

Urszula Krupa-Kozak

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1715455/publications.pdf>

Version: 2024-02-01

41
papers

950
citations

361045

20
h-index

454577

30
g-index

41
all docs

41
docs citations

41
times ranked

1043
citing authors

#	ARTICLE	IF	CITATIONS
1	Broccoli by-products improve the nutraceutical potential of gluten-free mini sponge cakes. <i>Food Chemistry</i> , 2018, 267, 170-177.	4.2	81
2	Pathologic bone alterations in celiac disease: Etiology, epidemiology, and treatment. <i>Nutrition</i> , 2014, 30, 16-24.	1.1	76
3	Technological benefits of inulin-type fructans application in gluten-free products – A review. <i>Trends in Food Science and Technology</i> , 2016, 56, 149-157.	7.8	56
4	The Effect of Oligofructose-Enriched Inulin on Faecal Bacterial Counts and Microbiota-Associated Characteristics in Celiac Disease Children Following a Gluten-Free Diet: Results of a Randomized, Placebo-Controlled Trial. <i>Nutrients</i> , 2018, 10, 201.	1.7	51
5	Application of Dairy Proteins as Technological and Nutritional Improvers of Calcium-Supplemented Gluten-Free Bread. <i>Nutrients</i> , 2013, 5, 4503-4520.	1.7	49
6	Nutritional facts regarding commercially available gluten-free bread worldwide: Recent advances and future challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 693-705.	5.4	47
7	Technological and Nutritional Challenges, and Novelty in Gluten-Free Breadmaking: a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 5-21.	0.6	46
8	Breadmaking performance and technological characteristic of gluten-free bread with inulin supplemented with calcium salts. <i>European Food Research and Technology</i> , 2012, 235, 545-554.	1.6	42
9	Effect of organic calcium supplements on the technological characteristic and sensory properties of gluten-free bread. <i>European Food Research and Technology</i> , 2011, 232, 497-508.	1.6	38
10	BEAN STARCH AS INGREDIENT FOR GLUTEN-FREE BREAD. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 501-518.	0.9	36
11	Application of Broccoli Leaf Powder in Gluten-Free Bread: An Innovative Approach to Improve Its Bioactive Potential and Technological Quality. <i>Foods</i> , 2021, 10, 819.	1.9	33
12	Administration of Inulin-Supplemented Gluten-Free Diet Modified Calcium Absorption and Caecal Microbiota in Rats in a Calcium-Dependent Manner. <i>Nutrients</i> , 2017, 9, 702.	1.7	30
13	Broccoli leaf powder as an attractive by-product ingredient: effect on batter behaviour, technological properties and sensory quality of gluten-free mini sponge cake. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1121-1129.	1.3	29
14	Beneficial Effect of Oligofructose-Enriched Inulin on Vitamin D and E Status in Children with Celiac Disease on a Long-Term Gluten-Free Diet: A Preliminary Randomized, Placebo-Controlled Nutritional Intervention Study. <i>Nutrients</i> , 2018, 10, 1768.	1.7	28
15	Inulin and fructooligosaccharide affect in vitro calcium uptake and absorption from calcium-enriched gluten-free bread. <i>Food and Function</i> , 2016, 7, 1950-1958.	2.1	27
16	The effect of oligofructose-enriched inulin supplementation on gut microbiota, nutritional status and gastrointestinal symptoms in paediatric coeliac disease patients on a gluten-free diet: study protocol for a pilot randomized controlled trial. <i>Nutrition Journal</i> , 2017, 16, 47.	1.5	27
17	In vitro fermentation of new modified starch preparations – changes of microstructure and bacterial end-products. <i>Enzyme and Microbial Technology</i> , 2006, 40, 93-99.	1.6	24
18	Daily oligofructose-enriched inulin intake impacts bone turnover markers but not the cytokine profile in pediatric patients with celiac disease on a gluten-free diet: Results of a randomised, placebo-controlled pilot study. <i>Bone</i> , 2019, 122, 184-192.	1.4	23

