

# 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	Low-Carbohydrate, High-Protein, and Gluten-Free Bread Supplemented with Poppy Seed Flour: Physicochemical, Sensory, and Spectroscopic Properties. <i>Molecules</i> , 2022, 27, 1574.	3.8	6
2	Fiber Preparation from Micronized Oat By-Products: Antioxidant Properties and Interactions between Bioactive Compounds. <i>Molecules</i> , 2022, 27, 2621.	3.8	7
3	Microencapsulated Red Powders from Cornflower Extractâ€™Spectral (FT-IR and FT-Raman) and Antioxidant Characteristics. <i>Molecules</i> , 2022, 27, 3094.	3.8	2
4	Common wheat pasta enriched with cereal coffee: Quality and physical and functional properties. <i>LWT - Food Science and Technology</i> , 2021, 139, 110516.	5.2	9
5	The fruits of sumac ( <i>Rhus coriaria</i> L.) as a functional additive and salt replacement to wheat bread. <i>LWT - Food Science and Technology</i> , 2021, 136, 110346.	5.2	16
6	Effect of By-Products from Selected Fruits and Vegetables on Gluten-Free Dough Rheology and Bread Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4605.	2.5	20
7	Development of no-salt herbal bread using a method based on scalded flour. <i>LWT - Food Science and Technology</i> , 2021, 145, 111329.	5.2	10
8	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. <i>Food Chemistry</i> , 2021, 346, 128889.	8.2	13
9	Physico-chemical properties of an innovative gluten-free, low-carbohydrate and high protein-bread enriched with pea protein powder. <i>Scientific Reports</i> , 2021, 11, 14498.	3.3	20
10	Textural and sensory properties of wheat bread fortified with nettle ( <i>Urtica dioica</i> L.) produced by the scalded flour method. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15851.	2.0	5
11	Carbon Footprint in Vegeburger Production Technology Using a Prototype Forming and Breeding Device. <i>Sustainability</i> , 2021, 13, 9093.	3.2	5
12	Black Cumin Pressing Waste Material as a Functional Additive for Starch Bread. <i>Materials</i> , 2021, 14, 4560.	2.9	10
13	The Use of Moldavian Dragonhead Bagasse in Shaping the Thermophysical and Physicochemical Properties of Ice Cream. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8598.	2.5	4
14	Acerola fruit as a natural antioxidant ingredient for gluten-free bread: An approach to improve bread quality. <i>Food Science and Technology International</i> , 2021, 27, 13-21.	2.2	11
15	Examination of the Peleg and Normand equation during relaxation of wheat: The effect of holding time. <i>Journal of Texture Studies</i> , 2021, 52, 157-168.	2.5	0
16	Finite Element Simulation Tests of the Structural Strength of the Molding Module for Burger Production from Vegetable Outgrades. <i>Materials</i> , 2021, 14, 6747.	2.9	0
17	Banana Powder as an Additive to Common Wheat Pasta. <i>Foods</i> , 2020, 9, 53.	4.3	19
18	Identification of sugars and phenolic compounds in honey powders with the use of GCâ€™MS, FTIR spectroscopy, and X-ray diffraction. <i>Scientific Reports</i> , 2020, 10, 16269.	3.3	45

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19	Evaluation of Color, Texture, Sensory and Antioxidant Properties of Gels Composed of Freeze-Dried Maqui Berries and Agave Sugar. <i>Processes</i> , 2020, 8, 1294.	2.8	7
20	Recent trends in methods used to obtain natural food colorants by freeze-drying. <i>Trends in Food Science and Technology</i> , 2020, 102, 39-50.	15.1	49
21	Drying Kinetics, Grinding Characteristics, and Physicochemical Properties of Broccoli Sprouts. <i>Processes</i> , 2020, 8, 97.	2.8	8
22	Impact of Whole and Ground-by-Knife and Ball Mill Flax Seeds on the Physical and Sensorial Properties of Gluten Free-Bread. <i>Processes</i> , 2020, 8, 452.	2.8	7
23	<i>Ocimum tenuiflorum</i> seeds and <i>Salvia hispanica</i> seeds: mineral and amino acid composition, physical properties, and use in gluten-free bread. <i>CYTA - Journal of Food</i> , 2019, 17, 804-813.	1.9	17
24	Gluten-free crispbread with freeze-dried blackberry: quality and mineral composition. <i>CYTA - Journal of Food</i> , 2019, 17, 841-849.	1.9	2
25	<i>Cistus incanus</i> L. as an Innovative Functional Additive to Wheat Bread. <i>Foods</i> , 2019, 8, 349.	4.3	17
26	Use of a waste product from the pressing of chia seed oil in wheat and gluten-free bread processing. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14002.	2.0	17
27	Seeds of <i>Plantago psyllium</i> and <i>Plantago ovata</i> : Mineral composition, grinding, and use for gluten-free bread as substitutes for hydrocolloids. <i>Journal of Food Process Engineering</i> , 2019, 42, e12931.	2.9	29
28	Freeze-dried elderberry and chokeberry as natural colorants for gluten-free wafer sheets. <i>International Agrophysics</i> , 2019, 33, 217-225.	1.7	25
29	Changes in pasta properties during cooking and short-time storage. <i>International Agrophysics</i> , 2019, 33, 323-330.	1.7	6
30	Impact of Pressure on the Parameters of Pea Straw Compaction. <i>Agricultural Engineering</i> , 2019, 23, 79-87.	0.8	0
31	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. <i>International Agrophysics</i> , 2018, 32, 49-56.	1.7	20
32	Pomegranate seed powder as a functional component of gluten-free bread (Physical, sensorial and) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf</i>	2.7	36
33	Evaluation of physical, sensorial, and antioxidant properties of gluten-free bread enriched with <i>Moringa Oleifera</i> leaf powder. <i>European Food Research and Technology</i> , 2018, 244, 189-195.	3.3	52
34	Characteristics of gluten-free bread: quality improvement by the addition of starches/hydrocolloids and their combinations using a definitive screening design. <i>European Food Research and Technology</i> , 2018, 244, 345-354.	3.3	33
35	Relationship between the properties of raw and cooked spaghetti – new indices for pasta quality evaluation. <i>International Agrophysics</i> , 2018, 32, 217-223.	1.7	16
36	Effect of Three Years™ Application of Biogas Digestate and Mineral Waste to Soil on Phytochemical Quality of Rapeseed. <i>Polish Journal of Environmental Studies</i> , 2018, 28, 833-843.	1.2	5

