BoÅ¼ena Stodolak

List of Publications by Year
in descending order

28 papers	628 citations	777949 13 h-index	685536 24 g-index
29 all docs	29 docs citations	29 times ranked	902 citing authors

#	Article	IF	Citations
1	Structure and bioactivity of apple pectin isolated with arabinanase and mannanase. Food Chemistry, 2022, 388, 133020.	4.2	10
2	Enzymatically Extracted Apple Pectin Possesses Antioxidant and Antitumor Activity. Molecules, 2021, 26, 1434.	1.7	27
3	Fermentation with edible Rhizopus strains as a beneficial alternative method in wheat germ cake processing. Journal of Cereal Science, 2021, 102, 103309.	1.8	5
4	Rhizopus oligosporus and Lactobacillus plantarum Co-Fermentation as a Tool for Increasing the Antioxidant Potential of Grass Pea and Flaxseed Oil-Cake Tempe. Molecules, 2020, 25, 4759.	1.7	8
5	Fermentation with Edible Rhizopus Strains to Enhance the Bioactive Potential of Hull-Less Pumpkin Oil Cake. Molecules, 2020, 25, 5782.	1.7	6
6	Aspergillus oryzae (Koji Mold) and Neurospora intermedia (Oncom Mold) application for flaxseed oil cake processing. LWT - Food Science and Technology, 2020, 131, 109651.	2.5	9
7	The morphological and physiological response of Lachenalia to supplemental irradiation. Horticulture Environment and Biotechnology, 2019, 60, 455-465.	0.7	3
8	Spelt wheat tempe as a value-added whole-grain food product. LWT - Food Science and Technology, 2019, 113, 108250.	2.5	18
9	Mould starter selection for extended solid-state fermentation of quinoa. LWT - Food Science and Technology, 2019, 99, 231-237.	2.5	20
10	Solid-State Fermented Flaxseed Oil Cake of Improved Antioxidant Capacity as Potential Food Additive. Journal of Food Processing and Preservation, 2017, 41, e12855.	0.9	11
11	Quinoa Tempe as a Valueâ€Added Food: Sensory, Nutritional, and Bioactive Parameters of Products from White, Red, and Black Seeds. Cereal Chemistry, 2017, 94, 491-496.	1.1	8
12	Fermentation of Colored Quinoa Seeds with Neurospora intermedia to Obtain Oncomâ€Type Products of Favorable Nutritional and Bioactive Characteristics. Cereal Chemistry, 2017, 94, 619-624.	1.1	11
13	Solid-State Fermentation Reduces Phytic Acid Level, Improves the Profile of Myo-inositol Phosphates and Enhances the Availability of Selected Minerals in Flaxseed Oil Cake. Food Technology and Biotechnology, 2017, 55, 413-419.	0.9	5
14	Effect of Solid-State Fermentation Tempe Type on Antioxidant and Nutritional Parameters of Buckwheat Groats as Compared with Hydrothermal Processing. Journal of Food Processing and Preservation, 2016, 40, 298-305.	0.9	12
15	Prolonged tempe-type fermentation in order to improve bioactive potential and nutritional parameters of quinoa seeds. Journal of Cereal Science, 2016, 71, 116-121.	1.8	29
16	Endo-xylanase and endo-cellulase-assisted extraction of pectin from apple pomace. Carbohydrate Polymers, 2016, 142, 199-205.	5.1	80
17	Antioxidant Potential and Î±-galactosides Content of Unhulled Seeds of Dark Common Beans Subjected to Tempe-type Fermentation with <i>Rhizopus microsporus</i> var. <i>chinensis</i> and <i>Lactobacillus plantarum</i>. Food Science and Technology Research, 2015, 21, 765-770.	0.3	6
18	Application of Celluclast 1.5L in apple pectin extraction. Carbohydrate Polymers, 2015, 134, 251-257.	5.1	55

#	Article	IF	Citations
19	Development of complete hydrolysis of pectins from apple pomace. Food Chemistry, 2015, 172, 675-680.	4.2	59
20	Effect of flaxseed oil cake addition on antioxidant potential of grass pea tempeh. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	1
21	Proteolysis in tempeh-type products obtained with Rhizopus and Aspergillus strains from grass pea (Lathyrus sativus) seeds [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 125-132.	0.2	7
22	Effect of controlled lactic acid fermentation on selected bioactive and nutritional parameters of tempeh obtained from unhulled common bean (Phaseolus vulgaris) seeds. Journal of the Science of Food and Agriculture, 2014, 94, 359-366.	1.7	50
23	Effect of Flaxseed Oil-Cake Addition on the Nutritional Value of Grass Pea Tempeh. Food Science and Technology Research, 2013, 19, 1107-1114.	0.3	8
24	The influence of inoculum composition on selected bioactive and nutritional parameters of grass pea tempeh obtained by mixed-culture fermentation with Rhizopus oligosporus and Aspergillus oryzae strains. Food Science and Technology International, 2012, 18, 113-122.	1.1	16
25	Effect of Inoculated Lactic Acid Fermentation on Antinutritional and Antiradical Properties of Grass Pea (Lathyrus Sativus â€˜Krabâ€™) Flour. Polish Journal of Food and Nutrition Sciences, 2011, 61, 245-249.	0.6	32
26	The influence of tempeh fermentation and conventional cooking on antiâ€nutrient level and protein bioavailability (in vitro test) of grassâ€pea seeds. Journal of the Science of Food and Agriculture, 2008, 88, 2265-2270.	1.7	25
27	Antioxidant properties of extracts from fermented and cooked seeds of Polish cultivars of Lathyrus sativus. Food Chemistry, 2008, 109, 285-292.	4.2	56
28	The effect of phytic acid on oxidative stability of raw and cooked meat. Food Chemistry, 2007, 101, 1041-1045.	4.2	50