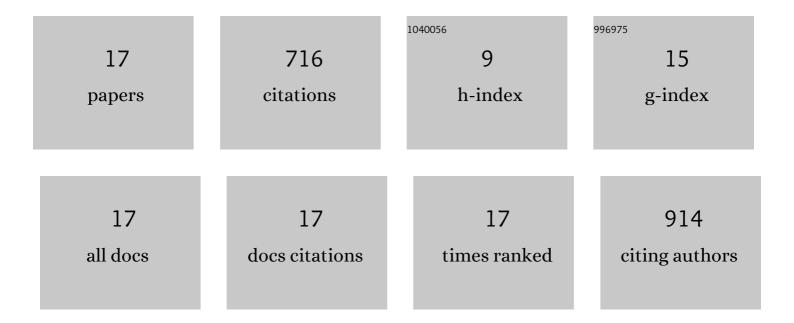
## Katarzyna Neffe-Skocińska

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8984766/publications.pdf

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#	Article	IF	CITATIONS
1	Turmeric and Its Major Compound Curcumin on Health: Bioactive Effects and Safety Profiles for Food, Pharmaceutical, Biotechnological and Medicinal Applications. Frontiers in Pharmacology, 2020, 11, 01021.	3.5	345
2	Acid contents and the effect of fermentation condition of Kombucha tea beverages on physicochemical, microbiological and sensory properties. CYTA - Journal of Food, 2017, 15, 601-607.	1.9	115
3	Probiotics: Versatile Bioactive Components in Promoting Human Health. Medicina (Lithuania), 2020, 56, 433.	2.0	85
4	Trends and Possibilities of the Use ofÂProbiotics in Food Production. , 2018, , 65-94.		32
5	Effect of Pullulan on Physicochemical, Microbiological, and Sensory Quality of Yogurts. Current Pharmaceutical Biotechnology, 2019, 20, 489-496.	1.6	26
6	Consumer Understanding of the Date of Minimum Durability of Food in Association with Quality Evaluation of Food Products After Expiration. International Journal of Environmental Research and Public Health, 2020, 17, 1632.	2.6	24
7	The Effect of LAB as Probiotic Starter Culture and Green Tea Extract Addition on Dry Fermented Pork Loins Quality. BioMed Research International, 2015, 2015, 1-9.	1.9	20
8	Amino acid profile and sensory characteristics of dry fermented pork loins produced with a mixture of probiotic starter cultures. Journal of the Science of Food and Agriculture, 2017, 97, 2953-2960.	3.5	19
9	The Possibility of Using the Probiotic Starter Culture Lacticaseibacillus rhamnosus LOCK900 in Dry Fermented Pork Loins and Sausages Produced Under Industrial Conditions. Applied Sciences (Switzerland), 2020, 10, 4311.	2.5	15
10	Physico hemical and proteolytic changes during cold storage of dry ured pork loins with probiotic strains of <scp>LAB</scp> . International Journal of Food Science and Technology, 2020, 55, 1069-1079.	2.7	14
11	Changes in Selected Food Quality Components after Exceeding the Date of Minimum Durability—Contribution to Food Waste Reduction. Sustainability, 2020, 12, 3187.	3.2	5
12	The Novel Strain of Gluconobacter oxydans H32 Isolated from Kombucha as a Proposition of a Starter Culture for Sour Ale Craft Beer Production. Applied Sciences (Switzerland), 2022, 12, 3047.	2.5	5
13	Izolacja i identyfikacja szczepów bakterii kwasu octowego o potencjalnych wÅ,aÅ›ciwoÅ›ciach prozdrowotnych. Żywność, 2019, 120, 183-195.	0.1	4
14	Self-reported food safety knowledge and practices of early-school-aged children $\hat{a} \in \hat{a}$ a result of analysis in towns near the Warsaw city. British Food Journal, 2021, 123, 2461-2477.	2.9	3
15	Effects of Lacticaseibacillus rhamnosus LOCK900 on Development of Volatile Compounds and Sensory Quality of Dry Fermented Sausages. Molecules, 2021, 26, 6454.	3.8	3
16	OPTIMIZATION OF FERMENTATION CONDITIONS FOR DRY-AGED SIRLOINS WITH PROBIOTIC BACTERIA ADDED. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	1
17	USING PORK MEAT FROM PORKERS FED PASTURE BLEND WITH ADDED PROTEIN- XANTHOPHYLLS CONCENTRATE OF ALFALFA TO PRODUCE POTENTIALLY PROBIOTIC DRY-FERMENTED SAUSAGES. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	0