Tomasz G Jelinski

List of Publications by Year in descending order

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