

Dariusz Dziki

List of Publications by Year in descending order

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Version: 2024-02-01

109
papers

3,126
citations

168829

31
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214428

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all docs

111
docs citations

111
times ranked

3334
citing authors

#	ARTICLE	IF	CITATIONS
1	Rye Flour and Rye Bran: New Perspectives for Use. <i>Processes</i> , 2022, 10, 293.	1.3	12
2	Low-Carbohydrate, High-Protein, and Gluten-Free Bread Supplemented with Poppy Seed Flour: Physicochemical, Sensory, and Spectroscopic Properties. <i>Molecules</i> , 2022, 27, 1574.	1.7	6
3	Fiber Preparation from Micronized Oat By-Products: Antioxidant Properties and Interactions between Bioactive Compounds. <i>Molecules</i> , 2022, 27, 2621.	1.7	7
4	Microencapsulated Red Powders from Cornflower Extracts Spectral (FT-IR and FT-Raman) and Antioxidant Characteristics. <i>Molecules</i> , 2022, 27, 3094.	1.7	2
5	Buckwheat Hull-Enriched Pasta: Physicochemical and Sensory Properties. <i>Molecules</i> , 2022, 27, 4065.	1.7	12
6	Pasta Enriched with Dried and Powdered Leek: Physicochemical Properties and Changes during Cooking. <i>Molecules</i> , 2022, 27, 4495.	1.7	4
7	Common wheat pasta enriched with cereal coffee: Quality and physical and functional properties. <i>LWT - Food Science and Technology</i> , 2021, 139, 110516.	2.5	9
8	The fruits of sumac (<i>Rhus coriaria</i> L.) as a functional additive and salt replacement to wheat bread. <i>LWT - Food Science and Technology</i> , 2021, 136, 110346.	2.5	16
9	Impact of Genotype, Weather Conditions and Production Technology on the Quantitative Profile of Anti-Nutritive Compounds in Rye Grains. <i>Agronomy</i> , 2021, 11, 151.	1.3	8
10	Development of no-salt herbal bread using a method based on scalded flour. <i>LWT - Food Science and Technology</i> , 2021, 145, 111329.	2.5	10
11	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. <i>Food Chemistry</i> , 2021, 346, 128889.	4.2	13
12	Current Trends in Enrichment of Wheat Pasta: Quality, Nutritional Value and Antioxidant Properties. <i>Processes</i> , 2021, 9, 1280.	1.3	27
13	Milling and Baking Quality of Spring Wheat (<i>Triticum aestivum</i> L.) from Organic Farming. <i>Agriculture (Switzerland)</i> , 2021, 11, 765.	1.4	6
14	Micronized Oat Husk: Particle Size Distribution, Phenolic Acid Profile and Antioxidant Properties. <i>Materials</i> , 2021, 14, 5443.	1.3	14
15	Acerola fruit as a natural antioxidant ingredient for gluten-free bread: An approach to improve bread quality. <i>Food Science and Technology International</i> , 2021, 27, 13-21.	1.1	11
16	Wheat Grinding Process with Low Moisture Content: A New Approach for Wholemeal Flour Production. <i>Processes</i> , 2021, 9, 32.	1.3	16
17	Dehydrated at Different Conditions and Powdered Leek as a Concentrate of Biologically Active Substances: Antioxidant Activity and Phenolic Compound Profile. <i>Materials</i> , 2021, 14, 6127.	1.3	6
18	Assessment of the Starch-Amylolytic Complex of Rye Flours by Traditional Methods and Modern One. <i>Materials</i> , 2021, 14, 7603.	1.3	4

