

# JiÅÃ- Å tÄ›tina

## List of Publications by Year in descending order

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Version: 2024-02-01

18  
papers

280  
citations

1307594

7  
h-index

940533

16  
g-index

18  
all docs

18  
docs citations

18  
times ranked

389  
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of organic acids by <i>Lactobacillus</i> strains in three different media. <i>European Food Research and Technology</i> , 2010, 230, 395-404.	3.3	127
2	Hydrogels based on low-methoxyl amidated citrus pectin and flaxseed gum formulated with tripeptide glycyl-L-histidyl-L-lysine improve the healing of experimental cutting wounds in rats. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 3156-3168.	7.5	32
3	Viscoelastic behavior of ceramic suspensions with carrageenan. <i>Journal of the European Ceramic Society</i> , 2006, 26, 1185-1194.	5.7	18
4	Influence of carrageenan on the preparation and stability of w/o/w double milk emulsions. <i>International Dairy Journal</i> , 2018, 87, 54-59.	3.0	18
5	The effect of storage temperature and time on the consistency and color of sterilized processed cheese. <i>European Food Research and Technology</i> , 2008, 228, 223-229.	3.3	17
6	W/O/W Multiple Emulsions as the Functional Component of Dairy Products. <i>Chemical Engineering and Technology</i> , 2019, 42, 715-727.	1.5	15
7	Influence of flaxseed components on fermented dairy product properties. <i>Czech Journal of Food Sciences</i> , 2018, 36, 51-56.	1.2	14
8	Chemical Composition and Rheological Properties of Seed Mucilages of Various Yellow- and Brown-Seeded Flax ( <i>Linum usitatissimum</i> L.) Cultivars. <i>Polymers</i> , 2022, 14, 2040.	4.5	8
9	Spectral analysis and physical properties of benzylated starch. <i>Starch/Staerke</i> , 2012, 64, 481-488.	2.1	6
10	Discrimination of flax cultivars based on visible diffusion reflectance spectra and colour parameters of whole seeds. <i>Czech Journal of Food Sciences</i> , 2019, 37, 199-204.	1.2	6
11	Preparation of Water-in-Oil-in-Water Multiple Emulsions with Potential Use in Food Industry. <i>Chemical Engineering and Technology</i> , 2020, 43, 523-530.	1.5	5
12	Temperature modulated polymer nanoparticle bonding: A numerical and experimental study. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 601, 125010.	4.7	3
13	The influence of heat and mechanical stress on encapsulation efficiency and droplet size of w/o/w multiple emulsions. <i>European Food Research and Technology</i> , 0, , .	3.3	3
14	Rheology of Ceramic Suspensions with Biopolymeric Gelling Additives. <i>Advances in Science and Technology</i> , 2006, 45, 462-470.	0.2	2
15	About the origin of asclepic acid derived from crude homo- and heterolipids during successive solvent extraction of rapeseeds. <i>European Food Research and Technology</i> , 2015, 240, 477-487.	3.3	2
16	Characterisation of flaxseed cultivars based on NIR diffusion reflectance spectra of whole seeds and derived samples. <i>Czech Journal of Food Sciences</i> , 2019, 37, 374-382.	1.2	2
17	Functional w1/o/w2 model food product with encapsulated colostrum and high protein content. <i>European Food Research and Technology</i> , 2022, 248, 899-903.	3.3	2
18	The effect of rapeseed microstructure on the mechanism of solution and diffusion extraction. <i>European Food Research and Technology</i> , 2015, 240, 853-863.	3.3	0