

Sylwia Onacik-Gur

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1218650/publications.pdf>

Version: 2024-02-01

13
papers

148
citations

1307594

7
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

135
citing authors

#	ARTICLE	IF	CITATIONS
1	Candelilla wax-based oleogels versus palm oil: evaluation of physical properties of innovative and conventional lipids using optical techniques. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2309-2320.	3.5	9
2	Interaction of dough preparation method, green tea extract and baking temperature on the quality of rye bread and acrylamide content. <i>LWT - Food Science and Technology</i> , 2022, 154, 112759.	5.2	13
3	Study on the Incorporation of Oat and Yeast β -Glucan into Shortbread Biscuits as a Basis for Designing Healthier and High Quality Food Products. <i>Molecules</i> , 2022, 27, 1393.	3.8	6
4	Analysis of Stability, Rheological and Structural Properties of Oleogels Obtained from Peanut Oil Structured with Yellow Beeswax. <i>Gels</i> , 2022, 8, 448.	4.5	8
5	Effect of high-oleic rapeseed oil oleogels on the quality of short-dough biscuits and fat migration. <i>Journal of Food Science and Technology</i> , 2020, 57, 1609-1618.	2.8	54
6	trans Fatty Acids in Polish Pastry. <i>Journal of Food Protection</i> , 2019, 82, 1028-1033.	1.7	13
7	Multivariate Study of Inulin Addition on the Quality of Sponge Cakes. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 201-209.	1.7	6
8	Acrylamide in food products – eating habits and consumer awareness among Medical School students. <i>Annals of Agricultural and Environmental Medicine</i> , 2017, 24, 570-574.	1.0	10
9	Impact of green tea extract addition on oxidative changes in the lipid fraction of pastry products. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2017, 16, 25-35.	0.3	4
10	Impact of green tea extract addition on oxidative changes in the lipid fraction of pastry products [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2017, 16, 25-35.	0.3	2
11	Effect of barley β -glucan addition as a fat replacer on muffin quality. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 247-256.	0.3	12
12	Effect of high-oleic sunflower oil and other pro-health ingredients on physical and sensory properties of biscuits. <i>CYTA - Journal of Food</i> , 2015, , 1-8.	1.9	10
13	SOURCE, METHODS OF OBTAINING AND OXIDATIVE STABILITY OF HIGH-OLEIC FATS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .	0.1	1