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19	Effect of the Addition of Dried Dandelion Roots (<i>Taraxacum officinale</i> F. H. Wigg.) on Wheat Dough and Bread Properties. <i>Molecules</i> , 2021, 26, 7564.	1.7	11
20	Banana Powder as an Additive to Common Wheat Pasta. <i>Foods</i> , 2020, 9, 53.	1.9	19
21	The Effect of Citric Acid, NaCl, and CaCl ₂ on Qualitative Changes of Horse Meat in Cold Storage. <i>Processes</i> , 2020, 8, 1099.	1.3	4
22	Water Soldier <i>Stratiotes aloides</i> L. "Forgotten Famine Plant With Unique Composition and Antioxidant Properties. <i>Molecules</i> , 2020, 25, 5065.	1.7	3
23	Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. <i>Processes</i> , 2020, 8, 1265.	1.3	15
24	Leaves of White Beetroot As a New Source of Antioxidant and Anti-Inflammatory Compounds. <i>Plants</i> , 2020, 9, 944.	1.6	8
25	Recent Trends in Pretreatment of Food before Freeze-Drying. <i>Processes</i> , 2020, 8, 1661.	1.3	30
26	Effect of Sieve Unit Inclination Angle in a Rotary Cleaning Device for Barley Grain. <i>Transactions of the ASABE</i> , 2020, 63, 609-618.	1.1	4
27	Drying Characteristics of <i>Dracocephalum moldavica</i> Leaves: Drying Kinetics and Physicochemical Properties. <i>Processes</i> , 2020, 8, 509.	1.3	8
28	Water redistribution between model bread dough components during mixing. <i>Journal of Cereal Science</i> , 2020, 95, 103035.	1.8	11
29	Chemical Characteristics and Anticancer Activity of Essential Oil from <i>Arnica Montana</i> L. Rhizomes and Roots. <i>Molecules</i> , 2020, 25, 1284.	1.7	18
30	Influence of the Freeze-drying Conditions on the Physicochemical Properties and Grinding Characteristics of Kiwi. <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	10
31	Drying Kinetics, Grinding Characteristics, and Physicochemical Properties of Broccoli Sprouts. <i>Processes</i> , 2020, 8, 97.	1.3	8
32	Impact of Whole and Ground-by-Knife and Ball Mill Flax Seeds on the Physical and Sensorial Properties of Gluten Free-Bread. <i>Processes</i> , 2020, 8, 452.	1.3	7
33	Wholemeal Spelt Bread Enriched with Green Spelt as a Source of Valuable Nutrients. <i>Processes</i> , 2020, 8, 389.	1.3	1
34	The Study of Particle Size Distribution of Micronized Oat Bran Layer. <i>Agricultural Engineering</i> , 2020, 24, 45-54.	0.2	6
35	Effect of Moldavian dragonhead (<i>Dracocephalum moldavica</i> L.) leaves on the baking properties of wheat flour and quality of bread. <i>CYTA - Journal of Food</i> , 2019, 17, 536-543.	0.9	18
36	Procedures for Breadmaking Quality Assessment of Rye Wholemeal Flour. <i>Foods</i> , 2019, 8, 331.	1.9	15

