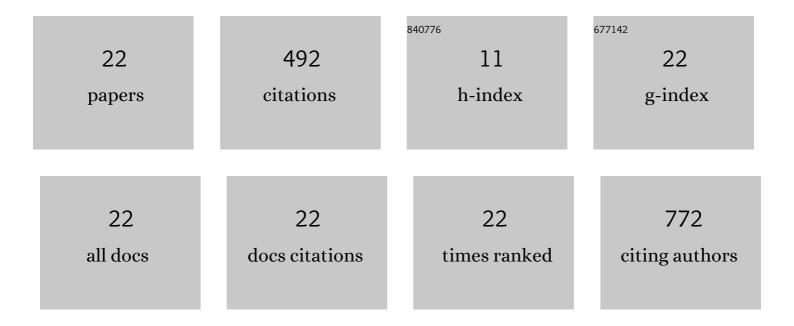
Witold PÅ,ocharski

List of Publications by Year in descending order

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MITOLD PÅ OCHAPSKL

#	Article	IF	CITATIONS
1	Bayesian QTL analyses using pedigreed families of an outcrossing species, with application to fruit firmness in apple. Theoretical and Applied Genetics, 2014, 127, 1073-1090.	3.6	129
2	Effect of storage conditions on the relationship between apple firmness and texture acceptability. Postharvest Biology and Technology, 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. Antioxidants, 2021, 10, 54.	5.1	53
4	Composition of clear and cloudy juices from French and Polish apples in relation to processing technology. LWT - Food Science and Technology, 2015, 62, 813-820.	5.2	47
5	Water Sorption and Crispness of Fat-Free Apple Chips. Journal of Food Science, 2002, 67, 87-92.	3.1	32
6	Studies on the usefulness of Cucurbita maxima for the production of ready-to-eat dried vegetable snacks with a high carotenoid content. LWT - Food Science and Technology, 2010, 43, 302-309.	5.2	26
7	Impact of enzyme on quality of blackcurrant and plum juices. LWT - Food Science and Technology, 2012, 49, 251-256.	5.2	26
8	Effect of apple cultivar and enzyme treatment on phenolic compounds content during clear apple juice production. International Journal of Food Science and Technology, 2009, 44, 1002-1010.	2.7	25
9	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. LWT - Food Science and Technology, 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. Journal of the Science of Food and Agriculture, 1975, 26, 1807-1817.	3.5	15
11	EFFECT OF RAW MATERIAL STORAGE TIME ON THE QUALITY OF APPLE CHIPS. Drying Technology, 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. Journal of the Science of Food and Agriculture, 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. LWT - Food Science and Technology, 2014, 55, 506-512.	5.2	7
14	PERCEPTION OF APPLE QUALITY IN RELATION TO TEXTURE ATTRIBUTES. Acta Horticulturae, 2003, , 443-448.	0.2	6
15	Quality Potential Of Some New Pear Cultivars – How To Obtain Fruit Of The Best Sensory Characteristics?. Journal of Horticultural Research, 2014, 22, 71-84.	0.9	6
16	EFFECT OF CULTIVAR AND PROCESSING ON PHENOLICS AND ANTIOXIDANT ACTIVITY OF APPLE PRODUCTS. Acta Horticulturae, 2007, , 363-368.	0.2	3
17	SCAB RESISTANT APPLE CULTIVARS - QUALITY AND STORAGE. Acta Horticulturae, 2005, , 681-686.	0.2	2
18	Water Vapor Uptake by Fat-Free Apple Chips Decreased by Emulsifiers. Journal of Food Science, 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 â€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