

Krzysztof Buksa

List of Publications by Year in descending order

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docs citations

29
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623
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#	ARTICLE	IF	CITATIONS
1	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
2	Effect of Long-Term Potato Starch Retention with Citric Acid on Its Properties. Molecules, 2022, 27, 2454.	3.8	4
3	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
4	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
5	Bacterial community dynamics in spontaneous sourdoughs made from wheat, spelt, and rye wholemeal flour. MicrobiologyOpen, 2020, 9, e1009.	3.0	17
6	Arabinoxylan-starch-protein interactions in specially modified rye dough during a simulated baking process. Food Chemistry, 2019, 287, 176-185.	8.2	15
7	Extraction and characterization of rye grain starch and its susceptibility to resistant starch formation. Carbohydrate Polymers, 2018, 194, 184-192.	10.2	21
8	Arabinoxylan-starch-protein interactions in specially modified rye dough during a simulated fermentation process. Food Chemistry, 2018, 253, 156-163.	8.2	11
9	Jakość i proces starzenia siły chleba z razowych mąk pszennych: z pszenicy zwyczajnej i orkisz oraz z żyta. Żywność, 2018, 114, 50-72.	0.1	2
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	Antioxidant activity and the most abundant phenolics in commercial dark beers. International Journal of Food Properties, 2017, 20, S595-S609.	3.0	26
12	Physico-chemical and rheological properties of gelatinized/freeze-dried cereal starches. International Agrophysics, 2017, 31, 357-365.	1.7	7
13	Ocena jakości handlowych mąk całościarnowych pszennej orkiszowej, pszennej zwyczajnej i żytniej oraz uzyskanych z nich zakwasów spontanicznych. Żywność, 2017, 113, 76-89.	0.1	2
14	Application of model bread baking in the examination of arabinoxylan-protein complexes in rye bread. Carbohydrate Polymers, 2016, 148, 281-289.	10.2	23
15	Analysis of molecular structure of starch citrate obtained by a well-established method. LWT - Food Science and Technology, 2016, 69, 334-341.	5.2	27
16	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
17	Application of cross-linked and hydrolyzed arabinoxylans in baking of model rye bread. Food Chemistry, 2016, 192, 991-996.	8.2	42
18	Rye flour enriched with arabinoxylans in rye bread making. Food Science and Technology International, 2015, 21, 45-54.	2.2	17

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19	Characterization of Polish Wines Produced from the Multispecies Hybrid and <i>Vitis vinifera</i> L. Grapes. International Journal of Food Properties, 2015, 18, 699-713.	3.0	21
20	Phenolic Profile and Antioxidant Activity of Polish Meads. International Journal of Food Properties, 2015, 18, 2713-2725.	3.0	19
21	The influence of oxidation, extrusion and oxidation/extrusion on physicochemical properties of potato starch. Starch/Staerke, 2014, 66, 190-198.	2.1	19
22	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
23	Molecular properties of arabinoxylan fractions isolated from rye grain of different quality. Journal of Cereal Science, 2014, 60, 368-373.	3.7	20
24	COMPOSING RYE FLOUR TO BAKE MODEL RYE BREADS BY DIRECT METHOD. Żywność Nauka Technologia Żywności/Food Science Technology Quality, 2014, 20, .	0.1	0
25	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
26	Isolation, modification and characterization of soluble arabinoxylan fractions from rye grain. European Food Research and Technology, 2012, 235, 385-395.	3.3	28
27	The effect of long-term alkali treatment on the molecular characteristics of native and extruded starches at 35°C. Starch/Staerke, 2012, 64, 890-897.	2.1	14
28	The influence of oxidizing agents on water extracts of rye flour. Food Hydrocolloids, 2012, 27, 72-79.	10.7	10
29	The role of pentosans and starch in baking of wholemeal rye bread. Food Research International, 2010, 43, 2045-2051.	6.2	56