Wioletta Blaszczak

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	The impact of high-pressure processing on the polyphenol profile and anti-glycaemic, anti-hypertensive and anti-cholinergic activities of extracts obtained from kiwiberry (Actinidia arguta) fruits. Food Chemistry, 2021, 343, 128421.	4.2	23
2	Carotenoids and lipophilic antioxidant capacities of tomato purÃ©es as affected by high hydrostatic pressure processing. International Journal of Food Science and Technology, 2020, 55, 65-73.	1.3	5
3	Quality Parameters of Juice Obtained from Hydroponically Grown Tomato Processed with High Hydrostatic Pressure or Heat Pasteurization. International Journal of Food Science, 2020, 2020, 1-12.	0.9	7
4	Light Microscopy as a Tool to Evaluate the Functionality of Starch in Food. Foods, 2020, 9, 670.	1.9	24
5	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. Food Chemistry, 2020, 314, 126181.	4.2	32
6	Cyclodextrins as multifunctional excipients: Influence of inclusion into Î²-cyclodextrin on physicochemical and biological properties of tebipenem pivoxil. PLoS ONE, 2019, 14, e0210694.	1.1	21
7	The impact of high pressure processing on the phenolic profile, hydrophilic antioxidant and reducing capacity of purÃ©e obtained from commercial tomato varieties. Food Chemistry, 2018, 261, 201-209.	4.2	38
8	Influence of High Pressure or Autoclaving-Cooling Cycles and Pullulanase Treatment on Buckwheat Starch Properties and Resistant Starch Formation. Polish Journal of Food and Nutrition Sciences, 2018, 68, 235-242.	0.6	11
9	The effect of high hydrostatic pressure treatment on the molecular structure of starches with different amylose content. Food Chemistry, 2018, 240, 51-58.	4.2	31
10	Antioxidant capacity, phenolic composition and microbial stability of aronia juice subjected to high hydrostatic pressure processing. Innovative Food Science and Emerging Technologies, 2017, 39, 141-147.	2.7	46
11	Distribution of (1,3)(1,4)-Beta-D-Glucans in Grains of Polish Oat Cultivars and Lines (Avena sativa L.). Polish Journal of Food and Nutrition Sciences, 2016, 66, 51-56.	0.6	3
12	Molecular and Supermolecular Structure of Commercial Pyrodextrins. Journal of Food Science, 2016, 81, C2135-42.	1.5	8
13	Î²-Cyclodextrin complexation as an effective drug delivery system for meropenem. European Journal of Pharmaceutics and Biopharmaceutics, 2016, 99, 24-34.	2.0	44
14	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. Food Chemistry, 2016, 194, 545-554.	4.2	61
15	Combined hot air convective drying and microwave-vacuum drying of blueberries (<i>Vaccinium) Tj ETQq1 1 0.784314 rgBT /Overlock	1.7	61
16	Pasta Fortified with Potato Juice: Structure, Quality, and Consumer Acceptance. Journal of Food Science, 2015, 80, S1377-82.	1.5	34
17	Effect of superheated steam prefrying treatment on the quality of potato chips. International Journal of Food Science and Technology, 2015, 50, 158-168.	1.3	18
18	Freezing/thawing and microwave-assisted drying of blueberries (Vaccinium corymbosum L.). LWT - Food Science and Technology, 2015, 62, 555-563.	2.5	81

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19	In vitro release of theophylline from starch-based matrices prepared via high hydrostatic pressure treatment and autoclaving. Carbohydrate Polymers, 2015, 117, 25-33.	5.1	11
20	The molecular and supermolecular structure of common cattail (Typha latifolia) starch. Starch/Staerke, 2014, 66, 849-856.	1.1	12
21	Functionality of porous starch obtained by amylase or amyloglucosidase treatments. Carbohydrate Polymers, 2014, 101, 837-845.	5.1	162
22	The effect of high pressure treatment and cryotexturization on odorant mixture binding by corn, sorghum and amaranth starch. LWT - Food Science and Technology, 2014, 55, 657-665.	2.5	8
23	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. Fuel, 2014, 119, 328-334.	3.4	37
24	Quantitative and predictive study of the evolution of wine quality parameters during high hydrostatic pressure processing. Innovative Food Science and Emerging Technologies, 2013, 20, 81-90.	2.7	17
25	A multi-stage combined heat pump and microwave vacuum drying of green peas. Journal of Food Engineering, 2013, 115, 347-356.	2.7	71
26	Effect of fibreâ€“protein additions and process parameters on microstructure of corn extrudates. Journal of Cereal Science, 2013, 58, 488-494.	1.8	16
27	Retention of aroma compounds by corn, sorghum and amaranth starches. Food Research International, 2013, 54, 338-344.	2.9	12
28	Antioxidant Properties and Rutin Content of High Pressure-Treated Raw and Roasted Buckwheat Groats. Food and Bioprocess Technology, 2013, 6, 92-100.	2.6	16
29	The Effect of Seed Size and Microstructure on Their Mechanical Properties and Frictional Behavior. International Journal of Food Properties, 2013, 16, 814-825.	1.3	10
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. Drying Technology, 2013, 31, 633-642.	1.7	29
31	Distribution of (1-3)(1-4)-Î²-d-glucans in kernels of selected cultivars of naked and hulled barley. Journal of Cereal Science, 2012, 56, 496-503.	1.8	18
32	Effects of high hydrostatic pressure processing on the physicochemical and sensorial properties of a red wine. Innovative Food Science and Emerging Technologies, 2012, 16, 409-416.	2.7	79
33	Effect of phosphorylation of the maize starch on thermal generation of stable and shortâ€living radicals. Starch/Staerke, 2012, 64, 729-739.	1.1	11
34	Starch modified by high-pressure homogenisation of the pastes â€“ Some structural and physico-chemical aspects. Food Hydrocolloids, 2012, 27, 347-354.	5.6	21
35	Influence of some chemical modifications on the characteristics of potato starch powders. Journal of Food Engineering, 2012, 108, 515-522.	2.7	24
36	Effect of phosphorylation and pretreatment with high hydrostatic pressure on radical processes in maize starches with different amylose contents. Carbohydrate Polymers, 2011, 85, 86-96.	5.1	20

