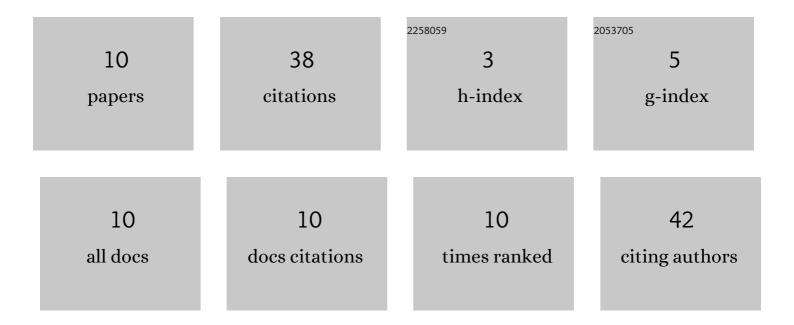
## Karina Ilona Hidas

List of Publications by Year in descending order

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

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KADINA LIONA HIDAS

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