

# Magdalena M Witek

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7494645/publications.pdf>

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docs citations

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335  
citing authors

#	ARTICLE	IF	CITATIONS
1	The impact of freeze-drying on microstructure and rehydration properties of carrot. Food Research International, 2012, 49, 687-693.	2.9	136
2	Changes in the viscosity, textural properties, and water status in yogurt gel upon supplementation with green and Pu-erh teas. Journal of Dairy Science, 2020, 103, 11039-11049.	1.4	22
3	Impact of enrichment with egg constituents on water status in gluten-free rice pasta – nuclear magnetic resonance and thermogravimetric approach. Food Chemistry, 2020, 304, 125417.	4.2	16
4	Estimation of free copper ion concentrations in blood serum using T1 relaxation rates. Journal of Magnetic Resonance, 2008, 194, 41-45.	1.2	12
5	Glass Transition in Rice Pasta as Observed by Combined Neutron Scattering and Time-Domain NMR. Polymers, 2021, 13, 2426.	2.0	10
6	Hydration water dynamics in biopolymers from NMR relaxation in the rotating frame. Journal of Magnetic Resonance, 2010, 207, 287-293.	1.2	9
7	Red currant pectin: The physicochemical characteristic of pectin solutions in dilute and semi dilute regimes. Food Hydrocolloids, 2021, 113, 106420.	5.6	9
8	The effect of biopolymer-water interaction on relaxation phenomena in blackcurrant pectin solutions. Food Chemistry, 2022, 383, 132600.	4.2	5