

Anna Stepien

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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115
citing authors

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