

Marcin Mitrus

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

406
citations

840585

11
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794469

19
g-index

26
all docs

26
docs citations

26
times ranked

512
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of extrusion-cooking for processing of thermoplastic starch (TPS). Food Research International, 2012, 47, 291-299.	2.9	77
2	Gluten-Free Precooked Rice-Yellow Pea Pasta: Effect of Extrusion-Cooking Conditions on Phenolic Acids Composition, Selected Properties and Microstructure. Journal of Food Science, 2016, 81, C1070-9.	1.5	52
3	Extrusion-cooking of starch protective loose-fill foams. Chemical Engineering Research and Design, 2014, 92, 778-783.	2.7	36
4	Application of Moldavian dragonhead (Dracocephalum moldavica L.) leaves addition as a functional component of nutritionally valuable corn snacks. Journal of Food Science and Technology, 2017, 54, 3218-3229.	1.4	33
5	Selected Physical Properties, Texture and Sensory Characteristics of Extruded Breakfast Cereals based on Wholegrain Wheat Flour. Agriculture and Agricultural Science Procedia, 2015, 7, 301-308.	0.6	23
6	Chemical composition and selected quality characteristics of new types of precooked wheat and spelt pasta products. Food Chemistry, 2020, 309, 125673.	4.2	20
7	Potato Starch Utilization in Ecological Loose-Fill Packaging Materials Sustainability and Characterization. Materials, 2020, 13, 1390.	1.3	16
8	Effect of Processing Conditions on Microstructure and Pasting Properties of Extrusion-Cooked Starches. International Journal of Food Engineering, 2017, 13, .	0.7	15
9	Effect of extrusion-cooking conditions on the pasting properties of extruded white and red bean seeds. International Agrophysics, 2020, 1, 25-32.	0.7	15
10	Physical Properties, Spectroscopic, Microscopic, X-ray, and Chemometric Analysis of Starch Films Enriched with Selected Functional Additives. Materials, 2021, 14, 2673.	1.3	14
11	Effect of natural fibres on the mechanical properties of thermoplastic starch. International Agrophysics, 2016, 30, 211-218.	0.7	12
12	Effect of starch type and screw speed on mechanical properties of extrusion-cooked starch-based foams. International Agrophysics, 2019, 33, 233-240.	0.7	12
13	New type of potato-based snack-pellets supplemented with fresh vegetables from the Allium genus and its selected properties. LWT - Food Science and Technology, 2021, 145, 111233.	2.5	11
14	A STUDY OF THE SOLUBILITY OF BIODEGRADABLE FOAMS OF THERMOPLASTIC STARCH. Journal of Ecological Engineering, 2016, 17, 184-189.	0.5	10
15	Physical properties and texture of gluten-free snacks supplemented with selected fruit additions. International Agrophysics, 2019, 4, 407-416.	0.7	7
16	Effect of Processing Conditions on Selected Properties of Starch-based Biopolymers. Agriculture and Agricultural Science Procedia, 2015, 7, 192-197.	0.6	6
17	TPS and Its Nature. , 0, , 77-104.		5
18	Selected properties of snacks extruded at various screw speeds supplemented with Moldavian dragonhead seed addition. International Agrophysics, 2019, 33, 363-371.	0.7	5

#	ARTICLE	IF	CITATIONS
19	Effect of extrusion-cooking conditions on the physical properties of Jerusalem artichoke straw. <i>International Agrophysics</i> , 2020, 34, 441-449.	0.7	4
20	Starch Protective Loose-Fill Foams. , 2012, , .		3
21	Wpływ dodatku środka spieniającego na właściwości pianek skrobiowych. <i>Przemysł Chemiczny</i> , 2018, 1, 28-31.	0.0	2
22	Extrusion-Cooking of TPS. , 0, , 149-157.		2
23	Selected properties of the potato snacks expanded in the microwave radiation. <i>BIO Web of Conferences</i> , 2018, 10, 02021.	0.1	1
24	Application of extrusion-cooking technique for foamed starch-based materials. <i>BIO Web of Conferences</i> , 2018, 10, 01004.	0.1	1