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37	The influence of <i>Cistus incanus</i> L. leaves on wheat pasta quality. <i>Journal of Food Science and Technology</i> , 2019, 56, 4311-4322.	1.4	29
38	Effect of Press Construction on Yield and Quality of Apple Juice. <i>Sustainability</i> , 2019, 11, 3630.	1.6	18
39	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. <i>Antioxidants</i> , 2019, 8, 228.	2.2	3
40	Mechanism of Action and Interactions between Thyroid Peroxidase and Lipoxygenase Inhibitors Derived from Plant Sources. <i>Biomolecules</i> , 2019, 9, 663.	1.8	9
41	Gluten-free crispbread with freeze-dried blackberry: quality and mineral composition. <i>CYTA - Journal of Food</i> , 2019, 17, 841-849.	0.9	2
42	<i>Cistus incanus</i> L. as an Innovative Functional Additive to Wheat Bread. <i>Foods</i> , 2019, 8, 349.	1.9	17
43	Impact of Interactions between Ferulic and Chlorogenic Acids on Enzymatic and Non-Enzymatic Lipids Oxidation: An Example of Bread Enriched with Green Coffee Flour. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 568.	1.3	11
44	Influence of Drying Temperature on Phenolic Acids Composition and Antioxidant Activity of Sprouts and Leaves of White and Red Quinoa. <i>Journal of Chemistry</i> , 2019, 2019, 1-8.	0.9	22
45	Processing of germinated grains. , 2019, , 69-90.		7
46	Freeze-dried elderberry and chokeberry as natural colorants for gluten-free wafer sheets. <i>International Agrophysics</i> , 2019, 33, 217-225.	0.7	25
47	Changes in pasta properties during cooking and short-time storage. <i>International Agrophysics</i> , 2019, 33, 323-330.	0.7	6
48	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. <i>International Agrophysics</i> , 2018, 32, 49-56.	0.7	20
49	Pomegranate seed powder as a functional component of gluten-free bread (Physical, sensorial and) <i>Tj ETQq1 1 0.784314 rgBT /Ove</i>	1.3	56
50	Nutritional potential and inhibitory activity of bread fortified with green coffee beans against enzymes involved in metabolic syndrome pathogenesis. <i>LWT - Food Science and Technology</i> , 2018, 95, 78-84.	2.5	15
51	Interactions of green coffee bean phenolics with wheat bread matrix in a model of simulated in vitro digestion. <i>Food Chemistry</i> , 2018, 258, 301-307.	4.2	20
52	Dynamics of gas cell coalescence during baking expansion of leavened dough. <i>Food Research International</i> , 2018, 103, 30-39.	2.9	12
53	Evaluation of physical, sensorial, and antioxidant properties of gluten-free bread enriched with <i>Moringa Oleifera</i> leaf powder. <i>European Food Research and Technology</i> , 2018, 244, 189-195.	1.6	52
54	The effect of seed moisture and temperature on grinding characteristics of quinoa (<i>Chenopodium</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 TF</i>	0.9	5

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55	Prediction of rye flour baking quality based on parameters of swelling curve. <i>European Food Research and Technology</i> , 2018, 244, 989-997.	1.6	14
56	Effect of pre-treatment conditions and freeze-drying temperature on the process kinetics and physicochemical properties of pepper. <i>LWT - Food Science and Technology</i> , 2018, 98, 25-30.	2.5	28
57	Relationship between the properties of raw and cooked spaghetti – new indices for pasta quality evaluation. <i>International Agrophysics</i> , 2018, 32, 217-223.	0.7	16
58	Ocena termofizycznych właściwości liofilizowanych pian białkowych jako opakowania mroźnej żywności. <i>Przemysł Chemiczny</i> , 2018, 1, 46-51.	0.0	0
59	Wpływ parametrów konwekcyjnego i sublimacyjnego suszenia owoców bzu czarnego (<i>Sambucus nigra</i>) Tj ETQ _{0,1} 1.1 0.784314 rgB	0.1	1
60	Mechanism of action and interactions between xanthine oxidase inhibitors derived from natural sources of chlorogenic and ferulic acids. <i>Food Chemistry</i> , 2017, 225, 138-145.	4.2	48
61	Starch and protein analysis of wheat bread enriched with phenolics-rich sprouted wheat flour. <i>Food Chemistry</i> , 2017, 228, 643-648.	4.2	34
62	Study on the physical and antioxidant properties of gluten-free bread with brown algae. <i>CYTA - Journal of Food</i> , 2017, 15, 196-203.	0.9	34
63	Behaviour of Dietary Fibre Supplements During Bread Dough Development Evaluated Using Novel Farinograph Curve Analysis. <i>Food and Bioprocess Technology</i> , 2017, 10, 1031-1041.	2.6	31
64	Phenolic acids prolife and antioxidant properties of bread enriched with sprouted wheat flour. <i>Journal of Food Biochemistry</i> , 2017, 41, e12386.	1.2	10
65	Physical and antioxidant properties of gluten-free bread enriched with carob fibre. <i>International Agrophysics</i> , 2017, 31, 411-418.	0.7	12
66	Wheat bread enriched with green coffee – In vitro bioaccessibility and bioavailability of phenolics and antioxidant activity. <i>Food Chemistry</i> , 2017, 221, 1451-1457.	4.2	73
67	Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. <i>Food Chemistry</i> , 2017, 214, 32-38.	4.2	70
68	Physical, sensorial, and antioxidant properties of common wheat pasta enriched with carob fiber. <i>LWT - Food Science and Technology</i> , 2017, 77, 186-192.	2.5	60
69	Effect of the addition of mixture of plant components on the mechanical properties of wheat bread. <i>International Agrophysics</i> , 2017, 31, 563-569.	0.7	1
70	Analysis of tank safety with propane-butane on LPG distribution station. <i>Polish Journal of Chemical Technology</i> , 2017, 19, 99-102.	0.3	2
71	Effect of Sieve Drum Inclination Angle on Wheat Grain Cleaning in a Novel Rotary Cleaning Device. <i>Transactions of the ASABE</i> , 2017, 60, 1751-1758.	1.1	14
72	The Effect of Chia Seeds (<i>Salvia hispanica</i> L.) Addition on Quality and Nutritional Value of Wheat Bread. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	1.4	70

