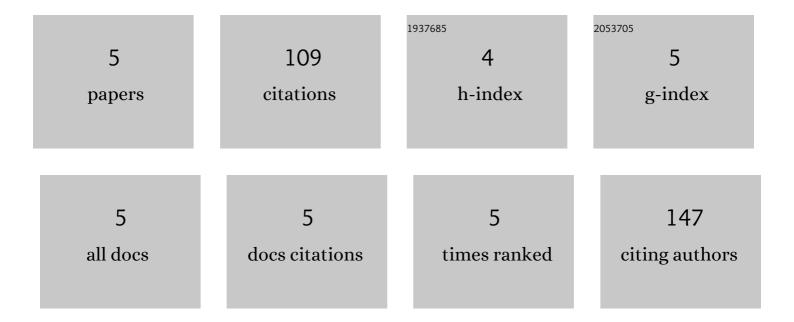
## BogumiÅ,a UrbaÅ,,ska

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/939224/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Comparison of the Effects of Conching Parameters on the Contents of Three Dominant Flavan3-ols, Rheological Properties and Sensory Quality in Chocolate Milk Mass Based on Liquor from Unroasted Cocoa Beans. Molecules, 2021, 26, 2502.	3.8	11
2	Study of Polyphenol Content and Antioxidant Properties of Various Mix of Chocolate Milk Masses with Different Protein Content. Antioxidants, 2020, 9, 299.	5.1	10
3	Comparison of the Total Polyphenol Content and Antioxidant Activity of Chocolate Obtained from Roasted and Unroasted Cocoa Beans from Different Regions of the World. Antioxidants, 2019, 8, 283.	5.1	52
4	Changes in the composition and content of polyphenols in chocolate resulting from pre-treatment method of cocoa beans and technological process. European Food Research and Technology, 2019, 245, 2101-2112.	3.3	32
5	Traceability as a tool aiding food safety assurance on the example of a food-packing plant. Accreditation and Quality Assurance, 2019, 24, 237-244.	0.8	4