

# Aldona Miezeliene

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6379916/publications.pdf>

Version: 2024-02-01

11  
papers

182  
citations

1307366

7  
h-index

1474057

9  
g-index

11  
all docs

11  
docs citations

11  
times ranked

318  
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential of <i>Lactobacillus reuteri</i> from Spontaneous Sourdough as a Starter Additive for Improving Quality Parameters of Bread. <i>Food Technology and Biotechnology</i> , 2016, 54, 342-350.	0.9	19
2	Fermented buttermilk-based beverage: impact on young volunteers' health parameters. <i>Czech Journal of Food Sciences</i> , 2016, 34, 143-148.	0.6	17
3	Development of a functional whey beverage, containing calcium, vitamin D, and prebiotic dietary fiber, and its influence on human health. <i>CYTA - Journal of Food</i> , 2016, 14, 309-316.	0.9	11
4	Raspberry marc extracts increase antioxidative potential, ellagic acid, ellagitannin and anthocyanin concentrations in fruit purees. <i>LWT - Food Science and Technology</i> , 2016, 66, 460-467.	2.5	41
5	An Inulin-Enriched Soy Drink and Its Lowering Effect of Oxidized Low Density Lipoproteins in Healthy Volunteers. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 37-41.	0.6	6
6	Effect of farming systems on the yield, quality parameters and sensory properties of conventionally and organically grown potato ( <i>Solanum tuberosum</i> L.) tubers. <i>Food Chemistry</i> , 2014, 145, 903-909.	4.2	38
7	Growth performance, gastrointestinal tract responses, and meat characteristics of broiler chickens fed a diet containing the natural alkaloid sanguinarine from <i>Macleaya cordata</i> . <i>Journal of Applied Poultry Research</i> , 2010, 19, 393-400.	0.6	26
8	β-Galactosidase from <i>Penicillium canescens</i> . Properties and immobilization. <i>Open Chemistry</i> , 2005, 3, 95-105.	1.0	18
9	Use of native and immobilized β-galactosidase in the food industry. <i>Progress in Biotechnology</i> , 2000, 17, 171-175.	0.2	3
10	Effect of organic and inorganic iron in the diet on yolk iron content, fatty acids profile, malondialdehyde concentration, and sensory quality of chicken eggs. , 0, 80, .		3
11	Effect of organic and inorganic iron on iron content, fatty acid profile, content of malondialdehyde, texture and sensory properties of broiler meat. , 0, , .		0