

Marcin Mitrus

List of Publications by Year in descending order

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512
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#	ARTICLE	IF	CITATIONS
1	Physical Properties, Spectroscopic, Microscopic, X-ray, and Chemometric Analysis of Starch Films Enriched with Selected Functional Additives. <i>Materials</i> , 2021, 14, 2673.	1.3	14
2	New type of potato-based snack-pellets supplemented with fresh vegetables from the <i>Allium</i> genus and its selected properties. <i>LWT - Food Science and Technology</i> , 2021, 145, 111233.	2.5	11
3	Chemical composition and selected quality characteristics of new types of precooked wheat and spelt pasta products. <i>Food Chemistry</i> , 2020, 309, 125673.	4.2	20
4	Potato Starch Utilization in Ecological Loose-Fill Packaging Materials – Sustainability and Characterization. <i>Materials</i> , 2020, 13, 1390.	1.3	16
5	Effect of extrusion-cooking conditions on the pasting properties of extruded white and red bean seeds. <i>International Agrophysics</i> , 2020, 1, 25-32.	0.7	15
6	Effect of extrusion-cooking conditions on the physical properties of Jerusalem artichoke straw. <i>International Agrophysics</i> , 2020, 34, 441-449.	0.7	4
7	Effect of starch type and screw speed on mechanical properties of extrusion-cooked starch-based foams. <i>International Agrophysics</i> , 2019, 33, 233-240.	0.7	12
8	Selected properties of snacks extruded at various screw speeds supplemented with Moldavian dragonhead seed addition. <i>International Agrophysics</i> , 2019, 33, 363-371.	0.7	5
9	Physical properties and texture of gluten-free snacks supplemented with selected fruit additions. <i>International Agrophysics</i> , 2019, 4, 407-416.	0.7	7
10	Selected properties of the potato snacks expanded in the microwave radiation. <i>BIO Web of Conferences</i> , 2018, 10, 02021.	0.1	1
11	Application of extrusion-cooking technique for foamed starch-based materials. <i>BIO Web of Conferences</i> , 2018, 10, 01004.	0.1	1
12	Wpływ dodatku skrobi spieniającego na właściwości pianek skrobiowych. <i>Przemysł Chemiczny</i> , 2018, 1, 28-31.	0.0	2
13	Effect of Processing Conditions on Microstructure and Pasting Properties of Extrusion-Cooked Starches. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	15
14	Application of Moldavian dragonhead (<i>Dracocephalum moldavica</i> L.) leaves addition as a functional component of nutritionally valuable corn snacks. <i>Journal of Food Science and Technology</i> , 2017, 54, 3218-3229.	1.4	33
15	Gluten-Free Precooked Rice-Yellow Pea Pasta: Effect of Extrusion-Cooking Conditions on Phenolic Acids Composition, Selected Properties and Microstructure. <i>Journal of Food Science</i> , 2016, 81, C1070-9.	1.5	52
16	Effect of natural fibres on the mechanical properties of thermoplastic starch. <i>International Agrophysics</i> , 2016, 30, 211-218.	0.7	12
17	A STUDY OF THE SOLUBILITY OF BIODEGRADABLE FOAMS OF THERMOPLASTIC STARCH. <i>Journal of Ecological Engineering</i> , 2016, 17, 184-189.	0.5	10
18	Effect of Processing Conditions on Selected Properties of Starch-based Biopolymers. <i>Agriculture and Agricultural Science Procedia</i> , 2015, 7, 192-197.	0.6	6

#	ARTICLE	IF	CITATIONS
19	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
20	Extrusion-cooking of starch protective loose-fill foams. Chemical Engineering Research and Design, 2014, 92, 778-783.	2.7	36
21	Application of extrusion-cooking for processing of thermoplastic starch (TPS). Food Research International, 2012, 47, 291-299.	2.9	77
22	Starch Protective Loose-Fill Foams. , 2012, , .		3
23	TPS and Its Nature. , 0, , 77-104.		5
24	Extrusion-Cooking of TPS. , 0, , 149-157.		2