Janusz Kapusniak

List of Publications by Year in descending order

44 papers	903 citations	430442 18 h-index	500791 28 g-index
45 all docs	45 docs citations	45 times ranked	1081 citing authors

#	Article	IF	Citations
1	Effects of Resistant Dextrin from Potato Starch on the Growth Dynamics of Selected Co-Cultured Strains of Gastrointestinal Bacteria and the Activity of Fecal Enzymes. Nutrients, 2022, 14, 2158.	1.7	6
2	Assessment of physicochemical and thermal properties of soluble dextrin fiber from potato starch for use in fruit mousses. Journal of the Science of Food and Agriculture, 2021, 101, 4125-4133.	1.7	7
3	Review of the Most Important Methods of Improving the Processing Properties of Starch toward Non-Food Applications. Polymers, 2021, 13, 832.	2.0	49
4	Effect of Continuous and Discontinuous Microwave-Assisted Heating on Starch-Derived Dietary Fiber Production. Molecules, 2021, 26, 5619.	1.7	7
5	The Importance of Ionic Liquids in the Modification of Starch and Processing of Starch-Based Materials. Materials, 2020, 13, 4479.	1.3	20
6	From high oleic vegetable oils to hydrophobic starch derivatives: II. Physicochemical, processing and environmental properties. Carbohydrate Polymers, 2020, 243, 116499.	5.1	9
7	Tailoring the surface properties and flexibility of starch-based films using oil and waxes recovered from potato chips byproducts. International Journal of Biological Macromolecules, 2020, 163, 251-259.	3.6	26
8	From high oleic vegetable oils to hydrophobic starch derivatives: I. Development and structural studies. Carbohydrate Polymers, 2019, 214, 124-130.	5.1	23
9	Corn starch dextrin changes intestinal microbiota and its metabolic activity in rats fed a basal and high-fat diet. British Food Journal, 2019, 121, 2219-2232.	1.6	7
10	Bacterial Microbiota and Fatty Acids in the Faeces of Overweight and Obese Children. Polish Journal of Microbiology, 2018, 67, 339-345.	0.6	41
11	Lactose-free milk enriched with resistant dextrin. Postepy Higieny I Medycyny Doswiadczalnej, 2018, 72, 781-787.	0.1	3
12	Effects of potato dextrin on the composition and metabolism of the gut microbiota in rats fed standard and high-fat diets. Journal of Functional Foods, 2017, 34, 398-407.	1.6	23
13	Role of cation structure in the phytotoxicity of ionic liquids: growth inhibition and oxidative stress in spring barley and common radish. Environmental Science and Pollution Research, 2017, 24, 18444-18457.	2.7	27
14	Effects of dietary fiber preparations made from maize starch on the growth and activity of selected bacteria from the Firmicutes, Bacteroidetes, and Actinobacteria phyla in fecal samples from obese children.. Acta Biochimica Polonica, 2016, 63, 261-6.	0.3	15
15	Dextrins from Maize Starch as Substances Activating the Growth of Bacteroidetes and Actinobacteria Simultaneously Inhibiting the Growth of Firmicutes, Responsible for the Occurrence of Obesity. Plant Foods for Human Nutrition, 2016, 71, 190-196.	1.4	38
16	Esterification of potato starch by a biocatalysed reaction in an ionic liquid. Carbohydrate Polymers, 2016, 137, 657-663.	5.1	61
17	Utilization of starch films plasticized with urea as fertilizer for improvement of plant growth. Carbohydrate Polymers, 2016, 137, 127-138.	5.1	84
18	Esterification of potato starch with oleic acid in the presence of lipase from Candida antarctica in a microwave field and under conventional heating. Polimery, 2016, 61, 442-448.	0.4	3

