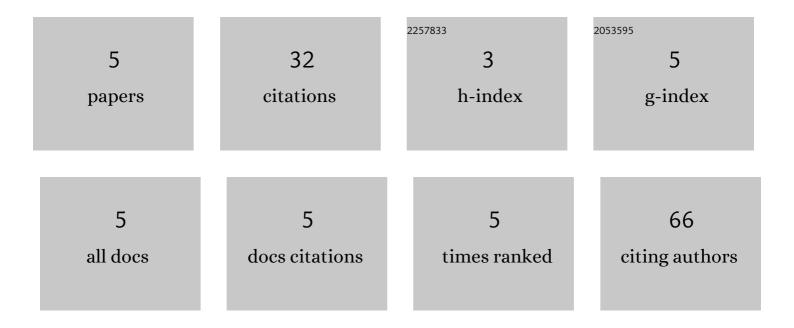
## Sabina Paulik

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9119766/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Texture design of gluten-free bread by mixing under controlled headspace atmosphere. European Food Research and Technology, 2021, 247, 2333-2343.	1.6	4
2	A review: Reverse approach to analyze the impact of starch modification on the inflation and gas holding properties of wheat-based matrices. Trends in Food Science and Technology, 2019, 91, 231-239.	7.8	6
3	Characterizing the impact of starch and gluten-induced alterations on gelatinization behavior of physically modified model dough. Food Chemistry, 2019, 301, 125276.	4.2	10
4	Mechanically and Thermally Induced Degradation and Modification of Cereal Biopolymers during Grinding. Polymers, 2019, 11, 448.	2.0	9
5	Novel approach to investigate the mechanical properties of crumb matrix during storage – Re-engineering of gas-free crumb pellets. Food Chemistry, 2019, 288, 333-340.	4.2	3