

Olga Kriger

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3108320/publications.pdf>

Version: 2024-02-01

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papers

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citations

1937685

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1474206

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12
all docs

12
docs citations

12
times ranked

72
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional properties of the enzyme-modified protein from oat bran. Food Bioscience, 2018, 24, 46-49.	4.4	36
2	The Process of Producing Bioethanol from Delignified Cellulose Isolated from Plants of the Miscanthus Genus. Bioengineering, 2020, 7, 61.	3.5	14
3	Methods of Increasing Miscanthus Biomass Yield for Biofuel Production. Energies, 2021, 14, 8368.	3.1	7
4	Properties of Lactic Acid Microorganisms: Long-Term Preservation Methods. Food Processing: Techniques and Technology, 2019, 48, 30-38.	1.0	4
5	Oat Protein Concentrate As Part of Curd Product for Sport Nutrition. Food Processing: Techniques and Technology, 2019, 49, 345-355.	1.0	4
6	Antimicrobial Screening and Fungicidal Properties of Eucalyptus globulus Ultrasonic Extracts. Plants, 2022, 11, 1441.	3.5	4
7	Improvement of Enzymatic Saccharification of Cellulose-Containing Raw Materials Using Aspergillus niger. Processes, 2021, 9, 1360.	2.8	3
8	Bioethanol Production from Miscanthus sinensis Cellulose by Bioconversion. Food Processing: Techniques and Technology, 2021, 51, 387-394.	1.0	2
9	Production Technology for Oat Protein with Advanced Physicochemical, Functional, and Technological Properties. Food Processing: Techniques and Technology, 2019, 49, 216-226.	1.0	2
10	Bioengineering and Molecular Biology of Miscanthus. Energies, 2022, 15, 4941.	3.1	2
11	Characteristics of the Molecular Weight Distribution of the Prion Protein Fractions in Blood and Milk Processing Products. Biosciences, Biotechnology Research Asia, 2016, 13, 85-90.	0.5	1
12	Reducing Allergenicity by Biocatalytic Conversion of Whey Protein Using Aspergillus oryzae. Food Processing: Techniques and Technology, 2020, 50, 415-424.	1.0	0