

Marek Sikora

List of Publications by Year in descending order

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46
papers

1,015
citations

393982
19
h-index

454577
30
g-index

46
all docs

46
docs citations

46
times ranked

999
citing authors

#	ARTICLE	IF	CITATIONS
1	Rheological and sensory properties of dessert sauces thickened by starch–xanthan gum combinations. <i>Journal of Food Engineering</i> , 2007, 79, 1144-1151.	2.7	78
2	Binary hydrocolloids from starches and xanthan gum. <i>Food Hydrocolloids</i> , 2008, 22, 943-952.	5.6	72
3	Sauces and Dressings: A Review of Properties and Applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 50-77.	5.4	71
4	Thixotropic properties of normal potato starch depending on the degree of the granules pasting. <i>Carbohydrate Polymers</i> , 2015, 121, 254-264.	5.1	64
5	Interactions of potato starch with selected polysaccharide hydrocolloids as measured by low-field NMR. <i>Food Hydrocolloids</i> , 2008, 22, 336-345.	5.6	54
6	Quality of gluten-free supplemented cakes and biscuits. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 31-50.	1.3	50
7	Thickening of sweet and sour sauces with various polysaccharide combinations. <i>Journal of Food Engineering</i> , 2006, 75, 407-414.	2.7	48
8	Thixotropic properties of waxy potato starch depending on the degree of the granules pasting. <i>Carbohydrate Polymers</i> , 2016, 141, 126-134.	5.1	39
9	Long-term storage stability of selected potato starch – Non-starchy hydrocolloid binary gels. <i>Food Hydrocolloids</i> , 2013, 31, 270-276.	5.6	37
10	Structure, rheological, textural and thermal properties of potato starch–Inulin gels. <i>LWT - Food Science and Technology</i> , 2015, 60, 131-136.	2.5	36
11	Caramel sauces thickened with combinations of potato starch and xanthan gum. <i>Journal of Food Engineering</i> , 2012, 112, 22-28.	2.7	29
12	Short- and long-term retrogradation of potato starches with varying amylose content. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2393-2403.	1.7	29
13	Influence of xanthan gum on the short- and long-term retrogradation of potato starches of various amylose content. <i>Food Hydrocolloids</i> , 2020, 102, 105618.	5.6	24
14	Rheological properties of some starch-water-sugar systems. <i>International Journal of Food Science and Technology</i> , 1999, 34, 371-383.	1.3	23
15	Kinetics of gelatinization of potato starch studied by non-isothermal DSC. <i>Carbohydrate Polymers</i> , 1998, 35, 49-54.	5.1	21
16	Use of starch/xanthan gum combinations as thickeners of cocoa syrups. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 106-113.	0.0	21
17	Preparation and characteristics of mechanical and functional properties of starch/ <i>Plantago psyllium</i> seeds mucilage films. <i>Starch/Staerke</i> , 2017, 69, 1700014.	1.1	21
18	Glycaemic index of wheat bread. <i>Starch/Staerke</i> , 2018, 70, 1700022.	1.1	20

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19	Evaluation of the time-dependent stability of starch-hydrocolloid binary gels involving NMR relaxation time measurements. Journal of Food Engineering, 2012, 109, 685-690.	2.7	19
20	Analysis of the Retrogradation Processes in Potato Starches Blended with Non-Starchy Polysaccharide Hydrocolloids by LF NMR. Food Biophysics, 2020, 15, 64-71.	1.4	19
21	Starch polysaccharide hydrocolloid gels. Polimery, 2008, 53, 457-464.	0.4	19
22	Mixed pastes of starches with guar gum. Polimery, 2010, 55, 582-590.	0.4	17
23	Starch gelatinization as measured by rheological properties of the dough. Journal of Food Engineering, 2010, 96, 505-509.	2.7	16
24	Dextrin plasticizers for aqueous colloidal processing of alumina. Journal of the European Ceramic Society, 2002, 22, 625-628.	2.8	15
25	Molecular Analysis of Retrogradation of Corn Starches. Polymers, 2019, 11, 1764.	2.0	15
26	Characterization of potato starch fractions and their interaction with hydrocolloids. Starch/Staerke, 2010, 62, 341-349.	1.1	13
27	Nutritional properties of wholemeal wheat-flour bread with an addition of selected wild grown fruits. Starch/Staerke, 2016, 68, 675-682.	1.1	13
28	Properties of Sugar-Free Cookies with Xylitol, Sucralose, Acesulfame K and Their Blends. Journal of Food Process Engineering, 2016, 39, 321-329.	1.5	13
29	Applications of starch and its derivatives in bioceramics. Journal of Biomaterials Applications, 2019, 34, 12-24.	1.2	13
30	Hydrocolloids in Forming Properties of Cocoa Syrups. International Journal of Food Properties, 2003, 6, 215-228.	1.3	11
31	Thallium(I) starchate. Carbohydrate Polymers, 1997, 32, 209-212.	5.1	10
32	OPTIMIZATION OF CORNSTARCH/XANTHAN GUM CONTENT FOR THICKENING OF COCOA SYRUPS. Journal of Food Quality, 2007, 30, 682-702.	1.4	10
33	Thixotropic properties of the normal potato starch - Locust bean gum blends. LWT - Food Science and Technology, 2017, 75, 590-598.	2.5	10
34	Analysis of the formation of starch hydrocolloid binary gels and their structure based on the relaxation times of the water molecules. Polimery, 2011, 56, 478-483.	0.4	9
35	An addition of sourdough and whey proteins affects the nutritional quality of wholemeal wheat bread. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 43-54.	0.2	8
36	Reaction of Some Polysaccharides with Biogenic α -Amino Acids. Starch/Staerke, 1991, 43, 294-299.	1.1	7

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37	The influence of prolonged frozen storage of wheat flour rolls on resistant starch development. <i>Starch/Staerke</i> , 2014, 66, 533-538.	1.1	7
38	Physico-chemical and rheological properties of gelatinized/freeze-dried cereal starches. <i>International Agrophysics</i> , 2017, 31, 357-365.	0.7	7
39	Role of starch in the ceramic powder synthesis: a review. <i>Journal of Sol-Gel Science and Technology</i> , 2020, 96, 511-520.	1.1	6
40	Influence of Xanthan Gum Addition on the Short- and Long-Term Retrogradation of Corn Starches of Various Amylose Content. <i>Polymers</i> , 2022, 14, 452.	2.0	6
41	Time-dependent characteristics of Herschel-Bulkley fluids from edible powders. <i>International Journal of Food Science and Technology</i> , 2005, 40, 149-156.	1.3	4
42	Time-dependent changes in suspensions of sucrose powder in saturated sucrose solution. <i>Food Chemistry</i> , 2004, 87, 219-223.	4.2	3
43	Selected novel materials from polysaccharides. <i>Polimery</i> , 2006, 51, 517-523.	0.4	3
44	The Effect of Polyols and Intensive Sweeteners Blends on the Nutritional Properties and Starch Digestibility of Sugar-Free Cookies. <i>Starch/Staerke</i> , 0, , 2100180.	1.1	2
45	Nutritional properties of sugar-free wheat-flour cookies. <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , 2018, , 21-28.	0.1	2
46	Blends of Maltodextrin and Other Polysaccharides as Binders of Aqueous γ -Alumina Suspensions for Ceramic Processing. <i>Starch/Staerke</i> , 2004, 56, 424-431.	1.1	1