

Agnieszka NemÅ›

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

169
citations

1478505

6
h-index

1281871

11
g-index

11
all docs

11
docs citations

11
times ranked

250
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality and nutritional value of cookies enriched with plant-based protein preparations. Journal of the Science of Food and Agriculture, 2022, , .	3.5	2
2	Effect of Acetylation on Physicochemical and Functional Properties of Commercial Pumpkin Protein Concentrate. Molecules, 2021, 26, 1575.	3.8	11
3	Effect of Aging Vessel (Clay-Tinaja versus Oak Barrel) on the Volatile Composition, Descriptive Sensory Profile, and Consumer Acceptance of Red Wine. Beverages, 2021, 7, 35.	2.8	5
4	Modeling of Antioxidant Activity, Polyphenols and Macronutrients Content of Bee Pollen Applying Solid-State ¹³ C NMR Spectra. Antioxidants, 2021, 10, 1123.	5.1	4
5	“HydroSOSustainable” Concept: How Does Information Influence Consumer Expectations towards Roasted Almonds?. Agronomy, 2021, 11, 2254.	3.0	3
6	Trypsin 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.	1.5	13
7	Tree-to-tree variability in fruits and kernels of a <i>Balanites aegyptiaca</i> (L.) Del. population grown in Sudan. Trees - Structure and Function, 2020, 34, 111-119.	1.9	11
8	Influence of blanching medium on the quality of crisps from red- and purple-fleshed potatoes. Journal of Food Processing and Preservation, 2020, 44, e14937.	2.0	3
9	Discolouration of raw and cooked coloured fleshed potatoes differing in anthocyanins and polyphenols content. International Journal of Food Science and Technology, 2019, 54, 92-101.	2.7	12
10	Polyphenols of coloured-flesh potatoes as native antioxidants in stored fried snacks. LWT - Food Science and Technology, 2018, 97, 597-602.	5.2	19
11	Anthocyanin and antioxidant activity of snacks with coloured potato. Food Chemistry, 2015, 172, 175-182.	8.2	86