MaÅ‚gorzata Wronkowska

List of Publications by Year
in descending order

35 papers	785 citations	567281 15 h-index	526287 27 g-index
38 all docs	38 docs citations	38 times ranked	889 citing authors

#	Article	IF	Citations
1	Effect of whole amaranth flour on bread properties and nutritive value. LWT - Food Science and Technology, 2013, 50, 679-685.	5.2	127
2	Effect of Starch Substitution by Buckwheat Flour on Gluten-Free Bread Quality. Food and Bioprocess Technology, 2013, 6, 1820-1827.	4.7	81
3	Antioxidative and reducing capacity, macroelements content and sensorial properties of buckwheatâ€enhanced glutenâ€free bread. International Journal of Food Science and Technology, 2010, 45, 1993-2000.	2.7	47
4	Effect of buckwheat flour on microelements and proteins contents in gluten-free bread. Czech Journal of Food Sciences, 2011, 29, 103-108.	1.2	47
5	Effect of roasting time of buckwheat groats on the formation of Maillard reaction products and antioxidant capacity. Food Chemistry, 2016, 196, 355-358.	8.2	47
6	Breadmaking performance and technological characteristic of gluten-free bread with inulin supplemented with calcium salts. European Food Research and Technology, 2012, 235, 545-554.	3.3	42
7	Impact of the addition of resistant starch from modified pea starch on dough and bread performance. European Food Research and Technology, 2010, 231, 499-508.	3.3	40
8	Wet-milling of buckwheat with hull and dehulled â€“ The properties of the obtained starch fraction. Journal of Cereal Science, 2014, 60, 477-483.	3.7	35
9	ACID whey concentrated by ultrafiltration a tool for modeling bread properties. LWT - Food Science and Technology, 2015, 61, 172-176.	5.2	27
10	In vitro fermentation of new modified starch preparationsâ€”changes of microstructure and bacterial end-products. Enzyme and Microbial Technology, 2006, 40, 93-99.	3.2	24
11	Effect of fermented and unfermented buckwheat flour on functional properties of gluten-free muffins. Journal of Food Science and Technology, 2017, 54, 1425-1432.	2.8	24
12	Effect of liquid-state fermentation on the antioxidant and functional properties of raw and roasted buckwheat flours. Food Chemistry, 2019, 271, 291-297.	8.2	23
13	Wet-Milling of Cereals. Journal of Food Processing and Preservation, 2016, 40, 572-580.	2.0	21
14	Assessment of the glycaemic index, content of bioactive compounds, and their in vitro bioaccessibility in oat-buckwheat breads. Food Chemistry, 2020, 330, 127199.	8.2	19
15	Utilization of resistant starch of native tapioca, corn and waxy corn starches and their retrograded preparations byBifidobacterium. International Journal of Food Sciences and Nutrition, 2008, 59, 80-87.	2.8	18
16	Native and microwaved bean and pea starch preparations: physiological effects on the intestinal ecosystem, caecal tissue and serum lipids in rats. British Journal of Nutrition, 2010, 103, 1118-1126.	2.3	15
17	Physical Properties of Buckwheat Water Biscuits Formulated from Fermented Flours by Selected Lactic Acid Bacteria. Polish Journal of Food and Nutrition Sciences, 2018, 68, 25-31.	1.7	15
18	ACE Inhibitory Properties and Phenolics Profile of Fermented Flours and of Baked and Digested Biscuits from Buckwheat. Foods, 2020, 9, 847.	4.3	15

#	Article	IF	Citations
19	Bioaccessibility of anti-AGEs activity, antioxidant capacity and phenolics from water biscuits prepared from fermented buckwheat flours. LWT - Food Science and Technology, 2020, 123, 109051.	5.2	15
20	Bioaccessibility of D-chiro-inositol from water biscuits formulated from buckwheat flours fermented by lactic acid bacteria and fungi. LWT - Food Science and Technology, 2019, 106, 37-43.	5.2	14
21	Oat flour fermented by Lactobacillus strains â€“ Kinetics of volatile compound formation and antioxidant capacity. Journal of Cereal Science, 2022, 103, 103392.	3.7	14
22	Chemical Characteristics and Sensory Evaluation of Raw and Roasted Buckwheat Groats Fermented by <scp>R</scp>hizopus Oligosporus. Journal of Food Quality, 2015, 38, 130-138.	2.6	13
23	The Application of Lamiaceae Lindl. Promotes Aroma Compounds Formation, Sensory Properties, and Antioxidant Activity of Oat and Buckwheat-Based Cookies. Molecules, 2020, 25, 5626.	3.8	8
24	Effect of roasted buckwheat flour and hull enrichment on the sensory qualities, acceptance and safety of innovative mixed rye/wheat and wheat bakery products. Journal of Food Processing and Preservation, 2019, 43, e14025.	2.0	7
25	Phytochemicals and Antioxidant Activity in Oat-Buckwheat Dough and Cookies with Added Spices or Herbs. Molecules, 2021, 26, 2267.	3.8	7
26	Fermentation of native wheat, potato, and pea starches, and their preparations by bifidobacterium - changes in resistant starch content. Czech Journal of Food Sciences, 2012, 30, 9-14.	1.2	6
27	Effect of acid whey-fortified breads on caecal fermentation processes and blood lipid profile in rats. British Journal of Nutrition, 2017, 118, 169-178.	2.3	5
28	Effect of high added-value components of acid whey on the nutritional and physiological indices of rats. Journal of Functional Foods, 2018, 50, 63-70.	3.4	4
29	INFLUENCE OF CHEMICALLY-MODIFIED POTATO STARCH (RS TYPE 4) ON THE NUTRITIONAL AND PHYSIOLOGICAL INDICES OF RATS. Polish Journal of Food and Nutrition Sciences, 2011, 61, 143-151.	1.7	3
30	Oatâ€“buckwheat breads â€“ technological quality, staling and sensory properties. Irish Journal of Agricultural and Food Research, 2020, 59, .	0.4	3
31	Mineral composition and bioavailability of calcium and phosphorus from acid whey concentrated by various membrane processes. Journal of Elementology, 2012, , .	0.2	2
32	Health-promoting function of wheat or potato resistant starch preparations obtained by physico-biochemical process. Special Publication - Royal Society of Chemistry, 0, , 116-128.	0.0	2
33	Biscuits from Fermented Roasted Buckwheat Flour - Phenolics Profile and Bioaccessible Angiotensin Converting Enzyme Inhibitory Activity. Acta Universitatis Cibiniensis Series E: Food Technology, 2020, 24, 205-214.	0.4	2
34	THE MOULDING OF TECHNOLOGICAL PROPERTIES AND QUALITY OF BREAD BY ADDING INDUSTRIALLY PRODUCED CONCENTRATE OF ACID-WHEY OBTAINED DURING THE MAKING OF COTTAGE CHEESE. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2012, , .	0.1	1
35	Native wheat, potato and pea starches and their physically modified preparations testedin vitroas the substrates for selectedBifidobacteriumstrains. International Journal of Food Sciences and Nutrition, 2009, 60, 191-204.	2.8	0