#	ARTICLE	IF	CITATIONS
19	A Randomized, Placebo-Controlled, Pilot Clinical Trial to Evaluate the Effect of Supplementation with Prebiotic Synergy 1 on Iron Homeostasis in Children and Adolescents with Celiac Disease Treated with a Gluten-Free Diet. <i>Nutrients</i> , 2018, 10, 1818.	1.7	22
20	Plasma profile and urine excretion of amino acids in children with celiac disease on gluten-free diet after oligofructose-enriched inulin intervention: results of a randomised placebo-controlled pilot study. <i>Amino Acids</i> , 2018, 50, 1451-1460.	1.2	20
21	Intestinal Permeability in Children with Celiac Disease after the Administration of Oligofructose-Enriched Inulin into a Gluten-Free Diet—Results of a Randomized, Placebo-Controlled, Pilot Trial. <i>Nutrients</i> , 2020, 12, 1736.	1.7	20
22	High-Quality Gluten-Free Sponge Cakes without Sucrose: Inulin-Type Fructans as Sugar Alternatives. <i>Foods</i> , 2020, 9, 1735.	1.9	17
23	Title is missing!. <i>Euphytica</i> , 2002, 126, 115-122.	0.6	16
24	Native and microwaved bean and pea starch preparations: physiological effects on the intestinal ecosystem, caecal tissue and serum lipids in rats. <i>British Journal of Nutrition</i> , 2010, 103, 1118-1126.	1.2	15
25	Calcium in Gluten-Free Life: Health-Related and Nutritional Implications. <i>Foods</i> , 2016, 5, 51.	1.9	15
26	A targeted metabolomic protocol for quantitative analysis of volatile organic compounds in urine of children with celiac disease. <i>RSC Advances</i> , 2018, 8, 36534-36541.	1.7	13
27	The Gluten-Free Diet and Glycaemic Index in the Management of Coeliac Disease Associated with Type 1 Diabetes. <i>Food Reviews International</i> , 2019, 35, 587-608.	4.3	13
28	Novel Gluten-Free Bread with an Extract from Flaxseed By-Product: The Relationship between Water Replacement Level and Nutritional Value, Antioxidant Properties, and Sensory Quality. <i>Molecules</i> , 2022, 27, 2690.	1.7	13
29	The Profile of Urinary Headspace Volatile Organic Compounds After 12-Week Intake of Oligofructose-Enriched Inulin by Children and Adolescents with Celiac Disease on a Gluten-Free Diet: Results of a Pilot, Randomized, Placebo-Controlled Clinical Trial. <i>Molecules</i> , 2019, 24, 1341.	1.7	10
30	Stability of oil-in-water emulsions as influenced by thermal treatment of whey protein dispersions or emulsions. <i>International Journal of Dairy Technology</i> , 2020, 73, 513-520.	1.3	9
31	Headspace Solid-Phase Microextraction Coupled with Gas Chromatography–Mass Spectrometry for the Determination of Volatile Organic Compounds in Urine. <i>Journal of Analytical Chemistry</i> , 2020, 75, 792-801.	0.4	8
32	Defining Whole Grain Sorghum Flour and Water Levels to Improve Sensory and Nutritional Quality of Gluten-Free Bread—A Factorial Design Approach. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8186.	1.3	5
33	Inulin-Type Fructans Application in Gluten-Free Products: Functionality and Health Benefits. <i>Reference Series in Phytochemistry</i> , 2018, , 1-40.	0.2	4
34	Bean seed proteins digestibility affected by pressure and microwave cooking. <i>Acta Alimentaria</i> , 2010, 39, 234-238.	0.3	3
35	INFLUENCE OF CHEMICALLY-MODIFIED POTATO STARCH (RS TYPE 4) ON THE NUTRITIONAL AND PHYSIOLOGICAL INDICES OF RATS. <i>Polish Journal of Food and Nutrition Sciences</i> , 2011, 61, 143-151.	0.6	3
36	Addition of Calcium to Gluten and Nongluten Flours for Breadmaking. <i>Food and Nutritional Components in Focus</i> , 2015, , 291-309.	0.1	1

#	ARTICLE	IF	CITATIONS
37	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.	1.3	0
38	Knowledge about coeliac disease: Results of survey conducted among persons screened using a self-administered transglutaminase-based test. Acta Alimentaria, 2017, 46, 283-289.	0.3	0
39	Inulin-Type Fructans Application in Gluten-Free Products: Functionality and Health Benefits. Reference Series in Phytochemistry, 2019, , 723-762.	0.2	0
40	Gut Microbiota and A Gluten-Free Diet. , 2022, , 243-255.		0
41	EFFECT OF CALCIUM CASEINATE AND CALCIUM CITRATE ON QUALITY AND TECHNOLOGICAL PARAMETERS OF GLUTEN-FREE BREAD. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 20, .	0.1	0