Renata RÃ³Å¼yÅ‚o

List of Publications by Year
in descending order

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Version: 2024-02-01

62 papers	1,381 citations	361413 20 h-index	361022 35 g-index
63 all docs	63 docs citations	63 times ranked	1497 citing authors

#	Article	IF	Citations
1	Current trends in the enhancement of antioxidant activity of wheat bread by the addition of plant materials rich in phenolic compounds. Trends in Food Science and Technology, 2014, 40, 48-61.	15.1	200
2	Physical, sensorial, and antioxidant properties of common wheat pasta enriched with carob fiber. LWT - Food Science and Technology, 2017, 77, 186-192.	5.2	60
3	Pomegranate seed powder as a functional component of glutenâ€free bread (Physical, sensorial and) Tj ETQq1 1 0.784314 rgBT /Ove	2.7	56
4	Anticancer and Antioxidant Activity of Bread Enriched with Broccoli Sprouts. BioMed Research International, 2014, 2014, 1-14.	1.9	55
5	Ground green coffee beans as a functional food supplement â€“ Preliminary study. LWT - Food Science and Technology, 2015, 63, 691-699.	5.2	52
6	Evaluation of physical, sensorial, and antioxidant properties of gluten-free bread enriched with Moringa Oleifera leaf powder. European Food Research and Technology, 2018, 244, 189-195.	3.3	52
7	Recent trends in methods used to obtain natural food colorants by freeze-drying. Trends in Food Science and Technology, 2020, 102, 39-50.	15.1	49
8	Identification of sugars and phenolic compounds in honey powders with the use of GCâ€“MS, FTIR spectroscopy, and X-ray diffraction. Scientific Reports, 2020, 10, 16269.	3.3	45
9	Bread enriched with Chenopodium quinoa leaves powder â€“ The procedures for assessing the fortification efficiency. LWT - Food Science and Technology, 2015, 62, 1226-1234.	5.2	40
10	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries (Vaccinium macrocarpon Ait.). LWT - Food Science and Technology, 2015, 63, 497-503.	5.2	40
11	Wheat Bread with Pumpkin (Cucurbita maxima L.) Pulp as a Functional Food Product. Food Technology and Biotechnology, 2014, 52, 430-438.	2.1	38
12	PREDICTING BREAD QUALITY (BREAD LOAF VOLUME AND CRUMB TEXTURE). Polish Journal of Food and Nutrition Sciences, 2011, 61, 61-67.	1.7	37
13	Effect of adding fresh and freezeâ€dried buckwheat sourdough on glutenâ€free bread quality. International Journal of Food Science and Technology, 2015, 50, 313-322.	2.7	37
14	Physical properties of gluten-free bread caused by water addition. International Agrophysics, 2015, 29, 353-364.	1.7	34
15	Study on the physical and antioxidant properties of gluten-free bread with brown algae. CYTA - Journal of Food, 2017, 15, 196-203.	1.9	34
16	Novel Application of Freezeâ€Dried Amaranth Sourdough in Glutenâ€Free Bread Production. Journal of Food Process Engineering, 2015, 38, 135-143.	2.9	33
17	Characteristics of gluten-free bread: quality improvement by the addition of starches/hydrocolloids and their combinations using a definitive screening design. European Food Research and Technology, 2018, 244, 345-354.	3.3	33
18	Seeds of <scp>Plantago psyllium</scp> and <scp>Plantago ovata</scp>: Mineral composition, grinding, and use for glutenâ€free bread as substitutes for hydrocolloids. Journal of Food Process Engineering, 2019, 42, e12931.	2.9	29

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19	Freeze-dried elderberry and chokeberry as natural colorants for gluten-free wafer sheets. International Agrophysics, 2019, 33, 217-225.	1.7	25
20	Glutenâ€Free Bread Prepared with Fresh and Freezeâ€Dried Rice Sourdoughâ€Texture and Sensory Evaluation. Journal of Texture Studies, 2016, 47, 443-453.	2.5	24
21	Effect of Process Modifications in Two Cycles of Dough Mixing on Physical Properties of Wheat Bread Baked from Weak Flour. Food and Bioprocess Technology, 2014, 7, 774-783.	4.7	20
22	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. International Agrophysics, 2018, 32, 49-56.	1.7	20
23	Effect of By-Products from Selected Fruits and Vegetables on Gluten-Free Dough Rheology and Bread Properties. Applied Sciences (Switzerland), 2021, 11, 4605.	2.5	20
24	Physico-chemical properties of an innovative gluten-free, low-carbohydrate and high protein-bread enriched with pea protein powder. Scientific Reports, 2021, 11, 14498.	3.3	20
25	Banana Powder as an Additive to Common Wheat Pasta. Foods, 2020, 9, 53.	4.3	19
26	Grinding and Nutritional Properties of Six Spelt (Triticum aestivum ssp. spelta L.) Cultivars. Cereal Chemistry, 2014, 91, 247-254.	2.2	17
27	Ocimum tenuiflorum seeds and Salvia hispanica seeds: mineral and amino acid composition, physical properties, and use in gluten-free bread. CYTA - Journal of Food, 2019, 17, 804-813.	1.9	17
28	Cistus incanus L. as an Innovative Functional Additive to Wheat Bread. Foods, 2019, 8, 349.	4.3	17
29	Use of a waste product from the pressing of chia seed oil in wheat and glutenâ€free bread processing. Journal of Food Processing and Preservation, 2019, 43, e14002.	2.0	17
30	The fruits of sumac (Rhus coriaria L.) as a functional additive and salt replacement to wheat bread. LWT - Food Science and Technology, 2021, 136, 110346.	5.2	16
31	Relationship between the properties of raw and cooked spaghetti â€“ new indices for pasta quality evaluation. International Agrophysics, 2018, 32, 217-223.	1.7	16
32	Changes in the physical and the sensorial properties of wheat bread caused by interruption and slowing of the fermentation of yeast-based leaven. Journal of Cereal Science, 2014, 59, 88-94.	3.7	15
33	Winter wheat fertilized with biogas residue and mining waste: yielding and the quality of grain. Journal of the Science of Food and Agriculture, 2016, 96, 3454-3461.	3.5	15
34	Texture and Sensory Evaluation of Composite Wheatâ€Oat Bread Prepared with Novel Twoâ€Phase Method Using Oat Yeastâ€Fermented Leaven. Journal of Texture Studies, 2014, 45, 235-245.	2.5	14
35	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. Food Chemistry, 2021, 346, 128889.	8.2	13
36	Physical and antioxidant properties of gluten-free bread enriched with carob fibre. International Agrophysics, 2017, 31, 411-418.	1.7	12

