

Dorota Kalicka

List of Publications by Year in descending order

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11
papers

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citations

1937685

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1474206

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docs citations

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149
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of various magnesium salts for the production of milk fermented by <i>Bifidobacterium animalis</i> ssp. <i>lactis</i> Bb-12. <i>International Journal of Food Properties</i> , 2019, 22, 1087-1099.	3.0	7
2	Physical and sensory characteristics and probiotic survival in ice cream sweetened with various polyols. <i>International Journal of Dairy Technology</i> , 2019, 72, 456-465.	2.8	41
3	Quality of yogurt fortified with magnesium lactate. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018, 17, 247-255.	0.3	2
4	Zastosowanie czosnku niedźwiedziego (<i>Allium ursinum</i> L.) do produkcji mleka fermentowanego przez <i>Bifidobacterium animalis</i> ssp. <i>lactis</i> BB-12. <i>Żywność</i> , 2018, 114, 126-136.	0.1	0
5	Wpływ dodatku suszu z wyłoków jabłkowych na właściwości fizykochemiczne i sensoryczne jogurtów. <i>Żywność</i> , 2018, 115, 71-80.	0.1	3
6	Effect of addition of wild garlic (<i>Allium ursinum</i>) on the quality of kefir from sheep's milk. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2017, 16, 209-215.	0.3	3
7	Fortification of yoghurts with various magnesium compounds. <i>Journal of Elementology</i> , 2017, , .	0.2	3
8	Fortification of yoghurts with calcium compounds. <i>Journal of Elementology</i> , 2017, , .	0.2	3
9	Dynamika fermentacji serwatki niskolaktosowej przez <i>Saccharomyces bayanus</i> (Bayanus G995) oraz jako napojów serwatkowych. <i>Żywność</i> , 2017, 112, 109-120.	0.1	1
10	The influence of the dose of calcium bisglycinate on physicochemical properties, sensory analysis and texture profile of kefir during 21 days of cold storage. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 37-45.	0.3	7
11	EFFECT OF MAGNESIUM D - GLUCONATE FORTIFICATION ON HEAT STABILITY OF GOAT'S MILK AND PHYSICO-CHEMICAL PROPERTIES, SENSORY CHARACTERISTIC AND TEXTURE PROFILE OF YOGHURTS DURING COLD STORAGE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2015, 5, 68-72.	0.8	5