

Tomasz Piechowiak

Lista Publikacji

1. Piechowiak, T., Grzelak-Błaszczak, K., Sójka, M., Balawejder, M. (2020). Changes in phenolic compounds profile and glutathione status in raspberry fruit during storage in ozone-enriched atmosphere. *Postharvest Biology and Technology*, 168, 111277.
2. Piechowiak, T., Skóra, B., Balawejder, M. (2020). Ozone treatment induces changes in antioxidative defense system in blueberry fruit during storage. *Food and Bioprocess Technology*, 13(7), 1240-1245.
3. Piechowiak, T., Grzelak-Błaszczak, K., Bonikowski, R., Balawejder, M. (2020). Optimization of extraction process of antioxidant compounds from yellow onion skin and their use in functional bread production. *LWT*, 117, 108614.
4. Piechowiak, T., Balawejder, M. (2019). Impact of ozonation process on the level of selected oxidative stress markers in raspberries stored at room temperature. *Food chemistry*, 298, 125093.
5. Piechowiak, T., Józefczyk, R., Balawejder, M. (2018). Impact of ozonation process of wheat flour on the activity of selected enzymes. *Journal of Cereal Science*, 84, 30-37.