

# Wioletta Blaszcak

## List of Publications by Year in descending order

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62  
papers

2,621  
citations

172207

29  
h-index

189595

50  
g-index

62  
all docs

62  
docs citations

62  
times ranked

2615  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of high pressure on the structure of potato starch. <i>Carbohydrate Polymers</i> , 2005, 59, 377-383.	5.1	194
2	Effect of drying conditions on the quality of vacuum-microwave dried potato cubes. <i>Journal of Food Engineering</i> , 2007, 81, 306-312.	2.7	163
3	Functionality of porous starch obtained by amylase or amyloglucosidase treatments. <i>Carbohydrate Polymers</i> , 2014, 101, 837-845.	5.1	162
4	Structural parameters of amylopectin clusters and semi-crystalline growth rings in wheat starches with different amylose content. <i>Carbohydrate Research</i> , 2004, 339, 2683-2691.	1.1	154
5	Pressure-induced changes in the structure of corn starches with different amylose content. <i>Carbohydrate Polymers</i> , 2005, 61, 132-140.	5.1	127
6	Effect of high pressure on thermal, structural and osmotic properties of waxy maize and Hylon VII starch blends. <i>Carbohydrate Polymers</i> , 2007, 68, 387-396.	5.1	100
7	Freezing/thawing and microwave-assisted drying of blueberries ( <i>Vaccinium corymbosum</i> L.). <i>LWT - Food Science and Technology</i> , 2015, 62, 555-563.	2.5	81
8	Effects of high hydrostatic pressure processing on the physicochemical and sensorial properties of a red wine. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 409-416.	2.7	79
9	Rehydration Behavior of Vacuum-Microwave-Dried Potato Cubes. <i>Drying Technology</i> , 2009, 27, 296-305.	1.7	77
10	Annealing of normal and mutant wheat starches. LM, SEM, DSC, and SAXS studies. <i>Carbohydrate Research</i> , 2005, 340, 75-83.	1.1	76
11	Formation of Homopolymers and Heteropolymers Between Wheat Flour and Several Protein Sources by Transglutaminase-Catalyzed Cross-Linking. <i>Cereal Chemistry</i> , 2006, 83, 655-662.	1.1	74
12	A multi-stage combined heat pump and microwave vacuum drying of green peas. <i>Journal of Food Engineering</i> , 2013, 115, 347-356.	2.7	71
13	Structural and thermodynamic properties of rice starches with different genetic background. <i>International Journal of Biological Macromolecules</i> , 2007, 41, 534-547.	3.6	67
14	Structural changes in the wheat dough and bread with the addition of alpha-amylases. <i>European Food Research and Technology</i> , 2004, 219, 348-354.	1.6	62
15	A preliminary study about the influence of high hydrostatic pressure processing in parallel with oak chip maceration on the physicochemical and sensory properties of a young red wine. <i>Food Chemistry</i> , 2016, 194, 545-554.	4.2	61
16	Combined hot air convective drying and microwave-vacuum drying of blueberries ( <i>Vaccinium</i> ) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 50 1	1.7	61
17	Detection of granary weevil <i>Sitophilus granarius</i> (L.) eggs and internal stages in wheat grain using soft X-ray and image analysis. <i>Journal of Stored Products Research</i> , 2007, 43, 142-148.	1.2	58
18	Structure and thermodynamic melting parameters of wheat starches with different amylose content. <i>Journal of Thermal Analysis and Calorimetry</i> , 2003, 74, 681-695.	2.0	51

