

Beata Sztatowicz

List of Publications by Year in descending order

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

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