

# Karina Ilona Hidas

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9809956/publications.pdf>

Version: 2024-02-01

10  
papers

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citations

2258059

3  
h-index

2053705

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docs citations

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42  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of ultrasound and microbubbles effect on pork meat during brining process. <i>Ultrasonics Sonochemistry</i> , 2021, 75, 105589.	8.2	26
2	Effect of cryogenic freezing on the rheological and calorimetric properties of pasteurized liquid egg yolk. <i>Czech Journal of Food Sciences</i> , 2021, 39, 181-188.	1.2	6
3	Development of a Novel Gluten-Free Egg Pie Product: Effects of Sensory Attributes and Storage. <i>Sustainability</i> , 2020, 12, 10389.	3.2	3
4	Effect of Combination of Salt and pH on Functional Properties of Frozen-Thawed Egg Yolk. <i>Agriculture (Switzerland)</i> , 2021, 11, 257.	3.1	2
5	Comparison of different thawing methods effect on the calorimetric and rheological properties of frozen liquid egg yolk. <i>Progress in Agricultural Engineering Sciences</i> , 2021, 16, 37-44.	0.3	1
6	Effect of different salt concentration on the physical properties of frozen thawed egg yolk. <i>Progress in Agricultural Engineering Sciences</i> , 2021, 17, 29-36.	0.3	0
7	Effect of cryogenic freezing on the textural and sensoric properties of donuts. <i>Review on Agriculture and Rural Development</i> , 2019, 8, 29-34.	0.0	0
8	Effect of freeze-thaw on the texture of gluten-free pie crust dough. <i>Review on Agriculture and Rural Development</i> , 2020, 7, 98-102.	0.0	0
9	Microbiological status and oxidation properties of minced chicken breast meat treated with different concentrations of Allyl-isothiocyanate. <i>Review on Agriculture and Rural Development</i> , 2020, 7, 140-144.	0.0	0
10	Heat treatment of liquid egg yolk. <i>Progress in Agricultural Engineering Sciences</i> , 2020, 16, 121-127.	0.3	0