Igor Turkiewicz

Lista Publikacji

1. Turkiewicz, I. P., Wojdyło, A., Tkacz, K., Nowicka, P., Golis, T., Bąbelewski, P. (2020). ABTS On-line antioxidant, a-amylase, a-glucosidase, pancreatic lipase, acetyl- and butyrylcholinesterase inhibition activity of Chaenomeles fruits determined by polyphenols and other chemical compounds. Antioxidants, 9(1), 60.

2. Turkiewicz, I. P., Wojdyło, A., Lech, K., Tkacz, K., Nowicka, P. (2019). Influence of different drying methods on the quality of Japanese quince fruit. LWT, 114, 108416.

3. Turkiewicz, I. P., Wojdyło, A., Tkacz, K., Lech, K., Nowicka, P. (2020). Osmotic dehydration as a pretreatment modulating the physicochemical and biological properties of the Japanese quince fruit dried by the convective and vacuum-microwave method. Food and Bioprocess Technology, 13(10), 1801-1816.

4. Turkiewicz, I. P., Wojdyło, A., Tkacz, K., Lech, K., Michalska-Ciechanowska, A., Nowicka, P. (2020). The influence of different carrier agents and drying techniques on physical and chemical characterization of Japanese quince (Chaenomeles japonica) microencapsulation powder. Food Chemistry, 323, 126830.

5. Turkiewicz, I.P., Tkacz, K., Nowicka, P., Michalska-Ciechanowska, A., Lech, K., Wojdyło, A. (2021). Physicochemical characterization and biological potential of Japanese quince polyphenol extract treated by different drying techniques. LWT, 152, 112247.