Curtis L Weller

List of Publications by Year
in descending order

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50 papers	5,181 citations	159358 30 h-index	189595 50 g-index
50 all docs	50 docs citations	50 times ranked	5626 citing authors

#	Article	IF	Citations
1	Recent advances in extraction of nutraceuticals from plants. Trends in Food Science and Technology, 2006, 17, 300-312.	7.8	1,475
2	Contemporary issues in thermal gasification of biomass and its application to electricity and fuel production. Biomass and Bioenergy, 2008, 32, 573-581.	2.9	418
3	Measurement errors in water vapor permeability of highly permeable, hydrophilic edible films. Journal of Food Engineering, 1994, 21, 395-409.	2.7	417
4	Effect of pH on properties of wheat gluten and soy protein isolate films. Journal of Agricultural and Food Chemistry, 1993, 41, 1835-1839.	2.4	302
5	Solubility, Tensile, and Color Properties of Modified Soy Protein Isolate Filmsâ€. Journal of Agricultural and Food Chemistry, 2000, 48, 4937-4941.	2.4	213
6	Soy protein isolateâ€“dialdehyde starch films. Industrial Crops and Products, 1998, 8, 195-203.	2.5	198
7	Ultrasound-Assisted Osmotic Dehydration of Strawberries: Effect of Pretreatment Time and Ultrasonic Frequency. Drying Technology, 2010, 28, 294-303.	1.7	187
8	Properties of Chitosan Films as a Function of pH and Solvent Type. Journal of Food Science, 2006, 71, E119-E124.	1.5	151
9	Properties of Ultraviolet Irradiated Protein Films. LWT - Food Science and Technology, 1999, 32, 129-133.	2.5	117
10	Physical Properties of Egg Whiteâ^'Dialdehyde Starch Filmsâ€. Journal of Agricultural and Food Chemistry, 1998, 46, 1297-1302.	2.4	111
11	Sodium dodecyl sulfate treatment improves properties of cast films from soy protein isolate. Industrial Crops and Products, 2002, 15, 199-205.	2.5	99
12	Effects of Sorghum (Sorghum bicolor (L.) Moench) Tannins on Î±-Amylase Activity and in Vitro Digestibility of Starch in Raw and Processed Flours. Journal of Agricultural and Food Chemistry, 2013, 61, 4448-4454.	2.4	91
13	Edible Bilayer Films from Zein and Grain Sorghum Wax or Carnauba Wax. LWT - Food Science and Technology, 1998, 31, 279-285.	2.5	77
14	Heat Curing of Soy Protein Films at Selected Temperatures and Pressures. LWT - Food Science and Technology, 2002, 35, 140-145.	2.5	76
15	Grain Sorghum Lipid Extract Reduces Cholesterol Absorption and Plasma Non-HDL Cholesterol Concentration in Hamsters. Journal of Nutrition, 2005, 135, 2236-2240.	1.3	75
16	Water vapor transport parameters of a cast wheat gluten film. Industrial Crops and Products, 2000, 11, 43-50.	2.5	74
17	Advances in grain sorghum and its co-products as a human health promoting dietary system. Food Research International, 2015, 77, 349-359.	2.9	70
18	Water vapor permeability of wheat gluten and soy protein isolate films. Industrial Crops and Products, 1994, 2, 189-195.	2.5	69