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19	Changes of wheat dough and bread quality and structure as a result of germinated pea flour addition. <i>European Food Research and Technology</i> , 2003, 216, 46-50.	1.6	47
20	Antioxidant capacity, phenolic composition and microbial stability of aronia juice subjected to high hydrostatic pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 141-147.	2.7	46
21	Origin of defects in assembled supramolecular structures of sweet potato starches with different amylopectin chain-length distribution. <i>Carbohydrate Polymers</i> , 2009, 76, 400-409.	5.1	44
22	Î2-Cyclodextrin complexation as an effective drug delivery system for meropenem. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2016, 99, 24-34.	2.0	44
23	Microstructural and biochemical changes in raw and germinated cowpea seeds upon high-pressure treatment. <i>Food Research International</i> , 2007, 40, 415-423.	2.9	39
24	The impact of high pressure processing on the phenolic profile, hydrophilic antioxidant and reducing capacity of purÅ©e obtained from commercial tomato varieties. <i>Food Chemistry</i> , 2018, 261, 201-209.	4.2	38
25	Stability of the process of simultaneous saccharification and fermentation of corn flour. The effect of structural changes of starch by stillage recycling and scaling up of the process. <i>Fuel</i> , 2014, 119, 328-334.	3.4	37
26	The effect of wheat grain composition, cuticular lipids and kernel surface microstructure on feeding, egg-laying, and the development of the granary weevil, <i>Sitophilus granarius</i> (L.). <i>Journal of Stored Products Research</i> , 2010, 46, 133-141.	1.2	35
27	Pasta Fortified with Potato Juice: Structure, Quality, and Consumer Acceptance. <i>Journal of Food Science</i> , 2015, 80, S1377-82.	1.5	34
28	Polyphenols and inhibitory effects of crude and purified extracts from tomato varieties on the formation of advanced glycation end products and the activity of angiotensin-converting and acetylcholinesterase enzymes. <i>Food Chemistry</i> , 2020, 314, 126181.	4.2	32
29	The effect of high hydrostatic pressure treatment on the molecular structure of starches with different amylose content. <i>Food Chemistry</i> , 2018, 240, 51-58.	4.2	31
30	Microwave Vacuumâ€Assisted Drying of Green Peas Using Heat Pump and Fluidized Bed: A Comparative Study Between Atmospheric Freeze Drying and Hot Air Convective Drying. <i>Drying Technology</i> , 2013, 31, 633-642.	1.7	29
31	Changes in the microstructure of wheat, corn and potato starch granules during extraction of non-starch compounds with sodium dodecyl sulfate and mercaptoethanol. <i>Carbohydrate Polymers</i> , 2003, 53, 63-73.	5.1	27
32	Influence of some chemical modifications on the characteristics of potato starch powders. <i>Journal of Food Engineering</i> , 2012, 108, 515-522.	2.7	24
33	Light Microscopy as a Tool to Evaluate the Functionality of Starch in Food. <i>Foods</i> , 2020, 9, 670.	1.9	24
34	The impact of high-pressure processing on the polyphenol profile and anti-glycaemic, anti-hypertensive and anti-cholinergic activities of extracts obtained from kiwiberry ( <i>Actinidia arguta</i> ) fruits. <i>Food Chemistry</i> , 2021, 343, 128421.	4.2	23
35	Starch modified by high-pressure homogenisation of the pastes â€ Some structural and physico-chemical aspects. <i>Food Hydrocolloids</i> , 2012, 27, 347-354.	5.6	21
36	Cyclodextrins as multifunctional excipients: Influence of inclusion into Î2-cyclodextrin on physicochemical and biological properties of tebipenem pivoxil. <i>PLoS ONE</i> , 2019, 14, e0210694.	1.1	21

