

# Artur Gryzskin

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

22  
papers

275  
citations

11  
h-index

16  
g-index

25  
ext. papers

327  
ext. citations

5.6  
avg, IF

3.27  
L-index

#	Paper	IF	Citations
22	Potato Starch Extrusion and Roasting with Apple Distillery Wastewater as a New Method for Resistant Starch Production. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 9169	2.6	
21	The Annealing of Acetylated Potato Starch with Various Substitution Degrees. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
20	Starches Modified by Combination of Phosphorylation and High-Voltage Electrical Discharge (HVED) Treatment. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2021</b> , 79-88	3.1	0
19	Properties of Potato Starch Roasted with Apple Distillery Wastewater. <i>Polymers</i> , <b>2020</b> , 12,	4.5	3
18	Effect of the Botanical Origin on Properties of RS3/4 Type Resistant Starch. <i>Polymers</i> , <b>2019</b> , 11,	4.5	3
17	The Influence of Chemically Modified Potato Maltodextrins on Stability and Rheological Properties of Model Oil-in-Water Emulsions. <i>Polymers</i> , <b>2018</b> , 10,	4.5	8
16	Effect of modification of octenyl succinate starch with mineral elements on the stability and rheological properties of oil-in-water emulsions. <i>Food Hydrocolloids</i> , <b>2017</b> , 66, 118-127	10.6	26
15	Properties of corn starch subjected hydrothermal modification. <i>International Agrophysics</i> , <b>2017</b> , 31, 53-60		2
14	Selected Rheological Properties of RS3/4 Type Resistant Starch. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2017</b> , 67, 293-299	3.1	4
13	Hydrothermal modification of wheat starch. Part 2. Thermal characteristics of pasting and rheological properties of pastes. <i>Journal of Cereal Science</i> , <b>2016</b> , 69, 194-198	3.8	6
12	Analysis of molecular structure of starch citrate obtained by a well-established method. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 69, 334-341	5.4	19
11	Hydrothermal modification of wheat starch part 1. Effect of particle size on the viscosity of formed pastes. <i>Journal of Cereal Science</i> , <b>2016</b> , 68, 46-52	3.8	5
10	Effect of citric acid esterification conditions on the properties of the obtained resistant starch. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1647-1654	3.8	19
9	Amino Acid Improving and Physical Qualities of Extruded Corn Snacks Using Flours Made from Jerusalem Artichoke ( <i>Helianthus tuberosus</i> ), Amaranth ( <i>Amaranthus cruentus</i> L.) and Pumpkin ( <i>Cucurbita maxima</i> L.). <i>Journal of Food Quality</i> , <b>2016</b> , 39, 580-589	2.7	9
8	Effect of cross-linking degree on selected properties of retrograded starch adipate. <i>Food Chemistry</i> , <b>2015</b> , 167, 124-30	8.5	18
7	Acetylated adipate of retrograded starch as RS 3/4 type resistant starch. <i>Food Chemistry</i> , <b>2015</b> , 188, 365-375	8.5	19
6	Current research addressing starch acetylation. <i>Food Chemistry</i> , <b>2015</b> , 176, 350-6	8.5	34

5	Effect of thermal modifications of potato starch on its selected properties. <i>Food Hydrocolloids</i> , <b>2014</b> , 40, 122-127	10.6	23
4	Selected properties of acetylated adipate of retrograded starch. <i>Carbohydrate Polymers</i> , <b>2014</b> , 99, 687-910.3	10.3	17
3	Properties of retrograded and acetylated starch produced via starch extrusion or starch hydrolysis with pullulanase. <i>Carbohydrate Polymers</i> , <b>2013</b> , 97, 551-7	10.3	15
2	Effect of the production method on the properties of RS3/RS4 type resistant starch. Part 1: properties of retrograded starch (RS3) produced under various conditions and its susceptibility to acetylation. <i>Food Chemistry</i> , <b>2012</b> , 135, 1494-504	8.5	29
1	Properties of retrograded and acetylated starch preparations Part 2. Dynamics of saccharification with amyloglucosidase and rheological properties of resulting pastes and gels. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1321-1327	5.4	14