

Justyna Rosicka-Kaczmarek

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

380
citations

840776

11
h-index

794594

19
g-index

25
all docs

25
docs citations

25
times ranked

446
citing authors

#	ARTICLE	IF	CITATIONS
1	Canola/rapeseed protein – nutritional value, functionality and food application: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3836-3856.	10.3	72
2	Influence of roasting conditions on fatty acids and oxidative changes of Robusta coffee oil. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1052-1061.	1.5	34
3	The influence of arabinoxylans on the quality of grain industry products. <i>European Food Research and Technology</i> , 2016, 242, 295-303.	3.3	34
4	Characterization of Amylose-lipid Complexes Derived from Different Wheat Varieties and their Susceptibility to Enzymatic Hydrolysis. <i>Food Science and Technology International</i> , 2008, 14, 29-37.	2.2	30
5	Production of glucose-rich enzymatic hydrolysates from cellulosic pulps. <i>Cellulose</i> , 2015, 22, 663-674.	4.9	27
6	Composition and thermodynamic properties of starches from facultative wheat varieties. <i>Food Hydrocolloids</i> , 2016, 54, 66-76.	10.7	27
7	The effects of baking conditions on acrylamide content in shortcrust cookies with added freeze-dried aqueous rosemary extract. <i>Journal of Food Science and Technology</i> , 2018, 55, 4184-4196.	2.8	24
8	Comparison of digestibility of wood pulps produced by the sulfate and TMP methods and woodchips of various botanical origins and sizes. <i>Cellulose</i> , 2015, 22, 2737-2747.	4.9	16
9	Effects of Chickpea Protein on Carbohydrate Reactivity in Acrylamide Formation in Low Humidity Model Systems. <i>Foods</i> , 2020, 9, 167.	4.3	16
10	Dependence of Thermodynamic Characteristics of Amylose-Lipid Complex Dissociation on a Variety of Wheat. <i>Starch/Staerke</i> , 2005, 57, 378-383.	2.1	13
11	The influence of non-starch polysaccharide on thermodynamic properties of starches from facultative wheat varieties. <i>European Food Research and Technology</i> , 2017, 243, 2243-2253.	3.3	12
12	Heteropolysaccharide preparations from rye and wheat bran as sources of antioxidants. <i>Journal of Cereal Science</i> , 2018, 81, 37-43.	3.7	11
13	Anticancer Potential of Post-Fermentation Media and Cell Extracts of Probiotic Strains: An In Vitro Study. <i>Cancers</i> , 2022, 14, 1853.	3.7	11
14	Influence of variety and year of wheat cultivation on the chemical composition of starch and properties of glucose hydrolysates. <i>Journal of Cereal Science</i> , 2013, 57, 98-106.	3.7	10
15	Assessment of physicochemical and thermal properties of soluble dextrin fiber from potato starch for use in fruit mousses. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4125-4133.	3.5	7
16	Effect of Continuous and Discontinuous Microwave-Assisted Heating on Starch-Derived Dietary Fiber Production. <i>Molecules</i> , 2021, 26, 5619.	3.8	7
17	Arabinoxylan-Based Microcapsules Being Loaded with Bee Products as Bioactive Food Components Are Able to Modulate the Cell Migration and Inflammatory Response – In Vitro Study. <i>Nutrients</i> , 2022, 14, 2529.	4.1	6
18	The Functionality of Wheat Starch. , 2018, , 325-352.		5

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19	Influence of rye bran heteropolysaccharides on the physicochemical and antioxidant properties of honeydew honey microcapsules. <i>Food and Bioproducts Processing</i> , 2021, 130, 171-181.	3.6	5
20	Use of phenomenological rheology methods to analyze the viscoelastic properties of bee honeys. <i>Journal of Food Process Engineering</i> , 2021, 44, e13637.	2.9	3
21	Fruit Waste as a Matrix of Health-Promoting Compounds in the Production of Corn Snacks. <i>International Journal of Food Science</i> , 2022, 2022, 1-11.	2.0	3
22	Influence of the type of fat and air humidity on chosen properties of the lipid fraction in the process of baking shortbread pastries. <i>Grasas Y Aceites</i> , 2013, 64, 85-94.	0.9	2
23	Fluorimetric studies of the interactions of wheat puroindolines with polar lipids on the surface starch granules. <i>Journal of Cereal Science</i> , 2015, 66, 53-58.	3.7	2
24	Changes of polymorphism of lipid fractions of shortcrust pastries during storage. <i>Journal of Thermal Analysis and Calorimetry</i> , 2013, 113, 301-310.	3.6	1