

# 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	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
2	Effect of PVA and PDE on selected structural characteristics of extrusion-cooked starch foams. <i>Polimeros</i> , 2018, 28, 76-83.	0.2	6
3	Application of extrusion-cooking technique for foamed starch-based materials. <i>BIO Web of Conferences</i> , 2018, 10, 01004.	0.1	1
4	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
5	Moisture sorption characteristics of extrusion-cooked starch protective loose-fill cushioning foams. <i>International Agrophysics</i> , 2017, 31, 457-463.	0.7	3
6	Effect of natural fibres on the mechanical properties of thermoplastic starch. <i>International Agrophysics</i> , 2016, 30, 211-218.	0.7	12
7	A STUDY OF THE SOLUBILITY OF BIODEGRADABLE FOAMS OF THERMOPLASTIC STARCH. <i>Journal of Ecological Engineering</i> , 2016, 17, 184-189.	0.5	10
8	Studies on Stress Relaxation Process in Biodegradable Starch Film. <i>Agriculture and Agricultural Science Procedia</i> , 2015, 7, 80-86.	0.6	1
9	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
10	Radical Scavenging Activity of Instant Grits with Addition of Chamomile Flowers Determined by TLCâ€“DPPH<sup>â€“</sup> Test and by Spectrophotometric Method. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2015, 38, 1142-1146.	0.5	7
11	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
12	Influence of water addition on mechanical properties of thermoplastic starch foils. <i>International Agrophysics</i> , 2015, 29, 267-273.	0.7	14
13	Extrusion-cooking of starch protective loose-fill foams. <i>Chemical Engineering Research and Design</i> , 2014, 92, 778-783.	2.7	36
14	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
15	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
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	Application of extrusion-cooking for processing of thermoplastic starch (TPS). <i>Food Research International</i> , 2012, 47, 291-299.	2.9	77
18	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

#	ARTICLE	IF	CITATIONS
19	Extrusion, Effect on Physical and Chemical Properties. Encyclopedia of Earth Sciences Series, 2011, , 284-287.	0.1	1
20	Influence of Extrusionâ€Cooking Parameters on Some Quality Aspects of Precooked Pastaâ€Like Products. Journal of Food Science, 2009, 74, E226-33.	1.5	38
21	Application of Extrusion-Cooking for Feed Premixes Stabilization. , 1994, , 879-881.		1
22	Blends of Natural and Synthetic Polymers. , 0, , 35-53.		3
23	Storage and Biodegradability of TPS Moldings. , 0, , 209-218.		0
24	Scaling-Up of Thermoplastic Starch Extrusion. , 0, , 219-229.		0
25	Extrusion-Cooking of TPS. , 0, , 149-157.		2
26	TPS Film-Blowing. , 0, , 173-183.		0