , 119, 110-110	15.3	2
3	Protocol for Designing New Functional Food with the Addition of Food Industry By-Products, Using Design Thinking Techniques-A Case Study of a Snack with Antioxidant Properties for Physically Active People. <i>Foods</i> , 2021 , 10,	4.9	1
2	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	8.5	0
1	Biological activity of biopolymer edible furcellaran-chitosan coatings enhanced with bioactive peptides. <i>Food Control</i> , 2022 , 137, 108933	6.2	0