

Paulina Guzik

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/9337313/paulina-guzik-publications-by-year.pdf>

Version: 2024-04-27

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.

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	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
11	Biological activity of biopolymer edible furcellaran-chitosan coatings enhanced with bioactive peptides. <i>Food Control</i> , 2022 , 137, 108933	6.2	0
10	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
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> , 2021 , 119, 110-110	15.3	2
8	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
7	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
6	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
5	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
4	Attitude-behaviour dissonance regarding the importance of food preservation for customers. <i>Food Quality and Preference</i> , 2020 , 84, 103935	5.8	7
3	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
2	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
1	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