

# Malgorzata R Cyran

## List of Publications by Citations

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21  
papers

273  
citations

9  
h-index

16  
g-index

21  
ext. papers

305  
ext. citations

5  
avg, IF

3.19  
L-index

#	Paper	IF	Citations
21	Effects of hydrothermal pretreatment of sugar beet pulp for methane production. <i>Bioresource Technology</i> , <b>2014</b> , 166, 187-93	11	42
20	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> , <b>2003</b> , 51, 4404-16	5.7	42
19	Association and structural diversity of hemicelluloses in the cell walls of rye outer layers: comparison between two ryes with opposite breadmaking quality. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2329-41	5.7	31
18	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> , <b>2004</b> , 52, 2671-80	5.7	25
17	Cell wall fractions isolated from outer layers of rye grain by sequential treatment with alpha-amylase and proteinase: structural investigation of polymers in two ryes with contrasting breadmaking quality. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9213-24	5.7	20
16	Structural Characteristics of Water-Extractable Nonstarch Polysaccharides from Barley Malt. <i>Cereal Chemistry</i> , <b>2002</b> , 79, 359-366	2.4	19
15	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> , <b>2011</b> , 91, 469-79	4.3	15
14	Mode of endosperm and wholemeal arabinoxylans solubilisation during rye breadmaking: genotypic diversity in the level, substitution degree and macromolecular characteristics. <i>Food Chemistry</i> , <b>2014</b> , 145, 356-64	8.5	10
13	Characterization and Influence of a Multi-enzymatic Biopreparation for Biogas Yield Enhancement. <i>BioResources</i> , <b>2017</b> , 12,	1.3	9
12	Soluble and cell wall-bound phenolic acids and ferulic acid dehydrodimers in rye flour and five bread model systems: insight into mechanisms of improved availability. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 1103-15	4.3	9
11	Chromosomal location of factors affecting content and composition of non-starch polysaccharides in wheat-rye addition lines. <i>Euphytica</i> , <b>1996</b> , 89, 153-157	2.1	9
10	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> , <b>2004</b> , 32, 143-150	1.1	9
9	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> , <b>2010</b> , 345, 899-907	2.9	8
8	Macromolecular structure of water-extractable arabinoxylans in endosperm and wholemeal rye breads as factor controlling their extract viscosities. <i>Food Chemistry</i> , <b>2012</b> , 131, 667-676	8.5	7
7	The soluble non-digestible compounds as an index in rye breeding for better protein digestibility. <i>Journal of Cereal Science</i> , <b>1989</b> , 9, 71-76	3.8	5
6	Dietary Fiber Arabinoxylans in Processed Rye <b>2015</b> , 319-328		4
5	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> , <b>2021</b> , 100, 103262	3.8	3

- 4 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, 8720-30 5.7 2
- 3 Relationship between the Pentosans of Triticale Flour and Bread Loaf Volume. *Developments in Plant Breeding*, **1996**, 771-777 2
- 2 Evidence of intermolecular associations of  $\beta$ -glucan and high-molar mass xylan in a hot water extract of raw oat groat. *Carbohydrate Polymers*, **2021**, 272, 118463 10.3 2
- 1 An Attempt at Tetraploid Triticale Improvement. *Developments in Plant Breeding*, **1996**, 627-634