

# Dariusz Dziki

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

101  
papers

2,030  
citations

26  
h-index

41  
g-index

111  
ext. papers

2,543  
ext. citations

4.1  
avg, IF

5.31  
L-index

#	Paper	IF	Citations
101	Rye Flour and Rye Bran: New Perspectives for Use. <i>Processes</i> , <b>2022</b> , 10, 293	2.9	3
100	Microencapsulated Red Powders from Cornflower Extract Spectral (FT-IR and FT-Raman) and Antioxidant Characteristics. <i>Molecules</i> , <b>2022</b> , 27, 3094	4.8	0
99	Assessment of the Starch-Amylolytic Complex of Rye Flours by Traditional Methods and Modern One.. <i>Materials</i> , <b>2021</b> , 14,	3.5	2
98	Acerola fruit as a natural antioxidant ingredient for gluten-free bread: An approach to improve bread quality. <i>Food Science and Technology International</i> , <b>2021</b> , 27, 13-21	2.6	4
97	Wheat Grinding Process with Low Moisture Content: A New Approach for Wholemeal Flour Production. <i>Processes</i> , <b>2021</b> , 9, 32	2.9	5
96	Development of no-salt herbal bread using a method based on scalded flour. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 145, 111329	5.4	2
95	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. <i>Food Chemistry</i> , <b>2021</b> , 346, 128889	8.5	3
94	Current Trends in Enrichment of Wheat Pasta: Quality, Nutritional Value and Antioxidant Properties. <i>Processes</i> , <b>2021</b> , 9, 1280	2.9	3
93	Common wheat pasta enriched with cereal coffee: Quality and physical and functional properties. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110516	5.4	4
92	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> , <b>2021</b> , 136, 110346	5.4	4
91	Impact of Genotype, Weather Conditions and Production Technology on the Quantitative Profile of Anti-Nutritive Compounds in Rye Grains. <i>Agronomy</i> , <b>2021</b> , 11, 151	3.6	4
90	Milling and Baking Quality of Spring Wheat ( <i>Triticum aestivum</i> L.) from Organic Farming. <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 765	3	1
89	Micronized Oat Husk: Particle Size Distribution, Phenolic Acid Profile and Antioxidant Properties. <i>Materials</i> , <b>2021</b> , 14,	3.5	2
88	Recent Trends in Pretreatment of Food before Freeze-Drying. <i>Processes</i> , <b>2020</b> , 8, 1661	2.9	4
87	Effect of Sieve Unit Inclination Angle in a Rotary Cleaning Device for Barley Grain. <i>Transactions of the ASABE</i> , <b>2020</b> , 63, 609-618	0.9	3
86	Drying Characteristics of <i>Dracocephalum moldavica</i> Leaves: Drying Kinetics and Physicochemical Properties. <i>Processes</i> , <b>2020</b> , 8, 509	2.9	3
85	Water redistribution between model bread dough components during mixing. <i>Journal of Cereal Science</i> , <b>2020</b> , 95, 103035	3.8	6

