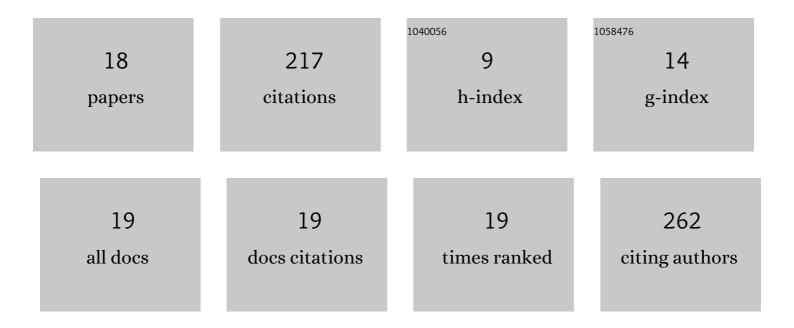
Joanna Miedzianka

List of Publications by Year in descending order

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IOANNA MIEDZIANKA

| 1Sensory attributes and physicochemical features of corn snacks as affected by different flour types5.22Amino acid composition of flesh-coloured potatoes as affected by storage conditions. Food8.23High value-added products derived from crude glycerol via microbial fermentation using Yarrowia4.04Potato Industry By-Products as a Source of Protein with Beneficial Nutritional, Functional, Health-Promoting and Antimicrobial Properties. Applied Sciences (Switzerland), 2021, 11, 3497.2.55Characterization of Bioactive Compounds of Opuntia ficus-indica (L) Mill. Seeds from Spanish Cultivars. Molecules, 2020, 25, 5734.3.86Trypsin inhibitor, antioxidant and antimicrobial activities as well as chemical composition of potato sprouts originating from yellow- and colored fleshed varieties. Journal of Environmental Science and Health- Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2020, 55, 42-51.0.68Discolouration of raw and cooked coloured fleshed potatoes differing in anthocyanins and polyphenols content. International Journal of Food Science and Technology, 2019, 54, 92-101.2.79Tree-to-tree variability in fruits and kernels of a Balanites aegyptiaca (L) Del. population grown in Sudan. Trees - Structure and Function, 2020, 34, 111-119.1.9 | CITATIONS |
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