

Katarzyna Neffe-Skocińska

List of Publications by Year in descending order

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17
papers

716
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1040056

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914
citing authors

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