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37	Effect of potato starch modification on mechanical parameters and granules morphology. Journal of Food Engineering, 2011, 102, 154-162.	2.7	20
38	Agrobacterial rol genes modify thermodynamic and structural properties of starch in microtubers of transgenic potato. Russian Journal of Plant Physiology, 2010, 57, 656-663.	0.5	5
39	EPR study of the influence of high hydrostatic pressure on the formation of radicals in phosphorylated potato starch. Carbohydrate Polymers, 2010, 82, 1256-1263.	5.1	15
40	The effect of wheat grain composition, cuticular lipids and kernel surface microstructure on feeding, egg-laying, and the development of the granary weevil, Sitophilus granarius (L.). Journal of Stored Products Research, 2010, 46, 133-141.	1.2	35
41	Origin of defects in assembled supramolecular structures of sweet potato starches with different amylopectin chain-length distribution. Carbohydrate Polymers, 2009, 76, 400-409.	5.1	44
42	Rehydration Behavior of Vacuum-Microwave-Dried Potato Cubes. Drying Technology, 2009, 27, 296-305.	1.7	77
43	Effect of high hydrostatic pressure on the formation of radicals in maize starches with different amylose content. Carbohydrate Polymers, 2008, 74, 914-921.	5.1	12
44	Microstructural and biochemical changes in raw and germinated cowpea seeds upon high-pressure treatment. Food Research International, 2007, 40, 415-423.	2.9	39
45	Effect of high pressure on binding aroma compounds by maize starches with different amylose content. LWT - Food Science and Technology, 2007, 40, 1841-1848.	2.5	18
46	Structural and thermodynamic properties of rice starches with different genetic background. International Journal of Biological Macromolecules, 2007, 41, 534-547.	3.6	67
47	Effect of high pressure on thermal, structural and osmotic properties of waxy maize and Hylon VII starch blends. Carbohydrate Polymers, 2007, 68, 387-396.	5.1	100
48	Effect of drying conditions on the quality of vacuum-microwave dried potato cubes. Journal of Food Engineering, 2007, 81, 306-312.	2.7	163
49	Detection of granary weevil Sitophilus granarius (L.) eggs and internal stages in wheat grain using soft X-ray and image analysis. Journal of Stored Products Research, 2007, 43, 142-148.	1.2	58
50	Effect of ground corn steeping on starch properties. European Food Research and Technology, 2006, 222, 194-200.	1.6	10
51	Formation of Homopolymers and Heteropolymers Between Wheat Flour and Several Protein Sources by Transglutaminase-Catalyzed Cross-Linking. Cereal Chemistry, 2006, 83, 655-662.	1.1	74
52	Effect of high pressure on the structure of potato starch. Carbohydrate Polymers, 2005, 59, 377-383.	5.1	194
53	Pressure-induced changes in the structure of corn starches with different amylose content. Carbohydrate Polymers, 2005, 61, 132-140.	5.1	127
54	Annealing of normal and mutant wheat starches. LM, SEM, DSC, and SAXS studies. Carbohydrate Research, 2005, 340, 75-83.	1.1	76

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55	Scanning electron microscopic investigation of different types of necroses in potato tubers. Food Control, 2005, 16, 747-752.	2.8	13
56	Structural changes in the wheat dough and bread with the addition of alpha-amylases. European Food Research and Technology, 2004, 219, 348-354.	1.6	62
57	Influence of cooking and microwave heating on microstructure and mechanical properties of transgenic potatoes. Molecular Nutrition and Food Research, 2004, 48, 169-176.	0.0	10
58	Structural parameters of amylopectin clusters and semi-crystalline growth rings in wheat starches with different amylose content. Carbohydrate Research, 2004, 339, 2683-2691.	1.1	154
59	Structure and thermodynamic melting parameters of wheat starches with different amylose content. Journal of Thermal Analysis and Calorimetry, 2003, 74, 681-695.	2.0	51
60	Changes of wheat dough and bread quality and structure as a result of germinated pea flour addition. European Food Research and Technology, 2003, 216, 46-50.	1.6	47
61	Changes in the microstructure of wheat, corn and potato starch granules during extraction of non-starch compounds with sodium dodecyl sulfate and mercaptoethanol. Carbohydrate Polymers, 2003, 53, 63-73.	5.1	27
62	Novel Agricultural Materials for Food and Feed. The Transgenic Crops: From Cereals to Potato. , 2002, , 281-308.		1