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19	Development and application of multicomponent edible coatings and films: A review. Advances in Food and Nutrition Research, 2002, 44, 347-394.	1.5	61
20	Properties, composition, and analysis of grain sorghum wax. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 521-527.	0.8	57
21	Modeling of bubble growth dynamics and nonisothermal expansion in starch-based foams during extrusion. Advances in Polymer Technology, 2005, 24, 29-45.	0.8	55
22	Effect of ultrasonic and osmotic dehydration pre-treatments on the colour of freeze dried strawberries. Journal of Food Science and Technology, 2014, 51, 2222-2227.	1.4	55
23	High pressure processing (HPP) of aronia berry purÃ©e: Effects on physicochemical properties, microbial counts, bioactive compounds, and antioxidant capacities. Innovative Food Science and Emerging Technologies, 2018, 47, 249-255.	2.7	54
24	Supercritical CO2 extraction of lipids from grain sorghum dried distillers grains with solubles. Bioresource Technology, 2008, 99, 1373-1382.	4.8	53
25	Plant Sterol and Policosanol Characterization of Hexane Extracts from Grain Sorghum, Corn and their DDGS. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 707-716.	0.8	50
26	Policosanol Contents and Composition of Grain Sorghum Kernels and Dried Distillers Grains. Cereal Chemistry, 2004, 81, 345-349.	1.1	42
27	Films from Laboratory-Extracted Sorghum Kafirin. Cereal Chemistry, 1997, 74, 473-475.	1.1	39
28	Comparison of supercritical CO2 and hexane extraction of lipids from sorghum distillers grains. European Journal of Lipid Science and Technology, 2007, 109, 567-574.	1.0	38
29	Composition, inÂvitro digestibility, and sensory evaluation of extruded whole grain sorghum breakfast cereals. LWT - Food Science and Technology, 2015, 62, 662-667.	2.5	37
30	Influence of sorghum wax, glycerin, and sorbitol on physical properties of soy protein isolate films. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 71-76.	0.8	36
31	HPLC of grain sorghum wax classes highlighting separation of aldehydes from wax esters and steryl esters. Journal of Separation Science, 2002, 25, 619-623.	1.3	34
32	Technical and economical analyses of combined heat and power generation from distillers grains and corn stover in ethanol plants. Energy Conversion and Management, 2009, 50, 1704-1713.	4.4	30
33	Sorghum distillers dried grain lipid extract increases cholesterol excretion and decreases plasma and liver cholesterol concentration in hamsters. Journal of Functional Foods, 2009, 1, 381-386.	1.6	28
34	High pressure processing (HPP) of aronia berry puree: Pilot scale processing and a shelf-life study. Innovative Food Science and Emerging Technologies, 2018, 47, 241-248.	2.7	26
35	Aldehydes in grain sorghum wax. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 529-533.	0.8	25
36	Use of a handheld near infrared spectrometer and partial least squares regression to quantify metanil yellow adulteration in turmeric powder. Journal of Near Infrared Spectroscopy, 2020, 28, 81-92.	0.8	25

#	Article	IF	Citations
37	Relationships Among Grain Sorghum Quality Factors. Cereal Chemistry, 1998, 75, 100-104.	1.1	24
38	Preparation and characterization of soy protein isolate films modified with sorghum wax. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 615-619.	0.8	23
39	Policosanol Contents and Compositions in Wax-Like Materials Extracted from Selected Cereals of Korean Origin. Cereal Chemistry, 2005, 82, 242-245.	1.1	23
40	Dual-stage sugar substitution in strawberries with a Stevia-based sweetener. Innovative Food Science and Emerging Technologies, 2010, 11, 225-230.	2.7	21
41	GRAIN SORGHUM WAX AS AN EDIBLE COATING FOR GELATIN-BASED CANDIES. Journal of Food Quality, 1998, 21, 117-128.	1.4	20
42	Hypolipidemic Effect of a Blue-Green Alga (Nostoc commune) Is Attributed to Its Nonlipid Fraction by Decreasing Intestinal Cholesterol Absorption in C57BL/6J Mice. Journal of Medicinal Food, 2015, 18, 1214-1222.	0.8	18
43	PHâ€"Postharvest Technology. Biosystems Engineering, 2000, 77, 203-208.	0.4	17
44	Changes in composition and thermal transition temperatures of grain sorghum wax during storage. Industrial Crops and Products, 2004, 19, 125-132.	2.5	17
45	Grain sorghum whole kernel oil lowers plasma and liver cholesterol in male hamsters with minimal wax involvement. Journal of Functional Foods, 2014, 7, 709-718.	1.6	17
46	Detection of alkanes and alkenes for identifying irradiated cereals. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 1145-1149.	0.8	13
47	Use of whole grain and refined flour from tannin and non-tannin sorghum (Sorghum bicolor) Tj ETQq1 1 0.784314 rgBT /Overlo	1.1	11
48	Modeling of transport phenomena and melting kinetics of starch in a co-rotating twin-screw extruder. Advances in Polymer Technology, 2006, 25, 22-40.	0.8	5
49	Grain Sorghum Lipids: Extraction, Characterization, and Health Potential. ACS Symposium Series, 2011, , 149-170.	0.5	4
50	Thermal Inactivation Kinetics of Salmonella and Enterococcus faecium NRRL-B2354 on Whole Chia Seeds (Salvia hispanica L.). Journal of Food Protection, 2021, 84, 1357-1365.	0.8	3