

# Magdalena M Witek

## List of Publications by Year in descending order

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8  
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1307366  
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335  
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#	ARTICLE	IF	CITATIONS
1	The effect of biopolymer-water interaction on relaxation phenomena in blackcurrant pectin solutions. <i>Food Chemistry</i> , 2022, 383, 132600.	4.2	5
2	Red currant pectin: The physicochemical characteristic of pectin solutions in dilute and semi dilute regimes. <i>Food Hydrocolloids</i> , 2021, 113, 106420.	5.6	9
3	Glass Transition in Rice Pasta as Observed by Combined Neutron Scattering and Time-Domain NMR. <i>Polymers</i> , 2021, 13, 2426.	2.0	10
4	Impact of enrichment with egg constituents on water status in gluten-free rice pasta – nuclear magnetic resonance and thermogravimetric approach. <i>Food Chemistry</i> , 2020, 304, 125417.	4.2	16
5	Changes in the viscosity, textural properties, and water status in yogurt gel upon supplementation with green and Pu-erh teas. <i>Journal of Dairy Science</i> , 2020, 103, 11039-11049.	1.4	22
6	The impact of freeze-drying on microstructure and rehydration properties of carrot. <i>Food Research International</i> , 2012, 49, 687-693.	2.9	136
7	Hydration water dynamics in biopolymers from NMR relaxation in the rotating frame. <i>Journal of Magnetic Resonance</i> , 2010, 207, 287-293.	1.2	9
8	Estimation of free copper ion concentrations in blood serum using T1 relaxation rates. <i>Journal of Magnetic Resonance</i> , 2008, 194, 41-45.	1.2	12