

Paweł, X Ptaszek

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

311
citations

1040056

9
h-index

888059

17
g-index

19
all docs

19
docs citations

19
times ranked

292
citing authors

#	ARTICLE	IF	CITATIONS
1	When Incorporated into Fruit Sorbet Matrix, Are the Fructans in Natural Raw Materials More Beneficial for Bone Health than Commercial Formulation Added Alone?. <i>Animals</i> , 2022, 12, 1134.	2.3	1
2	Functional and Rheological Properties of <i>Vicia faba</i> L. Protein Isolates. <i>Biomolecules</i> , 2021, 11, 178.	4.0	12
3	Pressure Drop Method as a Useful Tool for Detecting Rheological Properties of Non-Newtonian Fluids during Flow. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6583.	2.5	2
4	Technological aspects of xanthan gum and gum Arabic presence in chicken egg albumin wet foams: Application of nonlinear rheology and nonparametric statistics. <i>Food Hydrocolloids</i> , 2021, 117, 106683.	10.7	8
5	Swelling of Hydrogels Based on Carboxymethylated Starch and Poly(Acrylic Acid): Nonlinear Rheological Approach. <i>Polymers</i> , 2020, 12, 2564.	4.5	8
6	The effect of structural properties on rheological behaviour of starches in binary dimethyl sulfoxide-water solutions. <i>PLoS ONE</i> , 2017, 12, e0171109.	2.5	7
7	The effect of swelling time on rheological properties of hydrogels, consisting of high -amylose carboxymethyl corn starch and acrylic polymers. <i>Starch/Staerke</i> , 2016, 68, 381-388.	2.1	4
8	The analysis of the influence of xanthan gum and apple pectins on egg white protein foams using the large amplitude oscillatory shear method. <i>Food Hydrocolloids</i> , 2016, 54, 293-301.	10.7	41
9	A geometrical interpretation of large amplitude oscillatory shear (LAOS) in application to fresh food foams. <i>Journal of Food Engineering</i> , 2015, 146, 53-61.	5.2	40
10	The effect of pectins and xanthan gum on physicochemical properties of egg white protein foams. <i>Journal of Food Engineering</i> , 2015, 144, 129-137.	5.2	28
11	The role of hydrocolloids in mechanical properties of fresh foams based on egg white proteins. <i>Journal of Food Engineering</i> , 2014, 121, 128-134.	5.2	44
12	The Physical and Linear Viscoelastic Properties of Fresh Wet Foams Based on Egg White Proteins and Selected Hydrocolloids. <i>Food Biophysics</i> , 2014, 9, 76-87.	3.0	8
13	Large amplitudes oscillatory shear (LAOS) behavior of egg white foams with apple pectins and xanthan gum. <i>Food Research International</i> , 2014, 62, 299-307.	6.2	32
14	Influence of xanthan gum on viscoelastic retardation processes in starch pastes. <i>Starch/Staerke</i> , 2013, 65, 483-489.	2.1	1
15	The non-linear rheological properties of fresh wet foams based on egg white proteins and selected hydrocolloids. <i>Food Research International</i> , 2013, 54, 478-486.	6.2	16
16	Rheological scaling properties of starch solutions in dimethylsulfoxide. <i>Chemical and Process Engineering - Inżynieria Chemiczna I Procesowa</i> , 2012, 33, 323-333.	0.7	1
17	Viscoelastic properties of maize starch and guar gum gels. <i>Journal of Food Engineering</i> , 2007, 82, 227-237.	5.2	44
18	Dynamics of heat-integrated pseudohomogeneous tubular reactors with axial dispersion. <i>Chemical Engineering and Processing: Process Intensification</i> , 2000, 39, 181-188.	3.6	14