

Wiesław Przybylski

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9550616/publications.pdf>

Version: 2024-02-01

18
papers

481
citations

933447

10
h-index

839539

18
g-index

18
all docs

18
docs citations

18
times ranked

685
citing authors

#	ARTICLE	IF	CITATIONS
1	Higher drip loss is associated with protein oxidation. <i>Meat Science</i> , 2012, 90, 917-924.	5.5	125
2	Effect of heat treatment on protein oxidation in pig meat. <i>Meat Science</i> , 2012, 91, 14-21.	5.5	111
3	Formation of heterocyclic aromatic amines in relation to pork quality and heat treatment parameters. <i>Food Chemistry</i> , 2019, 276, 511-519.	8.2	51
4	Technological and sensory pork quality in relation to muscle and drip loss protein profiles. <i>European Food Research and Technology</i> , 2012, 234, 883-894.	3.3	31
5	Sensory quality and chemical composition of meat from lambs fed diets enriched with fish and rapeseed oils, carnolic acid and seleno-compounds. <i>Meat Science</i> , 2016, 119, 185-192.	5.5	27
6	Effect of Heat Treatment by the Sous-Vide Method on the Quality of Poultry Meat. <i>Foods</i> , 2021, 10, 1610.	4.3	24
7	The application of biosensors for drip loss analysis and glycolytic potential evaluation. <i>Meat Science</i> , 2016, 117, 7-11.	5.5	20
8	Relationship between sensory attributes and volatile compounds of polish dry-cured loin. <i>Asian-Australasian Journal of Animal Sciences</i> , 2017, 30, 720-727.	2.4	17
9	Sarcoplasmic Protein Profile from Drip Loss in Relation to Pork Quality. <i>Journal of Food Science</i> , 2016, 81, C2320-C2326.	3.1	16
10	Acceptance of Fresh Pasta with β -Glucan Addition: Expected Versus Perceived Liking. <i>Foods</i> , 2020, 9, 869.	4.3	11
11	Biosensors in Evaluation of Quality of Meat and Meat Products – A Review. <i>Annals of Animal Science</i> , 2020, 20, 1151-1168.	1.6	10
12	The effect of vegetable and spice addition on the acrylamide content and antioxidant activity of innovative cereal products. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 374-384.	2.3	9
13	Analysis of variability of plasma leptin and lipids concentration in relations to glycolytic potential, intramuscular fat and meat quality in P76 pigs. <i>Journal of Animal and Feed Sciences</i> , 2009, 18, 296-304.	1.1	7
14	Metabolomic analysis indicates that higher drip loss may be related to the production of methylglyoxal as a by-product of glycolysis. <i>Poultry Science</i> , 2022, 101, 101608.	3.4	7
15	Sensory Quality of Culinary Pork Meat in Relation to Slaughter and Technological Value. <i>Food Science and Technology Research</i> , 2009, 15, 65-74.	0.6	5
16	Applications of Biosensors for Meat Quality Evaluations. <i>Sensors</i> , 2021, 21, 7430.	3.8	5
17	The effect of fish oil, lycopene and organic selenium as feed additives on rabbit meat quality. <i>Journal of Applied Animal Research</i> , 2020, 48, 476-483.	1.2	3
18	The effect of inulin supply to high-fat diet rich in saturated fatty acids on pork quality and profile of sarcoplasmic protein in meat exudate. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2019, 103, 593-602.	2.2	2