

# Piotr Patelski

## List of Publications by Year in descending order

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Version: 2024-02-01

26  
papers

390  
citations

840728

11  
h-index

794568

19  
g-index

26  
all docs

26  
docs citations

26  
times ranked

488  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of the Method for Determination of Volatile Sulfur Compounds (VSCs) in Fruit Brandy with the Use of HS-SPME/GC-MS. <i>Molecules</i> , 2020, 25, 1232.	3.8	17
2	Production of Methane, Hydrogen and Ethanol from <i>Secale cereale</i> L. Straw Pretreated with Sulfuric Acid. <i>Molecules</i> , 2020, 25, 1013.	3.8	9
3	Conversion of Potato Industry Waste into Fodder Yeast Biomass. <i>Processes</i> , 2020, 8, 453.	2.8	8
4	Use of saccharose and structural polysaccharides from sugar beet biomass for bioethanol production. <i>International Agrophysics</i> , 2020, 34, 151-159.	1.7	2
5	Effect of filtration on elimination of turbidity and changes in volatile compounds concentrations in plum distillates. <i>Journal of Food Science and Technology</i> , 2019, 56, 2049-2062.	2.8	4
6	Two-Stage Pretreatment to Improve Saccharification of Oat Straw and Jerusalem Artichoke Biomass. <i>Energies</i> , 2019, 12, 1715.	3.1	17
7	Effect of Co-Inoculation with <i>Saccharomyces cerevisiae</i> and Lactic Acid Bacteria on the Content of Propan-2-ol, Acetaldehyde and Weak Acids in Fermented Distillery Mash. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1659.	4.1	4
8	The Role of <i>Saccharomyces cerevisiae</i> Yeast and Lactic Acid Bacteria in the Formation of 2-Propanol from Acetone during Fermentation of Rye Mash. <i>Molecules</i> , 2019, 24, 610.	3.8	10
9	Solutions for improvement of saccharification and fermentation of high gravity rye mash. <i>International Agrophysics</i> , 2019, 33, 1-10.	1.7	5
10	Effect of starch liberation method and initial pH of sweet mash on higher alcohols content in distillates obtained from different starchy raw materials. <i>Process Biochemistry</i> , 2018, 73, 29-37.	3.7	5
11	Nitric Acid Pretreatment of Jerusalem Artichoke Stalks for Enzymatic Saccharification and Bioethanol Production. <i>Energies</i> , 2018, 11, 2153.	3.1	39
12	Treatment with activated carbon and other adsorbents as an effective method for removal of volatile compounds in agricultural distillates. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 714-727.	2.3	6
13	The effect of distillation conditions and alcohol content in heart fractions on the concentration of aroma volatiles and undesirable compounds in plum brandies. <i>Journal of the Institute of Brewing</i> , 2017, 123, 452-463.	2.3	26
14	The Effect of Different Starch Liberation and Saccharification Methods on the Microbial Contaminations of Distillery Mash, Fermentation Efficiency, and Spirits Quality. <i>Molecules</i> , 2017, 22, 1647.	3.8	12
15	Changes in Chemical Composition of Plum Distillate during Maturation in the Presence of Oak Chips under Different Conditions. <i>Food Technology and Biotechnology</i> , 2017, 55, 333-359.	2.1	26
16	Simultaneous Saccharification and Fermentation of Sugar Beet Pulp for Efficient Bioethanol Production. <i>BioMed Research International</i> , 2016, 2016, 1-10.	1.9	49
17	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. <i>Molecules</i> , 2016, 21, 1320.	3.8	22
18	Influence of yeast on the yield of fermentation and volatile profile of Węgierka Zwykła plum distillates. <i>Journal of the Institute of Brewing</i> , 2016, 122, 612-623.	2.3	15

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19	Comparison of fermentation results and quality of the agricultural distillates obtained by application of commercial amylolytic preparations and cereal malts. <i>European Food Research and Technology</i> , 2016, 242, 321-335.	3.3	22
20	Conversion of sugar beet leaf polysaccharides into single cell protein. <i>RSC Advances</i> , 2015, 5, 20961-20965.	3.6	2
21	Utilisation of sugar beet bagasse for the biosynthesis of yeast SCP. <i>Journal of Food Engineering</i> , 2015, 167, 32-37.	5.2	31
22	Evaluation of the fermentation of high gravity thick sugar beet juice worts for efficient bioethanol production. <i>Biotechnology for Biofuels</i> , 2013, 6, 158.	6.2	31
23	The Usefulness of Intermediate Products of Plum Processing for Alcoholic Fermentation and Chemical Composition of the Obtained Distillates. <i>Journal of Food Science</i> , 2013, 78, S770-6.	3.1	9
24	EFFECT OF SODIUM SELENATE (IV) ON GROWTH AND FERMENTATION ACTIVITY OF BAKER'S YEAST. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2012, , .	0.1	0
25	Selection of yeast strains for alcoholic fermentation of sugar beet thick juice and green syrup. <i>Biomass and Bioenergy</i> , 2011, 35, 4841-4848.	5.7	7
26	Production of H <sub>2</sub> S and properties of sulfite reductase from selected strains of wine-producing yeasts. <i>European Food Research and Technology</i> , 2004, 219, 84-89.	3.3	12