

MaÅ,gorzata Wronkowska

List of Publications by Year in descending order

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papers

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567281

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889
citing authors

#	ARTICLE	IF	CITATIONS
1	Oat flour fermented by <i>Lactobacillus</i> strains – Kinetics of volatile compound formation and antioxidant capacity. <i>Journal of Cereal Science</i> , 2022, 103, 103392.	3.7	14
2	Phytochemicals and Antioxidant Activity in Oat-Buckwheat Dough and Cookies with Added Spices or Herbs. <i>Molecules</i> , 2021, 26, 2267.	3.8	7
3	The Application of Lamiaceae Lindl. Promotes Aroma Compounds Formation, Sensory Properties, and Antioxidant Activity of Oat and Buckwheat-Based Cookies. <i>Molecules</i> , 2020, 25, 5626.	3.8	8
4	ACE Inhibitory Properties and Phenolics Profile of Fermented Flours and of Baked and Digested Biscuits from Buckwheat. <i>Foods</i> , 2020, 9, 847.	4.3	15
5	Assessment of the glycaemic index, content of bioactive compounds, and their in vitro bioaccessibility in oat-buckwheat breads. <i>Food Chemistry</i> , 2020, 330, 127199.	8.2	19
6	Bioaccessibility of anti-AGEs activity, antioxidant capacity and phenolics from water biscuits prepared from fermented buckwheat flours. <i>LWT - Food Science and Technology</i> , 2020, 123, 109051.	5.2	15
7	Oat–buckwheat breads – technological quality, staling and sensory properties. <i>Irish Journal of Agricultural and Food Research</i> , 2020, 59, .	0.4	3
8	Biscuits from Fermented Roasted Buckwheat Flour - Phenolics Profile and Bioaccessible Angiotensin Converting Enzyme Inhibitory Activity. <i>Acta Universitatis Cibiniensis Series E: Food Technology</i> , 2020, 24, 205-214.	0.4	2
9	Effect of liquid-state fermentation on the antioxidant and functional properties of raw and roasted buckwheat flours. <i>Food Chemistry</i> , 2019, 271, 291-297.	8.2	23
10	Effect of roasted buckwheat flour and hull enrichment on the sensory qualities, acceptance and safety of innovative mixed rye/wheat and wheat bakery products. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14025.	2.0	7
11	Bioaccessibility of D-chiro-inositol from water biscuits formulated from buckwheat flours fermented by lactic acid bacteria and fungi. <i>LWT - Food Science and Technology</i> , 2019, 106, 37-43.	5.2	14
12	Physical Properties of Buckwheat Water Biscuits Formulated from Fermented Flours by Selected Lactic Acid Bacteria. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 25-31.	1.7	15
13	Effect of high added-value components of acid whey on the nutritional and physiological indices of rats. <i>Journal of Functional Foods</i> , 2018, 50, 63-70.	3.4	4
14	Effect of fermented and unfermented buckwheat flour on functional properties of gluten-free muffins. <i>Journal of Food Science and Technology</i> , 2017, 54, 1425-1432.	2.8	24
15	Effect of acid whey-fortified breads on caecal fermentation processes and blood lipid profile in rats. <i>British Journal of Nutrition</i> , 2017, 118, 169-178.	2.3	5
16	Wet-Milling of Cereals. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 572-580.	2.0	21
17	Effect of roasting time of buckwheat groats on the formation of Maillard reaction products and antioxidant capacity. <i>Food Chemistry</i> , 2016, 196, 355-358.	8.2	47
18	Chemical Characteristics and Sensory Evaluation of Raw and Roasted Buckwheat Groats Fermented by <i>hizopus Oligosporus</i> . <i>Journal of Food Quality</i> , 2015, 38, 130-138.	2.6	13

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19	ACID whey concentrated by ultrafiltration a tool for modeling bread properties. LWT - Food Science and Technology, 2015, 61, 172-176.	5.2	27
20	Wet-milling of buckwheat with hull and dehulled " The properties of the obtained starch fraction. Journal of Cereal Science, 2014, 60, 477-483.	3.7	35
21	Effect of Starch Substitution by Buckwheat Flour on Gluten-Free Bread Quality. Food and Bioprocess Technology, 2013, 6, 1820-1827.	4.7	81
22	Effect of whole amaranth flour on bread properties and nutritive value. LWT - Food Science and Technology, 2013, 50, 679-685.	5.2	127
23	Mineral composition and bioavailability of calcium and phosphorus from acid whey concentrated by various membrane processes. Journal of Elementology, 2012, , .	0.2	2
24	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
25	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
26	THE MOULDING OF TECHNOLOGICAL PROPERTIES AND QUALITY OF BREAD BY ADDING INDUSTRIALLY PRODUCED CONCENTRATE OF ACID-WHEY OBTAINED DURING THE MAKING OF COTTAGE CHEESE. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2012, , .	0.1	1
27	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
28	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
29	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
30	Antioxidative and reducing capacity, macroelements content and sensorial properties of buckwheat-enhanced gluten-free bread. International Journal of Food Science and Technology, 2010, 45, 1993-2000.	2.7	47
31	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
32	Native wheat, potato and pea starches and their physically modified preparations tested <i>in vitro</i> as the substrates for selected <i>Bifidobacterium</i> strains. International Journal of Food Sciences and Nutrition, 2009, 60, 191-204.	2.8	0
33	Utilization of resistant starch of native tapioca, corn and waxy corn starches and their retrograded preparations by <i>Bifidobacterium</i> . International Journal of Food Sciences and Nutrition, 2008, 59, 80-87.	2.8	18
34	In vitro fermentation of new modified starch preparations " changes of microstructure and bacterial end-products. Enzyme and Microbial Technology, 2006, 40, 93-99.	3.2	24
35	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