

Piotr Tomasiak

List of Publications by Year in descending order

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83
papers

2,356
citations

201575

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docs citations

83
times ranked

2072
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of the Retrogradation Processes in Potato Starches Blended with Non-Starchy Polysaccharide Hydrocolloids by LF NMR. <i>Food Biophysics</i> , 2020, 15, 64-71.	1.4	19
2	Molecular Analysis of Retrogradation of Corn Starches. <i>Polymers</i> , 2019, 11, 1764.	2.0	15
3	Short- and long-term retrogradation of potato starches with varying amylose content. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2393-2403.	1.7	29
4	Starch-metal complexes and metal compounds. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2845-2856.	1.7	16
5	Structure and Physicochemical Properties of Water Treated with Low-Temperature Low-Frequency Glow Plasma. <i>Current Physical Chemistry</i> , 2017, 6, 312-320.	0.1	25
6	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
7	Thixotropic properties of waxy potato starch depending on the degree of the granules pasting. <i>Carbohydrate Polymers</i> , 2016, 141, 126-134.	5.1	39
8	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
9	Effect of the external electric field on selected tripeptides. <i>Amino Acids</i> , 2015, 47, 1399-1408.	1.2	13
10	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
11	Formation of nanometal particles in the dialdehyde starch matrix. <i>Carbohydrate Polymers</i> , 2013, 98, 568-573.	5.1	18
12	Long-term storage stability of selected potato starch - Non-starchy hydrocolloid binary gels. <i>Food Hydrocolloids</i> , 2013, 31, 270-276.	5.6	37
13	Enzymatic conversions of starch. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 2012, 68, 59-436.	0.4	88
14	Effect of external electric field upon charge distribution, energy and dipole moment of selected monosaccharide molecules. <i>Natural Science</i> , 2012, 04, 276-285.	0.2	6
15	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
16	Radioprotectors from pyrodextrins. <i>Science Bulletin</i> , 2010, 55, 3556-3561.	1.7	1
17	Characterization of potato starch fractions and their interaction with hydrocolloids. <i>Starch/Staerke</i> , 2010, 62, 341-349.	1.1	13
18	Immobilization of α -amylase on poly(vinylamine) and poly(vinylformamide) supports and its performance. <i>Chemical Engineering Journal</i> , 2009, 146, 515-519.	6.6	9

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19	Radioprotective thermally generated free-radical dextrins. <i>Science Bulletin</i> , 2008, 53, 984-991.	4.3	6
20	Polarized light-stimulated enzymatic hydrolysis of chitin and chitosan. <i>Carbohydrate Research</i> , 2008, 343, 3117-3119.	1.1	14
21	Polarized Light Stimulated Enzymatic Hydrolysis of Xylan. <i>Biotechnology Progress</i> , 2008, 24, 385-388.	1.3	8
22	The Polarized Light Induced Enzymatic Formation and Degradation of Biopolymers. <i>Macromolecular Symposia</i> , 2008, 272, 117-124.	0.4	2
23	Microwave-assisted solid-state sulphation of starch. <i>E-Polymers</i> , 2007, 7, .	1.3	8
24	Esterification of starch with sodium selenite and selenate. <i>Carbohydrate Polymers</i> , 2007, 69, 299-304.	5.1	16
25	Why 1,4-dioxane is a water-structure breaker. <i>Journal of Molecular Liquids</i> , 2006, 126, 111-116.	2.3	12
26	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
27	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
28	Preliminary Studies on Converting Agricultural Waste into Biodegradable Plastics – Part III: Sawdust. <i>Journal of Polymers and the Environment</i> , 2005, 13, 177-183.	2.4	8
29	Preliminary Studies on Converting Agricultural Waste into Biodegradable Plastics – Part IV: Polysaccharide Containing Natural Materials. <i>Journal of Polymers and the Environment</i> , 2005, 13, 203-211.	2.4	5
30	Polymeric Complexes of Cornstarch and Waxy Cornstarch Phosphates with Milk Casein and Their Performance as Biodegradable Materials. <i>Molecules</i> , 2004, 9, 550-567.	1.7	5
31	Complexes of 3.6 kDa Maltodextrin with Some Metals. <i>Molecules</i> , 2004, 9, 583-594.	1.7	6
32	Werner-type metal complexes of potato starch. <i>International Journal of Food Science and Technology</i> , 2004, 39, 691-698.	1.3	18
33	Polymeric Complexes from Casein and Starch Phosphate: Characteristics and Enzyme Susceptibility. <i>Journal of Polymers and the Environment</i> , 2004, 12, 17-25.	2.4	6
34	CHEMICAL MODIFICATION OF STARCH. <i>Advances in Carbohydrate Chemistry and Biochemistry</i> , 2004, 59, 175-403.	0.4	164
35	Preliminary Studies on Converting Agricultural Waste into Biodegradable Plastics, Part I: Corn Distillers? Dry Grain. <i>Journal of Polymers and the Environment</i> , 2004, 12, 257-264.	2.4	24
36	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

