

# Anna Szafrńska

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7678495/publications.pdf>

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#	ARTICLE	IF	CITATIONS
1	Procedures for Breadmaking Quality Assessment of Rye Wholemeal Flour. <i>Foods</i> , 2019, 8, 331.	4.3	15
2	Prediction of rye flour baking quality based on parameters of swelling curve. <i>European Food Research and Technology</i> , 2018, 244, 989-997.	3.3	14
3	Bread making potential of <i>Triticum aestivum</i> and <i>Triticum spelta</i> species. <i>Open Life Sciences</i> , 2020, 15, 30-40.	1.4	13
4	Quality Parameters and Rheological Dough Properties of 15 Spelt ( <i>Triticum spelta</i> L.) Varieties Cultivated Today. <i>Cereal Chemistry</i> , 2017, 94, 1037-1044.	2.2	9
5	Investigation into the use of the amylase SD assay of milled wheat extracts as a predictor of baked bread quality. <i>Journal of Cereal Science</i> , 2016, 70, 240-246.	3.7	8
6	Bread-making potential of selected spring wheat species depending on crop year and production technology intensity. <i>Zemdirbyste</i> , 2016, 103, 369-376.	0.8	8
7	Flour from <i>Triticum polonicum</i> L. as a potential ingredient in bread production. <i>Cereal Chemistry</i> , 2019, 96, 554-563.	2.2	6
8	Assessment of the Starch-Amylolytic Complex of Rye Flours by Traditional Methods and Modern One. <i>Materials</i> , 2021, 14, 7603.	2.9	4
9	Changes in bread making quality of wheat during postharvest maturations. <i>International Agrophysics</i> , 2021, 35, 179-185.	1.7	2