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73	Identification of Baking Expansion Phases of Leavened Dough Using an Experimental Approach. <i>Food and Bioprocess Technology</i> , 2016, 9, 892-903.	2.6	11
74	Influence of sprouting and elicitation on phenolic acids profile and antioxidant activity of wheat seedlings. <i>Journal of Cereal Science</i> , 2016, 70, 221-228.	1.8	41
75	Gluten-Free Bread Prepared with Fresh and Freeze-Dried Rice Sourdough—Texture and Sensory Evaluation. <i>Journal of Texture Studies</i> , 2016, 47, 443-453.	1.1	24
76	Drying and Grinding Characteristics of Four-Day-Germinated and Crushed Wheat: A Novel Approach for Producing Sprouted Flour. <i>Cereal Chemistry</i> , 2015, 92, 312-319.	1.1	10
77	Novel Application of Freeze-Dried Amaranth Sourdough in Gluten-Free Bread Production. <i>Journal of Food Process Engineering</i> , 2015, 38, 135-143.	1.5	33
78	Improvement in sprouted wheat flour functionality: effect of time, temperature and elicitation. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2135-2142.	1.3	37
79	Influence of Elicitation and Germination Conditions on Biological Activity of Wheat Sprouts. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.	0.9	28
80	Effect of adding fresh and freeze-dried buckwheat sourdough on gluten-free bread quality. <i>International Journal of Food Science and Technology</i> , 2015, 50, 313-322.	1.3	37
81	Bread enriched with <i>Chenopodium quinoa</i> leaves powder – The procedures for assessing the fortification efficiency. <i>LWT - Food Science and Technology</i> , 2015, 62, 1226-1234.	2.5	40
82	Ground green coffee beans as a functional food supplement – Preliminary study. <i>LWT - Food Science and Technology</i> , 2015, 63, 691-699.	2.5	52
83	Influence of pre-treatments and freeze-drying temperature on the process kinetics and selected physico-chemical properties of cranberries (<i>Vaccinium macrocarpon</i> Ait.). <i>LWT - Food Science and Technology</i> , 2015, 63, 497-503.	2.5	40
84	Onion skin – Raw material for the production of supplement that enhances the health-beneficial properties of wheat bread. <i>Food Research International</i> , 2015, 73, 97-106.	2.9	39
85	Physical properties of gluten-free bread caused by water addition. <i>International Agrophysics</i> , 2015, 29, 353-364.	0.7	34
86	Bioaccessibility <i>In Vitro</i> of Nutraceuticals from Bark of Selected <i>Salix</i> Species. <i>Scientific World Journal</i> , The, 2014, 2014, 1-10.	0.8	17
87	Wheat Bread with Pumpkin (<i>Cucurbita maxima</i> L.) Pulp as a Functional Food Product. <i>Food Technology and Biotechnology</i> , 2014, 52, 430-438.	0.9	38
88	Anticancer and Antioxidant Activity of Bread Enriched with Broccoli Sprouts. <i>BioMed Research International</i> , 2014, 2014, 1-14.	0.9	55
89	Grinding and Nutritional Properties of Six Spelt (<i>Triticum aestivum</i> ssp. <i>spelta</i> L.) Cultivars. <i>Cereal Chemistry</i> , 2014, 91, 247-254.	1.1	17
90	Texture and Sensory Evaluation of Composite Wheat-Oat Bread Prepared with Novel Two-Phase Method Using Oat Yeast-Fermented Leaven. <i>Journal of Texture Studies</i> , 2014, 45, 235-245.	1.1	14

