

Malgorzata R Cyran

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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	3.8	3
20	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	10.3	2
19	Characterization and Influence of a Multi-enzymatic Biopreparation for Biogas Yield Enhancement. <i>BioResources</i> , 2017 , 12,	1.3	9
18	Dietary Fiber Arabinoxylans in Processed Rye 2015 , 319-328		4
17	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> , 2015 , 95, 1103-15	4.3	9
16	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, 356-64	8.5	10
15	Effects of hydrothermal pretreatment of sugar beet pulp for methane production. <i>Bioresource Technology</i> , 2014 , 166, 187-93	11	42
14	Depolymerization degree of water-extractable arabinoxylans in rye bread: characteristics of inbred lines used for breeding of bread cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8720-30	5.7	2
13	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	8.5	7
12	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, 469-79	4.3	15
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	2.9	8
10	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> , 2007 , 55, 2329-41	5.7	31
9	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> , 2005 , 53, 9213-24	5.7	20
8	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, 2671-80	5.7	25
7	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	1.1	9
6	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, 4404-16	5.7	42
5	Structural Characteristics of Water-Extractable Nonstarch Polysaccharides from Barley Malt. <i>Cereal Chemistry</i> , 2002 , 79, 359-366	2.4	19

- 4 Chromosomal location of factors affecting content and composition of non-starch polysaccharides in wheat-rye addition lines. *Euphytica*, **1996**, 89, 153-157 2.1 9
- 3 Relationship between the Pentosans of Triticale Flour and Bread Loaf Volume. *Developments in Plant Breeding*, **1996**, 771-777 2
- 2 An Attempt at Tetraploid Triticale Improvement. *Developments in Plant Breeding*, **1996**, 627-634
- 1 The soluble non-digestible compounds as an index in rye breeding for better protein digestibility. *Journal of Cereal Science*, **1989**, 9, 71-76 3.8 5