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37	Comparison of physical properties of wheat bread from dough produced by single and two-phase method with the addition of scalded flour. <i>Acta Agrophysica</i> , 2018, 25, 185-196.	0.3	2
38	Effect of the addition of goji berries on the physical properties of gluten-free bread. <i>Acta Agrophysica</i> , 2018, 25, 117-127.	0.3	5
39	Study on the physical and antioxidant properties of gluten-free bread with brown algae. <i>CYTA - Journal of Food</i> , 2017, 15, 196-203.	1.9	34
40	Physical and antioxidant properties of gluten-free bread enriched with carob fibre. <i>International Agrophysics</i> , 2017, 31, 411-418.	1.7	12
41	Physical, sensorial, and antioxidant properties of common wheat pasta enriched with carob fiber. <i>LWT - Food Science and Technology</i> , 2017, 77, 186-192.	5.2	60
42	Effect of the addition of mixture of plant components on the mechanical properties of wheat bread. <i>International Agrophysics</i> , 2017, 31, 563-569.	1.7	1
43	Winter wheat fertilized with biogas residue and mining waste: yielding and the quality of grain. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3454-3461.	3.5	15
44	Gluten-free Bread Prepared with Fresh and Freeze-dried Rice Sourdough Texture and Sensory Evaluation. <i>Journal of Texture Studies</i> , 2016, 47, 443-453.	2.5	24
45	Drying and Grinding Characteristics of Four-Day-Germinated and Crushed Wheat: A Novel Approach for Producing Sprouted Flour. <i>Cereal Chemistry</i> , 2015, 92, 312-319.	2.2	10
46	Novel Application of Freeze-dried Amaranth Sourdough in Gluten-free Bread Production. <i>Journal of Food Process Engineering</i> , 2015, 38, 135-143.	2.9	33
47	Effect of adding fresh and freeze-dried buckwheat sourdough on gluten-free bread quality. <i>International Journal of Food Science and Technology</i> , 2015, 50, 313-322.	2.7	37
48	Bread enriched with <i>Chenopodium quinoa</i> leaves powder – The procedures for assessing the fortification efficiency. <i>LWT - Food Science and Technology</i> , 2015, 62, 1226-1234.	5.2	40
49	Ground green coffee beans as a functional food supplement – Preliminary study. <i>LWT - Food Science and Technology</i> , 2015, 63, 691-699.	5.2	52
50	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries ( <i>Vaccinium macrocarpon</i> Ait.). <i>LWT - Food Science and Technology</i> , 2015, 63, 497-503.	5.2	40
51	Physical properties of gluten-free bread caused by water addition. <i>International Agrophysics</i> , 2015, 29, 353-364.	1.7	34
52	The <i>Andropogon gerardii</i> Compaction Process in Terms of Ecological Solid Fuel Production. <i>Polish Journal of Environmental Studies</i> , 2015, 24, 2473-2477.	1.2	2
53	Wheat Bread with Pumpkin ( <i>Cucurbita maxima</i> L.) Pulp as a Functional Food Product. <i>Food Technology and Biotechnology</i> , 2014, 52, 430-438.	2.1	38
54	Anticancer and Antioxidant Activity of Bread Enriched with Broccoli Sprouts. <i>BioMed Research International</i> , 2014, 2014, 1-14.	1.9	55

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55	Grinding and Nutritional Properties of Six Spelt ( <i>Triticum aestivum</i> ssp. <i>spelta</i> L.) Cultivars. <i>Cereal Chemistry</i> , 2014, 91, 247-254.	2.2	17
56	Texture and Sensory Evaluation of Composite Wheat-Oat Bread Prepared with Novel Two-Phase Method Using Oat Yeast-Fermented Leaven. <i>Journal of Texture Studies</i> , 2014, 45, 235-245.	2.5	14
57	Effect of Process Modifications in Two Cycles of Dough Mixing on Physical Properties of Wheat Bread Baked from Weak Flour. <i>Food and Bioprocess Technology</i> , 2014, 7, 774-783.	4.7	20
58	Changes in the physical and the sensorial properties of wheat bread caused by interruption and slowing of the fermentation of yeast-based leaven. <i>Journal of Cereal Science</i> , 2014, 59, 88-94.	3.7	15
59	Current trends in the enhancement of antioxidant activity of wheat bread by the addition of plant materials rich in phenolic compounds. <i>Trends in Food Science and Technology</i> , 2014, 40, 48-61.	15.1	200
60	Determining the Heterogeneity of Wheat Breadcrumb Texture Baked Using Two Different Methods: New Application. <i>International Journal of Food Properties</i> , 2013, 16, 154-167.	3.0	11
61	PREDICTING BREAD QUALITY (BREAD LOAF VOLUME AND CRUMB TEXTURE). <i>Polish Journal of Food and Nutrition Sciences</i> , 2011, 61, 61-67.	1.7	37
62	Breads: Physical Properties. <i>Encyclopedia of Earth Sciences Series</i> , 2011, , 91-93.	0.1	0