

Ewa Tomaszewska-Ciosk

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

59
citations

1937457

4
h-index

1719901

7
g-index

14
all docs

14
docs citations

14
times ranked

104
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Apple and Rosehip Pomaces on Colour, Total Phenolics and Antioxidant Activity of Corn Extruded Snacks. Polish Journal of Chemical Technology, 2014, 16, 7-11.	0.3	17
2	Use of blackcurrant and chokeberry press residue in snack products. Polish Journal of Chemical Technology, 2019, 21, 13-19.	0.3	8
3	Effect of ethanol addition on physical properties of extruded starch. Starch/Staerke, 2013, 65, 244-252.	1.1	5
4	Analysis of the chemical structure of insoluble products of enzymatic esterification of starch and transesterification of acetylated starch with oleic acid by solidâ€state CP/MAS ¹³ C NMR. Starch/Staerke, 2016, 68, 1180-1186.	1.1	4
5	Effect of ethanol on properties of extrudates enriched with highâ€fibre byâ€products. International Journal of Food Science and Technology, 2019, 54, 2811-2820.	1.3	4
6	Organic Acids of the Microbiological Post-Culture Medium as Substrates to be Used for Starch Modification. Polymers, 2019, 11, 469.	2.0	4
7	Effect of the Esterification of Starch with a Mixture of Carboxylic Acids from Yarrowia lipolitica Fermentation Broth on Its Selected Properties. Polymers, 2020, 12, 1383.	2.0	4
8	Selected Properties of Single- and Double-Extruded Potato Starch.. Polish Journal of Food and Nutrition Sciences, 2012, 62, 171-177.	0.6	3
9	The heat insulating properties of potato starch extruded with addition of chosen by- products of food industry. Polish Journal of Chemical Technology, 2014, 16, 28-32.	0.3	2
10	Selected properties of biodegradable material produced from thermoplastic starch with by-products of food industry addition. Polish Journal of Chemical Technology, 2017, 19, 51-55.	0.3	2
11	Model of Retrogradation of Extruded Potato Starch. Starch/Staerke, 2020, 72, 1900145.	1.1	2
12	Determination of biodegradation rate of carrier for microorganism immobilization fabricated based on starch. Polish Journal of Chemical Technology, 2013, 15, 110-114.	0.3	2
13	Physicochemical Properties and Digestion Resistance of Acetylated Starch Obtained from Annealed Starch. Polymers, 2021, 13, 4141.	2.0	2
14	Properties of extruded corn snacks with common flax (<i>Linum usitatissimum</i> L.) and golden flax (<i>Linum flavum</i> L.) pomace. International Journal of Food Science and Technology, 2021, 56, 2009-2018.	1.3	0