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37	Complexes of amylose and amylopectins with multivalent metal salts. <i>Journal of Inorganic Biochemistry</i> , 2004, 98, 2039-2051.	1.5	55
38	Time-dependent changes in suspensions of sucrose powder in saturated sucrose solution. <i>Food Chemistry</i> , 2004, 87, 219-223.	4.2	3
39	Biodegradable Complex Polymers from Casein and Potato Starch. <i>Journal of Polymers and the Environment</i> , 2003, 11, 75-83.	2.4	19
40	Electrosynthesis of $\hat{\rho}$ -Carrageenan Complexes with Gelatin. <i>Journal of Polymers and the Environment</i> , 2003, 11, 115-121.	2.4	18
41	Thermal reactions of starch with proteogenic amino acids. <i>Thermochimica Acta</i> , 2003, 397, 209-218.	1.2	9
42	Thermal properties of complexes of amaranthus starch with selected metal salts. <i>Thermochimica Acta</i> , 2003, 403, 161-171.	1.2	35
43	Interactions of starch with salts of metals from the transition groups. <i>Carbohydrate Polymers</i> , 2003, 51, 47-56.	5.1	97
44	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
45	The role of organic dispersants in aqueous alumina suspensions. <i>Journal of the European Ceramic Society</i> , 2003, 23, 913-919.	2.8	33
46	Electrosynthesis of kappa-carrageenan-ovalbumin complexes. <i>International Journal of Food Science and Technology</i> , 2003, 38, 787-793.	1.3	11
47	Starch complexes with bismuth (III) and (V). <i>Carbohydrate Polymers</i> , 2003, 52, 263-268.	5.1	23
48	Probiotics and Prebiotics. <i>Cereal Chemistry</i> , 2003, 80, 113-117.	1.1	116
49	Revised look at the interaction of starch with electrolyte: effect of salts of metals from the first non-transition group. <i>Food Hydrocolloids</i> , 2002, 16, 35-45.	5.6	41
50	Protein plasticizers for aqueous suspensions of micrometric- and nanometric-alumina powder. <i>Materials Science & Engineering A: Structural Materials: Properties, Microstructure and Processing</i> , 2002, 336, 219-224.	2.6	8
51	Dextrin plasticizers for aqueous colloidal processing of alumina. <i>Journal of the European Ceramic Society</i> , 2002, 22, 625-628.	2.8	15
52	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
53	The rheology of alumina suspensions: influence of polysaccharides. <i>Journal of the European Ceramic Society</i> , 2002, 22, 923-931.	2.8	23
54	Behaviour of granular starches in low-pressure glow plasma. <i>Carbohydrate Polymers</i> , 2002, 49, 499-507.	5.1	69

