Witold PÅ‚ocharski

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9508469/publications.pdf

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22	492	840776 11	677142 22
papers	citations	h-index	g-index

22	22	22	772
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	Scab Resistant Apple Cultivars for Juice Production. Journal of Horticultural Research, 2021, 29, 23-34.	0.9	1
3	Quality Of Cloudy Plum Juice Produced From Fresh Fruit Of Prunus Domestica L. â€“ The Effect Of Cultivar And Enzyme Treatment. Journal of Horticultural Research, 2015, 23, 83-94.	0.9	1
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	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
6	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
7	Quality Potential Of Some New Pear Cultivars â€“ How To Obtain Fruit Of The Best Sensory Characteristics?. Journal of Horticultural Research, 2014, 22, 71-84.	0.9	6
8	Impact of enzyme on quality of blackcurrant and plum juices. LWT - Food Science and Technology, 2012, 49, 251-256.	5.2	26
9	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. LWT - Food Science and Technology, 2012, 49, 229-237.	5.2	20
10	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
11	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
12	EFFECT OF CULTIVAR AND PROCESSING ON PHENOLICS AND ANTIOXIDANT ACTIVITY OF APPLE PRODUCTS. Acta Horticulturae, 2007, , 363-368.	0.2	3
13	Changes of Acceptability of â€˜Jonagoldâ€™ and â€˜Galaâ€™ Apples During Storage in Normal Atmosphere. Vegetable Crops Research Bulletin, 2007, 66, 177-186.	0.2	1
14	SCAB RESISTANT APPLE CULTIVARS - QUALITY AND STORAGE. Acta Horticulturae, 2005, , 681-686.	0.2	2
15	Effect of storage conditions on the relationship between apple firmness and texture acceptability. Postharvest Biology and Technology, 2004, 32, 205-211.	6.0	69
16	PERCEPTION OF APPLE QUALITY IN RELATION TO TEXTURE ATTRIBUTES. Acta Horticulturae, 2003, , 443-448.	0.2	6
17	THE INFLUENCE OF STORAGE CONDITIONS AND HARVEST DATE ON QUALITY OF 'ELSTAR' APPLES. Acta Horticulturae, 2003, , 809-812.	0.2	1
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	Water Sorption and Crispness of Fat-Free Apple Chips. Journal of Food Science, 2002, 67, 87-92.	3.1	32
20	EFFECT OF RAW MATERIAL STORAGE TIME ON THE QUALITY OF APPLE CHIPS. Drying Technology, 2001, 19, 559-570.	3.1	13
21	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
22	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