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37	Determining the Heterogeneity of Wheat Breadcrumb Texture Baked Using Two Different Methods: New Application. International Journal of Food Properties, 2013, 16, 154-167.	3.0	11
38	Acerola fruit as a natural antioxidant ingredient for gluten-free bread: An approach to improve bread quality. Food Science and Technology International, 2021, 27, 13-21.	2.2	11
39	Drying and Grinding Characteristics of Four-Day-Germinated and Crushed Wheat: A Novel Approach for Producing Sprouted Flour. Cereal Chemistry, 2015, 92, 312-319.	2.2	10
40	Development of no-salt herbal bread using a method based on scalded flour. LWT - Food Science and Technology, 2021, 145, 111329.	5.2	10
41	Black Cumin Pressing Waste Material as a Functional Additive for Starch Bread. Materials, 2021, 14, 4560.	2.9	10
42	Common wheat pasta enriched with cereal coffee: Quality and physical and functional properties. LWT - Food Science and Technology, 2021, 139, 110516.	5.2	9
43	Drying Kinetics, Grinding Characteristics, and Physicochemical Properties of Broccoli Sprouts. Processes, 2020, 8, 97.	2.8	8
44	Evaluation of Color, Texture, Sensory and Antioxidant Properties of Gels Composed of Freeze-Dried Maqui Berries and Agave Sugar. Processes, 2020, 8, 1294.	2.8	7
45	Impact of Whole and Ground-by-Knife and Ball Mill Flax Seeds on the Physical and Sensorial Properties of Gluten Free-Bread. Processes, 2020, 8, 452.	2.8	7
46	Fiber Preparation from Micronized Oat By-Products: Antioxidant Properties and Interactions between Bioactive Compounds. Molecules, 2022, 27, 2621.	3.8	7
47	Changes in pasta properties during cooking and short-time storage. International Agrophysics, 2019, 33, 323-330.	1.7	6
48	Low-Carbohydrate, High-Protein, and Gluten-Free Bread Supplemented with Poppy Seed Flour: Physicochemical, Sensory, and Spectroscopic Properties. Molecules, 2022, 27, 1574.	3.8	6
49	Textural and sensory properties of wheat bread fortified with nettle (Urtica dioica L.) produced by the scalded flour method. Journal of Food Processing and Preservation, 2021, 45, e15851.	2.0	5
50	Carbon Footprint in Vegeburger Production Technology Using a Prototype Forming and Breading Device. Sustainability, 2021, 13, 9093.	3.2	5
51	Effect of Three Yearsâ€™ Application of Biogas Digestate and Mineral Waste to Soil on Phytochemical Quality of Rapeseed. Polish Journal of Environmental Studies, 2018, 28, 833-843.	1.2	5
52	Effect of the addition of goji berries on the physical properties of gluten-free bread. Acta Agrophysica, 2018, 25, 117-127.	0.3	5
53	The Use of Moldavian Dragonhead Bagasse in Shaping the Thermophysical and Physicochemical Properties of Ice Cream. Applied Sciences (Switzerland), 2021, 11, 8598.	2.5	4
54	Gluten-free crispbread with freeze-dried blackberry: quality and mineral composition. CYTA - Journal of Food, 2019, 17, 841-849.	1.9	2

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55	The Andropogon gerardii Compaction Process in Terms of Ecological Solid Fuel Production. Polish Journal of Environmental Studies, 2015, 24, 2473-2477.	1.2	2
56	Comparison of physical properties of wheat bread from dough produced by single and two-phase method with the addition of scalded flour. Acta Agrophysica, 2018, 25, 185-196.	0.3	2
57	Microencapsulated Red Powders from Cornflower Extractâ€"Spectral (FT-IR and FT-Raman) and Antioxidant Characteristics. Molecules, 2022, 27, 3094.	3.8	2
58	Effect of the addition of mixture of plant components on the mechanical properties of wheat bread. International Agrophysics, 2017, 31, 563-569.	1.7	1
59	Breads: Physical Properties. Encyclopedia of Earth Sciences Series, 2011, , 91-93.	0.1	0
60	Impact of Pressure on the Parameters of Pea Straw Compaction. Agricultural Engineering, 2019, 23, 79-87.	0.8	0
61	Examination of the Peleg and Normand equation during relaxation of wheat: The effect of holding time. Journal of Texture Studies, 2021, 52, 157-168.	2.5	0
62	Finite Element Simulation Tests of the Structural Strength of the Molding Module for Burger Production from Vegetable Outgrades. Materials, 2021, 14, 6747.	2.9	0