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91	Influence of wheat kernel physical properties on the pulverizing process. <i>Journal of Food Science and Technology</i> , 2014, 51, 2648-2655.	1.4	29
92	Bread enriched with quinoa leaves – The influence of protein–phenolics interactions on the nutritional and antioxidant quality. <i>Food Chemistry</i> , 2014, 162, 54-62.	4.2	140
93	Changes in the physical and the sensorial properties of wheat bread caused by interruption and slowing of the fermentation of yeast-based leaven. <i>Journal of Cereal Science</i> , 2014, 59, 88-94.	1.8	15
94	Current trends in the enhancement of antioxidant activity of wheat bread by the addition of plant materials rich in phenolic compounds. <i>Trends in Food Science and Technology</i> , 2014, 40, 48-61.	7.8	200
95	Lipoxygenase inhibitors and antioxidants from green coffee – mechanism of action in the light of potential bioaccessibility. <i>Food Research International</i> , 2014, 61, 48-55.	2.9	32
96	The influence of protein–flavonoid interactions on protein digestibility in vitro and the antioxidant quality of breads enriched with onion skin. <i>Food Chemistry</i> , 2013, 141, 451-458.	4.2	164
97	Extensograph curve profile model used for characterising the impact of dietary fibre on wheat dough. <i>Journal of Cereal Science</i> , 2013, 57, 471-479.	1.8	19
98	Quality and antioxidant properties of breads enriched with dry onion (<i>Allium cepa</i> L.) skin. <i>Food Chemistry</i> , 2013, 138, 1621-1628.	4.2	118
99	Antioxidant and anticancer activities of <i>Chenopodium quinoa</i> leaves extracts – In vitro study. <i>Food and Chemical Toxicology</i> , 2013, 57, 154-160.	1.8	137
100	Physicochemical and grinding characteristics of dragonhead seeds. <i>International Agrophysics</i> , 2013, 27, 403-408.	0.7	10
101	Effect of bioaccessibility of phenolic compounds on in vitro anticancer activity of broccoli sprouts. <i>Food Research International</i> , 2012, 49, 469-476.	2.9	73
102	Comparison of Phenolic Acids Profile and Antioxidant Potential of Six Varieties of Spelt (<i>Triticum</i>)	2.4	65
103	Use of farinograph measurements for predicting extensograph traits of bread dough enriched with carob fibre and oat wholemeal. <i>Journal of Food Engineering</i> , 2012, 108, 1-12.	2.7	78
104	Effect of preliminary grinding of the wheat grain on the pulverizing process. <i>Journal of Food Engineering</i> , 2011, 104, 585-591.	2.7	22
105	Cereals, Evaluation of Utility Values. <i>Encyclopedia of Earth Sciences Series</i> , 2011, , 110-113.	0.1	0
106	Study to analyze the influence of sprouting of the wheat grain on the grinding process. <i>Journal of Food Engineering</i> , 2010, 96, 562-567.	2.7	35
107	The effect of simulated digestion in vitro on bioactivity of wheat bread with Tartary buckwheat flavones addition. <i>LWT - Food Science and Technology</i> , 2009, 42, 137-143.	2.5	136
108	The crushing of wheat kernels and its consequence on the grinding process. <i>Powder Technology</i> , 2008, 185, 181-186.	2.1	43

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109	Green grain of spelt (<i>Triticum aestivum</i> ssp. <i>spelta</i>) harvested at the stage of milk-dough as a rich source of valuable nutrients. <i>Emirates Journal of Food and Agriculture</i> , 0, , .	1.0	8