

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