

# Paweł Glibowski

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

676  
citations

687363  
13  
h-index

552781  
26  
g-index

35  
all docs

35  
docs citations

35  
times ranked

861  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of fat replacement by inulin on the physicochemical properties and microstructure of acid casein processed cheese analogues with added whey protein polymers. <i>Food Hydrocolloids</i> , 2015, 44, 1-11.	10.7	94
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	Rheological, texture and sensory properties of kefir with high performance and native inulin. <i>Journal of Food Engineering</i> , 2012, 111, 299-304.	5.2	69
4	A New Insight into the Physiological Role of Bile Salt Hydrolase among Intestinal Bacteria from the Genus <i>Bifidobacterium</i> . <i>PLoS ONE</i> , 2014, 9, e114379.	2.5	67
5	Effect of thermochemical treatment on the structure of inulin and its gelling properties. <i>International Journal of Food Science and Technology</i> , 2008, 43, 2075-2082.	2.7	52
6	Effect of thermal and mechanical factors on rheological properties of high performance inulin gels and spreads. <i>Journal of Food Engineering</i> , 2010, 99, 106-113.	5.2	49
7	Amorphous and crystal inulin behavior in a water environment. <i>Carbohydrate Polymers</i> , 2011, 83, 635-639.	10.2	41
8	Rheological properties and structure of inulin-whey protein gels. <i>International Dairy Journal</i> , 2009, 19, 443-449.	3.0	33
9	Changes in Sedentary and Active Lifestyle, Diet Quality and Body Composition Nine Months after an Education Program in Polish Students Aged 11-12 Years: Report from the ABC of Healthy Eating Study. <i>Nutrients</i> , 2019, 11, 331.	4.1	30
10	Factors affecting inulin crystallization after its complete dissolution. <i>Carbohydrate Polymers</i> , 2014, 110, 107-112.	10.2	22
11	Rheological and sensory properties of stirred yoghurt with inulin-type fructans. <i>International Journal of Dairy Technology</i> , 2016, 69, 122-128.	2.8	22
12	Effect of Sea Buckthorn ( <i>Hippophae rhamnoides</i> L.) Mousse on Properties of Probiotic Yoghurt. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 545.	2.5	19
13	Chemical stability of fructans in apple beverages and their influence on chronic constipation. <i>Food and Function</i> , 2020, 11, 3860-3866.	4.6	17
14	Physicochemical and sensory properties of kefir containing inulin and oligofructose. <i>International Journal of Dairy Technology</i> , 2015, 68, 602-607.	2.8	11
15	The Long-Term Dietitian and Psychological Support of Obese Patients Who Have Reduced Their Weight Allows Them to Maintain the Effects. <i>Nutrients</i> , 2021, 13, 2020.	4.1	11
16	The effect of replacing pork fat of inulin on the physicochemical and sensory quality of guinea fowl pate. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 311-320.	0.3	11
17	The Effect of Probiotic Yogurt Containing <i>Lactobacillus Acidophilus</i> LA-5 and <i>Bifidobacterium Lactis</i> BB-12 on Selected Anthropometric Parameters in Obese Individuals on an Energy-Restricted Diet: A Randomized, Controlled Trial. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5830.	2.5	10
18	Organic food and health. <i>Roczniki Panstwowego Zakladu Higieny</i> , 2020, 71, 131-136.	0.7	8

#	ARTICLE	IF	CITATIONS
19	Prebiotic and Synbiotic Foods. , 2017, , 155-188.		7
20	Effect of Rosemary Transglutaminase on Yoghurt Fortified with Whey Protein Isolate. Polish Journal of Food and Nutrition Sciences, 2017, 67, 265-274.	1.7	6
21	Some Plant Food Products Present on the Polish Market Are a Source of Vitamin B12. Applied Sciences (Switzerland), 2021, 11, 3601.	2.5	4
22	Nutrition of vegetarians in Poland – a review of research. Roczniki Panstwowego Zakladu Higieny, 2019, 70, 217-223.	0.7	4
23	Awareness of factors affecting osteoporosis obtained from a survey on retired Polish subjects. Roczniki Panstwowego Zakladu Higieny, 2014, 65, 147-53.	0.7	4
24	Rheological and textural properties of emulsion spreads based on milk fat and inulin with the addition of probiotic bacteria. International Dairy Journal, 2021, 124, 105217.	3.0	3
25	Effect of heating temperature on rheological properties of inulin gels. Polimery, 2012, 57, 111-116.	0.7	2
26	Fast consumption increases the risk of overweight and obesity. Roczniki Panstwowego Zakladu Higieny, 2020, 71, 27-31.	0.7	2
27	Dietary Factors Affecting Osteoporosis and Bone Health in the Elderly. , 2016, , 345-354.		1
28	The influence of modifications in the intestinal microbiota composition on changes in anthropometric parameters in people with excessive body weight. Postepy Higieny I Medycyny Doswiadczalnej, 2018, 72, 913-923.	0.1	1
29	EVALUATION OF THE AVERAGE CONSUMPTION OF FOOD PRODUCTS AND ITS NUTRITIONAL VALUE IN POLAND. HarÅova Nauka – TehnologÅ–Å, 2022, 15, .	0.2	1
30	TEXTURAL AND RHEOLOGICAL PROPERTIES OF MIXTURES OF INULIN AND MILK FAT STABILIZED BY LECITHIN. Zywosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, , .	0.1	0
31	Effect of different tea extracts on the physicochemical and sensory parameters of stirred probiotic yoghurts [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 185-193.	0.3	0
32	Evaluation of the relationship between body composition and weight-height index – BMI. Postepy Higieny I Medycyny Doswiadczalnej, 2019, 73, 572-580.	0.1	0
33	Health consequences of vitamin D deficiency in the human body. Postepy Higieny I Medycyny Doswiadczalnej, 2021, 75, 947-958.	0.1	0