Krzysztof Buksa

List of Publications by Year in descending order

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29	543	471509 17	642732 23
papers	citations	h-index	g-index

29	29	29	623
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The role of pentosans and starch in baking of wholemeal rye bread. Food Research International, 2010, 43, 2045-2051.	6.2	56
2	Application of cross-linked and hydrolyzed arabinoxylans in baking of model rye bread. Food Chemistry, 2016, 192, 991-996.	8.2	42
3	Characterization of water and alkali extractable arabinoxylan from wheat and rye under standardized conditions. Journal of Food Science and Technology, 2016, 53, 1389-1398.	2.8	36
4	The influence of native and modified arabinoxylan preparations on baking properties of rye flour. Journal of Cereal Science, 2013, 58, 23-30.	3.7	30
5	Isolation, modification and characterization of soluble arabinoxylan fractions from rye grain. European Food Research and Technology, 2012, 235, 385-395.	3.3	28
6	Analysis of molecular structure of starch citrate obtained by a well-stablished method. LWT - Food Science and Technology, 2016, 69, 334-341.	5.2	27
7	Antioxidant activity and the most abundant phenolics in commercial dark beers. International Journal of Food Properties, 2017, 20, S595-S609.	3.0	26
8	Application of model bread baking in the examination of arabinoxylanâ€"protein complexes in rye bread. Carbohydrate Polymers, 2016, 148, 281-289.	10.2	23
9	Characterization of Polish Wines Produced from the Multispecies Hybrid andVitis viniferaL. Grapes. International Journal of Food Properties, 2015, 18, 699-713.	3.0	21
10	Preparation and characteristics of mechanical and functional properties of starch/Plantago psyllium seeds mucilage films. Starch/Staerke, 2017, 69, 1700014.	2.1	21
11	Extraction and characterization of rye grain starch and its susceptibility to resistant starch formation. Carbohydrate Polymers, 2018, 194, 184-192.	10.2	21
12	Molecular properties of arabinoxylan fractions isolated from rye grain of different quality. Journal of Cereal Science, 2014, 60, 368-373.	3.7	20
13	The influence of oxidation, extrusion and oxidation/extrusion on physicoâ€chemical properties of potato starch. Starch/Staerke, 2014, 66, 190-198.	2.1	19
14	Chemical, physical and rheological properties of oat flour affected by the isolation of beta-glucan preparation. Journal of Cereal Science, 2014, 60, 533-539.	3.7	19
15	Phenolic Profile and Antioxidant Activity of Polish Meads. International Journal of Food Properties, 2015, 18, 2713-2725.	3.0	19
16	Rye flour enriched with arabinoxylans in rye bread making. Food Science and Technology International, 2015, 21, 45-54.	2.2	17
17	Bacterial community dynamics in spontaneous sourdoughs made from wheat, spelt, and rye wholemeal flour. MicrobiologyOpen, 2020, 9, e1009.	3.0	17
18	Extraction, purification and characterisation of exopolysaccharides produced by newly isolated lactic acid bacteria strains and the examination of their influence on resistant starch formation. Food Chemistry, 2021, 362, 130221.	8.2	16

#	Article	IF	Citations
19	Arabinoxylanâ€“starchâ€“protein interactions in specially modified rye dough during a simulated baking process. Food Chemistry, 2019, 287, 176-185.	8.2	15
20	The effect of longâ€term alkali treatment on the molecular characteristics of native and extruded starches at 35Â°C. Starch/Staerke, 2012, 64, 890-897.	2.1	14
21	Effect of pentoses, hexoses, and hydrolyzed arabinoxylan on the most abundant sugar, organic acid, and alcohol contents during rye sourdough bread production. Cereal Chemistry, 2020, 97, 642-652.	2.2	14
22	Arabinoxylan-starch-protein interactions in specially modified rye dough during a simulated fermentation process. Food Chemistry, 2018, 253, 156-163.	8.2	11
23	The influence of oxidizing agents on water extracts of rye flour. Food Hydrocolloids, 2012, 27, 72-79.	10.7	10
24	Physico-chemical and rheological properties of gelatinized/freeze-dried cereal starches. International Agrophysics, 2017, 31, 357-365.	1.7	7
25	Developing lactic acid bacteria starter cultures for wholemeal rye flour bread with improved functionality, nutritional value, taste, appearance and safety. PLoS ONE, 2022, 17, e0261677.	2.5	6
26	Effect of Long-Term Potato Starch Retention with Citric Acid on Its Properties. Molecules, 2022, 27, 2454.	3.8	4
27	JakoÅ›Ä‡ i proces starzenia siÄ™ chlebÃ³w z razowych mÄ…k pszennych: z pszenicy zwyczajnej i orkisz oraz z Å¼yta. Å»ywnoÅ›Ä‡, 2018, 114, 50-72.	0.1	2
28	Ocena jakoÅ›ci handlowych mÄ…k caÅ‚oziarnowych â€“ pszennej orkiszowej, pszennej zwyczajnej i Å¼ytniej oraz uzyskanych z nich zakwasÃ³w spontanicznych. Å»ywnoÅ›Ä‡, 2017, 113, 76-89.	0.1	2
29	COMPOSING RYE FLOUR TO BAKE MODEL RYE BREADS BY DIRECT METHOD. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 20, .	0.1	0