84	Chemical Characteristics and Anticancer Activity of Essential Oil from L. Rhizomes and Roots. <i>Molecules</i> , <b>2020</b> , 25,	4.8	8
83	Influence of the Freeze-drying Conditions on the Physicochemical Properties and Grinding Characteristics of Kiwi. <i>International Journal of Food Engineering</i> , <b>2020</b> , 16,	1.9	7
82	Drying Kinetics, Grinding Characteristics, and Physicochemical Properties of Broccoli Sprouts. <i>Processes</i> , <b>2020</b> , 8, 97	2.9	3
81	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> , <b>2020</b> , 8, 452	2.9	1
80	Wholemeal Spelt Bread Enriched with Green Spelt as a Source of Valuable Nutrients. <i>Processes</i> , <b>2020</b> , 8, 389	2.9	1
79	The Study of Particle Size Distribution of Micronized Oat Bran Layer. <i>Agricultural Engineering</i> , <b>2020</b> , 24, 45-54	0.4	4
78	Banana Powder as an Additive to Common Wheat Pasta. <i>Foods</i> , <b>2020</b> , 9,	4.9	8
77	The Effect of Citric Acid, NaCl, and CaCl <sub>2</sub> on Qualitative Changes of Horse Meat in Cold Storage. <i>Processes</i> , <b>2020</b> , 8, 1099	2.9	1
76	Water Soldier L.-Forgotten Famine Plant With Unique Composition and Antioxidant Properties. <i>Molecules</i> , <b>2020</b> , 25,	4.8	1
75	Wild Strawberry <i>Fragaria vesca</i> L.: Kinetics of Fruit Drying and Quality Characteristics of the Dried Fruits. <i>Processes</i> , <b>2020</b> , 8, 1265	2.9	5
74	Leaves of White Beetroot As a New Source of Antioxidant and Anti-Inflammatory Compounds. <i>Plants</i> , <b>2020</b> , 9,	4.5	4
73	L. as an Innovative Functional Additive to Wheat Bread. <i>Foods</i> , <b>2019</b> , 8,	4.9	11
72	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> , <b>2019</b> , 9, 568	2.6	10
71	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> , <b>2019</b> , 2019, 1-8	2.3	14
70	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> , <b>2019</b> , 17, 536-543	2.3	9
69	Procedures for Breadmaking Quality Assessment of Rye Wholemeal Flour. <i>Foods</i> , <b>2019</b> , 8,	4.9	8
68	The influence of L. leaves on wheat pasta quality. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 4311-4322	3.5	15
67	Effect of Press Construction on Yield and Quality of Apple Juice. <i>Sustainability</i> , <b>2019</b> , 11, 3630	3.6	11

66	Cytoprotective Compounds Interfere with the Nutraceutical Potential of Bread Supplemented with Green Coffee Beans. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	2
65	Mechanism of Action and Interactions between Thyroid Peroxidase and Lipoxygenase Inhibitors Derived from Plant Sources. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	5
64	Gluten-free crispbread with freeze-dried blackberry: quality and mineral composition. <i>CYTA - Journal of Food</i> , <b>2019</b> , 17, 841-849	2.3	2
63	Freeze-dried elderberry and chokeberry as natural colorants for gluten-free wafer sheets. <i>International Agrophysics</i> , <b>2019</b> , 33, 217-225	2	10
62	Processing of germinated grains <b>2019</b> , 69-90		2
61	Simulation of the process kinetics and analysis of physicochemical properties in the freeze drying of kale. <i>International Agrophysics</i> , <b>2018</b> , 32, 49-56	2	12
60	Pomegranate seed powder as a functional component of gluten-free bread (Physical, sensorial and antioxidant evaluation). <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1906-1913	3.8	33
59	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> , <b>2018</b> , 95, 78-84	5.4	8
58	Interactions of green coffee bean phenolics with wheat bread matrix in a model of simulated in vitro digestion. <i>Food Chemistry</i> , <b>2018</b> , 258, 301-307	8.5	14
57	Dynamics of gas cell coalescence during baking expansion of leavened dough. <i>Food Research International</i> , <b>2018</b> , 103, 30-39	7	7
56	Prediction of rye flour baking quality based on parameters of swelling curve. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 989-997	3.4	11
55	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> , <b>2018</b> , 98, 25-30	5.4	19
54	Relationship between the properties of raw and cooked spaghetti and new indices for pasta quality evaluation. <i>International Agrophysics</i> , <b>2018</b> , 32, 217-223	2	9
53	Wpływ parametrów konwekcyjnego i sublimacyjnego suszenia owoców bzu czarnego ( <i>Sambucus nigra</i> L.) na kinetykę procesu i barwę suszu. <i>Zeszyty Problemowe Postępów Nauk Rolniczych</i> , <b>2018</b> , 39-48	0	1
52	Evaluation of physical, sensorial, and antioxidant properties of gluten-free bread enriched with Moringa Oleifera leaf powder. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 189-195	3.4	25
51	The effect of seed moisture and temperature on grinding characteristics of quinoa ( <i>Chenopodium quinoa</i> Willd.). <i>BIO Web of Conferences</i> , <b>2018</b> , 10, 01006	0.4	2
50	Mechanism of action and interactions between xanthine oxidase inhibitors derived from natural sources of chlorogenic and ferulic acids. <i>Food Chemistry</i> , <b>2017</b> , 225, 138-145	8.5	37
49	Starch and protein analysis of wheat bread enriched with phenolics-rich sprouted wheat flour. <i>Food Chemistry</i> , <b>2017</b> , 228, 643-648	8.5	25

