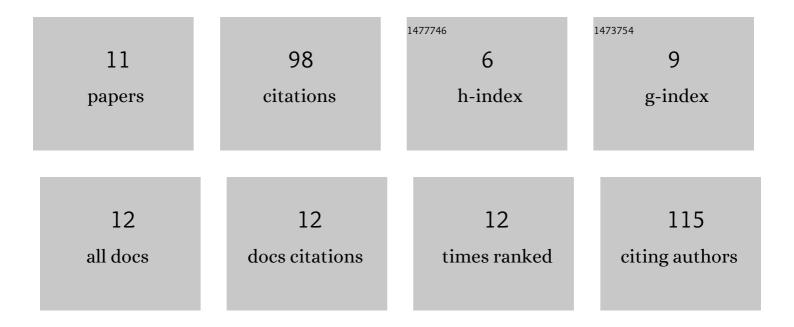
## Anna Stepien

List of Publications by Year in descending order

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ANNA STEDIEN

#	Article	IF	Citations
1	Moisture sorption characteristics of food powders containing freeze dried avocado, maltodextrin and inulin. International Journal of Biological Macromolecules, 2020, 149, 256-261.	3.6	30
2	Sorption properties, glass transition and state diagrams for pumpkin powders containing maltodextrins. LWT - Food Science and Technology, 2020, 134, 110192.	2.5	14
3	The influence of the extrusion process on the nutritional composition, physical properties and storage stability of black chokeberry pomaces. Food Chemistry, 2021, 334, 127548.	4.2	14
4	Candied Orange Peel Produced in Solutions with Various Sugar Compositions: Sugar Composition and Sorption Properties of the Product. Journal of Food Process Engineering, 2017, 40, e12367.	1.5	11
5	State diagrams of candied orange peel obtained using different hypertonic solutions. Journal of Food Engineering, 2017, 212, 234-241.	2.7	8
6	The influence of extrusion process with a minimal addition of corn meal on selected properties of fruit pomaces. Journal of Food Process Engineering, 2020, 43, .	1.5	8
7	Thermodynamic properties and glass transition temperature of roasted and unroasted carob (Ceratonia siliqua L.) powder. Food Chemistry, 2019, 300, 125208.	4.2	6
8	The Thermal Characteristics, Sorption Isotherms and State Diagrams of the Freeze-Dried Pumpkin-Inulin Powders. Molecules, 2022, 27, 2225.	1.7	4
9	Influence of Replacement Part of Starch with Inulin on the Rheological Properties of Pastes and Gels Based on Potato Starch. International Journal of Food Science, 2020, 2020, 1-11.	0.9	3
10	Methods for synthesis of fatty-acid esters of starch Metody syntezy estrów skrobi i kwasów tÅ,uszczowych. Przemysl Chemiczny, 2015, 1, 136-141.	0.0	0
11	Sorption properties of modified potato starch. Nauka Przyroda Technologie, 2016, 10, .	0.1	0