Marianna Rakszegi

List of Publications by Year in Descending Order

76 papers	2,554 citations	26 h-index	50 g-index
81 ext. papers	2,960 ext. citations	4 avg, IF	4.31 L-index

#	Paper	IF	Citations
76	Effect of Multi-Year Environmental and Meteorological Factors on the Quality Traits of Winter Durum Wheat.. *Plants*, **2021**, 11,	4.5	3
75	Differences in Processing Quality Traits, Protein Content and Composition between Spelt and Bread Wheat Genotypes Grown under Conventional and Organic Production. *Foods*, **2021**, 10,	4.9	4
74	The Effect of Abiotic Stresses on the Protein Composition of Four Hungarian Wheat Varieties.. *Plants*, **2021**, 11,	4.5	2
73	Stability analysis of wheat lines with increased level of arabinoxylan. *PLoS ONE*, **2020**, 15, e0232892	3.7	5
72	A novel approach to the characterization of old wheat (Triticum aestivum L.) varieties by complex rheological analysis. *Journal of the Science of Food and Agriculture*, **2020**, 100, 4409-4417	4.3	3
71	1RS arm of Secale cereanum SKrisztaSconfers resistance to stripe rust, improved yield components and high arabinoxylan content in wheat. *Scientific Reports*, **2020**, 10, 1792	4.9	6
70	Identification of a major QTL and associated molecular marker for high arabinoxylan fibre in white wheat flour. *PLoS ONE*, **2020**, 15, e0227826	3.7	13
69	Complex rheological characterization of normal, waxy and high-amylose wheat lines. *Journal of Cereal Science*, **2020**, 93, 102982	3.8	4
68	Variability and cluster analysis of arabinoxylan content and its molecular profile in crossed wheat lines. *Journal of Cereal Science*, **2020**, 95, 103074	3.8	0
67	Do modern types of wheat have lower quality for human health?. *Nutrition Bulletin*, **2020**, 45, 362-373	3.5	7
66	Stability analysis of wheat lines with increased level of arabinoxylan **2020**, 15, e0232892		
65	Stability analysis of wheat lines with increased level of arabinoxylan **2020**, 15, e0232892		
64	Stability analysis of wheat lines with increased level of arabinoxylan **2020**, 15, e0232892		
63	Stability analysis of wheat lines with increased level of arabinoxylan **2020**, 15, e0232892		
62	Possibilities and barriers in fibre-targeted breeding: Characterisation of arabinoxylans in wheat varieties and their breeding lines. *Journal of Cereal Science*, **2019**, 86, 117-123	3.8	5
61	Drought stress affects the protein and dietary fiber content of wholemeal wheat flour in wheat/Aegilops addition lines. *PLoS ONE*, **2019**, 14, e0211892	3.7	14
60	LED Lighting - Modification of Growth, Metabolism, Yield and Flour Composition in Wheat by Spectral Quality and Intensity. *Frontiers in Plant Science*, **2018**, 9, 605	6.2	38

