

# DuÅ;ka ÄuriÄ

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1902515/publications.pdf>

Version: 2024-02-01

19  
papers

237  
citations

933447

10  
h-index

996975

15  
g-index

19  
all docs

19  
docs citations

19  
times ranked

223  
citing authors

#	ARTICLE	IF	CITATIONS
1	Storage stability, micronisation, and application of nutrient-dense fraction of proso millet bran in gluten-free bread. <i>Journal of Cereal Science</i> , 2020, 91, 102864.	3.7	30
2	Mixing of solids in different mixing devices. <i>Sadhana - Academy Proceedings in Engineering Sciences</i> , 2008, 33, 721-731.	1.3	23
3	Optimization of High Intensity Ultrasound Treatment of Proso Millet Bran to Improve Physical and Nutritional Quality. <i>Food Technology and Biotechnology</i> , 2019, 57, 183-190.	2.1	22
4	Influence of Flour Type, Dough Acidity, Printing Temperature and Bran Pre-processing on Browning and 3D Printing Performance of Snacks. <i>Food and Bioprocess Technology</i> , 2021, 14, 2365-2379.	4.7	20
5	Alteration of phenolics and antioxidant capacity of gluten-free bread by yellow pea flour addition and sourdough fermentation. <i>Food Bioscience</i> , 2021, 44, 101424.	4.4	17
6	Influence of particle size reduction and high-intensity ultrasound on polyphenol oxidase, phenolics, and technological properties of wheat bran. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15204.	2.0	16
7	Influence of Barley Sourdough and Vacuum Cooling on Shelf-Life Quality of Partially Baked Bread. <i>Food Technology and Biotechnology</i> , 2017, 55, 464-474.	2.1	15
8	Application of cryogenic grinding pretreatment to enhance extractability of bioactive molecules from pumpkin seed cake. <i>Journal of Food Process Engineering</i> , 2019, 42, e13300.	2.9	14
9	Quality attributes and firming kinetics of partially baked frozen wholewheat bread with sourdough. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2133-2142.	2.7	12
10	Non-Thermal Ultrasonic Extraction of Polyphenolic Compounds from Red Wine Lees. <i>Foods</i> , 2020, 9, 472.	4.3	11
11	High-intensity ultrasound treatment for prolongation of wheat bran oxidative stability. <i>LWT - Food Science and Technology</i> , 2021, 151, 112110.	5.2	11
12	Bioprocessing of Wheat and Amaranth Bran for the Reduction of Fructan Levels and Application in 3D-Printed Snacks. <i>Foods</i> , 2022, 11, 1649.	4.3	11
13	A Simple HS-SPME/GC-MS Method for Determination of Acrolein from Sourdough to Bread. <i>Food Analytical Methods</i> , 2019, 12, 2582-2590.	2.6	10
14	An addition of sourdough and whey proteins affects the nutritional quality of wholemeal wheat bread. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2014, 13, 43-54.	0.3	8
15	Sourdough Fermentation of Carob Flour and Its Application to Wheat Bread. <i>Food Technology and Biotechnology</i> , 2020, 58, 465-474.	2.1	6
16	The quality and shelf life of biscuits with cryo-ground proso millet and buckwheat by-products. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15532.	2.0	4
17	The effect of cryo-grinding and size separation on bioactive profile of buckwheat hulls. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1911-1919.	2.7	4
18	Glycaemic response to frozen stored wholemeal-flour rolls enriched with fresh sourdough and whey proteins. <i>Starch/Staerke</i> , 2013, 65, 969-975.	2.1	3

#	ARTICLE	IF	CITATIONS
19	Packaging and the Shelf Life of Bread. , 2019, , .		0