

Jan Kyselka

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9130325/publications.pdf>

Version: 2024-02-01

20
papers

272
citations

758635

12
h-index

940134

16
g-index

20
all docs

20
docs citations

20
times ranked

363
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of dough composition on the formation of processing contaminants in yeast-leavened wheat toasted bread. <i>Food Chemistry</i> , 2021, 338, 127715.	4.2	7
2	Mechanism Controlling High-Temperature Degradation of Sunflower Oil Triacylglycerols in the Absence of Oxygen. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000228.	1.0	1
3	Animal exploitation and pottery use during the early LBK phases of the Neolithic site of Bylany (Czech) Tj ETQq1 1 0.784314 r gBT /Ov	0.7	0
4	Oilseed Cake Flour Composition, Functional Properties and Antioxidant Potential as Effects of Sieving and Species Differences. <i>Foods</i> , 2021, 10, 2766.	1.9	22
5	Buckwheat Secondary Metabolites: Potential Antifungal Agents. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11631-11643.	2.4	21
6	Formation of 5 β -Sitostan-3-one, 5 β -Campestan-3-one, and Steroidal Hydrocarbons in Edible Oils during Catalytic Hydrogenation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9916-9925.	2.4	2
7	Antifungal Polyamides of Hydroxycinnamic Acids from Sunflower Bee Pollen. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11018-11026.	2.4	36
8	Influence of flaxseed components on fermented dairy product properties. <i>Czech Journal of Food Sciences</i> , 2018, 36, 51-56.	0.6	14
9	Antioxidative effect of phenolic acids octyl esters on rapeseed oil stability. <i>LWT - Food Science and Technology</i> , 2018, 96, 193-198.	2.5	16
10	Elimination of 3-MCPD fatty acid esters and glycidyl esters during palm oil hydrogenation and wet fractionation. <i>European Food Research and Technology</i> , 2018, 244, 1887-1895.	1.6	21
11	Influence of deodorization temperature on formation of tocopherol esters and fatty acids polymers in vegetable oil. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600027.	1.0	13
12	Defining pottery use and animal management at the Neolithic site of Bylany (Czech Republic). <i>Journal of Archaeological Science: Reports</i> , 2017, 14, 262-274.	0.2	15
13	Antioxidant and antimicrobial activity of linseed lignans and phenolic acids. <i>European Food Research and Technology</i> , 2017, 243, 1633-1644.	1.6	28
14	Bioresource of Antioxidant and Potential Medicinal Compounds from Waste Biomass of Spruce. <i>ACS Sustainable Chemistry and Engineering</i> , 2017, 5, 8161-8170.	3.2	25
15	Synthesis and analysis of tocopheryl quinone and tocopherol esters with fatty acids in heated sunflower oil. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 788-802.	1.0	14
16	The effect of rapeseed microstructure on the mechanism of solution and diffusion extraction. <i>European Food Research and Technology</i> , 2015, 240, 853-863.	1.6	0
17	About the origin of asclepic acid derived from crude homo- and heterolipids during successive solvent extraction of rapeseeds. <i>European Food Research and Technology</i> , 2015, 240, 477-487.	1.6	2
18	Quantitative and qualitative analysis of high molecular compounds in vegetable oils formed under high temperatures in the absence of oxygen. <i>European Food Research and Technology</i> , 2013, 237, 71-81.	1.6	11

#	ARTICLE	IF	CITATIONS
19	Antioxidant effect of mono- and dihydroxyphenols in sunflower oil with different levels of naturally present tocopherols. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 747-755.	1.0	16
20	Formation of dihydrophenolic acids and aroma-active volatile phenols by new strains of <i>Limosilactobacillus fermentum</i> . <i>European Food Research and Technology</i> , 0, , 1.	1.6	1