

# Barbara Borczak

## List of Publications by Year in Descending Order

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**Version:** 2024-04-28

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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	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> , <b>2021</b> , 11, 3452	2.6	4
28	Influence of xanthan gum on the short- and long-term retrogradation of potato starches of various amylose content. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105618	10.6	12
27	Analysis of the Retrogradation Processes in Potato Starches Blended with Non-Starchy Polysaccharide Hydrocolloids by LF NMR. <i>Food Biophysics</i> , <b>2020</b> , 15, 64-71	3.2	13
26	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> , <b>2019</b> , 60, 103411	5.1	6
25	Health-Promoting Properties of Fresh and Processed Purple Cauliflower. <i>Sustainability</i> , <b>2019</b> , 11, 4008	3.6	23
24	Furcellaran-Coated Microcapsules as Carriers of Skin-Derived Antioxidant Hydrolysate: An In Vitro and In Vivo Study. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	10
23	Impact of Different Packaging Systems on Selected Antioxidant Properties of Frozen-Stored Broccoli. <i>Ecological Chemistry and Engineering S</i> , <b>2019</b> , 26, 383-396	1.3	1
22	Short- and long-term retrogradation of potato starches with varying amylose content. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 2393-2403	4.3	19
21	Wskałki strawności oraz zawartość frakcji skrobi w popularnych produktach przekąskowych bezglutenowych. <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , <b>2018</b> , 13-19	0	
20	Nutritional properties of sugar-free wheat-flour cookies. <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , <b>2018</b> , 21-28	0	
19	Glycaemic index of wheat bread. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700022	2.3	8
18	Effect of Package Type on Selected Parameters of Nutritional Quality of Chill-Stored White Sauerkraut. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2017</b> , 67, 137-144	3.1	6
17	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> , <b>2017</b> , 41, e13105	2.1	3
16	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> , <b>2017</b> , 67, 211-217	3.1	3
15	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> , <b>2016</b> , 23, 8837-48	5.1	8
14	Effect of Culinary Treatment on Changes in the Contents of Selected Nutrients and Non-Nutrients in Curly Kale ( <i>Brassica oleracea</i> Var. acephala). <i>Journal of Food Processing and Preservation</i> , <b>2016</b> , 40, 1280-1288	2.1	8
13	Nutritional properties of wholemeal wheat-flour bread with an addition of selected wild grown fruits. <i>Starch/Staerke</i> , <b>2016</b> , 68, 675-682	2.3	9

12	Effect of cooking on the contents of glucosinolates and their degradation products in selected Brassica vegetables. <i>Journal of Functional Foods</i> , <b>2016</b> , 23, 412-422	5.1	38
11	Starch digestibility index and antioxidative properties of partially baked wheat flour bakery with an addition of dietary fibre. <i>Starch/Staerke</i> , <b>2015</b> , 67, 913-919	2.3	8
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> , <b>2014</b> , 38, 1089-1096	2.1	5
9	Hydrothermal Processing on Phenols and Polyphenols in Vegetables <b>2014</b> , 241-257		1
8	The influence of prolonged frozen storage of wheat-flour rolls on resistant starch development. <i>Starch/Staerke</i> , <b>2014</b> , 66, 533-538	2.3	7
7	An addition of sourdough and whey proteins affects the nutritional quality of wholemeal wheat bread. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2014</b> , 13, 43-54	1	6
6	Glycaemic response to frozen stored wholemeal-flour rolls enriched with fresh sourdough and whey proteins. <i>Starch/Staerke</i> , <b>2013</b> , 65, 969-975	2.3	3
5	Glycaemic response to frozen stored wheat rolls enriched with inulin and oat fibre. <i>Journal of Cereal Science</i> , <b>2012</b> , 56, 576-580	3.8	16
4	The beneficial effects of Brassica vegetables on human health. <i>Roczniki Panstwowego Zakladu Higieny</i> , <b>2012</b> , 63, 389-95	1.2	40
3	Effects of sourdough and dietary fibers on the nutritional quality of breads produced by bake-off technology. <i>Journal of Cereal Science</i> , <b>2011</b> , 54, 499-505	3.8	16
2	The impact of sourdough addition to frozen stored wheat-flour rolls on glycemic response in human volunteers. <i>Starch/Staerke</i> , <b>2011</b> , 63, 801-807	2.3	11
1	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