Ewa E Nebesny

List of Publications by Year
in descending order

60 papers	1,886 citations	186265 28 h-index	265206 42 g-index
61 all docs	61 docs citations	61 times ranked	2415 citing authors

#	Article	IF	Citations
1	Chickpeasâ€"Composition, Nutritional Value, Health Benefits, Application to Bread and Snacks: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1137-1145.	10.3	143
2	The Content of Polyphenolic Compounds in Cocoa Beans (<i>Theobroma cacao</i>L.), Depending on Variety, Growing Region, and Processing Operations: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1176-1192.	10.3	117
3	Effect of different extraction methods on the recovery of chlorogenic acids, caffeine and Maillard reaction products in coffee beans. European Food Research and Technology, 2009, 228, 913-922.	3.3	92
4	New trends in quantification of acrylamide in food products. Talanta, 2011, 86, 23-34.	5.5	86
5	Evaluation of sensory attributes of coffee brews from robusta coffee roasted under different conditions. European Food Research and Technology, 2006, 224, 159-165.	3.3	76
6	Canola/rapeseed protein â€“ nutritional value, functionality and food application: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 3836-3856.	10.3	72
7	The influence of the roasting process conditions on the polyphenol content in cocoa beans, nibs and chocolates. Food Research International, 2016, 89, 918-929.	6.2	71
8	Dark chocolates supplemented with Lactobacillus strains. European Food Research and Technology, 2007, 225, 33-42.	3.3	62
9	Identification and quantification of free and bound phenolic compounds contained in the high-molecular weight melanoidin fractions derived from two different types of cocoa beans by UHPLC-DAD-ESI-HR-MSn. Food Research International, 2019, 115, 135-149.	6.2	62
10	Antioxidative activity of green and roasted coffee beans as influenced by convection and microwave roasting methods and content of certain compounds. European Food Research and Technology, 2003, 217, 157-163.	3.3	59
11	Influence of roasting conditions on the biogenic amine content in cocoa beans of different Theobroma cacao cultivars. Food Research International, 2014, 55, 1-10.	6.2	59
12	The effect of roasting method on headspace composition of robusta coffee bean aroma. European Food Research and Technology, 2007, 225, 9-19.	3.3	48
13	Inclusion complexes of Î²-cyclodextrin with chlorogenic acids (CHAs) from crude and purified aqueous extracts of green Robusta coffee beans (Coffea canephora L.). Food Research International, 2014, 61, 202-213.	6.2	48
14	Bioavailability and metabolism of selected cocoa bioactive compounds: A comprehensive review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1947-1985.	10.3	47
15	Correlation Between the Stability of Chlorogenic Acids, Antioxidant Activity and Acrylamide Content in Coffee Beans Roasted in Different Conditions. International Journal of Food Properties, 2015, 18, 290-302.	3.0	45
16	Effect of roasting parameters on the physicochemical characteristics of high-molecular-weight Maillard reaction products isolated from cocoa beans of different Theobroma cacao L. groups. European Food Research and Technology, 2019, 245, 111-128.	3.3	44
17	Influence of addition of green tea and green coffee extracts on the properties of fine yeast pastry fried products. Food Research International, 2013, 50, 149-160.	6.2	43
18	Changes in the flavan-3-ols, anthocyanins, and flavanols composition of cocoa beans of different Theobroma cacao L. groups affected by roasting conditions. European Food Research and Technology, 2015, 241, 663-681.	3.3	39

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19	Antioxidant Properties of Cocoa Beans (<i>Theobroma cacao</i> L.): Influence of Cultivar and Roasting Conditions. International Journal of Food Properties, 2016, 19, 1242-1258.	3.0	39
20	Enzyme-resistant dextrins from potato starch for potential application in the beverage industry. Carbohydrate Polymers, 2017, 172, 152-158.	10.2	36
21	Influence of roasting conditions on fatty acids and oxidative changes of Robusta coffee oil. European Journal of Lipid Science and Technology, 2012, 114, 1052-1061.	1.5	34
22	Application of various methods for determination of the color of cocoa beans roasted under variable process parameters. European Food Research and Technology, 2014, 238, 549-563.	3.3	34
23	The influence of arabinoxylans on the quality of grain industry products. European Food Research and Technology, 2016, 242, 295-303.	3.3	34
24	Effects of various roasting conditions on acrylamide, acrolein, and polycyclic aromatic hydrocarbons content in cocoa bean and the derived chocolates. Drying Technology, 2017, 35, 363-374.	3.1	32
25	Influence of roasting conditions on fatty acid composition and oxidative changes of cocoa butter extracted from cocoa bean of Forastero variety cultivated in Togo. Food Research International, 2014, 63, 328-343.	6.2	31
26	Characterization of Amylose-lipid Complexes Derived from Different Wheat Varieties and their Susceptibility to Enzymatic Hydrolysis. Food Science and Technology International, 2008, 14, 29-37.	2.2	30
27	Effect of Enzymatic Hydrolysis of Wheat Starch on Amylose-Lipid Complexes Stability. Starch/Staerke, 2002, 54, 603-608.	2.1	29
28	Influence of Selected Parameters of Starch Gelatinization and Hydrolysis on Stability of Amylose-Lipid Complexes. Starch/Staerke, 2005, 57, 325-331.	2.1	28
29	Properties of sucrose-free chocolates enriched with viable lactic acid bacteria. European Food Research and Technology, 2005, 220, 358-362.	3.3	27
30	Composition and thermodynamic properties of starches from facultative wheat varieties. Food Hydrocolloids, 2016, 54, 66-76.	10.7	27
31	Effect of lecithin concentration on properties of sucrose-free chocolate masses sweetened with isomalt. European Food Research and Technology, 2005, 220, 131-135.	3.3	25
32	The effects of baking conditions on acrylamide content in shortcrust cookies with added freeze-dried aqueous rosemary extract. Journal of Food Science and Technology, 2018, 55, 4184-4196.	2.8	24
33	Effect of roasting conditions on the fat, tocopherol, and phytosterol content and antioxidant capacity of the lipid fraction from cocoa beans of different <i>Theobroma cacao</i> L. cultivars. European Journal of Lipid Science and Technology, 2014, 116, 1002-1014.	1.5	23
34	Tocopherols in cocoa butter obtained from cocoa bean roasted in different forms and under various process parameters. Food Research International, 2014, 63, 390-399.	6.2	20
35	EFFECT OF GREEN AND ROASTED COFFEE ANTIOXIDANTS ON QUALITY AND SHELF LIFE OF COOKIES AND CHOCOLATES. Journal of Food Processing and Preservation, 2013, 37, 835-845.	2.0	19
36	Effects of Chickpea Protein on Carbohydrate Reactivity in Acrylamide Formation in Low Humidity Model Systems. Foods, 2020, 9, 167.	4.3	16

