Piotr Patelski

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6614213/publications.pdf

Version: 2024-02-01

26	390	840728 11	794568 19
papers	citations	h-index	g-index

26	26	26	488
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Simultaneous Saccharification and Fermentation of Sugar Beet Pulp for Efficient Bioethanol Production. BioMed Research International, 2016, 2016, 1-10.	1.9	49
2	Nitric Acid Pretreatment of Jerusalem Artichoke Stalks for Enzymatic Saccharification and Bioethanol Production. Energies, 2018, 11, 2153.	3.1	39
3	Evaluation of the fermentation of high gravity thick sugar beet juice worts for efficient bioethanol production. Biotechnology for Biofuels, 2013, 6, 158.	6.2	31
4	Utilisation of sugar beet bagasse for the biosynthesis of yeast SCP. Journal of Food Engineering, 2015, 167, 32-37.	5.2	31
5	The effect of distillation conditions and alcohol content in â€˜heartâ€™ fractions on the concentration of aroma volatiles and undesirable compounds in plum brandies. Journal of the Institute of Brewing, 2017, 123, 452-463.	2.3	26
6	Changes in Chemical Composition of Plum Distillate during Maturation in the Presence of Oak Chips under Different Conditions. Food Technology and Biotechnology, 2017, 55, 333-359.	2.1	26
7	Fermentation Results and Chemical Composition of Agricultural Distillates Obtained from Rye and Barley Grains and the Corresponding Malts as a Source of Amylolytic Enzymes and Starch. Molecules, 2016, 21, 1320.	3.8	22
8	Comparison of fermentation results and quality of the agricultural distillates obtained by application of commercial amylolytic preparations and cereal malts. European Food Research and Technology, 2016, 242, 321-335.	3.3	22
9	Two-Stage Pretreatment to Improve Saccharification of Oat Straw and Jerusalem Artichoke Biomass. Energies, 2019, 12, 1715.	3.1	17
10	Development of the Method for Determination of Volatile Sulfur Compounds (VSCs) in Fruit Brandy with the Use of HSâ€“SPME/GCâ€“MS. Molecules, 2020, 25, 1232.	3.8	17
11	Influence of yeast on the yield of fermentation and volatile profile of â€˜WÄ™gierka ZwykÅ‚aâ€™ plum distillates. Journal of the Institute of Brewing, 2016, 122, 612-623.	2.3	15
12	Production of H 2 S and properties of sulfite reductase from selected strains of wine-producing yeasts. European Food Research and Technology, 2004, 219, 84-89.	3.3	12
13	The Effect of Different Starch Liberation and Saccharification Methods on the Microbial Contaminations of Distillery Mashes, Fermentation Efficiency, and Spirits Quality. Molecules, 2017, 22, 1647.	3.8	12
14	The Role of Saccharomyces cerevisiae Yeast and Lactic Acid Bacteria in the Formation of 2-Propanol from Acetone during Fermentation of Rye Mashes Obtained Using Thermal-Pressure Method of Starch Liberation. Molecules, 2019, 24, 610.	3.8	10
15	The Usefulness of Intermediate Products of Plum Processing for Alcoholic Fermentation and Chemical Composition of the Obtained Distillates. Journal of Food Science, 2013, 78, S770-6.	3.1	9
16	Production of Methane, Hydrogen and Ethanol from Secale cereale L. Straw Pretreated with Sulfuric Acid. Molecules, 2020, 25, 1013.	3.8	9
17	Conversion of Potato Industry Waste into Fodder Yeast Biomass. Processes, 2020, 8, 453.	2.8	8
18	Selection of yeast strains for alcoholic fermentation of sugar beet thick juice and green syrup. Biomass and Bioenergy, 2011, 35, 4841-4848.	5.7	7

#	Article	IF	Citations
19	Treatment with activated carbon and other adsorbents as an effective method for removal of volatile compounds in agricultural distillates. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 714-727.	2.3	6
20	Effect of starch liberation method and initial pH of sweet mashes on higher alcohols content in distillates obtained from different starchy raw materials. Process Biochemistry, 2018, 73, 29-37.	3.7	5
21	Solutions for improvement of saccharification and fermentation of high gravity rye mashes. International Agrophysics, 2019, 33, 1-10.	1.7	5
22	Effect of filtration on elimination of turbidity and changes in volatile compounds concentrations in plum distillates. Journal of Food Science and Technology, 2019, 56, 2049-2062.	2.8	4
23	Effect of Co-Inoculation with Saccharomyces cerevisiae and Lactic Acid Bacteria on the Content of Propan-2-ol, Acetaldehyde and Weak Acids in Fermented Distillery Mashes. International Journal of Molecular Sciences, 2019, 20, 1659.	4.1	4
24	Conversion of sugar beet leaf polysaccharides into single cell protein. RSC Advances, 2015, 5, 20961-20965.	3.6	2
25	Use of saccharose and structural polysaccharides from sugar beet biomass for bioethanol production. International Agrophysics, 2020, 34, 151-159.	1.7	2
26	EFFECT OF SODIUM SELENATE (IV) ON GROWTH AND FERMENTATION ACTIVITY OF BAKERâ€™S YEAST. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2012, , .	0.1	0