

# Ewa E Nebesny

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Canola/rapeseed protein – nutritional value, functionality and food application: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3836-3856.	10.3	72
2	Bioavailability and metabolism of selected cocoa bioactive compounds: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1947-1985.	10.3	47
3	Effects of Chickpea Protein on Carbohydrate Reactivity in Acrylamide Formation in Low Humidity Model Systems. <i>Foods</i> , 2020, 9, 167.	4.3	16
4	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. <i>Food Research International</i> , 2019, 115, 135-149.	6.2	62
5	Effect of roasting parameters on the physicochemical characteristics of high-molecular-weight Maillard reaction products isolated from cocoa beans of different <i>Theobroma cacao</i> L. groups. <i>European Food Research and Technology</i> , 2019, 245, 111-128.	3.3	44
6	Heteropolysaccharide preparations from rye and wheat bran as sources of antioxidants. <i>Journal of Cereal Science</i> , 2018, 81, 37-43.	3.7	11
7	The Functionality of Wheat Starch. , 2018, , 325-352.		5
8	The effects of baking conditions on acrylamide content in shortcrust cookies with added freeze-dried aqueous rosemary extract. <i>Journal of Food Science and Technology</i> , 2018, 55, 4184-4196.	2.8	24
9	Effects of various roasting conditions on acrylamide, acrolein, and polycyclic aromatic hydrocarbons content in cocoa bean and the derived chocolates. <i>Drying Technology</i> , 2017, 35, 363-374.	3.1	32
10	Enzyme-resistant dextrans from potato starch for potential application in the beverage industry. <i>Carbohydrate Polymers</i> , 2017, 172, 152-158.	10.2	36
11	The influence of non-starch polysaccharide on thermodynamic properties of starches from facultative wheat varieties. <i>European Food Research and Technology</i> , 2017, 243, 2243-2253.	3.3	12
12	The influence of the roasting process conditions on the polyphenol content in cocoa beans, nibs and chocolates. <i>Food Research International</i> , 2016, 89, 918-929.	6.2	71
13	The influence of arabinoxylans on the quality of grain industry products. <i>European Food Research and Technology</i> , 2016, 242, 295-303.	3.3	34
14	Composition and thermodynamic properties of starches from facultative wheat varieties. <i>Food Hydrocolloids</i> , 2016, 54, 66-76.	10.7	27
15	Antioxidant Properties of Cocoa Beans ( <i>Theobroma cacao</i> L.): Influence of Cultivar and Roasting Conditions. <i>International Journal of Food Properties</i> , 2016, 19, 1242-1258.	3.0	39
16	Fluorimetric studies of the interactions of wheat puroindolines with polar lipids on the surface starch granules. <i>Journal of Cereal Science</i> , 2015, 66, 53-58.	3.7	2
17	Correlation Between the Stability of Chlorogenic Acids, Antioxidant Activity and Acrylamide Content in Coffee Beans Roasted in Different Conditions. <i>International Journal of Food Properties</i> , 2015, 18, 290-302.	3.0	45
18	Changes in the flavan-3-ols, anthocyanins, and flavanols composition of cocoa beans of different <i>Theobroma cacao</i> L. groups affected by roasting conditions. <i>European Food Research and Technology</i> , 2015, 241, 663-681.	3.3	39

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19	The Content of Polyphenolic Compounds in Cocoa Beans ( <i>Theobroma cacao</i> L.), Depending on Variety, Growing Region, and Processing Operations: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1176-1192.	10.3	117
20	Chickpeas' Composition, Nutritional Value, Health Benefits, Application to Bread and Snacks: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1137-1145.	10.3	143
21	Pepsin Digestibility and Antioxidant Activity of Egg White Protein in Model Systems with Green Coffee Extract. <i>International Journal of Food Properties</i> , 2014, 17, 1529-1546.	3.0	9
22	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. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1002-1014.	1.5	23
23	Influence of roasting conditions on fatty acid composition and oxidative changes of cocoa butter extracted from cocoa bean of Forastero variety cultivated in Togo. <i>Food Research International</i> , 2014, 63, 328-343.	6.2	31
24	Application of various methods for determination of the color of cocoa beans roasted under variable process parameters. <i>European Food Research and Technology</i> , 2014, 238, 549-563.	3.3	34
25	Tocopherols in cocoa butter obtained from cocoa bean roasted in different forms and under various process parameters. <i>Food Research International</i> , 2014, 63, 390-399.	6.2	20
26	Influence of roasting conditions on the biogenic amine content in cocoa beans of different <i>Theobroma cacao</i> cultivars. <i>Food Research International</i> , 2014, 55, 1-10.	6.2	59
27	Inclusion complexes of $\beta$ -cyclodextrin with chlorogenic acids (CHAs) from crude and purified aqueous extracts of green Robusta coffee beans ( <i>Coffea canephora</i> L.). <i>Food Research International</i> , 2014, 61, 202-213.	6.2	48
28	Properties of model systems of sunflower oil and green coffee extract after heat treatment and storage. <i>LWT - Food Science and Technology</i> , 2014, 59, 467-478.	5.2	10
29	EFFECT OF GREEN AND ROASTED COFFEE ANTIOXIDANTS ON QUALITY AND SHELF LIFE OF COOKIES AND CHOCOLATES. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 835-845.	2.0	19
30	Changes of polymorphism of lipid fractions of shortcrust pastries during storage. <i>Journal of Thermal Analysis and Calorimetry</i> , 2013, 113, 301-310.	3.6	1
31	Stability of hydroxycinnamic acids and caffeine from green coffee extracts after heating in food model systems. <i>European Food Research and Technology</i> , 2013, 236, 969-978.	3.3	8
32	Influence of variety and year of wheat cultivation on the chemical composition of starch and properties of glucose hydrolysates. <i>Journal of Cereal Science</i> , 2013, 57, 98-106.	3.7	10
33	Influence of addition of green tea and green coffee extracts on the properties of fine yeast pastry fried products. <i>Food Research International</i> , 2013, 50, 149-160.	6.2	43
34	Influence of the type of fat and air humidity on chosen properties of the lipid fraction in the process of baking shortbread pastries. <i>Grasas Y Aceites</i> , 2013, 64, 85-94.	0.9	2
35	Influence of roasting conditions on fatty acids and oxidative changes of Robusta coffee oil. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1052-1061.	1.5	34
36	New trends in quantification of acrylamide in food products. <i>Talanta</i> , 2011, 86, 23-34.	5.5	86

