

Barbara Borczak

List of Publications by Citations

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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.

29
papers

284
citations

10
h-index

15
g-index

31
ext. papers

344
ext. citations

3.2
avg, IF

3.37
L-index

#	Paper	IF	Citations
29	The beneficial effects of Brassica vegetables on human health. <i>Roczniki Panstwowego Zakladu Higieny</i> , 2012 , 63, 389-95	1.2	40
28	Effect of cooking on the contents of glucosinolates and their degradation products in selected Brassica vegetables. <i>Journal of Functional Foods</i> , 2016 , 23, 412-422	5.1	38
27	Health-Promoting Properties of Fresh and Processed Purple Cauliflower. <i>Sustainability</i> , 2019 , 11, 4008	3.6	23
26	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	4.3	19
25	Glycaemic response to frozen stored wheat rolls enriched with inulin and oat fibre. <i>Journal of Cereal Science</i> , 2012 , 56, 576-580	3.8	16
24	Effects of sourdough and dietary fibers on the nutritional quality of breads produced by bake-off technology. <i>Journal of Cereal Science</i> , 2011 , 54, 499-505	3.8	16
23	Analysis of the Retrogradation Processes in Potato Starches Blended with Non-Starchy Polysaccharide Hydrocolloids by LF NMR. <i>Food Biophysics</i> , 2020 , 15, 64-71	3.2	13
22	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	10.6	12
21	The impact of sourdough addition to frozen stored wheat-flour rolls on glycemic response in human volunteers. <i>Starch/Staerke</i> , 2011 , 63, 801-807	2.3	11
20	Furcellaran-Coated Microcapsules as Carriers of Skin-Derived Antioxidant Hydrolysate: An In Vitro and In Vivo Study. <i>Nutrients</i> , 2019 , 11,	6.7	10
19	Nutritional properties of wholemeal wheat-flour bread with an addition of selected wild grown fruits. <i>Starch/Staerke</i> , 2016 , 68, 675-682	2.3	9
18	Possible protective role of elderberry fruit lyophilizate against selected effects of cadmium and lead intoxication in Wistar rats. <i>Environmental Science and Pollution Research</i> , 2016 , 23, 8837-48	5.1	8
17	Starch digestibility index and antioxidative properties of partially baked wheat flour bakery with an addition of dietary fibre. <i>Starch/Staerke</i> , 2015 , 67, 913-919	2.3	8
16	Effect of Culinary Treatment on Changes in the Contents of Selected Nutrients and Non-Nutrients in Curly Kale (<i>Brassica oleracea</i> Var. <i>acephala</i>). <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1280-1288	2.1	8
15	Glycaemic index of wheat bread. <i>Starch/Staerke</i> , 2018 , 70, 1700022	2.3	8
14	The influence of prolonged frozen storage of wheat-flour rolls on resistant starch development. <i>Starch/Staerke</i> , 2014 , 66, 533-538	2.3	7
13	Effect of Package Type on Selected Parameters of Nutritional Quality of Chill-Stored White Sauerkraut. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017 , 67, 137-144	3.1	6

12	Effect of protein hydrolysates from carp (<i>Cyprinus carpio</i>) skin gelatine on oxidative stress biomarkers and other blood parameters in healthy rats. <i>Journal of Functional Foods</i> , 2019 , 60, 103411	5.1	6
11	An addition of sourdough and whey proteins affects the nutritional quality of wholemeal wheat bread. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2014 , 13, 43-54	1	6
10	The Influence of Packaging Type and Time of Frozen Storage on Antioxidative Properties of Brussels Sprouts. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1089-1096	2.1	5
9	Directions of Changes in the Content of Selected Macro- and Micronutrients of Kale, Rutabaga, Green and Purple Cauliflower Due to Hydrothermal Treatment. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 3452	2.6	4
8	The Effect of Package Type on Selected Parameters of Nutritional Quality of the Chilled Stored Red Sauerkraut. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13105	2.1	3
7	Glycaemic response to frozen stored wholemeal-flour rolls enriched with fresh sourdough and whey proteins. <i>Starch/Staerke</i> , 2013 , 65, 969-975	2.3	3
6	Impact of Different Packaging Systems on Selected Antioxidant Properties of Frozen-Stored Cauliflower (<i>Brassica oleracea</i> L. var. botrytis). <i>Polish Journal of Food and Nutrition Sciences</i> , 2017 , 67, 211-217	3.1	3
5	Hydrothermal Processing on Phenols and Polyphenols in Vegetables 2014 , 241-257		1
4	Impact of Different Packaging Systems on Selected Antioxidant Properties of Frozen-Stored Broccoli. <i>Ecological Chemistry and Engineering S</i> , 2019 , 26, 383-396	1.3	1
3	The Effect of Polyols and Intensive Sweeteners Blends on the Nutritional Properties and Starch Digestibility of Sugar-Free Cookies. <i>Starch/Staerke</i> , 2100180	2.3	0
2	Wskałki strawności oraz zawartość frakcji skrobi w popularnych produktach przekąskowych bezglutenowych. <i>Zeszyty Problemowe Postępy Nauk Rolniczych</i> , 2018 , 13-19	0	
1	Nutritional properties of sugar-free wheat-flour cookies. <i>Zeszyty Problemowe Postępy Nauk Rolniczych</i> , 2018 , 21-28	0	