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37	Dependence of Thermodynamic Characteristics of Amylose-Lipid Complex Dissociation on a Variety of Wheat. Starch/Staerke, 2005, 57, 378-383.	2.1	13
38	The influence of non-starch polysaccharide on thermodynamic properties of starches from facultative wheat varieties. European Food Research and Technology, 2017, 243, 2243-2253.	3.3	12
39	Carbohydrate Compositions and Molecular Structure of Dextrins in Enzymatic High Maltose Syrups. Starch/Staerke, 1990, 42, 437-444.	2.1	11
40	Influence of Conditions of Maize Starch Enzymatic Hydrolysis on Physicochemical Properties of Glucose Syrups. Starch/Staerke, 2004, 56, 132-137.	2.1	11
41	Heteropolysaccharide preparations from rye and wheat bran as sources of antioxidants. Journal of Cereal Science, 2018, 81, 37-43.	3.7	11
42	Changes of Carbohydrates and Molecular Structure of Dextrins During Enzymatic Hydrolysis of Starch with Maltogenase Participation. Starch/Staerke, 1990, 42, 432-436.	2.1	10
43	Changes of Carbohydrates and Molecular Structure of Dextrins During Enzymatic Liquefaction of Starch. Starch/Staerke, 1992, 44, 398-401.	2.1	10
44	Oxidative stability of lard and sunflower oil supplemented with coffee extracts under storage conditions. Grasas Y Aceites, 2011, 62, 155-161.	0.9	10
45	Influence of variety and year of wheat cultivation on the chemical composition of starch and properties of glucose hydrolysates. Journal of Cereal Science, 2013, 57, 98-106.	3.7	10
46	Properties of model systems of sunflower oil and green coffee extract after heat treatment and storage. LWT - Food Science and Technology, 2014, 59, 467-478.	5.2	10
47	Carbohydrate Compositions and Molecular Structure of Dextrins in Enzymatic High Conversion Starch Syrups. Starch/Staerke, 1989, 41, 431-435.	2.1	9
48	Pepsin Digestibility and Antioxidant Activity of Egg White Protein in Model Systems with Green Coffee Extract. International Journal of Food Properties, 2014, 17, 1529-1546.	3.0	9
49	Stability of hydroxycinnamic acids and caffeine from green coffee extracts after heating in food model systems. European Food Research and Technology, 2013, 236, 969-978.	3.3	8
50	Kombinierte enzymatische StÃrkehydrolyse. Starch/Staerke, 1989, 41, 266-270.	2.1	5
51	Utilization of Potato Pulp for Baking of Bread. Starch/Staerke, 1995, 47, 36-39.	2.1	5
52	The Functionality of Wheat Starch. , 2018, , 325-352.		5
53	Changes of Carbohydrate Compositions During Enzymatic Hydrolysis of Starches of Various Origin. Starch/Staerke, 1993, 45, 426-429.	2.1	4
54	Die Wirkung von Glucoseisomerase auf Oligosaccharide in StÃrkehydrolysaten. Starch/Staerke, 1979, 31, 345-347.	2.1	2

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55	Influence of the type of fat and air humidity on chosen properties of the lipid fraction in the process of baking shortbread pastries. Grasas Y Aceites, 2013, 64, 85-94.	0.9	2
56	Fluorimetric studies of the interactions of wheat puroindolines with polar lipids on the surface starch granules. Journal of Cereal Science, 2015, 66, 53-58.	3.7	2
57	Molekulare Struktur und physikalischchemische Eigenschaften von lÃ¶slichen StÃrken und Dextrinen. Starch/Staerke, 1989, 41, 289-293.	2.1	1
58	Changes of Carbohydrate Composition During Enzymatic Hydrolysis of Starch with Mycolase Participation. Starch/Staerke, 1996, 48, 263-266.	2.1	1
59	Optimisation of physical and chemical properties of wheat starch hydrolyzates. Progress in Biotechnology, 2000, 17, 201-208.	0.2	1
60	Changes of polymorphism of lipid fractions of shortcrust pastries during storage. Journal of Thermal Analysis and Calorimetry, 2013, 113, 301-310.	3.6	1