

Piotr Tomasiak

List of Publications by Year in descending order

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83
papers

2,356
citations

201575

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223716

46
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83
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83
docs citations

83
times ranked

2072
citing authors

#	ARTICLE	IF	CITATIONS
1	CHEMICAL MODIFICATION OF STARCH. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 2004, 59, 175-403.	0.4	164
2	Probiotics and Prebiotics. <i>Cereal Chemistry</i> , 2003, 80, 113-117.	1.1	116
3	The Thermal Decomposition of Carbohydrates. Part I. The Decomposition of Mono-, Di-, and Oligo-Saccharides. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 1989, 47, 203-278.	0.4	100
4	Interactions of starch with salts of metals from the transition groups. <i>Carbohydrate Polymers</i> , 2003, 51, 47-56.	5.1	97
5	The Thermal Decomposition of Carbohydrates. Part II. The Decomposition of Starch. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 1989, , 279-343.	0.4	88
6	Enzymatic conversions of starch. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 2012, 68, 59-436.	0.4	88
7	Effects of hydrogen, oxygen, and ammonia low-pressure glow plasma on granular starches. <i>Carbohydrate Polymers</i> , 2002, 49, 449-456.	5.1	86
8	Complexes of Starch with Inorganic Guests. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 1998, 53, 263-343.	0.4	80
9	Deep-freezing of potato starch. <i>International Journal of Biological Macromolecules</i> , 2000, 27, 307-314.	3.6	80
10	Behaviour of granular starches in low-pressure glow plasma. <i>Carbohydrate Polymers</i> , 2002, 49, 499-507.	5.1	69
11	Nonconventional Methods of Modification of Starch. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 1995, 51, 243-318.	0.4	67
12	Thixotropic properties of normal potato starch depending on the degree of the granules pasting. <i>Carbohydrate Polymers</i> , 2015, 121, 254-264.	5.1	64
13	Viscosity and dielectric properties of liquid binary mixtures. <i>Journal of Physical Organic Chemistry</i> , 1990, 3, 493-502.	0.9	63
14	Complexes of amylose and amylopectins with multivalent metal salts. <i>Journal of Inorganic Biochemistry</i> , 2004, 98, 2039-2051.	1.5	55
15	Rheology of alumina nanoparticle suspensions: effects of lower saccharides and sugar alcohols. <i>Journal of the European Ceramic Society</i> , 2002, 22, 917-921.	2.8	54
16	Complexes of Starch with Organic Guests**This is a companion article to the immediately preceding Chapter "Complexes of Starch with Inorganic Guests," and the numbering of references, figures, tables, and the Table of Contents is consecutive from the prior article.. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 1998, , 345-426.	0.4	53
17	Molecular Distribution and Pasting Properties of UV-Irradiated Corn Starches. <i>Starch/Staerke</i> , 1999, 51, 126-131.	1.1	46
18	Removal of lead minerals from copper industrial flotation concentrates by xanthate flotation in the presence of dextrin. <i>International Journal of Mineral Processing</i> , 2003, 70, 147-155.	2.6	46

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19	Starch radicals. Part I. Thermolysis of plain starch. Carbohydrate Polymers, 1996, 31, 205-210.	5.1	42
20	Revised look at the interaction of starch with electrolyte: effect of salts of metals from the first non-transition group. Food Hydrocolloids, 2002, 16, 35-45.	5.6	41
21	The Modification of Starch by High Pressure. Part II: Compression of Starch with Additives. Starch/Staerke, 1992, 44, 253-259.	1.1	40
22	Re-examination of the interactions between starch and salts of metals from the non-transition groups. International Journal of Food Science and Technology, 2001, 36, 321-330.	1.3	39
23	Thixotropic properties of waxy potato starch depending on the degree of the granules pasting. Carbohydrate Polymers, 2016, 141, 126-134.	5.1	39
24	Long-term storage stability of selected potato starch " Non-starchy hydrocolloid binary gels. Food Hydrocolloids, 2013, 31, 270-276.	5.6	37
25	Thermal properties of complexes of amaranthus starch with selected metal salts. Thermochemica Acta, 2003, 403, 161-171.	1.2	35
26	The role of organic dispersants in aqueous alumina suspensions. Journal of the European Ceramic Society, 2003, 23, 913-919.	2.8	33
27	Short- and long-term retrogradation of potato starches with varying amylose content. Journal of the Science of Food and Agriculture, 2019, 99, 2393-2403.	1.7	29
28	Electrosynthesis of potato starch-casein complexes. International Journal of Food Science and Technology, 2001, 36, 509-515.	1.3	25
29	Structure and Physicochemical Properties of Water Treated with Low-Temperature Low-Frequency Glow Plasma. Current Physical Chemistry, 2017, 6, 312-320.	0.1	25
30	Preliminary Studies on Converting Agricultural Waste into Biodegradable Plastics, Part I: Corn Distillers' Dry Grain. Journal of Polymers and the Environment, 2004, 12, 257-264.	2.4	24
31	The rheology of alumina suspensions: influence of polysaccharides. Journal of the European Ceramic Society, 2002, 22, 923-931.	2.8	23
32	Starch complexes with bismuth (III) and (V). Carbohydrate Polymers, 2003, 52, 263-268.	5.1	23
33	Biodegradable Complex Polymers from Casein and Potato Starch. Journal of Polymers and the Environment, 2003, 11, 75-83.	2.4	19
34	Analysis of the Retrogradation Processes in Potato Starches Blended with Non-Starchy Polysaccharide Hydrocolloids by LF NMR. Food Biophysics, 2020, 15, 64-71.	1.4	19
35	Electrosynthesis of κ -Carrageenan Complexes with Gelatin. Journal of Polymers and the Environment, 2003, 11, 115-121.	2.4	18
36	Werner-type metal complexes of potato starch. International Journal of Food Science and Technology, 2004, 39, 691-698.	1.3	18

