Hanna Staroszczyk

List of Publications by Year
in descending order

40 papers	1,055 citations	471061 17 h-index	414034 32 g-index
41 all docs	41 docs citations	41 times ranked	1445 citing authors

#	Article	IF	Citations
1	Interactions of fish gelatin and chitosan in uncrosslinked and crosslinked with EDC films: FT-IR study. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2014, 117, 707-712.	2.0	185
2	Alternative Methods of Preparation of Soluble Keratin from Chicken Feathers. Waste and Biomass Valorization, 2017, 8, 1043-1048.	1.8	115
3	Molecular and structural characteristics of cod gelatin films modified with EDC and TGase. Food Chemistry, 2012, 130, 335-343.	4.2	106
4	Apple pectin complexes with whey protein isolate. Food Hydrocolloids, 2000, 14, 377-382.	5.6	69
5	Carboxymethyl celluloseâ€“gelatin complexes. Carbohydrate Polymers, 2002, 50, 19-26.	5.1	46
6	Electrosynthesis of potato starchâ€“whey protein isolate complexes. Carbohydrate Polymers, 2001, 45, 89-94.	5.1	45
7	Fish gelatin films containing aqueous extracts from phenolic-rich fruit pomace. LWT - Food Science and Technology, 2020, 117, 108613.	2.5	43
8	Solubilization of keratins and functional properties of their isolates and hydrolysates. Journal of Food Biochemistry, 2018, 42, e12494.	1.2	37
9	Microwave-assisted synthesis of zinc derivatives of potato starch. Carbohydrate Polymers, 2010, 80, 962-969.	5.1	34
10	Formation of carboxymethyl celluloseâ€“casein complexes by electrosynthesis. Food Hydrocolloids, 2002, 16, 215-224.	5.6	33
11	The effect of dehydration/rehydration of bacterial nanocellulose on its tensile strength and physicochemical properties. Carbohydrate Polymers, 2020, 236, 116023.	5.1	29
12	Electrosynthesis of potato starch-casein complexes. International Journal of Food Science and Technology, 2001, 36, 509-515.	1.3	25
13	Microwave-assisted preparation of potato starch silicated with silicic acid. Carbohydrate Polymers, 2010, 81, 599-606.	5.1	24
14	Antimicrobial properties of chitosan solutions, chitosan films and gelatin-chitosan films. Polimery, 2015, 61, 735-741.	0.4	21
15	Electrochemical synthesis of polysaccharide-protein complexes. Part 2. Apple pectin-casein complexes. Molecular Nutrition and Food Research, 1999, 43, 278-283.	0.0	19
16	Enzymatic and Chemical Cross-Linking of Bacterial Cellulose/Fish Collagen Compositesâ€”A Comparative Study. International Journal of Molecular Sciences, 2021, 22, 3346.	1.8	18
17	Electrochemical Synthesis of Polysaccharide-Protein Complexes. Part 1: Preliminary Studies on Apple Pectin-Albumin Complexes. Starch/Staerke, 1995, 47, 219-223.	1.1	17
18	Microwave-assisted silication of potato starch. Carbohydrate Polymers, 2009, 77, 506-515.	5.1	17

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19	Esterification of starch with sodium selenite and selenate. Carbohydrate Polymers, 2007, 69, 299-304.	5.1	16
20	Starchâ€“metal complexes and metal compounds. Journal of the Science of Food and Agriculture, 2018, 98, 2845-2856.	1.7	16
21	Assessment of the usefulness of bacterial cellulose produced by Gluconacetobacter xylinus E25 as a new biological implant. Materials Science and Engineering C, 2019, 97, 302-312.	3.8	16
22	Rheology of potato starch chemically modified with microwave-assisted reactions. LWT - Food Science and Technology, 2013, 53, 249-254.	2.5	15
23	Microwave-assisted boration of potato starch. Polimery, 2009, 54, 031-041.	0.4	13
24	Fish gelatin-nanoclay films. Part I: Effect of a kind of nanoclays and glycerol concentration on mechanical and water barrier properties of nanocomposites. Journal of Food Processing and Preservation, 2017, 41, e13211.	0.9	11
25	Clayâ€filled starch films. Part I: Effect of clay kind and glycerol concentration on functional properties of composites. Starch/Staerke, 2017, 69, 1500325.	1.1	10
26	Investigation of an elutable N-propylphosphonic acid chitosan derivative composition with a chitosan matrix prepared from carbonic acid solution. Carbohydrate Polymers, 2018, 179, 196-206.	5.1	9
27	Preparation and Characterization of Films Based on Disintegrated Bacterial Cellulose and Montmorillonite. Journal of Polymers and the Environment, 2021, 29, 1526-1541.	2.4	9
28	Studies in Carbohydrate Based Glues and Thickeners for Foodstuffs. Part I: Glucose - Sucrose - Apple Pectin Ternary System. Starch/Staerke, 1993, 45, 175-177.	1.1	8
29	Microwave-assisted solid-state sulphation of starch. E-Polymers, 2007, 7, .	1.3	8
30	An optimal designed experiment for the alkaline hydrolysis of feather keratin. Environmental Science and Pollution Research, 2022, 29, 24145-24154.	2.7	8
31	Electrosynthesis of carboxymethyl cellulose â€“ ovoalbumin complexes. Journal of Food Engineering, 2002, 53, 249-257.	2.7	7
32	In vitro biodegradation of bacterial nanocellulose under conditions simulating human plasma in the presence of selected pathogenic microorganisms. Polimery, 2018, 63, 372-380.	0.4	4
33	Prediction of Bioactive Peptides from Chicken Feather and Pig Hair Keratins usingIn SilicoAnalysis Based on Fragmentomic Approach. Current Pharmaceutical Design, 2022, 28, 841-851.	0.9	4
34	Facile synthesis of potato starch sulfate magnesium salts. E-Polymers, 2005, 5, .	1.3	3
35	Synthesis and characterisation of starch cuprate. Food Chemistry, 2011, 129, 1217-1223.	4.2	3
36	A DSC and NMR-relaxation study of the molecular mobility of water protons interacting with chemically modified starches. Russian Journal of Physical Chemistry B, 2017, 11, 361-369.	0.2	3

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37	Effect of Hydroxypropylation and Betaâ€Amylase Treatment on Complexation of Debranched Starch With Naringenin. Starch/Staerke, 2018, 70, 1700263.	1.1	3
38	Selected novel materials from polysaccharides. Polimery, 2006, 51, 517-523.	0.4	3
39	Structural changes of bacterial cellulose due to incubation in conditions simulating human plasma in the presence of selected pathogens. Carbohydrate Polymers, 2021, 266, 118153.	5.1	2
40	Effect of Acetylation and Betaâ€Amylase Treatment on Complexation of Debranched Starch with Naringenin. Starch/Staerke, 2018, 70, 1700262.	1.1	1