

Leszek Moscicki

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

488
citations

933264

10
h-index

752573

20
g-index

42
all docs

42
docs citations

42
times ranked

606
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of legume type and addition level on quality characteristics, texture and microstructure of enriched precooked pasta. <i>LWT - Food Science and Technology</i> , 2014, 59, 1175-1185.	2.5	82
2	Application of extrusion-cooking for processing of thermoplastic starch (TPS). <i>Food Research International</i> , 2012, 47, 291-299.	2.9	77
3	Influence of Buckwheat Addition on Physical Properties, Texture and Sensory Characteristics of Extruded Corn Snacks. <i>Polish Journal of Food and Nutrition Sciences</i> , 2013, 63, 239-244.	0.6	47
4	Influence of Extrusion-Cooking Parameters on Some Quality Aspects of Precooked Pasta-Like Products. <i>Journal of Food Science</i> , 2009, 74, E226-33.	1.5	38
5	Extrusion-cooking of starch protective loose-fill foams. <i>Chemical Engineering Research and Design</i> , 2014, 92, 778-783.	2.7	36
6	EFFECT OF WHEAT BRAN ADDITION AND SCREW SPEED ON MICROSTRUCTURE AND TEXTURAL CHARACTERISTICS OF COMMON WHEAT PRECOOKED PASTA-LIKE PRODUCTS. <i>Polish Journal of Food and Nutrition Sciences</i> , 2011, 61, 101-107.	0.6	25
7	Selected Physical Properties, Texture and Sensory Characteristics of Extruded Breakfast Cereals based on Wholegrain Wheat Flour. <i>Agriculture and Agricultural Science Procedia</i> , 2015, 7, 301-308.	0.6	23
8	Effect of Processing Conditions on Microstructure and Pasting Properties of Extrusion-Cooked Starches. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	15
9	Influence of water addition on mechanical properties of thermoplastic starch foils. <i>International Agrophysics</i> , 2015, 29, 267-273.	0.7	14
10	Effect of natural fibres on the mechanical properties of thermoplastic starch. <i>International Agrophysics</i> , 2016, 30, 211-218.	0.7	12
11	Effect of starch type and screw speed on mechanical properties of extrusion-cooked starch-based foams. <i>International Agrophysics</i> , 2019, 33, 233-240.	0.7	12
12	A STUDY OF THE SOLUBILITY OF BIODEGRADABLE FOAMS OF THERMOPLASTIC STARCH. <i>Journal of Ecological Engineering</i> , 2016, 17, 184-189.	0.5	10
13	Radical Scavenging Activity of Instant Grits with Addition of Chamomile Flowers Determined by TLC-DPPH Test and by Spectrophotometric Method. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2015, 38, 1142-1146.	0.5	7
14	Effect of Processing Conditions on Selected Properties of Starch-based Biopolymers. <i>Agriculture and Agricultural Science Procedia</i> , 2015, 7, 192-197.	0.6	6
15	Effect of PVA and PDE on selected structural characteristics of extrusion-cooked starch foams. <i>Polimeros</i> , 2018, 28, 76-83.	0.2	6
16	The Mechanical Parameters of Rapeseed Cake. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2012, 34, 1196-1205.	1.2	4
17	Blends of Natural and Synthetic Polymers. , 0, , 35-53.		3
18	Moisture sorption characteristics of extrusion-cooked starch protective loose-fill cushioning foams. <i>International Agrophysics</i> , 2017, 31, 457-463.	0.7	3

#	ARTICLE	IF	CITATIONS
19	Extrusion-Cooking of TPS. , 0 , 149-157.		2
20	Studies on Stress Relaxation Process in Biodegradable Starch Film. Agriculture and Agricultural Science Procedia, 2015, 7, 80-86.	0.6	1
21	Application of extrusion-cooking technique for foamed starch-based materials. BIO Web of Conferences, 2018, 10, 01004.	0.1	1
22	Application of Extrusion-Cooking for Feed Premixes Stabilization. , 1994 , 879-881.		1
23	Extrusion, Effect on Physical and Chemical Properties. Encyclopedia of Earth Sciences Series, 2011 , 284-287.	0.1	1
24	Storage and Biodegradability of TPS Moldings. , 0 , 209-218.		0
25	Scaling-Up of Thermoplastic Starch Extrusion. , 0 , 219-229.		0
26	TPS Film-Blowing. , 0 , 173-183.		0