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37	Formation of nanometal particles in the dialdehyde starch matrix. <i>Carbohydrate Polymers</i> , 2013, 98, 568-573.	5.1	18
38	Starch Ferrates. <i>Starch/Staerke</i> , 1995, 47, 68-72.	1.1	16
39	Esterification of starch with sodium selenite and selenate. <i>Carbohydrate Polymers</i> , 2007, 69, 299-304.	5.1	16
40	Starch-metal complexes and metal compounds. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2845-2856.	1.7	16
41	Dextrin plasticizers for aqueous colloidal processing of alumina. <i>Journal of the European Ceramic Society</i> , 2002, 22, 625-628.	2.8	15
42	Molecular Analysis of Retrogradation of Corn Starches. <i>Polymers</i> , 2019, 11, 1764.	2.0	15
43	Starch radicals. Part II: Cereals native starch complexes. <i>Carbohydrate Polymers</i> , 1997, 34, 303-308.	5.1	14
44	Preliminary Studies on Converting Agricultural Waste into Biodegradable Plastics. Part II: Corncobs. <i>Journal of Polymers and the Environment</i> , 2005, 13, 57-63.	2.4	14
45	Polarized light-stimulated enzymatic hydrolysis of chitin and chitosan. <i>Carbohydrate Research</i> , 2008, 343, 3117-3119.	1.1	14
46	Reaction of Starch and Cellulose with Products of Thermal Decomposition of Mono- and Disaccharides. <i>Starch/Staerke</i> , 1995, 47, 24-29.	1.1	13
47	Physicochemical properties of potato starch illuminated with visible polarised light. <i>Carbohydrate Polymers</i> , 2002, 50, 57-62.	5.1	13
48	Characterization of potato starch fractions and their interaction with hydrocolloids. <i>Starch/Staerke</i> , 2010, 62, 341-349.	1.1	13
49	Effect of the external electric field on selected tripeptides. <i>Amino Acids</i> , 2015, 47, 1399-1408.	1.2	13
50	Titanium (IV) starch complexes. <i>Carbohydrate Polymers</i> , 1997, 34, 1-7.	5.1	12
51	Processing Technical Ceramics with Maltodextrins: Crosslinking by Acetalation. <i>Starch/Staerke</i> , 1999, 51, 397-405.	1.1	12
52	Re-examination of Nucleophilic Substitution in Chlorokojic Acid. <i>Monatshefte für Chemie</i> , 2000, 131, 0301-0307.	0.9	12
53	Why 1,4-dioxane is a water-structure breaker. <i>Journal of Molecular Liquids</i> , 2006, 126, 111-116.	2.3	12
54	Electrosynthesis of kappa-carrageenan-ovalbumin complexes. <i>International Journal of Food Science and Technology</i> , 2003, 38, 787-793.	1.3	11