48	Study on the physical and antioxidant properties of gluten-free bread with brown algae. <i>CYTA - Journal of Food</i> , <b>2017</b> , 15, 196-203	2.3	19
47	Behaviour of Dietary Fibre Supplements During Bread Dough Development Evaluated Using Novel Farinograph Curve Analysis. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 1031-1041	5.1	22
46	Phenolic acids prolife and antioxidant properties of bread enriched with sprouted wheat flour. <i>Journal of Food Biochemistry</i> , <b>2017</b> , 41, e12386	3.3	6
45	Physical and antioxidant properties of gluten-free bread enriched with carob fibre. <i>International Agrophysics</i> , <b>2017</b> , 31, 411-418	2	3
44	Wheat bread enriched with green coffee - In vitro bioaccessibility and bioavailability of phenolics and antioxidant activity. <i>Food Chemistry</i> , <b>2017</b> , 221, 1451-1457	8.5	51
43	Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. <i>Food Chemistry</i> , <b>2017</b> , 214, 32-38	8.5	47
42	Physical, sensorial, and antioxidant properties of common wheat pasta enriched with carob fiber. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 77, 186-192	5.4	37
41	Effect of the addition of mixture of plant components on the mechanical properties of wheat bread. <i>International Agrophysics</i> , <b>2017</b> , 31, 563-569	2	1
40	Analysis of tank safety with propane-butane on LPG distribution station. <i>Polish Journal of Chemical Technology</i> , <b>2017</b> , 19, 99-102	1	2
39	Effect of Sieve Drum Inclination Angle on Wheat Grain Cleaning in a Novel Rotary Cleaning Device. <i>Transactions of the ASABE</i> , <b>2017</b> , 60, 1751-1758	0.9	7
38	The Effect of Chia Seeds ( <i>Salvia hispanical.</i> ) Addition on Quality and Nutritional Value of Wheat Bread. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-7	2.7	38
37	Influence of sprouting and elicitation on phenolic acids profile and antioxidant activity of wheat seedlings. <i>Journal of Cereal Science</i> , <b>2016</b> , 70, 221-228	3.8	26
36	Gluten-Free Bread Prepared with Fresh and Freeze-Dried Rice Sourdough-Texture and Sensory Evaluation. <i>Journal of Texture Studies</i> , <b>2016</b> , 47, 443-453	3.6	16
35	Identification of Baking Expansion Phases of Leavened Dough Using an Experimental Approach. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 892-903	5.1	7
34	Bread enriched with <i>Chenopodium quinoa</i> leaves powder ¶The procedures for assessing the fortification efficiency. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 1226-1234	5.4	30
33	Ground green coffee beans as a functional food supplement ¶Preliminary study. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 691-699	5.4	44
32	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> , <b>2015</b> , 63, 497-503	5.4	35
31	Onion skin ¶Raw material for the production of supplement that enhances the health-beneficial properties of wheat bread. <i>Food Research International</i> , <b>2015</b> , 73, 97-106	7	30

