WiesÅ‚aw Przybylski

List of Publications by Year
in descending order

18	481	933447 10	839539 18
papers	citations	h-index	g-index

18	18	18	685
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Metabolomic analysis indicates that higher drip loss may be related to the production of methylglyoxal as a by-product of glycolysis. Poultry Science, 2022, 101, 101608.	3.4	7
2	Effect of Heat Treatment by the Sous-Vide Method on the Quality of Poultry Meat. Foods, 2021, 10, 1610.	4.3	24
3	Applications of Biosensors for Meat Quality Evaluations. Sensors, 2021, 21, 7430.	3.8	5
4	Acceptance of Fresh Pasta with Î²-Glucan Addition: Expected Versus Perceived Liking. Foods, 2020, 9, 869.	4.3	11
5	The effect of fish oil, lycopene and organic selenium as feed additives on rabbit meat quality. Journal of Applied Animal Research, 2020, 48, 476-483.	1.2	3
6	Biosensors in Evaluation of Quality of Meat and Meat Products â€“ A Review. Annals of Animal Science, 2020, 20, 1151-1168.	1.6	10
7	The effect of inulin supply to highâ€fat diet rich in saturated fatty acids on pork quality and profile of sarcoplasmic protein in meat exudate. Journal of Animal Physiology and Animal Nutrition, 2019, 103, 593-602.	2.2	2
8	The effect of vegetable and spice addition on the acrylamide content and antioxidant activity of innovative cereal products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 374-384.	2.3	9
9	Formation of heterocyclic aromatic amines in relation to pork quality and heat treatment parameters. Food Chemistry, 2019, 276, 511-519.	8.2	51
10	Relationship between sensory attributes and volatile compounds of polish dry-cured loin. Asian-Australasian Journal of Animal Sciences, 2017, 30, 720-727.	2.4	17
11	The application of biosensors for drip loss analysis and glycolytic potential evaluation. Meat Science, 2016, 117, 7-11.	5.5	20
12	Sarcoplasmic Protein Profile from Drip Loss in Relation to Pork Quality. Journal of Food Science, 2016, 81, C2320-C2326.	3.1	16
13	Sensory quality and chemical composition of meat from lambs fed diets enriched with fish and rapeseed oils, carnosic acid and seleno-compounds. Meat Science, 2016, 119, 185-192.	5.5	27
14	Higher drip loss is associated with protein oxidation. Meat Science, 2012, 90, 917-924.	5.5	125
15	Effect of heat treatment on protein oxidation in pig meat. Meat Science, 2012, 91, 14-21.	5.5	111
16	Technological and sensory pork quality in relation to muscle and drip loss protein profiles. European Food Research and Technology, 2012, 234, 883-894.	3.3	31
17	Sensory Quality of Culinary Pork Meat in Relation to Slaughter and Technological Value. Food Science and Technology Research, 2009, 15, 65-74.	0.6	5
18	Analysis of variability of plasma leptin and lipids concentration in relations to glycolytic potential, intramuscular fat and meat quality in P76 pigs. Journal of Animal and Feed Sciences, 2009, 18, 296-304.	1.1	7