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37	Oxidative stability of lard and sunflower oil supplemented with coffee extracts under storage conditions. <i>Grasas Y Aceites</i> , 2011, 62, 155-161.	0.9	10
38	Effect of different extraction methods on the recovery of chlorogenic acids, caffeine and Maillard reaction products in coffee beans. <i>European Food Research and Technology</i> , 2009, 228, 913-922.	3.3	92
39	Characterization of Amylose-lipid Complexes Derived from Different Wheat Varieties and their Susceptibility to Enzymatic Hydrolysis. <i>Food Science and Technology International</i> , 2008, 14, 29-37.	2.2	30
40	The effect of roasting method on headspace composition of robusta coffee bean aroma. <i>European Food Research and Technology</i> , 2007, 225, 9-19.	3.3	48
41	Dark chocolates supplemented with <i>Lactobacillus</i> strains. <i>European Food Research and Technology</i> , 2007, 225, 33-42.	3.3	62
42	Evaluation of sensory attributes of coffee brews from robusta coffee roasted under different conditions. <i>European Food Research and Technology</i> , 2006, 224, 159-165.	3.3	76
43	Effect of lecithin concentration on properties of sucrose-free chocolate masses sweetened with isomalt. <i>European Food Research and Technology</i> , 2005, 220, 131-135.	3.3	25
44	Properties of sucrose-free chocolates enriched with viable lactic acid bacteria. <i>European Food Research and Technology</i> , 2005, 220, 358-362.	3.3	27
45	Influence of Selected Parameters of Starch Gelatinization and Hydrolysis on Stability of Amylose-Lipid Complexes. <i>Starch/Staerke</i> , 2005, 57, 325-331.	2.1	28
46	Dependence of Thermodynamic Characteristics of Amylose-Lipid Complex Dissociation on a Variety of Wheat. <i>Starch/Staerke</i> , 2005, 57, 378-383.	2.1	13
47	Influence of Conditions of Maize Starch Enzymatic Hydrolysis on Physicochemical Properties of Glucose Syrups. <i>Starch/Staerke</i> , 2004, 56, 132-137.	2.1	11
48	Antioxidative activity of green and roasted coffee beans as influenced by convection and microwave roasting methods and content of certain compounds. <i>European Food Research and Technology</i> , 2003, 217, 157-163.	3.3	59
49	Effect of Enzymatic Hydrolysis of Wheat Starch on Amylose-Lipid Complexes Stability. <i>Starch/Staerke</i> , 2002, 54, 603-608.	2.1	29
50	Optimisation of physical and chemical properties of wheat starch hydrolyzates. <i>Progress in Biotechnology</i> , 2000, 17, 201-208.	0.2	1
51	Changes of Carbohydrate Composition During Enzymatic Hydrolysis of Starch with Mycolase Participation. <i>Starch/Staerke</i> , 1996, 48, 263-266.	2.1	1
52	Utilization of Potato Pulp for Baking of Bread. <i>Starch/Staerke</i> , 1995, 47, 36-39.	2.1	5
53	Changes of Carbohydrate Compositions During Enzymatic Hydrolysis of Starches of Various Origin. <i>Starch/Staerke</i> , 1993, 45, 426-429.	2.1	4
54	Changes of Carbohydrates and Molecular Structure of Dextrins During Enzymatic Liquefaction of Starch. <i>Starch/Staerke</i> , 1992, 44, 398-401.	2.1	10

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55	Changes of Carbohydrates and Molecular Structure of Dextrins During Enzymatic Hydrolysis of Starch with Maltogenase Participation. <i>Starch/Staerke</i> , 1990, 42, 432-436.	2.1	10
56	Carbohydrate Compositions and Molecular Structure of Dextrins in Enzymatic High Maltose Syrups. <i>Starch/Staerke</i> , 1990, 42, 437-444.	2.1	11
57	Kombinierte enzymatische Strkehydrolyse. <i>Starch/Staerke</i> , 1989, 41, 266-270.	2.1	5
58	Molekulare Struktur und physikalischchemische Eigenschaften von lslichen Strken und Dextrinen. <i>Starch/Staerke</i> , 1989, 41, 289-293.	2.1	1
59	Carbohydrate Compositions and Molecular Structure of Dextrins in Enzymatic High Conversion Starch Syrups. <i>Starch/Staerke</i> , 1989, 41, 431-435.	2.1	9
60	Die Wirkung von Glucoseisomerase auf Oligosaccharide in Strkehydrolysaten. <i>Starch/Staerke</i> , 1979, 31, 345-347.	2.1	2