59	Effects of Organic and Conventional Crop Nutrition on Profiles of Polar Metabolites in Grain of Wheat. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 5346-5351	5.7	8
58	Development of a new 7BS.7HL winter wheat-winter barley Robertsonian translocation line conferring increased salt tolerance and (1,3;1,4)-β-D-glucan content. *PLoS ONE*, **2018**, 13, e0206248	3.7	5
57	Breeding for Grain-Quality Traits **2017**, 425-452		
56	Development and characterization of wheat lines with increased levels of arabinoxylan. *Euphytica*, **2017**, 213, 1	2.1	10
55	Selection of winter durum genotypes grown under conventional and organic conditions in different European regions. *Euphytica*, **2017**, 213, 1	2.1	2
54	Addition of U and M Chromosomes Affects Protein and Dietary Fiber Content of Wholemeal Wheat Flour. *Frontiers in Plant Science*, **2017**, 8, 1529	6.2	27
53	Addition of chromosome 4R from Hungarian rye cultivar Lovászpatonai confers resistance to stripe rust and outstanding end-use quality in wheat. *Journal of Cereal Science*, **2016**, 71, 204-206	3.8	4
52	Dataset on the mean, standard deviation, broad-sense heritability and stability of wheat quality bred in three different ways and grown under organic and low-input conventional systems. *Data in Brief*, **2016**, 7, 1617-32	1.2	3
51	(1)H-NMR screening for the high-throughput determination of genotype and environmental effects on the content of asparagine in wheat grain. *Plant Biotechnology Journal*, **2016**, 14, 128-39	11.6	21
50	Production and cytomolecular identification of new wheat-perennial rye (Secale cereanum) disomic addition lines with yellow rust resistance (6R) and increased arabinoxylan and protein content (1R, 4R, 6R). *Theoretical and Applied Genetics*, **2016**, 129, 1045-59	6	24
49	Stability analysis of wheat populations and mixtures based on the physical, compositional and processing properties of the seeds. *Cereal Research Communications*, **2016**, 44, 694-705	1.1	2
48	Comparison of quality parameters of wheat varieties with different breeding origin under organic and low-input conventional conditions. *Journal of Cereal Science*, **2016**, 69, 297-305	3.8	13
47	Differentially penalized regression to predict agronomic traits from metabolites and markers in wheat. *BMC Genetics*, **2015**, 16, 19	2.6	16
46	Energy utilization and growth performance of chickens fed novel wheat inbred lines selected for different pentosan levels with and without xylanase supplementation. *Poultry Science*, **2015**, 94, 232-9	3.9	17
45	Development and characterization of high-amylose wheat lines. *Starch/Staerke*, **2015**, 67, 247-254	2.3	8
44	Comparison of bread wheat varieties with different breeding origin under organic and low input management. *Euphytica*, **2014**, 199, 69-80	2.1	19
43	Effect of heat and drought stress on the structure and composition of arabinoxylan and β-glucan in wheat grain. *Carbohydrate Polymers*, **2014**, 102, 557-65	10.3	51
42	Micronutrient contents and nutritional values of commercial wheat flours and flours of field-grown wheat varieties – A survey in Hungary. *Cereal Research Communications*, **2014**, 42, 293-302	1.1	11

41	Modelling water absorption of wheat flour by taking into consideration of the soluble protein and arabinoxylan components. *Cereal Research Communications*, **2014**, 42, 629-639	1.1	10
40	Effect of genotypic, meteorological and agronomic factors on the gluten index of winter durum wheat. *Euphytica*, **2014**, 197, 61-71	2.1	16
39	Comparative Screening of Phytochemicals in Egyptian and Hungarian Wheat Varieties. *International Journal of Agricultural Research*, **2014**, 9, 219-230	0	1
38	Natural variation in grain composition of wheat and related cereals. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 8295-303	5.7	105
37	Application of a rapid electrophoresis technique analysing the glutenin subunit composition of wheat genotypes. *Cereal Research Communications*, **2013**, 41, 468-481	1.1	1
36	Contents of dietary fibre components and their relation to associated bioactive components in whole grain wheat samples from the HEALTHGRAIN diversity screen. *Food Chemistry*, **2013**, 136, 1243-8	8.5	80
35	Rheological Hardness Index for Assessing Hardness of Hexaploids and Durums. *Cereal Chemistry*, **2013**, 90, 430-438	2.4	3
34	Expression of HvCslF9 and HvCslF6 barley genes in the genetic background of wheat and their influence on the wheat β-glucan content. *Annals of Applied Biology*, **2013**, 163, 142-150	2.6	19
33	Evaluation of genetic diversity of spelt breeding materials based on AFLP and quality analyses. *Cereal Research Communications*, **2012**, 40, 185-193	1.1	3
32	Distribution of dwarfing genes (Rht-B1b and Rht-D1b) in Martonvásár wheat breeding materials. *Acta Agronomica Hungarica: an International Multidisciplinary Journal in Agricultural Science*, **2011**, 59, 249-254		5
31	Genotype and environment effects on the contents of vitamins B1, B2, B3, and B6 in wheat grain. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 10564-71	5.7	40
30	Embryo and endosperm development in wheat (Triticum aestivum L.) kernels subjected to drought stress. *Plant Cell Reports*, **2011**, 30, 551-63	5.1	56
29	Postprandial glycemia, insulinemia, and satiety responses in healthy subjects after whole grain rye bread made from different rye varieties. 1. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12139-48	5.7	47
28	Relationship between the contents of bioactive components in grain and the release dates of wheat lines in the HEALTHGRAIN diversity screen. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 928-33	5.7	22
27	Effect of high temperature and drought on the composition of gluten proteins in Martonvásár wheat varieties. *Acta Agronomica Hungarica: an International Multidisciplinary Journal in Agricultural Science*, **2010**, 58, 343-353		4
26	Variability in xylanase and xylanase inhibition activities in different cereals in the HEALTHGRAIN diversity screen and contribution of environment and genotype to this variability in common wheat. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9362-71	5.7	36
25	Effects of genotype and environment on the content and composition of phytochemicals and dietary fiber components in rye in the HEALTHGRAIN diversity screen. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9372-83	5.7	56
24	Free amino acids and sugars in rye grain: implications for acrylamide formation. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 1959-69	5.7	55