30	Physical properties of gluten-free bread caused by water addition. <i>International Agrophysics</i> , <b>2015</b> , 29, 353-364	2	24
29	Drying and Grinding Characteristics of Four-Day-Germinated and Crushed Wheat: A Novel Approach for Producing Sprouted Flour. <i>Cereal Chemistry</i> , <b>2015</b> , 92, 312-319	2.4	5
28	Novel Application of Freeze-Dried Amaranth Sourdough in Gluten-Free Bread Production. <i>Journal of Food Process Engineering</i> , <b>2015</b> , 38, 135-143	2.4	25
27	Improvement in sprouted wheat flour functionality: effect of time, temperature and elicitation. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2135-2142	3.8	29
26	Influence of Elicitation and Germination Conditions on Biological Activity of Wheat Sprouts. <i>Journal of Chemistry</i> , <b>2015</b> , 2015, 1-8	2.3	16
25	Effect of adding fresh and freeze-dried buckwheat sourdough on gluten-free bread quality. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 313-322	3.8	27
24	Bread enriched with quinoa leaves - the influence of protein-phenolics interactions on the nutritional and antioxidant quality. <i>Food Chemistry</i> , <b>2014</b> , 162, 54-62	8.5	97
23	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> , <b>2014</b> , 59, 88-94	3.8	10
22	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> , <b>2014</b> , 40, 48-61	15.3	140
21	Lipoxygenase inhibitors and antioxidants from green coffee: mechanism of action in the light of potential bioaccessibility. <i>Food Research International</i> , <b>2014</b> , 61, 48-55	7	26
20	Bioaccessibility in vitro of nutraceuticals from bark of selected <i>Salix</i> species. <i>Scientific World Journal</i> , <b>2014</b> , 2014, 782763	2.2	13
19	Wheat Bread with Pumpkin (L.) Pulp as a Functional Food Product. <i>Food Technology and Biotechnology</i> , <b>2014</b> , 52, 430-438	2.1	20
18	Anticancer and antioxidant activity of bread enriched with broccoli sprouts. <i>BioMed Research International</i> , <b>2014</b> , 2014, 608053	3	38
17	Grinding and Nutritional Properties of Six Spelt ( <i>Triticum aestivum</i> ssp. <i>spelta</i> L.) Cultivars. <i>Cereal Chemistry</i> , <b>2014</b> , 91, 247-254	2.4	13
16	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> , <b>2014</b> , 45, 235-245	3.6	11
15	Influence of wheat kernel physical properties on the pulverizing process. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 2648-55	3.3	18
14	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> , <b>2013</b> , 141, 451-8	8.5	125
13	Extensograph curve profile model used for characterising the impact of dietary fibre on wheat dough. <i>Journal of Cereal Science</i> , <b>2013</b> , 57, 471-479	3.8	13

12	Quality and antioxidant properties of breads enriched with dry onion ( <i>Allium cepa</i> L.) skin. <i>Food Chemistry</i> , <b>2013</b> , 138, 1621-8	8.5	98
11	Antioxidant and anticancer activities of <i>Chenopodium quinoa</i> leaves extracts - in vitro study. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 57, 154-60	4.7	98
10	Physicochemical and grinding characteristics of dragonhead seeds. <i>International Agrophysics</i> , <b>2013</b> , 27, 403-408	2	8
9	Use of farinograph measurements for predicting extensograph traits of bread dough enriched with carob fibre and oat wholemeal. <i>Journal of Food Engineering</i> , <b>2012</b> , 108, 1-12	6	55
8	Effect of bioaccessibility of phenolic compounds on in vitro anticancer activity of broccoli sprouts. <i>Food Research International</i> , <b>2012</b> , 49, 469-476	7	56
7	Comparison of phenolic acids profile and antioxidant potential of six varieties of spelt ( <i>Triticum spelta</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 4603-12	5.7	50
6	Effect of preliminary grinding of the wheat grain on the pulverizing process. <i>Journal of Food Engineering</i> , <b>2011</b> , 104, 585-591	6	20
5	Cereals, Evaluation of Utility Values. <i>Encyclopedia of Earth Sciences Series</i> , <b>2011</b> , 110-113	0	
4	Study to analyze the influence of sprouting of the wheat grain on the grinding process. <i>Journal of Food Engineering</i> , <b>2010</b> , 96, 562-567	6	30
3	The effect of simulated digestion in vitro on bioactivity of wheat bread with Tartary buckwheat flavones addition. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 137-143	5.4	97
2	The crushing of wheat kernels and its consequence on the grinding process. <i>Powder Technology</i> , <b>2008</b> , 185, 181-186	5.2	36
1	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> ,	1	6