

# Marta Wesołowska-Trojanowska

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4710462/publications.pdf>

Version: 2024-02-01

15  
papers

190  
citations

1163117

8  
h-index

1058476

14  
g-index

15  
all docs

15  
docs citations

15  
times ranked

309  
citing authors

#	ARTICLE	IF	CITATIONS
1	Co-gelation of gluten and gelatin as a novel functional material formation method. <i>Journal of Food Science and Technology</i> , 2020, 57, 163-172.	2.8	13
2	Physicochemical properties of High-Protein Set Yoghurts obtained with the addition of whey protein preparations. <i>International Journal of Dairy Technology</i> , 2019, 72, 395-402.	2.8	24
3	Effect of gluten on the properties of ternary biopolymers based on gluten, whey protein concentrate, and kaolinite. <i>European Food Research and Technology</i> , 2018, 244, 623-633.	3.3	3
4	Interaction of Ternary Biopolymers Obtained from Microwave Dry-heated Mixtures of Gluten, Whey Protein Concentrate and Kaolinite. <i>Food Science and Technology Research</i> , 2017, 23, 411-415.	0.6	4
5	Viscoelastic Properties of Soil with Different Ammonium Nitrate Addition. <i>Eurasian Soil Science</i> , 2017, 50, 1450-1454.	1.6	1
6	New controlled release material: aerated egg white gels induced by calcium ions. <i>European Food Research and Technology</i> , 2016, 242, 1235-1243.	3.3	11
7	Biochemical changes in the recreational areas soil caused by the intensity of use. <i>Environmental Earth Sciences</i> , 2016, 75, 1.	2.7	2
8	Ternary Biopolymer Based on Wheat Gluten, Whey Protein Concentrate and Montmorillonite. <i>Journal of Inorganic and Organometallic Polymers and Materials</i> , 2016, 26, 555-562.	3.7	8
9	Hard Biodegradable Biopolymer Obtained from Whey Protein Concentrate and Montmorillonite. <i>Journal of Polymers and the Environment</i> , 2015, 23, 534-540.	5.0	8
10	Changes of secondary structure and surface tension of whey protein isolate dispersions upon pH and temperature. <i>Czech Journal of Food Sciences</i> , 2014, 32, 82-89.	1.2	56
11	Rheological Properties of Mixed Gels: Gelatin, Konjac Glucomannan and Locust Bean Gum. <i>Food Science and Technology Research</i> , 2014, 20, 607-611.	0.6	11
12	Whey protein aerated gels as a new product obtained using ambient temperature magnesium and iron(II) induced gelation. <i>Acta Alimentaria</i> , 2014, 43, 465-472.	0.7	4
13	A new approach to the synthesis of <i>aryl</i> -substituted benzimidazoles, quinazolines, and other related compounds and their antibacterial activity. <i>Heteroatom Chemistry</i> , 2012, 23, 265-275.	0.7	12
14	Synthesis and Antibacterial Activity of Novel Fused 1,3-thiazoles and 1,3-thiazines Incorporating a 2,4-dihydroxyphenyl Residue. <i>Archiv Der Pharmazie</i> , 2012, 345, 302-313.	4.1	15
15	Gelation of single heated vs. double heated whey protein isolate. <i>International Dairy Journal</i> , 2006, 16, 1113-1118.	3.0	18