

# 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  
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35  
docs citations

35  
times ranked

861  
citing authors

#	ARTICLE	IF	CITATIONS
1	EVALUATION OF THE AVERAGE CONSUMPTION OF FOOD PRODUCTS AND ITS NUTRITIONAL VALUE IN POLAND. <i>Harðna Nauka &amp; Tehnolog&amp;A</i> , 2022, 15, .	0.2	1
2	Effect of Sea Buckthorn ( <i>Hippophae rhamnoides</i> L.) Mousse on Properties of Probiotic Yoghurt. <i>Applied Sciences</i> (Switzerland), 2021, 11, 545.	2.5	19
3	Some Plant Food Products Present on the Polish Market Are a Source of Vitamin B12. <i>Applied Sciences</i> (Switzerland), 2021, 11, 3601.	2.5	4
4	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
5	Rheological and textural properties of emulsion spreads based on milk fat and inulin with the addition of probiotic bacteria. <i>International Dairy Journal</i> , 2021, 124, 105217.	3.0	3
6	Health consequences of vitamin D deficiency in the human body. <i>Postepy Higieny I Medycyny Doswiadczalnej</i> , 2021, 75, 947-958.	0.1	0
7	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</i> (Switzerland), 2020, 10, 5830.	2.5	10
8	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
9	Organic food and health. <i>Roczniki Panstwowego Zakladu Higieny</i> , 2020, 71, 131-136.	0.7	8
10	Fast consumption increases the risk of overweight and obesity. <i>Roczniki Panstwowego Zakladu Higieny</i> , 2020, 71, 27-31.	0.7	2
11	Changes in Sedentary and Active Lifestyle, Diet Quality and Body Composition Nine Months after an Education Program in Polish Students Aged 11&A12 Years: Report from the ABC of Healthy Eating Study. <i>Nutrients</i> , 2019, 11, 331.	4.1	30
12	Nutrition of vegetarians in Poland &Aa review of research. <i>Roczniki Panstwowego Zakladu Higieny</i> , 2019, 70, 217-223.	0.7	4
13	Effect of different tea extracts on the physicochemical and sensory parameters of stirred probiotic yoghurts [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2019, 18, 185-193.	0.3	0
14	Evaluation of the relationship between body composition and weight-height index &A BMI. <i>Postepy Higieny I Medycyny Doswiadczalnej</i> , 2019, 73, 572-580.	0.1	0
15	The influence of modifications in the intestinal microbiota composition on changes in anthropometric parameters in people with excessive body weight. <i>Postepy Higieny I Medycyny Doswiadczalnej</i> , 2018, 72, 913-923.	0.1	1
16	Effect of Rosemary Transglutaminase on Yoghurt Fortified with Whey Protein Isolate. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 265-274.	1.7	6
17	Prebiotic and Synbiotic Foods. , 2017, , 155-188.		7
18	Dietary Factors Affecting Osteoporosis and Bone Health in the Elderly. , 2016, , 345-354.		1

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19	Rheological and sensory properties of stirred yoghurt with inulin-type fructans. International Journal of Dairy Technology, 2016, 69, 122-128.	2.8	22
20	The effect of replacing pork fat of inulin on the physicochemical and sensory quality of guinea fowl pate. Acta Scientiarum Polonorum, Technologia Alimentaria, 2016, 15, 311-320.	0.3	11
21	Physicochemical and sensory properties of kefir containing inulin and oligofructose. International Journal of Dairy Technology, 2015, 68, 602-607.	2.8	11
22	The effect of fat replacement by inulin on the physicochemical properties and microstructure of acid casein processed cheese analogues with added whey protein polymers. Food Hydrocolloids, 2015, 44, 1-11.	10.7	94
23	A New Insight into the Physiological Role of Bile Salt Hydrolase among Intestinal Bacteria from the Genus Bifidobacterium. PLoS ONE, 2014, 9, e114379.	2.5	67
24	Factors affecting inulin crystallization after its complete dissolution. Carbohydrate Polymers, 2014, 110, 107-112.	10.2	22
25	TEXTURAL AND RHEOLOGICAL PROPERTIES OF MIXTURES OF INULIN AND MILK FAT STABILIZED BY LECITHIN. Żywność Nauka Technologia Żywności/Food Science Technology Quality, 2014, , .	0.1	0
26	Awareness of factors affecting osteoporosis obtained from a survey on retired Polish subjects. Roczniki Państwowego Zakładu Higieny, 2014, 65, 147-53.	0.7	4
27	Rheological, texture and sensory properties of kefir with high performance and native inulin. Journal of Food Engineering, 2012, 111, 299-304.	5.2	69
28	Effect of heating temperature on rheological properties of inulin gels. Polimery, 2012, 57, 111-116.	0.7	2
29	Amorphous and crystal inulin behavior in a water environment. Carbohydrate Polymers, 2011, 83, 635-639.	10.2	41
30	Effect of thermal and mechanical factors on rheological properties of high performance inulin gels and spreads. Journal of Food Engineering, 2010, 99, 106-113.	5.2	49
31	Rheological properties and structure of inulin-whey protein gels. International Dairy Journal, 2009, 19, 443-449.	3.0	33
32	Effect of thermochemical treatment on the structure of inulin and its gelling properties. International Journal of Food Science and Technology, 2008, 43, 2075-2082.	2.7	52
33	The Rheological and Instrumental Textural Properties of Selected Table Fats. International Journal of Food Properties, 2008, 11, 678-686.	3.0	75