

Witold PÅ,ocharski

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

492
citations

840776

11
h-index

677142

22
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22
all docs

22
docs citations

22
times ranked

772
citing authors

#	ARTICLE	IF	CITATIONS
1	Bayesian QTL analyses using pedigreed families of an outcrossing species, with application to fruit firmness in apple. <i>Theoretical and Applied Genetics</i> , 2014, 127, 1073-1090.	3.6	129
2	Effect of storage conditions on the relationship between apple firmness and texture acceptability. <i>Postharvest Biology and Technology</i> , 2004, 32, 205-211.	6.0	69
3	Impact of Innovative Technologies on the Content of Vitamin C and Its Bioavailability from Processed Fruit and Vegetable Products. <i>Antioxidants</i> , 2021, 10, 54.	5.1	53
4	Composition of clear and cloudy juices from French and Polish apples in relation to processing technology. <i>LWT - Food Science and Technology</i> , 2015, 62, 813-820.	5.2	47
5	Water Sorption and Crispness of Fat-Free Apple Chips. <i>Journal of Food Science</i> , 2002, 67, 87-92.	3.1	32
6	Studies on the usefulness of <i>Cucurbita maxima</i> for the production of ready-to-eat dried vegetable snacks with a high carotenoid content. <i>LWT - Food Science and Technology</i> , 2010, 43, 302-309.	5.2	26
7	Impact of enzyme on quality of blackcurrant and plum juices. <i>LWT - Food Science and Technology</i> , 2012, 49, 251-256.	5.2	26
8	Effect of apple cultivar and enzyme treatment on phenolic compounds content during clear apple juice production. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1002-1010.	2.7	25
9	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. <i>LWT - Food Science and Technology</i> , 2012, 49, 229-237.	5.2	20
10	Proportions of calcium, magnesium, phosphorus and potassium extractable by water or ethanol from apple fruit tissue, in relation to length of storage, orchard factors and storage disorders. <i>Journal of the Science of Food and Agriculture</i> , 1975, 26, 1807-1817.	3.5	15
11	EFFECT OF RAW MATERIAL STORAGE TIME ON THE QUALITY OF APPLE CHIPS. <i>Drying Technology</i> , 2001, 19, 559-570.	3.1	13
12	Differences in the mineral composition of sound and disordered apple fruits and of sound and pitted tissue. <i>Journal of the Science of Food and Agriculture</i> , 1975, 26, 1819-1823.	3.5	8
13	New or lesser known cultivar selection as a tool for sensory and nutritional value enhancement of osmo-convectively dried sour cherries. <i>LWT - Food Science and Technology</i> , 2014, 55, 506-512.	5.2	7
14	PERCEPTION OF APPLE QUALITY IN RELATION TO TEXTURE ATTRIBUTES. <i>Acta Horticulturae</i> , 2003, , 443-448.	0.2	6
15	Quality Potential Of Some New Pear Cultivars – How To Obtain Fruit Of The Best Sensory Characteristics?. <i>Journal of Horticultural Research</i> , 2014, 22, 71-84.	0.9	6
16	EFFECT OF CULTIVAR AND PROCESSING ON PHENOLICS AND ANTIOXIDANT ACTIVITY OF APPLE PRODUCTS. <i>Acta Horticulturae</i> , 2007, , 363-368.	0.2	3
17	SCAB RESISTANT APPLE CULTIVARS - QUALITY AND STORAGE. <i>Acta Horticulturae</i> , 2005, , 681-686.	0.2	2
18	Water Vapor Uptake by Fat-Free Apple Chips Decreased by Emulsifiers. <i>Journal of Food Science</i> , 2002, 67, 1438-1443.	3.1	1

#	ARTICLE	IF	CITATIONS
19	Quality Of Cloudy Plum Juice Produced From Fresh Fruit Of <i>Prunus Domestica</i> L. – The Effect Of Cultivar And Enzyme Treatment. Journal of Horticultural Research, 2015, 23, 83-94.	0.9	1
20	Scab Resistant Apple Cultivars for Juice Production. Journal of Horticultural Research, 2021, 29, 23-34.	0.9	1
21	Changes of Acceptability of “Jonagold”™ and “Gala”™ Apples During Storage in Normal Atmosphere. Vegetable Crops Research Bulletin, 2007, 66, 177-186.	0.2	1
22	THE INFLUENCE OF STORAGE CONDITIONS AND HARVEST DATE ON QUALITY OF 'ELSTAR' APPLES. Acta Horticulturae, 2003, , 809-812.	0.2	1