

Beata Biernacka

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

279
citations

933447

10
h-index

888059

17
g-index

21
all docs

21
docs citations

21
times ranked

349
citing authors

#	ARTICLE	IF	CITATIONS
1	Physical, sensorial, and antioxidant properties of common wheat pasta enriched with carob fiber. LWT - Food Science and Technology, 2017, 77, 186-192.	5.2	60
2	Effect of pre-treatment conditions and freeze-drying temperature on the process kinetics and physicochemical properties of pepper. LWT - Food Science and Technology, 2018, 98, 25-30.	5.2	28
3	Freeze-dried elderberry and chokeberry as natural colorants for gluten-free wafer sheets. International Agrophysics, 2019, 33, 217-225.	1.7	25
4	Banana Powder as an Additive to Common Wheat Pasta. Foods, 2020, 9, 53.	4.3	19
5	Effect of Moldavian dragonhead (<i>Dracocephalum moldavica</i> L.) leaves on the baking properties of wheat flour and quality of bread. CYTA - Journal of Food, 2019, 17, 536-543.	1.9	18
6	Cistus incanus L. as an Innovative Functional Additive to Wheat Bread. Foods, 2019, 8, 349.	4.3	17
7	Relationship between the properties of raw and cooked spaghetti – new indices for pasta quality evaluation. International Agrophysics, 2018, 32, 217-223.	1.7	16
8	Wheat Grinding Process with Low Moisture Content: A New Approach for Wholemeal Flour Production. Processes, 2021, 9, 32.	2.8	16
9	Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. Processes, 2020, 8, 1265.	2.8	15
10	Physical and antioxidant properties of gluten-free bread enriched with carob fibre. International Agrophysics, 2017, 31, 411-418.	1.7	12
11	Influence of the Freeze-drying Conditions on the Physicochemical Properties and Grinding Characteristics of Kiwi. International Journal of Food Engineering, 2020, 16, .	1.5	10
12	Common wheat pasta enriched with cereal coffee: Quality and physical and functional properties. LWT - Food Science and Technology, 2021, 139, 110516.	5.2	9
13	Drying Characteristics of <i>Dracocephalum moldavica</i> Leaves: Drying Kinetics and Physicochemical Properties. Processes, 2020, 8, 509.	2.8	8
14	Evaluation of Color, Texture, Sensory and Antioxidant Properties of Gels Composed of Freeze-Dried Maqui Berries and Agave Sugar. Processes, 2020, 8, 1294.	2.8	7
15	Dehydrated at Different Conditions and Powdered Leek as a Concentrate of Biologically Active Substances: Antioxidant Activity and Phenolic Compound Profile. Materials, 2021, 14, 6127.	2.9	6
16	Changes in pasta properties during cooking and short-time storage. International Agrophysics, 2019, 33, 323-330.	1.7	6
17	Pasta Enriched with Dried and Powdered Leek: Physicochemical Properties and Changes during Cooking. Molecules, 2022, 27, 4495.	3.8	4
18	Gluten-free crispbread with freeze-dried blackberry: quality and mineral composition. CYTA - Journal of Food, 2019, 17, 841-849.	1.9	2

#	ARTICLE	IF	CITATIONS
19	Effect of the addition of mixture of plant components on the mechanical properties of wheat bread. <i>International Agrophysics</i> , 2017, 31, 563-569.	1.7	1
20	Analiza kinetyki sublimacyjnego suszenia liści lubczyku ogrodowego (<i>Levisticum Officinale</i> Koch.). <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , 2017, , 107-117.	0.1	0
21	Analiza sposobu i parametrów suszenia owoców rokitnika (<i>Hippophae rhamnoides</i> L.) w aspekcie kinetyki procesu i wybranych cech jakościowych suszu. <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , 2018, , 49-62.	0.1	0