

# Joanna Miedzianka

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5703767/publications.pdf>

Version: 2024-02-01

18  
papers

217  
citations

1040056

9  
h-index

1058476

14  
g-index

19  
all docs

19  
docs citations

19  
times ranked

262  
citing authors

#	ARTICLE	IF	CITATIONS
1	Sensory attributes and physicochemical features of corn snacks as affected by different flour types and extrusion conditions. <i>LWT - Food Science and Technology</i> , 2016, 72, 26-36.	5.2	39
2	Amino acid composition of flesh-coloured potatoes as affected by storage conditions. <i>Food Chemistry</i> , 2018, 266, 335-342.	8.2	27
3	High value-added products derived from crude glycerol via microbial fermentation using <i>Yarrowia clade</i> yeast. <i>Microbial Cell Factories</i> , 2021, 20, 195.	4.0	18
4	Potato Industry By-Products as a Source of Protein with Beneficial Nutritional, Functional, Health-Promoting and Antimicrobial Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3497.	2.5	16
5	Characterization of Bioactive Compounds of <i>Opuntia ficus-indica</i> (L.) Mill. Seeds from Spanish Cultivars. <i>Molecules</i> , 2020, 25, 5734.	3.8	15
6	Trypsin inhibitor, antioxidant and antimicrobial activities as well as chemical composition of potato sprouts originating from yellow- and colored-fleshed varieties. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2020, 55, 42-51.	1.5	13
7	The quality of fried snacks fortified with fiber and protein supplements. <i>Potravinarstvo</i> , 2010, 4, 59-64.	0.6	13
8	Discolouration of raw and cooked coloured fleshed potatoes differing in anthocyanins and polyphenols content. <i>International Journal of Food Science and Technology</i> , 2019, 54, 92-101.	2.7	12
9	Tree-to-tree variability in fruits and kernels of a <i>Balanites aegyptiaca</i> (L.) Del. population grown in Sudan. <i>Trees - Structure and Function</i> , 2020, 34, 111-119.	1.9	11
10	Effect of Acetylation on Physicochemical and Functional Properties of Commercial Pumpkin Protein Concentrate. <i>Molecules</i> , 2021, 26, 1575.	3.8	11
11	Frankfurter-Type Sausage Enriched with Buckwheat By-Product as a Source of Bioactive Compounds. <i>Foods</i> , 2022, 11, 674.	4.3	11
12	The influence of washing and selection processes on the contents of glycoalkaloid and other toxic compounds during industrial chip production. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1737-1742.	2.7	9
13	The Free-Amino-Acid Content in Six Potatoes Cultivars through Storage. <i>Molecules</i> , 2021, 26, 1322.	3.8	9
14	Comparative evaluation of the antioxidant, antimicrobial and nutritive properties of gluten-free flours. <i>Scientific Reports</i> , 2021, 11, 10385.	3.3	6
15	Colour and flavour of potato protein preparations, depending on the antioxidants and coagulants used. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2323-2334.	2.7	3
16	Quality and nutritional value of cookies enriched with plant-based protein preparations. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	3.5	2
17	Nutritional value of raw legumes. <i>Journal of Elementology</i> , 2017, , .	0.2	1
18	Jakość suszy i chrupek z ziemniaków odmian o fioletowej i czerwonej barwie miąższu. <i>Żywność</i> , 2018, 117, 56-71.		