

Tomasz G Jelinski

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

632
citations

623188

14
h-index

887659

17
g-index

18
all docs

18
docs citations

18
times ranked

852
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of fat replacement by inulin on the physicochemical properties and microstructure of acid casein processed cheese analogues with added whey protein polymers. <i>Food Hydrocolloids</i> , 2015, 44, 1-11.	5.6	94
2	Effects of high hydrostatic pressure processing on the physicochemical and sensorial properties of a red wine. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 409-416.	2.7	79
3	Annealing of normal and mutant wheat starches. LM, SEM, DSC, and SAXS studies. <i>Carbohydrate Research</i> , 2005, 340, 75-83.	1.1	76
4	A preliminary study about the influence of high hydrostatic pressure processing in parallel with oak chip maceration on the physicochemical and sensory properties of a young red wine. <i>Food Chemistry</i> , 2016, 194, 545-554.	4.2	61
5	Detection of granary weevil <i>Sitophilus granarius</i> (L.) eggs and internal stages in wheat grain using soft X-ray and image analysis. <i>Journal of Stored Products Research</i> , 2007, 43, 142-148.	1.2	58
6	The effect of wheat grain composition, cuticular lipids and kernel surface microstructure on feeding, egg-laying, and the development of the granary weevil, <i>Sitophilus granarius</i> (L.). <i>Journal of Stored Products Research</i> , 2010, 46, 133-141.	1.2	35
7	Inspection of the distribution and amount of ingredients in pasteurized cheese by computer vision. <i>Journal of Food Engineering</i> , 2007, 83, 3-9.	2.7	34
8	Application of Broccoli Leaf Powder in Gluten-Free Bread: An Innovative Approach to Improve Its Bioactive Potential and Technological Quality. <i>Foods</i> , 2021, 10, 819.	1.9	33
9	Broccoli leaf powder as an attractive by-product ingredient: effect on batter behaviour, technological properties and sensory quality of gluten-free mini sponge cake. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1121-1129.	1.3	29
10	ACID whey concentrated by ultrafiltration a tool for modeling bread properties. <i>LWT - Food Science and Technology</i> , 2015, 61, 172-176.	2.5	27
11	Influence of some chemical modifications on the characteristics of potato starch powders. <i>Journal of Food Engineering</i> , 2012, 108, 515-522.	2.7	24
12	Effect of fat content and storage time on the rheological properties of Dutch-type cheese. <i>Journal of Food Engineering</i> , 2009, 94, 254-259.	2.7	17
13	Quantitative and predictive study of the evolution of wine quality parameters during high hydrostatic pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 81-90.	2.7	17
14	High-Quality Gluten-Free Sponge Cakes without Sucrose: Inulin-Type Fructans as Sugar Alternatives. <i>Foods</i> , 2020, 9, 1735.	1.9	17
15	Physical Properties of Buckwheat Water Biscuits Formulated from Fermented Flours by Selected Lactic Acid Bacteria. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 25-31.	0.6	15
16	The Effect of Seed Size and Microstructure on Their Mechanical Properties and Frictional Behavior. <i>International Journal of Food Properties</i> , 2013, 16, 814-825.	1.3	10
17	The effect of milk fat substitution on the rheological properties of Edam-type cheese. <i>European Food Research and Technology</i> , 2020, 246, 2443-2450.	1.6	5
18	Digital Image Analysis – Essence and Application in Cereal Science. , 2002, , 219-240.		1