Tomasz ZiÄba

List of Publications by Year
in descending order

28	271	1039406 9	940134 16
papers	citations	h-index	g-index

29	29	29	302
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of Long-Term Potato Starch Retention with Citric Acid on Its Properties. Molecules, 2022, 27, 2454.	1.7	4
2	The influence of the extrusion process on the nutritional composition, physical properties and storage stability of black chokeberry pomaces. Food Chemistry, 2021, 334, 127548.	4.2	14
3	Starches Modified by Combination of Phosphorylation and High-Voltage Electrical Discharge (HVED) Treatment. Polish Journal of Food and Nutrition Sciences, 2021, , 79-88.	0.6	1
4	The Annealing of Acetylated Potato Starch with Various Substitution Degrees. Molecules, 2021, 26, 2096.	1.7	7
5	Effect of Two Combined Functional Additives on Yoghurt Properties. Foods, 2021, 10, 1159.	1.9	15
6	Phosphorylation of Maize Starch Enhanced with High-Voltage Electrical Discharge (HVED) Instead of Thermal Treatment. Polymers, 2021, 13, 3231.	2.0	1
7	Potato Starch Extrusion and Roasting with Apple Distillery Wastewater as a New Method for Resistant Starch Production. Applied Sciences (Switzerland), 2021, 11, 9169.	1.3	1
8	Physicochemical Properties and Digestion Resistance of Acetylated Starch Obtained from Annealed Starch. Polymers, 2021, 13, 4141.	2.0	2
9	Properties of Potato Starch Roasted with Apple Distillery Wastewater. Polymers, 2020, 12, 1668.	2.0	6
10	Effect of the Esterification of Starch with a Mixture of Carboxylic Acids from Yarrowia lipolitica Fermentation Broth on Its Selected Properties. Polymers, 2020, 12, 1383.	2.0	4
11	Influence of Acetylated Annealed Starch on the Release of Î²-Escin from the Anionic and Non-Ionic Hydrophilic Gels. Pharmaceutics, 2020, 12, 84.	2.0	12
12	The influence of extrusion process with a minimal addition of corn meal on selected properties of fruit pomaces. Journal of Food Process Engineering, 2020, 43, .	1.5	8
13	Organic Acids of the Microbiological Post-Culture Medium as Substrates to be Used for Starch Modification. Polymers, 2019, 11, 469.	2.0	4
14	Effect of the Botanical Origin on Properties of RS3/4 Type Resistant Starch. Polymers, 2019, 11, 81.	2.0	7
15	Properties of corn starch subjected hydrothermal modification. International Agrophysics, 2017, 31, 53-60.	0.7	2
16	Selected Rheological Properties of RS3/4 Type Resistant Starch. Polish Journal of Food and Nutrition Sciences, 2017, 67, 293-299.	0.6	7
17	Effect of citric acid esterification conditions on the properties of the obtained resistant starch. International Journal of Food Science and Technology, 2016, 51, 1647-1654.	1.3	25
18	Hydrothermal modification of wheat starch. Part 2. Thermal characteristics of pasting and rheological properties of pastes. Journal of Cereal Science, 2016, 69, 194-198.	1.8	8

#	ARTICLE	IF	CITATIONS
19	Analysis of molecular structure of starch citrate obtained by a well-stablished method. LWT - Food Science and Technology, 2016, 69, 334-341.	2.5	27
20	Hydrothermal modification of wheat starch part 1. Effect of particle size on the viscosity of formed pastes. Journal of Cereal Science, 2016, 68, 46-52.	1.8	7
21	Effect of potato starch extrudates on the physical properties and staling of wheat bread. Starch/Staerke, 2015, 67, 540-548.	1.1	2
22	The influence of oxidation, extrusion and oxidation/extrusion on physicoâ€chemical properties of potato starch. Starch/Staerke, 2014, 66, 190-198.	1.1	19
23	Physicochemical Characteristics of Cereal Extrudates with Different Levels of Defatted Blackcurrant Seeds. Journal of Food Quality, 2013, 36, 385-393.	1.4	5
24	Properties of retrograded and acetylated starch preparations Part 2. Dynamics of saccharification with amyloglucosidase and rheological properties of resulting pastes and gels. LWT - Food Science and Technology, 2011, 44, 1321-1327.	2.5	18
25	Properties of retrograded and acetylated starch preparations: Part 1. Structure, susceptibility to amylase, and pasting characteristics. LWT - Food Science and Technology, 2011, 44, 1314-1320.	2.5	49
26	THE INFLUENCE OF ADDITION OF DEFATTED BLACKCURRANT SEEDS ON PRO-HEALTH CONSTITUENTS AND TEXTURE OF CEREAL EXTRUDATES. Journal of Food Quality, 2011, 34, 395-402.	1.4	11
27	The Effects of Varied Soil and Foliar Mineral Fertilization Levels in the Production of High-Starch Potatoes. Polish Journal of Natural Sciences, 2010, 25, 215-228.	0.7	1
28	The effect of moisture content and composition on tensile properties of the synthetic polymer/starch composition. Polimery, 2004, 49, 547-550.	0.4	2