

Piotr Zarzycki

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7881009/publications.pdf>

Version: 2024-02-01

28
papers

446
citations

840728

11
h-index

713444

21
g-index

28
all docs

28
docs citations

28
times ranked

511
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of common wheat bran for the industrial production of high-fibre pasta. <i>International Journal of Food Science and Technology</i> , 2015, 50, 111-119.	2.7	81
2	The Rheological and Instrumental Textural Properties of Selected Table Fats. <i>International Journal of Food Properties</i> , 2008, 11, 678-686.	3.0	75
3	The possibility of using by-products from the flaxseed industry for functional bread production. <i>LWT - Food Science and Technology</i> , 2020, 118, 108860.	5.2	59
4	Flaxseed Enriched Pasta—Chemical Composition and Cooking Quality. <i>Foods</i> , 2020, 9, 404.	4.3	33
5	Legume flour as a natural colouring component in pasta production. <i>Journal of Food Science and Technology</i> , 2020, 57, 301-309.	2.8	31
6	Application of vegetable concentrates and powders in coloured pasta production. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2677-2687.	2.7	31
7	Effect of Pasta Cooking Time on the Content and Fractional Composition of Dietary Fiber. <i>Journal of Food Quality</i> , 2013, 36, 127-132.	2.6	27
8	The potential use of by-products from coconut industry for production of pasta. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14490.	2.0	22
9	Effect of Moldavian dragonhead seed residue on the baking properties of wheat flour and bread quality. <i>LWT - Food Science and Technology</i> , 2022, 155, 112967.	5.2	14
10	Rheological properties of milk-based desserts with the addition of oat gum and κ -carrageenan. <i>Journal of Food Science and Technology</i> , 2019, 56, 5107-5115.	2.8	13
11	Stinging Nettle (<i>Urtica dioica</i> L.) as a Functional Component in Durum Wheat Pasta Production: Impact on Chemical Composition, In Vitro Glycemic Index, and Quality Properties. <i>Molecules</i> , 2021, 26, 6909.	3.8	13
12	Effect of blend moisture and extrusion temperature on physical properties of everlasting pea-wheat extrudates. <i>Journal of Food Science and Technology</i> , 2015, 52, 6663-6670.	2.8	10
13	Use of moldavian dragonhead seeds residue for pasta production. <i>LWT - Food Science and Technology</i> , 2021, 143, 111099.	5.2	10
14	Effect of storage temperature on falling number and apparent viscosity of gruels from wheat flours. <i>Journal of Food Science and Technology</i> , 2015, 52, 437-443.	2.8	7
15	Chemical, technological and sensory evaluation of the suitability of coconut by-products in white rolls. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	3.5	4
16	Effect of pH on Apparent Viscosity of Wholemeal Oat Flour Water Dispersions. <i>International Journal of Food Properties</i> , 2015, 18, 303-315.	3.0	3
17	Distribution of (1,3)(1,4)-Beta-D-Glucans in Grains of Polish Oat Cultivars and Lines (<i>Avena sativa</i> L.). <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 51-56.	1.7	3
18	A study on the twin screw extrusion-cooking of plant-meat pet food mixtures. <i>Acta Agrophysica</i> , 2018, 25, 421-435.	0.3	3

#	ARTICLE	IF	CITATIONS
19	Substitution of semolina durum with common wheat flour in egg and eggless pasta [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 439-451.	0.3	3
20	Substitution of semolina durum with common wheat flour in egg and eggless pasta. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 439-451.	0.3	1
21	EFFECT OF STORAGE TIME ON FALLING NUMBER AND APPARENT VISCOSITY OF WHEAT FLOUR GRUELS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2012, , .	0.1	1
22	RHEOLOGICAL PROPERTIES OF WHEAT FLOUR SLURRY AS INDICATORS OF BAKING QUALITY OF WHEAT FLOUR. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, , .	0.1	1
23	CHANGES IN CONTENT OF FREE FAT DURING EGG PASTA MANUFACTURING PROCESS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	1
24	EVALUATION OF APPARENT VISCOSITY OF WHOLE OAT FLOUR WATER SLURRIES WITH DIFFERENT DIETARY FIBRE CONTENT. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	0
25	Effect of nitrogen fertilisation on technological value of spring barley grain. Å»ywnoÅ»Ä†, 2019, 121, 102-112.	0.1	0
26	Effect of wholemeal oat flour storage on content of dietary fibre and rheological properties. Å»ywnoÅ»Ä†, 2019, 118, 67-78.	0.1	0
27	THE EFFECT OF pH AND STABILIZATION TIME ON APPARENT VISCOSITY OF AQUEOUS DISPERSION OF WHOLEMEAL BARLEY FLOUR. Acta Agrophysica, 2019, 26, 19-28.	0.3	0
28	Application of extrusion-cooking technology in hatchery waste management. Open Life Sciences, 2020, 15, 572-579.	1.4	0