

PUBLIKACJE NAUKOWE

Świdośliwa - mało znany gatunek owoców, wstępna ocena przydatności dla przetwórstwa
Konopacka D., Piecko J., Mieszczakowska-Frać M., Markowski J., Rutkowski K., Kruczyńska D.,
Buczek M.

2017

Przemysł Fermentacyjny i Owocowo-Warzywny, 11-12: 8-11

świdośliwa, antocyjany, utrwalanie, przeciery, suszenie mikrofalowo-podciśnieniowe, Saskatoon
berry, anthocyanins, preservation, puree, vacuum-microwave drying

The combined effect of ultrasound and enzymatic treatment on the nanostructure, carotenoid
retention and sensory properties of ready-to-eat carrot chips

Konopacka D., Cybulska J., Zdunek A., Dyki B., Machlańska A., Celejewska K

2017

LWT - Food Science and Technology, 85(B): 427-433

drying, vegetable snacks, quality, sonication, AFM

The composition of bioactive compounds and antioxidant activity of Saskatoon berry (*Amelanchier
alnifolia* Nutt.) genotypes grown in central Poland

Lachowicz S., Oszmiański J., Pluta S

2017

Food Chemistry, 235: 234-243

Saskatoon berry, polyphenolic compounds, triterpenoids, carotenoids, chlorophylls,
UPLC-PDA-MS/MS

The effectiveness of vacuum-microwave drying methods in the preservation of *Amelanchier* berries
(*Amelanchier canadensis*. L. Medik.)

Piecko J., Konopacka D., Mieszczakowska-Frać M., Kruczyńska D

2017

International Journal of Food Engineering, 13(6): 20160346

Amelanchier, vacuum-microwave drying, cyanidin glycosides

The effect of 1-methylcyclopropene and storage conditions on chosen quality traits of 'long shelf life'
(LSL) tomato fruit, in relation to growing season

Wrzodak A., Szwejda-Grzybowska J., Gajewski M

2017

Electronic Journal of Polish Agricultural Universities, 20(4): #05,
wartość odżywcza, pomidory, 1-MCP, przechowywanie

The effect of flaming and mechanical treatments on weed control, growth and yield of carrot
Anyszka Z., Golian J

2017

Journal of Research and Applications in Agricultural Engineering, 62(3): 7-12

carrot, weed control, thermal weed control, mechanical treatment, marchew, odchwaszczanie,

The estimation of bioactive compounds content in organic and conventional sweet cherry (*Prunus avium* L.).

Hallmann E., Rozpara E

2017

Journal of Research and Applications in Agricultural Engineering, 62(3): 141-145

organic sweet cherry, conventional sweet cherry, polyphenols, dry matter, nutritive value, vitamin C, ekologiczne czereśnie, konwencjonalne czereśnie, polifenole, sucha masa, wartość odżywcza, witamina C

The exposure of honey bees to pesticide residues in the hive environment with regard to winter colony losses

Pohorecka K., Szczęsna T., Witek M., Miszczak A., Sikorski P

2017

Journal of Apicultural Science, 61(1): 105-125

bee bread, beeswax, honey bees, honey/syrup stores, pesticide residues, winter honey bee colony losses

The influence of *Trichoderma* on the phytosanitary status of soil and yield of red beets (*Beta vulgaris* L. subsp. *vulgaris*)

Wolna-Maruwka A., Piechota T., Dach J., Szczech M., Szczербal I., Niewiadomska A., Budka A., Gaj R.
2017

Polish Journal of Environmental Studies, 26(2): 847-859

compost, moulds, enzymes, soil, plants

The Role of biofertilizers in improving vegetative growth, yield and fruit quality of apple

Mosa W.F.A.E-G., Sas Paszt L., Frąc M., Trzciński P., Treder W., Klamkowski K

2017

Horticultural Science, 101/2017-HORTSCI

beneficial bacteria, bioproducts, apple, growth tree, productivity
