

Malgorzata R Cyran

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

336
citations

932766

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all docs

21
docs citations

21
times ranked

393
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of hydrothermal pretreatment of sugar beet pulp for methane production. <i>Bioresource Technology</i> , 2014, 166, 187-193.	4.8	57
2	Structural Features of Arabinoxylans Extracted with Water at Different Temperatures from Two Rye Flours of Diverse Breadmaking Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4404-4416.	2.4	51
3	Association and Structural Diversity of Hemicelluloses in the Cell Walls of Rye Outer Layers: A Comparison between Two Ryes with Opposite Breadmaking Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2329-2341.	2.4	33
4	Heterogeneity in the Fine Structure of Alkali-Extractable Arabinoxylans Isolated from Two Rye Flours with High and Low Breadmaking Quality and Their Coexistence with Other Cell Wall Components. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2671-2680.	2.4	31
5	Structural Characteristics of Water-Extractable Nonstarch Polysaccharides from Barley Malt. <i>Cereal Chemistry</i> , 2002, 79, 359-366.	1.1	24
6	Cell Wall Fractions Isolated from Outer Layers of Rye Grain by Sequential Treatment with α -Amylase and Proteinase: A Structural Investigation of Polymers in Two Ryes with Contrasting Breadmaking Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9213-9224.	2.4	21
7	Genetic variation in the extract viscosity of rye (<i>Secale cereale</i> L.) bread made from endosperm and wholemeal flour: impact of high-molecular-weight arabinoxylan, starch and protein. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 469-479.	1.7	16
8	Soluble and cell wall-bound phenolic acids and ferulic acid dehydromers in rye flour and five bread model systems: insight into mechanisms of improved availability. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1103-1115.	1.7	14
9	Mode of endosperm and wholemeal arabinoxylans solubilisation during rye breadmaking: Genotypic diversity in the level, substitution degree and macromolecular characteristics. <i>Food Chemistry</i> , 2014, 145, 356-364.	4.2	13
10	Chromosomal location of factors affecting content and composition of non-starch polysaccharides in wheat-rye addition lines. <i>Euphytica</i> , 1996, 89, 153-157.	0.6	11
11	Structural characterization of feruloylated arabinoxylans and xylans released from water-unextractable cell walls of rye outer layers upon treatment with lichenase and cellulase. <i>Carbohydrate Research</i> , 2010, 345, 899-907.	1.1	10
12	Macromolecular structure of water-extractable arabinoxylans in endosperm and wholemeal rye breads as factor controlling their extract viscosities. <i>Food Chemistry</i> , 2012, 131, 667-676.	4.2	10
13	Characterization and Influence of a Multi-enzymatic Biopreparation for Biogas Yield Enhancement. <i>BioResources</i> , 2017, 12, .	0.5	10
14	Variability in the Content of Water-Extractable and Water-Unextractable Non-Starch Polysaccharides in Rye Flour and Their Relationship to Baking Quality Parameters. <i>Cereal Research Communications</i> , 2004, 32, 143-150.	0.8	10
15	Improving rye bread antioxidant capacity by bread-making methodology: Contribution of phosphate-buffered saline- and methanol-soluble phenolic phytochemicals with different molecular profiles. <i>Journal of Cereal Science</i> , 2021, 100, 103262.	1.8	8
16	The soluble non-digestible compounds as an index in rye breeding for better protein digestibility. <i>Journal of Cereal Science</i> , 1989, 9, 71-76.	1.8	5
17	Dietary Fiber Arabinoxylans in Processed Rye. , 2015, , 319-328.		4
18	Evidence of intermolecular associations of β -glucan and high-molar mass xylan in a hot water extract of raw oat groat. <i>Carbohydrate Polymers</i> , 2021, 272, 118463.	5.1	4

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19	Depolymerization Degree of Water-Extractable Arabinoxylans in Rye Bread: Characteristics of Inbred Lines Used for Breeding of Bread Cultivars. Journal of Agricultural and Food Chemistry, 2012, 60, 8720-8730.	2.4	2
20	Relationship between the Pentosans of Triticale Flour and Bread Loaf Volume. Developments in Plant Breeding, 1996, , 771-777.	0.2	2
21	An Attempt at Tetraploid Triticale Improvement. Developments in Plant Breeding, 1996, , 627-634.	0.2	0