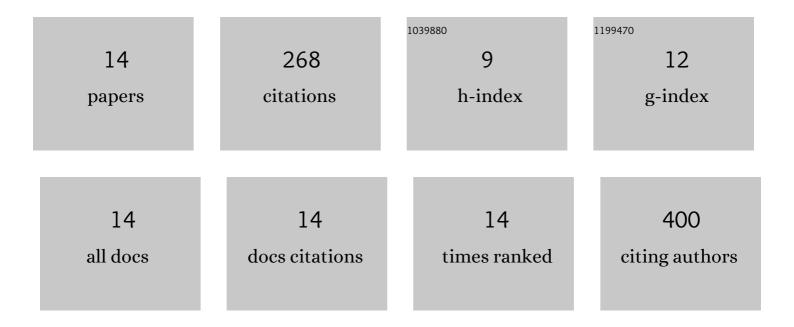
## Gitana Alencikiene

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1330909/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Urban agriculture as a keystone contribution towards securing sustainable and healthy development for cities in the future. Blue-Green Systems, 2020, 2, 1-27.	0.6	62
2	Raspberry marc extracts increase antioxidative potential, ellagic acid, ellagitannin and anthocyanin concentrations in fruit purees. LWT - Food Science and Technology, 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 (Solanum tuberosum L.) tubers. Food Chemistry, 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 Macleaya cordata. Journal of Applied Poultry Research, 2010, 19, 393-400.	0.6	26
5	Nature-Based Solutions for Agriculture in Circular Cities: Challenges, Gaps, and Opportunities. Water (Switzerland), 2021, 13, 2565.	1.2	20
6	Potential of Lactobacillus reuteri from Spontaneous Sourdough as a Starter Additive for Improving Quality Parameters of Bread. Food Technology and Biotechnology, 2016, 54, 342-350.	0.9	19
7	Fermented buttermilk-based beverage: impact on young volunteers' health parameters. Czech Journal of Food Sciences, 2016, 34, 143-148.	0.6	17
8	Investigation of in vitro and in vivo digestibility of black soldier fly (Hermetia illucens L.) larvae protein. Journal of Functional Foods, 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. CYTA - Journal of Food, 2016, 14, 309-316.	0.9	11
10	Eat or Throw Away? Factors Differentiating High Food Wasters from Low Food Wasters. Sustainability, 2021, 13, 10741.	1.6	7
11	Impact of fermentation of okara on physicochemical, techno-functional, and sensory properties of meat analogues. European Food Research and Technology, 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. Polish Journal of Food and Nutrition Sciences, 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