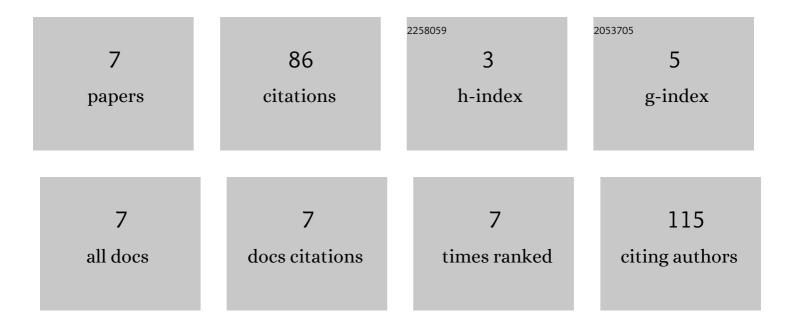
## Michaela LaukovÃ;

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9068312/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Utilisation of beetroot powder for bakery applications. Chemical Papers, 2018, 72, 1507-1515.	2.2	24
2	Pasta noodles enriched with sweet potato starch: Impact on quality parameters and resistant starch content. Journal of Texture Studies, 2020, 51, 464-474.	2.5	24
3	Effects of cellulose fiber with different fiber length on rheological properties of wheat dough and quality of baked rolls. Food Science and Technology International, 2017, 23, 490-499.	2.2	16
4	Utilisation of Quinoa for development of fermented beverages. Potravinarstvo, 0, 14, 465-472.	0.6	12
5	Quality evaluation of sweet potato powder-enriched cereal products. Food Science and Technology International, 2019, 25, 523-532.	2.2	4
6	Potential of bran from various wheat variety for cookies production. Acta Chimica Slovaca, 2016, 9, 95-99.	0.8	3
7	Effect of thermal stabilization on physico-chemical parameters and functional properties of wheat bran. Potravinarstvo, 0, 14, 170-177.	0.6	3