23	Environment and genotype effects on the content of dietary fiber and its components in wheat in the HEALTHGRAIN diversity screen. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9353-61	5.7	62
22	Diversity of agronomic and morphological traits in a mutant population of bread wheat studied in the Healthgrain program. *Euphytica*, **2010**, 174, 409-421	2.1	33
21	Effect of Milling on the Starch Properties of Winter Wheat Genotypes. *Starch/Staerke*, **2010**, 62, 115-122	2.3	7
20	Puroindoline genes and proteins in tetraploid and hexaploid species of Triticum. *Journal of Cereal Science*, **2009**, 49, 202-211	3.8	3
19	Variation in mineral micronutrient concentrations in grain of wheat lines of diverse origin. *Journal of Cereal Science*, **2009**, 49, 290-295	3.8	302
18	Effects of incorporated amaranth albumins on the functional properties of wheat dough. *Journal of the Science of Food and Agriculture*, **2009**, 89, 882-889	4.3	28
17	Genetics of dietary fibre in bread wheat. *Euphytica*, **2009**, 170, 155-168	2.1	33
16	Transgenic approach to improve wheat (Triticum aestivum L.) nutritional quality. *Plant Cell Reports*, **2009**, 28, 1085-94	5.1	49
15	Mutation discovery for crop improvement. *Journal of Experimental Botany*, **2009**, 60, 2817-25	7	198
14	Design and management of field trials of transgenic cereals. *Methods in Molecular Biology*, **2009**, 478, 305-14	1.4	1
13	COMBINING BIOACTIVE COMPONENTS WITH CONVENTIONAL TARGETS IN PLANT BREEDING PROGRAMMES **2009**, 263-272		
12	Technological quality of field grown transgenic lines of commercial wheat cultivars expressing the 1Ax1 HMW glutenin subunit gene. *Journal of Cereal Science*, **2008**, 47, 310-321	3.8	36
11	Phytochemical and fiber components in oat varieties in the HEALTHGRAIN Diversity Screen. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9777-84	5.7	126
10	Phytochemicals and dietary fiber components in rye varieties in the HEALTHGRAIN Diversity Screen. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9758-66	5.7	134
9	Variation in the content of dietary fiber and components thereof in wheats in the HEALTHGRAIN Diversity Screen. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9740-9	5.7	183
8	Genetic modification of cereals in the Agricultural Research Institute of the Hungarian Academy of Sciences. *Acta Agronomica Hungarica: an International Multidisciplinary Journal in Agricultural Science*, **2008**, 56, 443-448		1
7	Composition and end-use quality of 150 wheat lines selected for the HEALTHGRAIN Diversity Screen. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9750-7	5.7	47
6	The HEALTHGRAIN Cereal Diversity Screen: concept, results, and prospects. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 9699-709	5.7	191

5	Technological quality of transgenic wheat expressing an increased amount of a HMW glutenin subunit. *Journal of Cereal Science*, **2005**, 42, 15-23	3.8	56
4	Effect of Combined Changes in Culture Medium and Incubation Conditions on the Regeneration from Immature Embryos of Elite Varieties of Winter Wheat. *Plant Cell, Tissue and Organ Culture*, **2004**, 79, 39-44	2.7	12
3	Starch Properties in Different Lines of an old Hungarian Wheat Variety, B□k□i 1201. *Starch/Staerke*, **2003**, 55, 397-402	2.3	8
2	Study of the LMW glutenin composition of some old Hungarian wheat cultivars using capillary electrophoresis. *Cereal Research Communications*, **2000**, 28, 417-424	1.1	2
1	Study of the LMW Glutenin subunits of some old Hungarian wheat cultivars. *Cereal Research Communications*, **1999**, 27, 293-299	1.1	4