

# Svatopluk Henke

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1925023/publications.pdf>

Version: 2024-02-01

17  
papers

181  
citations

933447

10  
h-index

1125743

13  
g-index

18  
all docs

18  
docs citations

18  
times ranked

260  
citing authors

#	ARTICLE	IF	CITATIONS
1	Model of a sugar factory with bioethanol production in program Sugarsã„ċ. Journal of Food Engineering, 2006, 77, 416-420.	5.2	23
2	Potential of Membrane Separation Processes in Cheese Whey Fractionation and Separation. Procedia Engineering, 2012, 42, 1425-1436.	1.2	20
3	Production of galactooligosaccharides using various combinations of the commercial Î2-galactosidases. Biochemical and Biophysical Research Communications, 2019, 517, 762-766.	2.1	19
4	Physico-chemical properties of ethanol â€“ Compilation of existing data. Journal of Food Engineering, 2010, 99, 497-504.	5.2	15
5	Changes in Phenolics during Cooking Extrusion: A Review. Foods, 2021, 10, 2100.	4.3	15
6	Cheese whey treated by membrane separation as a valuable ingredient for barley sourdough preparation. Journal of Food Engineering, 2016, 172, 38-47.	5.2	13
7	Arabinogalactanâ€like Glycoproteins from <i>Ulva lactuca</i> (Chlorophyta) Show Unique Features Compared to Land Plants AGPs. Journal of Phycology, 2021, 57, 619-635.	2.3	13
8	Properties of ethanol and ethanol-water solutions â€“ Tables and Equations. Zuckerindustrie, 2010, , 607-613.	0.1	13
9	Degradation of Food industrial pollutants by photocatalysis with immobilized titanium dioxide. Innovative Food Science and Emerging Technologies, 2015, 27, 129-135.	5.6	11
10	Effects of heat treatment on metabolism of tobacco plants infected with Potato virus Y. Plant Biology, 2021, 23, 131-141.	3.8	11
11	Application of cross-flow ultrafiltration on inorganic membranes in purification of food materials. Czech Journal of Food Sciences, 2005, 23, 103-110.	1.2	7
12	Database of the properties of sucrose, sucrose solution and food. Journal of Food Engineering, 2006, 77, 399-405.	5.2	6
13	The new simulated moving bed pilot plant-modelling, simulation and application. Journal of Food Engineering, 2008, 87, 26-33.	5.2	3
14	Cheese whey tangential filtration using tubular mineral membranes. Chemical Papers, 2016, 70, .	2.2	3
15	Molasses separation using improved SMB distributor. Journal of Food Engineering, 2016, 172, 19-24.	5.2	3
16	Arabinogalactan Protein-Like Proteins From <i>Ulva lactuca</i> Activate Immune Responses and Plant Resistance in an Oilseed Crop. Frontiers in Plant Science, 2022, 13, .	3.6	3
17	Research on physico-chemical properties of sugars and sugar crystallization at the University of Chemistry and Technology in Prague. Zuckerindustrie, 2020, , 294-298.	0.1	0