

Sabina Lachowicz

Lista publikacji

1. Lachowicz, S., Seliga, Ł., & Pluta, S. (2020). Distribution of phytochemicals and antioxidative potency in fruit peel, flesh, and seeds of Saskatoon berry. *Food chemistry*, 305, 125430.
2. Lachowicz, S., Michalska, A., Lech, K., Majerska, J., Oszmiański, J., & Figiel, A. (2019). Comparison of the effect of four drying methods on polyphenols in saskatoon berry. *LWT*, 111, 727-736.
3. Lachowicz, S., Michalska-Ciechanowska, A., & Oszmiański, J. (2020). The Impact of Maltodextrin and Inulin on the Protection of Natural Antioxidants in Powders Made of Saskatoon Berry Fruit, Juice, and Pomace as Functional Food Ingredients. *Molecules*, 25(8), 1805.
4. Lachowicz, S., Świeca, M., & Pejcz, E. (2020). Improvement of health-promoting functionality of rye bread by fortification with free and microencapsulated powders from *Amelanchier alnifolia* nutt. *Antioxidants*, 9(7), 614.
5. Lachowicz, S., Świeca, M., & Pejcz, E. (2021). Biological activity, phytochemical parameters, and potential bioaccessibility of wheat bread enriched with powder and microcapsules made from Saskatoon berry. *Food Chemistry*, 338, 128026.