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37	Effect of phosphorylation and pretreatment with high hydrostatic pressure on radical processes in maize starches with different amylose contents. <i>Carbohydrate Polymers</i> , 2011, 85, 86-96.	5.1	20
38	Effect of potato starch modification on mechanical parameters and granules morphology. <i>Journal of Food Engineering</i> , 2011, 102, 154-162.	2.7	20
39	Effect of high pressure on binding aroma compounds by maize starches with different amylose content. <i>LWT - Food Science and Technology</i> , 2007, 40, 1841-1848.	2.5	18
40	Distribution of (1-3)(1-4)- $\beta$ -D-glucans in kernels of selected cultivars of naked and hulled barley. <i>Journal of Cereal Science</i> , 2012, 56, 496-503.	1.8	18
41	Effect of superheated steam pre-frying treatment on the quality of potato chips. <i>International Journal of Food Science and Technology</i> , 2015, 50, 158-168.	1.3	18
42	Quantitative and predictive study of the evolution of wine quality parameters during high hydrostatic pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 81-90.	2.7	17
43	Effect of fibre and protein additions and process parameters on microstructure of corn extrudates. <i>Journal of Cereal Science</i> , 2013, 58, 488-494.	1.8	16
44	Antioxidant Properties and Rutin Content of High Pressure-Treated Raw and Roasted Buckwheat Groats. <i>Food and Bioprocess Technology</i> , 2013, 6, 92-100.	2.6	16
45	EPR study of the influence of high hydrostatic pressure on the formation of radicals in phosphorylated potato starch. <i>Carbohydrate Polymers</i> , 2010, 82, 1256-1263.	5.1	15
46	Scanning electron microscopic investigation of different types of necroses in potato tubers. <i>Food Control</i> , 2005, 16, 747-752.	2.8	13
47	Effect of high hydrostatic pressure on the formation of radicals in maize starches with different amylose content. <i>Carbohydrate Polymers</i> , 2008, 74, 914-921.	5.1	12
48	Retention of aroma compounds by corn, sorghum and amaranth starches. <i>Food Research International</i> , 2013, 54, 338-344.	2.9	12
49	The molecular and supermolecular structure of common cattail ( <i>Typha latifolia</i> ) starch. <i>Starch/Staerke</i> , 2014, 66, 849-856.	1.1	12
50	Effect of phosphorylation of the maize starch on thermal generation of stable and short-living radicals. <i>Starch/Staerke</i> , 2012, 64, 729-739.	1.1	11
51	In vitro release of theophylline from starch-based matrices prepared via high hydrostatic pressure treatment and autoclaving. <i>Carbohydrate Polymers</i> , 2015, 117, 25-33.	5.1	11
52	Influence of High Pressure or Autoclaving-Cooling Cycles and Pullulanase Treatment on Buckwheat Starch Properties and Resistant Starch Formation. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 235-242.	0.6	11
53	Influence of cooking and microwave heating on microstructure and mechanical properties of transgenic potatoes. <i>Molecular Nutrition and Food Research</i> , 2004, 48, 169-176.	0.0	10
54	Effect of ground corn steeping on starch properties. <i>European Food Research and Technology</i> , 2006, 222, 194-200.	1.6	10

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55	The Effect of Seed Size and Microstructure on Their Mechanical Properties and Frictional Behavior. <i>International Journal of Food Properties</i> , 2013, 16, 814-825.	1.3	10
56	The effect of high pressure treatment and cryotexturization on odorant mixture binding by corn, sorghum and amaranth starch. <i>LWT - Food Science and Technology</i> , 2014, 55, 657-665.	2.5	8
57	Molecular and Supermolecular Structure of Commercial Pyrodextrins. <i>Journal of Food Science</i> , 2016, 81, C2135-42.	1.5	8
58	Quality Parameters of Juice Obtained from Hydroponically Grown Tomato Processed with High Hydrostatic Pressure or Heat Pasteurization. <i>International Journal of Food Science</i> , 2020, 2020, 1-12.	0.9	7
59	Agrobacterial rol genes modify thermodynamic and structural properties of starch in microtubers of transgenic potato. <i>Russian Journal of Plant Physiology</i> , 2010, 57, 656-663.	0.5	5
60	Carotenoids and lipophilic antioxidant capacities of tomato purées as affected by high hydrostatic pressure processing. <i>International Journal of Food Science and Technology</i> , 2020, 55, 65-73.	1.3	5
61	Distribution of (1,3)(1,4)-Beta-D-Glucans in Grains of Polish Oat Cultivars and Lines ( <i>Avena sativa</i> L.). <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 51-56.	0.6	3
62	Novel Agricultural Materials for Food and Feed. <i>The Transgenic Crops: From Cereals to Potato.</i> , 2002, , 281-308.		1