

Greta Adamczyk

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4100035/publications.pdf>

Version: 2024-02-01

12
papers

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docs citations

12
times ranked

235
citing authors

#	ARTICLE	IF	CITATIONS
1	Thixotropic properties of normal potato starch depending on the degree of the granules pasting. Carbohydrate Polymers, 2015, 121, 254-264.	5.1	64
2	Thixotropic properties of waxy potato starch depending on the degree of the granules pasting. Carbohydrate Polymers, 2016, 141, 126-134.	5.1	39
3	Long-term storage stability of selected potato starch " Non-starchy hydrocolloid binary gels. Food Hydrocolloids, 2013, 31, 270-276.	5.6	37
4	Caramel sauces thickened with combinations of potato starch and xanthan gum. Journal of Food Engineering, 2012, 112, 22-28.	2.7	29
5	Quality Assessment of Wheat Bread Incorporating Chia Seeds. Foods, 2021, 10, 2376.	1.9	11
6	Thixotropic properties of the normal potato starch " Locust bean gum blends. LWT - Food Science and Technology, 2017, 75, 590-598.	2.5	10
7	The Effect of the Addition of Dietary Fibers from Apple and Oat on the Rheological and Textural Properties of Waxy Potato Starch. Polymers, 2020, 12, 321.	2.0	9
8	The Impact of Fiber from Buckwheat Hulls Waste on the Pasting, Rheological and Textural Properties of Normal and Waxy Potato Starch Gels. Polymers, 2021, 13, 4148.	2.0	4
9	METHODS OF MEASURING THIXOTROPIC FOOD PRODUCTS. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2012, , .	0.1	2
10	THIXOTROPIC PROPERTIES OF STARCH. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, , .	0.1	1
11	THIXOTROPY AS A MEASURE OF LIQUID FOOD PRODUCTS. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	1
12	Binary mixtures of two anionic polysaccharides simulating the rheological properties of oxidised starch. International Agrophysics, 2017, 31, 117-128.	0.7	0