

Greta Adamczyk

List of Publications by Year in descending order

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235
citing authors

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