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55	Physicochemical properties of potato starch illuminated with visible polarised light. Carbohydrate Polymers, 2002, 50, 57-62.	5.1	13
56	Effects of hydrogen, oxygen, and ammonia low-pressure glow plasma on granular starches. Carbohydrate Polymers, 2002, 49, 449-456.	5.1	86
57	Viscosity of solutions of dextrans with selected sweeteners. European Food Research and Technology, 2001, 213, 470-473.	1.6	6
58	Electrosynthesis of potato starch-casein complexes. International Journal of Food Science and Technology, 2001, 36, 509-515.	1.3	25
59	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
60	Thermogravimetry- and differential scanning calorimetry-based studies of the solid state reactions of starch polysaccharides with proteogenic amino acids. Thermochimica Acta, 2001, 372, 119-128.	1.2	8
61	Re-examination of Nucleophilic Substitution in Chloroacetic Acid. Monatshefte für Chemie, 2000, 131, 0301-0307.	0.9	12
62	Deep-freezing of potato starch. International Journal of Biological Macromolecules, 2000, 27, 307-314.	3.6	80
63	Novel reactions of aryldiazonium salts. A method for the generation of electrophiles. Arkivoc, 2000, 2000, 181-185.	0.3	2
64	Title is missing!. Water, Air, and Soil Pollution, 1999, 110, 181-194.	1.1	7
65	Molecular Distribution and Pasting Properties of UV-Irradiated Corn Starches. Starch/Staerke, 1999, 51, 126-131.	1.1	46
66	Processing Technical Ceramics with Maltodextrins: Crosslinking by Acetalation. Starch/Staerke, 1999, 51, 397-405.	1.1	12
67	Starch Based Depressors for Selective Flotation of Metal Sulfide Ores. Starch/Staerke, 1999, 51, 416-421.	1.1	9
68	Complexes of Starch with Inorganic Guests. Advances in Carbohydrate Chemistry and Biochemistry, 1998, 53, 263-343.	0.4	80
69	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.. Advances in Carbohydrate Chemistry and Biochemistry, 1998, , 345-426.	0.4	53
70	Thallium(I) starchate. Carbohydrate Polymers, 1997, 32, 209-212.	5.1	10
71	Titanium (IV) starch complexes. Carbohydrate Polymers, 1997, 34, 1-7.	5.1	12
72	Starch radicals. Part II: Cereals' native starch complexes. Carbohydrate Polymers, 1997, 34, 303-308.	5.1	14

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73	Starch radicals. Part I. Thermolysis of plain starch. Carbohydrate Polymers, 1996, 31, 205-210.	5.1	42
74	Perestroika effect. A novel example of electroviscosity. Bulletin Des Sociétés Chimiques Belges, 1996, 105, 173-180.	0.0	3
75	Reaction of Starch and Cellulose with Products of Thermal Decomposition of Mono- and Disaccharides. Starch/Staerke, 1995, 47, 24-29.	1.1	13
76	Starch Ferrates. Starch/Staerke, 1995, 47, 68-72.	1.1	16
77	Nonconventional Methods of Modification of Starch. Advances in Carbohydrate Chemistry and Biochemistry, 1995, 51, 243-318.	0.4	67
78	The Modification of Starch by High Pressure. Part II: Compression of Starch with Additives. Starch/Staerke, 1992, 44, 253-259.	1.1	40
79	Reaction of Some Polysaccharides with Biogenic α -Amino Acids. Starch/Staerke, 1991, 43, 294-299.	1.1	7
80	Viscosity and dielectric properties of liquid binary mixtures. Journal of Physical Organic Chemistry, 1990, 3, 493-502.	0.9	63
81	The Thermal Decomposition of Carbohydrates. Part II. The Decomposition of Starch. Advances in Carbohydrate Chemistry and Biochemistry, 1989, , 279-343.	0.4	88
82	The Thermal Decomposition of Carbohydrates. Part I. The Decomposition of Mono-, Di-, and Oligo-Saccharides. Advances in Carbohydrate Chemistry and Biochemistry, 1989, 47, 203-278.	0.4	100
83	Potential risk resulting from the influence of static magnetic field upon living organisms. Numerically simulated effects of the static magnetic field upon simple alkanols. BioRisk, 0, 18, 35-55.	0.2	3