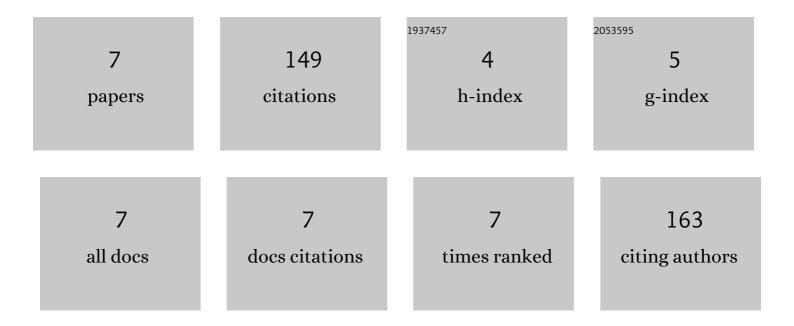
## Anna Mikulec

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3706307/publications.pdf Version: 2024-02-01



ANNA MIKULEC

#	Article	IF	CITATIONS
1	Hemp flour as a valuable component for enriching physicochemical and antioxidant properties of wheat bread. LWT - Food Science and Technology, 2019, 102, 164-172.	2.5	70
2	Wheat bread supplementation with various edible insect flours. Influence of chemical composition on nutritional and technological aspects. LWT - Food Science and Technology, 2022, 159, 113220.	2.5	50
3	Cistus extract as a valuable component for enriching wheat bread. LWT - Food Science and Technology, 2020, 118, 108713.	2.5	16
4	Nutritional properties and amino acid profile of buckwheat bread. Journal of Food Science and Technology, 2022, 59, 3020-3030.	1.4	8
5	The impact of postponed bread baking technology on the quality properties of Kaiser rolls and <i>in vitro</i> starch digestibility. Journal of Food Process Engineering, 2018, 41, e12628.	1.5	4
6	Sensory Assessment and Physicochemical Properties of Wheat Bread Supplemented with Chia Seeds. Polish Journal of Food and Nutrition Sciences, 0, , .	0.6	1
7	WpÅ,yw dodatku mÄki jaglanej na jakoÅ>ć pieczywa. Å»ywnoÅ>ć, 2017, 111, 78-87.	0.2	Ο