

Agnieszka NemÅ›

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

169
citations

1651377

6
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1427216

11
g-index

11
all docs

11
docs citations

11
times ranked

269
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality and nutritional value of cookies enriched with plant-based protein preparations. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	2
2	Effect of Acetylation on Physicochemical and Functional Properties of Commercial Pumpkin Protein Concentrate. <i>Molecules</i> , 2021, 26, 1575.	1.7	11
3	Effect of Aging Vessel (Clay-Tinaja versus Oak Barrel) on the Volatile Composition, Descriptive Sensory Profile, and Consumer Acceptance of Red Wine. <i>Beverages</i> , 2021, 7, 35.	1.3	5
4	Modeling of Antioxidant Activity, Polyphenols and Macronutrients Content of Bee Pollen Applying Solid-State ¹³ C NMR Spectra. <i>Antioxidants</i> , 2021, 10, 1123.	2.2	4
5	“HydroSOSustainable” Concept: How Does Information Influence Consumer Expectations towards Roasted Almonds?. <i>Agronomy</i> , 2021, 11, 2254.	1.3	3
6	Trypsin inhibitor, antioxidant and antimicrobial activities as well as chemical composition of potato sprouts originating from yellow- and colored-fleshed varieties. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2020, 55, 42-51.	0.7	13
7	Tree-to-tree variability in fruits and kernels of a <i>Balanites aegyptiaca</i> (L.) Del. population grown in Sudan. <i>Trees - Structure and Function</i> , 2020, 34, 111-119.	0.9	11
8	Influence of blanching medium on the quality of crisps from red- and purple-fleshed potatoes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14937.	0.9	3
9	Discolouration of raw and cooked coloured fleshed potatoes differing in anthocyanins and polyphenols content. <i>International Journal of Food Science and Technology</i> , 2019, 54, 92-101.	1.3	12
10	Polyphenols of coloured-flesh potatoes as native antioxidants in stored fried snacks. <i>LWT - Food Science and Technology</i> , 2018, 97, 597-602.	2.5	19
11	Anthocyanin and antioxidant activity of snacks with coloured potato. <i>Food Chemistry</i> , 2015, 172, 175-182.	4.2	86