Robert Dulinski

List of Publications by Year
in descending order

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	Impact of Hydrothermal Treatments on Nutritional Value and Mineral Bioaccessibility of Brussels Sprouts (Brassica oleracea var. gemmifera). Molecules, 2022, 27, 1861.	1.7	2
2	Protocol for Designing New Functional Food with the Addition of Food Industry By-Products, Using Design Thinking Techniquesâ€"A Case Study of a Snack with Antioxidant Properties for Physically Active People. Foods, 2021, 10, 694.	1.9	6
3	The effect of different oat (Avena sativa L) malt contents in a top-fermented beer recipe on the brewing process performance and product quality. Journal of Cereal Science, 2021, 101, 103301.	1.8	15
4	Tritordeum malt: An innovative raw material for beer production. Journal of Cereal Science, 2020, 96, 103095.	1.8	24
5	Fermentation with Edible Rhizopus Strains to Enhance the Bioactive Potential of Hull-Less Pumpkin Oil Cake. Molecules, 2020, 25, 5782.	1.7	6
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. Biomolecules, 2020, 10, 166.	1.8	14
7	The effect of ‹i›Arthrospira platensis‹/i› (spirulina) addition on the content of selected mineral elements, carotenes, and antioxidant potential in alginate gel beads. International Journal of Food Engineering, 2020, 16, .	0.7	0
8	Impact of Two Commercial Enzymes on the Release of Inositols, Fermentable Sugars, and Peptides in the Technology of Buckwheat Beer. Journal of the American Society of Brewing Chemists, 2019, 77, 119-125.	0.8	12
9	Wybrane aspekty biotechnologicznej produkcji karotenoidÃ³w. Å»ywnoÅ›Ä‡, 2019, 118, 15-29.	0.2	0
10	OkreÅ›lenie zawartoÅ›ci wybranych kwasÃ³w fenolowych i witamin z grupy B w pieczywie Å¼ytnim wzbogaconym w algi oraz oszacowanie biodostÄ™pnoÅ›ci tych zwiÄ…zkÃ³w in vitro. Å»ywnoÅ›Ä‡, 2018, 116, 58-70.	0.2	1
11	Fermentation of Colored Quinoa Seeds with ‹i›Neurospora intermedia‹/i› to Obtain Oncomâ€Type Products of Favorable Nutritional and Bioactive Characteristics. Cereal Chemistry, 2017, 94, 619-624.	1.1	11
12	Myo-inositol phosphates profile of buckwheat and quinoa seeds: Effects of hydrothermal processing and solid-state fermentation with Rhizopus oligosporus. International Journal of Food Properties, 2017, 20, 2088-2095.	1.3	10
13	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. Food Technology and Biotechnology, 2017, 55, 413-419.	0.9	5
14	Effect of Solid-State Fermentation Tempe Type on Antioxidant and Nutritional Parameters of Buckwheat Groats as Compared with Hydrothermal Processing. Journal of Food Processing and Preservation, 2016, 40, 298-305.	0.9	12
15	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. International Journal of Food Sciences and Nutrition, 2016, 67, 454-460.	1.3	5
16	Prolonged tempe-type fermentation in order to improve bioactive potential and nutritional parameters of quinoa seeds. Journal of Cereal Science, 2016, 71, 116-121.	1.8	29
17	Phytases Improve Myo-Inositol Bioaccessibility in Rye Bread: A Study Using an In Vitro Method of Digestion and a Caco-2 Cell Culture Model. Food Technology and Biotechnology, 2015, 53, 66-72.	0.9	8
18	Effect of inositol and phytases on hematological indices and Î±-1 acid glycoprotein levels in laying hens fed phosphorus-deficient corn-soybean meal-based diets. Poultry Science, 2013, 92, 199-204.	1.5	7

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19	The influence of inoculum composition on selected bioactive and nutritional parameters of grass pea tempeh obtained by mixed-culture fermentation with Rhizopus oligosporus and Aspergillus oryzae strains. Food Science and Technology International, 2012, 18, 113-122.	1.1	16
20	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. Poultry Science, 2012, 91, 1915-1927.	1.5	20
21	The influence of extrusion process on myo-inositol phosphate content and profile in snacks containing rye bran. International Journal of Food Sciences and Nutrition, 2012, 63, 41-44.	1.3	9
22	Comparison of high-performance ion chromatography technique with microbiological assay of myo-inositol in plant components of poultry feeds. Journal of Animal and Feed Sciences, 2011, 20, 143-156.	0.4	12
23	BIOTECHNOLOGICAL METHODS OF PRODUCING VITAMINS USING MICROORGANISMS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2010, 68, .	0.1	0
24	Polypeptide components of oligomeric legumin-like thiamin-binding protein from buckwheat seeds characterized by partial amino acid sequencing and photoaffinity labeling. The Protein Journal, 2003, 22, 167-175.	1.1	6
25	Attenuated Kinin Release from Human Neutrophil Elastase-Pretreated Kininogens by Tissue and Plasma Kallikreins. Biological Chemistry, 2003, 384, 929-37.	1.2	5
26	Fast, isotope-free methods for the assay of thiamine-binding proteins and for the determination of their affinities to thiamine-related compounds. Journal of Proteomics, 2000, 44, 95-107.	2.4	8