

# Beata Szymatowicz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3002465/publications.pdf>

Version: 2024-02-01

5  
papers

129  
citations

1937685

4  
h-index

2272923

4  
g-index

5  
all docs

5  
docs citations

5  
times ranked

215  
citing authors

#	ARTICLE	IF	CITATIONS
1	Broccoli by-products improve the nutraceutical potential of gluten-free mini sponge cakes. Food Chemistry, 2018, 267, 170-177.	8.2	81
2	ACID whey concentrated by ultrafiltration a tool for modeling bread properties. LWT - Food Science and Technology, 2015, 61, 172-176.	5.2	27
3	Drying Conditions and Processability of Dried Rapeseed. Journal of the Science of Food and Agriculture, 1996, 72, 257-262.	3.5	9
4	Effect of roasted buckwheat flour and hull enrichment on the sensory qualities, acceptance and safety of innovative mixed rye/wheat and wheat bakery products. Journal of Food Processing and Preservation, 2019, 43, e14025.	2.0	7
5	Fatty acid composition, physicochemical and sensory properties of eggs from laying hens fed diets containing blue lupine seeds. , 0, 78, .		5