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List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

268
citations

1039880

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h-index

1199470

12
g-index

14
all docs

14
docs citations

14
times ranked

400
citing authors

#	ARTICLE	IF	CITATIONS
1	Urban agriculture as a keystone contribution towards securing sustainable and healthy development for cities in the future. <i>Blue-Green Systems</i> , 2020, 2, 1-27.	0.6	62
2	Raspberry marc extracts increase antioxidative potential, ellagic acid, ellagitannin and anthocyanin concentrations in fruit purees. <i>LWT - Food Science and Technology</i> , 2016, 66, 460-467.	2.5	41
3	Effect of farming systems on the yield, quality parameters and sensory properties of conventionally and organically grown potato (<i>Solanum tuberosum</i> L.) tubers. <i>Food Chemistry</i> , 2014, 145, 903-909.	4.2	38
4	Growth performance, gastrointestinal tract responses, and meat characteristics of broiler chickens fed a diet containing the natural alkaloid sanguinarine from <i>Macleaya cordata</i> . <i>Journal of Applied Poultry Research</i> , 2010, 19, 393-400.	0.6	26
5	Nature-Based Solutions for Agriculture in Circular Cities: Challenges, Gaps, and Opportunities. <i>Water (Switzerland)</i> , 2021, 13, 2565.	1.2	20
6	Potential of <i>Lactobacillus reuteri</i> from Spontaneous Sourdough as a Starter Additive for Improving Quality Parameters of Bread. <i>Food Technology and Biotechnology</i> , 2016, 54, 342-350.	0.9	19
7	Fermented buttermilk-based beverage: impact on young volunteers' health parameters. <i>Czech Journal of Food Sciences</i> , 2016, 34, 143-148.	0.6	17
8	Investigation of in vitro and in vivo digestibility of black soldier fly (<i>Hermetia illucens</i> L.) larvae protein. <i>Journal of Functional Foods</i> , 2021, 79, 104402.	1.6	12
9	Development of a functional whey beverage, containing calcium, vitamin D, and prebiotic dietary fiber, and its influence on human health. <i>CYTA - Journal of Food</i> , 2016, 14, 309-316.	0.9	11
10	Eat or Throw Away? Factors Differentiating High Food Wasters from Low Food Wasters. <i>Sustainability</i> , 2021, 13, 10741.	1.6	7
11	Impact of fermentation of okara on physicochemical, techno-functional, and sensory properties of meat analogues. <i>European Food Research and Technology</i> , 2021, 247, 2379-2389.	1.6	6
12	An Inulin-Enriched Soy Drink and Its Lowering Effect of Oxidized Low Density Lipoproteins in Healthy Volunteers. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 37-41.	0.6	6
13	Effect of organic and inorganic iron in the diet on yolk iron content, fatty acids profile, malondialdehyde concentration, and sensory quality of chicken eggs. , 0, 80, .		3
14	Effect of organic and inorganic iron on iron content, fatty acid profile, content of malondialdehyde, texture and sensory properties of broiler meat. , 0, , .		0