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55	Thallium(I) starchate. Carbohydrate Polymers, 1997, 32, 209-212.	5.1	10
56	Starch Based Depressors for Selective Flotation of Metal Sulfide Ores. Starch/Staerke, 1999, 51, 416-421.	1.1	9
57	Thermal reactions of starch with proteogenic amino acids. Thermochemica Acta, 2003, 397, 209-218.	1.2	9
58	Immobilization of α -amylase on poly(vinylamine) and poly(vinylformamide) supports and its performance. Chemical Engineering Journal, 2009, 146, 515-519.	6.6	9
59	Thermogravimetry- and differential scanning calorimetry-based studies of the solid state reactions of starch polysaccharides with proteogenic amino acids. Thermochemica Acta, 2001, 372, 119-128.	1.2	8
60	Protein plasticizers for aqueous suspensions of micrometric- and nanometric-alumina powder. Materials Science & Engineering A: Structural Materials: Properties, Microstructure and Processing, 2002, 336, 219-224.	2.6	8
61	Preliminary Studies on Converting Agricultural Waste into Biodegradable Plastics – Part III: Sawdust. Journal of Polymers and the Environment, 2005, 13, 177-183.	2.4	8
62	Microwave-assisted solid-state sulphation of starch. E-Polymers, 2007, 7, .	1.3	8
63	Polarized-Light Stimulated Enzymatic Hydrolysis of Xylan. Biotechnology Progress, 2008, 24, 385-388.	1.3	8
64	Reaction of Some Polysaccharides with Biogenic α -Amino Acids. Starch/Staerke, 1991, 43, 294-299.	1.1	7
65	Title is missing!. Water, Air, and Soil Pollution, 1999, 110, 181-194.	1.1	7
66	Viscosity of solutions of dextrans with selected sweeteners. European Food Research and Technology, 2001, 213, 470-473.	1.6	6
67	Complexes of 3.6 kDa Maltodextrin with Some Metals. Molecules, 2004, 9, 583-594.	1.7	6
68	Polymeric Complexes from Casein and Starch Phosphate: Characteristics and Enzyme Susceptibility. Journal of Polymers and the Environment, 2004, 12, 17-25.	2.4	6
69	Radioprotective thermally generated free-radical dextrans. Science Bulletin, 2008, 53, 984-991.	4.3	6
70	Effect of external electric field upon charge distribution, energy and dipole moment of selected monosaccharide molecules. Natural Science, 2012, 04, 276-285.	0.2	6
71	Polymeric Complexes of Cornstarch and Waxy Cornstarch Phosphates with Milk Casein and Their Performance as Biodegradable Materials. Molecules, 2004, 9, 550-567.	1.7	5
72	Preliminary Studies on Converting Agricultural Waste into Biodegradable Plastics – Part IV: Polysaccharide Containing Natural Materials. Journal of Polymers and the Environment, 2005, 13, 203-211.	2.4	5

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73	Stimulation of pathogenicity and growth of entomopathogenic fungi with static magnetic field. <i>Journal of Plant Diseases and Protection</i> , 2016, 123, 295-300.	1.6	5
74	Time-dependent characteristics of Herschel-Bulkley fluids from edible powders. <i>International Journal of Food Science and Technology</i> , 2005, 40, 149-156.	1.3	4
75	Formation and properties of selected quantum dots in maize amylopectin matrix. <i>Journal of Alloys and Compounds</i> , 2014, 607, 39-43.	2.8	4
76	Time-dependent changes in suspensions of sucrose powder in saturated sucrose solution. <i>Food Chemistry</i> , 2004, 87, 219-223.	4.2	3
77	Perestroika effect. A novel example of electroviscosity. <i>Bulletin Des Sociétés Chimiques Belges</i> , 1996, 105, 173-180.	0.0	3
78	Designing patterns of the isomeric carbon nanotube caps. <i>Physica Status Solidi (A) Applications and Materials Science</i> , 2011, 208, 1801-1803.	0.8	3
79	Potential risk resulting from the influence of static magnetic field upon living organisms. Numerically simulated effects of the static magnetic field upon simple alkanols. <i>BioRisk</i> , 0, 18, 35-55.	0.2	3
80	The Polarized Light-Induced Enzymatic Formation and Degradation of Biopolymers. <i>Macromolecular Symposia</i> , 2008, 272, 117-124.	0.4	2
81	Novel reactions of aryldiazonium salts. A method for the generation of electrophiles. <i>Arkivoc</i> , 2000, 2000, 181-185.	0.3	2
82	Blends of Maltodextrin and Other Polysaccharides as Binders of Aqueous γ -Alumina Suspensions for Ceramic Processing. <i>Starch/Staerke</i> , 2004, 56, 424-431.	1.1	1
83	Radioprotectors from pyrodextrins. <i>Science Bulletin</i> , 2010, 55, 3556-3561.	1.7	1