Rok 2019

(symbolem * zaznaczono publikacje, które dofinansowano z projektu RID)

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Rok 2020

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1. *Iwaniak A., Minkiewicz P., Hrynkiewicz M., Bucholska J., Darewicz M., 2020. Hybrid Approach in the Analysis of Bovine Milk Protein Hydrolysates as a Source of Peptides Containing Di- and Tripeptide Bitterness Indicators. *Polish Journal of Food and Nutrition Sciences, 70, 2* **doi: 10.31883/pjfns/113532.**