

Robert Dulinski

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2571879/publications.pdf>

Version: 2024-02-01

26
papers

243
citations

932766

10
h-index

996533

15
g-index

26
all docs

26
docs citations

26
times ranked

240
citing authors

#	ARTICLE	IF	CITATIONS
1	Prolonged tempe-type fermentation in order to improve bioactive potential and nutritional parameters of quinoa seeds. <i>Journal of Cereal Science</i> , 2016, 71, 116-121.	1.8	29
2	Tritordeum malt: An innovative raw material for beer production. <i>Journal of Cereal Science</i> , 2020, 96, 103095.	1.8	24
3	Effects of inositol, inositol-generating phytase B applied alone, and in combination with 6-phytase A to phosphorus-deficient diets on laying performance, eggshell quality, yolk cholesterol, and fatty acid deposition in laying hens. <i>Poultry Science</i> , 2012, 91, 1915-1927.	1.5	20
4	The influence of inoculum composition on selected bioactive and nutritional parameters of grass pea tempeh obtained by mixed-culture fermentation with <i>Rhizopus oligosporus</i> and <i>Aspergillus oryzae</i> strains. <i>Food Science and Technology International</i> , 2012, 18, 113-122.	1.1	16
5	The effect of different oat (<i>Avena sativa</i> L) malt contents in a top-fermented beer recipe on the brewing process performance and product quality. <i>Journal of Cereal Science</i> , 2021, 101, 103301.	1.8	15
6	The Impact of Phytases on the Release of Bioactive Inositols, the Profile of Inositol Phosphates, and the Release of Selected Minerals in the Technology of Buckwheat Beer Production. <i>Biomolecules</i> , 2020, 10, 166.	1.8	14
7	Effect of Solid-State Fermentation Tempe Type on Antioxidant and Nutritional Parameters of Buckwheat Groats as Compared with Hydrothermal Processing. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 298-305.	0.9	12
8	Impact of Two Commercial Enzymes on the Release of Inositols, Fermentable Sugars, and Peptides in the Technology of Buckwheat Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2019, 77, 119-125.	0.8	12
9	Comparison of high-performance ion chromatography technique with microbiological assay of myo-inositol in plant components of poultry feeds. <i>Journal of Animal and Feed Sciences</i> , 2011, 20, 143-156.	0.4	12
10	Fermentation of Colored Quinoa Seeds with <i>Neurospora intermedia</i> to Obtain Oncom-type Products of Favorable Nutritional and Bioactive Characteristics. <i>Cereal Chemistry</i> , 2017, 94, 619-624.	1.1	11
11	Myo-inositol phosphates profile of buckwheat and quinoa seeds: Effects of hydrothermal processing and solid-state fermentation with <i>Rhizopus oligosporus</i> . <i>International Journal of Food Properties</i> , 2017, 20, 2088-2095.	1.3	10
12	The influence of extrusion process on myo-inositol phosphate content and profile in snacks containing rye bran. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 41-44.	1.3	9
13	Fast, isotope-free methods for the assay of thiamine-binding proteins and for the determination of their affinities to thiamine-related compounds. <i>Journal of Proteomics</i> , 2000, 44, 95-107.	2.4	8
14	Phytases Improve Myo-Inositol Bioaccessibility in Rye Bread: A Study Using an In Vitro Method of Digestion and a Caco-2 Cell Culture Model. <i>Food Technology and Biotechnology</i> , 2015, 53, 66-72.	0.9	8
15	Effect of inositol and phytases on hematological indices and β -1 acid glycoprotein levels in laying hens fed phosphorus-deficient corn-soybean meal-based diets. <i>Poultry Science</i> , 2013, 92, 199-204.	1.5	7
16	Polypeptide components of oligomeric legumin-like thiamin-binding protein from buckwheat seeds characterized by partial amino acid sequencing and photoaffinity labeling. <i>The Protein Journal</i> , 2003, 22, 167-175.	1.1	6
17	Fermentation with Edible <i>Rhizopus</i> Strains to Enhance the Bioactive Potential of Hull-Less Pumpkin Oil Cake. <i>Molecules</i> , 2020, 25, 5782.	1.7	6
18	Protocol for Designing New Functional Food with the Addition of Food Industry By-Products, Using Design Thinking Techniques—A Case Study of a Snack with Antioxidant Properties for Physically Active People. <i>Foods</i> , 2021, 10, 694.	1.9	6

#	ARTICLE	IF	CITATIONS
19	Attenuated Kinin Release from Human Neutrophil Elastase-Pretreated Kininogens by Tissue and Plasma Kallikreins. <i>Biological Chemistry</i> , 2003, 384, 929-37.	1.2	5
20	Profile and bioavailability analysis of myo-inositol phosphates in rye bread supplemented with phytases: a study using an in vitro method and Caco-2 monolayers. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 454-460.	1.3	5
21	Solid-State Fermentation Reduces Phytic Acid Level, Improves the Profile of Myo-inositol Phosphates and Enhances the Availability of Selected Minerals in Flaxseed Oil Cake. <i>Food Technology and Biotechnology</i> , 2017, 55, 413-419.	0.9	5
22	Impact of Hydrothermal Treatments on Nutritional Value and Mineral Bioaccessibility of Brussels Sprouts (<i>Brassica oleracea</i> var. <i>gemmifera</i>). <i>Molecules</i> , 2022, 27, 1861.	1.7	2
23	OkreÅlenie zawartoÅci wybranych kwasÃ³w fenolowych i witamin z grupy B w pieczywie Å¼ywnym wzbogaconym w algi oraz oszacowanie biodostÃpnoÅci tych zwiÃzkÃ³w in vitro. <i>ÅywnoÅÄ</i> , 2018, 116, 58-70.	0.2	1
24	BIOTECHNOLOGICAL METHODS OF PRODUCING VITAMINS USING MICROORGANISMS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2010, 68, .	0.1	0
25	Wybrane aspekty biotechnologicznej produkcji karotenoidÃ³w. <i>ÅywnoÅÄ</i> , 2019, 118, 15-29.	0.2	0
26	The effect of <i>Arthrospira platensis</i> (spirulina) addition on the content of selected mineral elements, carotenes, and antioxidant potential in alginate gel beads. <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	0