

GraÅ¼yna Cacak-Pietrzak

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

417
citations

759233

12
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752698

20
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24
all docs

24
docs citations

24
times ranked

447
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of the cultivar, environment and management on the grain yield and bread-making quality in winter wheat. <i>Journal of Cereal Science</i> , 2015, 61, 126-132.	3.7	91
2	The Effect of Chia Seeds (<i>Salvia hispanica</i> L.) Addition on Quality and Nutritional Value of Wheat Bread. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	2.6	70
3	Physical properties of gluten-free bread caused by water addition. <i>International Agrophysics</i> , 2015, 29, 353-364.	1.7	34
4	Influence of wheat kernel physical properties on the pulverizing process. <i>Journal of Food Science and Technology</i> , 2014, 51, 2648-2655.	2.8	29
5	Freeze-dried elderberry and chokeberry as natural colorants for gluten-free wafer sheets. <i>International Agrophysics</i> , 2019, 33, 217-225.	1.7	25
6	Effect of Moldavian dragonhead (<i>Dracocephalum moldavica</i> L.) leaves on the baking properties of wheat flour and quality of bread. <i>CYTA - Journal of Food</i> , 2019, 17, 536-543.	1.9	18
7	<i>Cistus incanus</i> L. as an Innovative Functional Additive to Wheat Bread. <i>Foods</i> , 2019, 8, 349.	4.3	17
8	MECHANICAL AND ACOUSTIC PROPERTIES OF SPRING WHEAT VERSUS ITS TECHNOLOGICAL QUALITY FACTORS. <i>Journal of Texture Studies</i> , 2011, 42, 319-329.	2.5	16
9	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
10	Procedures for Breadmaking Quality Assessment of Rye Wholemeal Flour. <i>Foods</i> , 2019, 8, 331.	4.3	15
11	Prediction of rye flour baking quality based on parameters of swelling curve. <i>European Food Research and Technology</i> , 2018, 244, 989-997.	3.3	14
12	Buckwheat Hull-Enriched Pasta: Physicochemical and Sensory Properties. <i>Molecules</i> , 2022, 27, 4065.	3.8	12
13	Effect of the Addition of Dried Dandelion Roots (<i>Taraxacum officinale</i> F. H. Wigg.) on Wheat Dough and Bread Properties. <i>Molecules</i> , 2021, 26, 7564.	3.8	11
14	Food Losses in Consumer Cereal Production in Poland in the Context of Food Security and Environmental Impact. <i>Agriculture (Switzerland)</i> , 2022, 12, 665.	3.1	9
15	Impact of Genotype, Weather Conditions and Production Technology on the Quantitative Profile of Anti-Nutritive Compounds in Rye Grains. <i>Agronomy</i> , 2021, 11, 151.	3.0	8
16	Rating of Spring Wheat Varieties (<i>Triticum aestivum</i> L.) According to Their Suitability for Organic Agriculture. <i>Agronomy</i> , 2020, 10, 1900.	3.0	7
17	Milling and Baking Quality of Spring Wheat (<i>Triticum aestivum</i> L.) from Organic Farming. <i>Agriculture (Switzerland)</i> , 2021, 11, 765.	3.1	6
18	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

#	ARTICLE	IF	CITATIONS
19	The influence of production technology on yield and selected quality parameters of spring wheat cultivars. , 2018, , .		5
20	Assessment of the Starch-Amylolytic Complex of Rye Flours by Traditional Methods and Modern One. Materials, 2021, 14, 7603.	2.9	4
21	Estimation of possibility of use of flour from grain of common wheat winter cultivars from organic farming as raw material for pasta production. Acta Agrophysica, 2020, , 17-29.	0.3	2
22	Impact of tillage on yield and quality traits of grains of spring wheat cultivars. , 2019, , .		1
23	Evaluation the baking value of passage flours. , 2019, , .		1
24	Estimation of quality of spaghetti-form commercial gluten-free pastas. Acta Agrophysica, 2020, , 5-16.	0.3	1