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19	Chemical Modification of Starch-Protein Material Performed in Order to Obtain a Half Product for Thermoplastic Processing. Fibres and Textiles in Eastern Europe, 2016, 24, 189-195.	0.2	1
20	Investigation on the Structure and Properties of Modified Products from the Grain-Mill Industry for Use in the Preparation of Biopolymer Technical Materials. Fibres and Textiles in Eastern Europe, 2016, 24, 181-188.	0.2	0
21	Dietary resistant dextrins positively modulate fecal and cecal microbiota composition in young rats. Acta Biochimica Polonica, 2015, 62, 677-681.	0.3	11
22	The effect of dietary fibre preparations from potato starch on the growth and activity of bacterial strains belonging to the phyla Firmicutes, Bacteroidetes, and Actinobacteria. Journal of Functional Foods, 2015, 19, 661-668.	1.6	40
23	Prebiotic properties of potato starch dextrins. Postepy Higieny I Medycyny Doswiadczalnej, 2015, 69, 1031-41.	0.1	0
24	Products of thermolysis of potato starch treated with hydrochloric and citric acids as potential prebiotics. Quality Assurance and Safety of Crops and Foods, 2014, 6, 347-356.	1.8	6
25	The tartaric acid-modified enzyme-resistant dextrin from potato starch as potential prebiotic. Journal of Functional Foods, 2012, 4, 954-962.	1.6	41
26	New starch preparations resistant to enzymatic digestion. Journal of the Science of Food and Agriculture, 2012, 92, 886-891.	1.7	33
27	The effect of citric acid-modified enzyme-resistant dextrin on growth and metabolism of selected strains of probiotic and other intestinal bacteria. Journal of Functional Foods, 2010, 2, 126-133.	1.6	24
28	Interactions of amino acids with Î²-cyclodextrin and with potato starch studied by thermogravimetric measurements. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2009, 64, 109-114.	1.6	10
29	Thermal reactions of starch with long-chain unsaturated fatty acids. Part 2. Linoleic acid. Journal of Food Engineering, 2007, 78, 323-332.	2.7	58
30	Solid state reaction of starch with thiosemicarbazide. Carbohydrate Polymers, 2006, 66, 104-109.	5.1	7
31	Lipid microencapsulation in starch. Journal of Microencapsulation, 2006, 23, 341-348.	1.2	16
32	Solid-state thermal reactions of starch with semicarbazide hydrochloride. Cationic starches of a new generation. Carbohydrate Polymers, 2005, 62, 182-186.	5.1	11
33	Thermally Induced Reaction of Potato Starch with Thiourea. Journal of Polymers and the Environment, 2005, 13, 19-27.	2.4	5
34	Thermal Solid State Reactions of Potato Starch with Î±-Hydroxy Acids. Journal of Polymers and the Environment, 2005, 13, 307-318.	2.4	2
35	Solid State Reactions of Potato Starch with Urea and Biuret. Journal of Polymers and the Environment, 2004, 12, 247-255.	2.4	15
36	Thermal reactions of starch with proteogenic amino acids. Thermochimica Acta, 2003, 397, 209-218.	1.2	9

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37	Removal of lead minerals from copper industrial flotation concentrates by xanthate flotation in the presence of dextrin. International Journal of Mineral Processing, 2003, 70, 147-155.	2.6	46
38	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
39	Growth and structural investigations of La1â^'xPrxGaO3 solid solution single crystals. Journal of Crystal Growth, 2001, 222, 194-201.	0.7	28
40	Investigation of Phase Transition inLa1â€“xPrxGaO3 and La1â€“xNdxGaO3 Crystals. Magyar AprÃ³vad KÃ¶zlemÃ©nyek, 2001, 65, 545-551.	1.4	4
41	Czochralski growth and structural investigations of La1â^'xNdxGaO3 solid solution single crystals. Journal of Crystal Growth, 2000, 209, 75-80.	0.7	34
42	New ternary phases RCu5â^'xCdx (R=Ce, Gd, Tb and Yb) with the AuBe5 structure type. Journal of Alloys and Compounds, 2000, 296, 276-279.	2.8	7
43	Reaction of starch with Î±-amino acids. European Food Research and Technology, 1999, 209, 325-329.	1.6	14
44	Starch Based Depressors for Selective Flotation of Metal Sulfide Ores. Starch/Staerke, 1999, 51, 416-421.	1.1	9