

Curtis L Weller

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.

50
papers

4,370
citations

28
h-index

50
g-index

50
ext. papers

4,718
ext. citations

4.4
avg, IF

5.39
L-index

#	Paper	IF	Citations
50	Thermal Inactivation Kinetics of Salmonella and Enterococcus faecium NRRL-B2354 on Whole Chia Seeds (<i>Salvia hispanica</i> L.). <i>Journal of Food Protection</i> , 2021 , 84, 1357-1365	2.5	1
49	Use of a handheld near infrared spectrometer and partial least squares regression to quantify metanil yellow adulteration in turmeric powder. <i>Journal of Near Infrared Spectroscopy</i> , 2020 , 28, 81-92	1.5	14
48	High pressure processing (HPP) of aronia berry puree: Pilot scale processing and a shelf-life study. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 241-248	6.8	14
47	High pressure processing (HPP) of aronia berry puree: Effects on physicochemical properties, microbial counts, bioactive compounds, and antioxidant capacities. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 249-255	6.8	35
46	Hypolipidemic Effect of a Blue-Green Alga (<i>Nostoc commune</i>) Is Attributed to Its Nonlipid Fraction by Decreasing Intestinal Cholesterol Absorption in C57BL/6J Mice. <i>Journal of Medicinal Food</i> , 2015 , 18, 1214-22	2.8	15
45	Advances in grain sorghum and its co-products as a human health promoting dietary system. <i>Food Research International</i> , 2015 , 77, 349-359	7	58
44	Composition, in vitro digestibility, and sensory evaluation of extruded whole grain sorghum breakfast cereals. <i>LWT - Food Science and Technology</i> , 2015 , 62, 662-667	5.4	28
43	Grain sorghum whole kernel oil lowers plasma and liver cholesterol in male hamsters with minimal wax involvement. <i>Journal of Functional Foods</i> , 2014 , 7, 709-718	5.1	13
42	Effect of ultrasonic and osmotic dehydration pre-treatments on the colour of freeze dried strawberries. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2222-7	3.3	40
41	Use of whole grain and refined flour from tannin and non-tannin sorghum (<i>Sorghum bicolor</i> (L.) Moench) varieties in frybread. <i>Food Science and Technology International</i> , 2014 , 20, 333-9	2.6	7
40	Effects of sorghum (<i>Sorghum bicolor</i> (L.) Moench) tannins on α -amylase activity and in vitro digestibility of starch in raw and processed flours. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4448-54	5.7	75
39	Grain Sorghum Lipids: Extraction, Characterization, and Health Potential. <i>ACS Symposium Series</i> , 2011 , 149-170	0.4	3
38	Ultrasound-Assisted Osmotic Dehydration of Strawberries: Effect of Pretreatment Time and Ultrasonic Frequency. <i>Drying Technology</i> , 2010 , 28, 294-303	2.6	149
37	Dual-stage sugar substitution in strawberries with a Stevia-based sweetener. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 225-230	6.8	19
36	Technical and economical analyses of combined heat and power generation from distillers grains and corn stover in ethanol plants. <i>Energy Conversion and Management</i> , 2009 , 50, 1704-1713	10.6	24
35	Plant Sterol and Policosanol Characterization of Hexane Extracts from Grain Sorghum, Corn and their DDGS. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 707-716	1.8	41
34	Sorghum distillers dried grain lipid extract increases cholesterol excretion and decreases plasma and liver cholesterol concentration in hamsters. <i>Journal of Functional Foods</i> , 2009 , 1, 381-386	5.1	26

33	Contemporary issues in thermal gasification of biomass and its application to electricity and fuel production. <i>Biomass and Bioenergy</i> , 2008 , 32, 573-581	5.3	354
32	Supercritical CO ₂ extraction of lipids from grain sorghum dried distillers grains with solubles. <i>Bioresource Technology</i> , 2008 , 99, 1373-82	11	45
31	Comparison of supercritical CO ₂ and hexane extraction of lipids from sorghum distillers grains. <i>European Journal of Lipid Science and Technology</i> , 2007 , 109, 567-574	3	26
30	Modeling of transport phenomena and melting kinetics of starch in a co-rotating twin-screw extruder. <i>Advances in Polymer Technology</i> , 2006 , 25, 22-40	1.9	3
29	Recent advances in extraction of nutraceuticals from plants. <i>Trends in Food Science and Technology</i> , 2006 , 17, 300-312	15.3	1203
28	Properties of Chitosan Films as a Function of pH and Solvent Type. <i>Journal of Food Science</i> , 2006 , 71, E119-E124	3.4	124
27	Grain sorghum lipid extract reduces cholesterol absorption and plasma non-HDL cholesterol concentration in hamsters. <i>Journal of Nutrition</i> , 2005 , 135, 2236-40	4.1	64
26	Modeling of bubble growth dynamics and nonisothermal expansion in starch-based foams during extrusion. <i>Advances in Polymer Technology</i> , 2005 , 24, 29-45	1.9	48
25	Policosanols Contents and Compositions in Wax-Like Materials Extracted from Selected Cereals of Korean Origin. <i>Cereal Chemistry</i> , 2005 , 82, 242-245	2.4	20
24	Policosanols Contents and Composition of Grain Sorghum Kernels and Dried Distillers Grains. <i>Cereal Chemistry</i> , 2004 , 81, 345-349	2.4	36
23	Changes in composition and thermal transition temperatures of grain sorghum wax during storage. <i>Industrial Crops and Products</i> , 2004 , 19, 125-132	5.9	15
22	Influence of sorghum wax, glycerin, and sorbitol on physical properties of soy protein isolate films. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2003 , 80, 71-76	1.8	33
21	Sodium dodecyl sulfate treatment improves properties of cast films from soy protein isolate. <i>Industrial Crops and Products</i> , 2002 , 15, 199-205	5.9	84
20	HPLC of grain sorghum wax classes highlighting separation of aldehydes from wax esters and steryl esters. <i>Journal of Separation Science</i> , 2002 , 25, 619-623	3.4	26
19	Properties, composition, and analysis of grain sorghum wax. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 521-527	1.8	46
18	Aldehydes in grain sorghum wax. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 529-533	1.8	16
17	Preparation and characterization of soy protein isolate films modified with sorghum wax. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 615-619	1.8	22
16	Heat Curing of Soy Protein Films at Selected Temperatures and Pressures. <i>LWT - Food Science and Technology</i> , 2002 , 35, 140-145	5.4	72

15	Development and application of multicomponent edible coatings and films: a review. <i>Advances in Food and Nutrition Research</i> , 2002 , 44, 347-94	6	48
14	Detection of alkanes and alkenes for identifying irradiated cereals. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 1145-1149	1.8	11
13	Postharvest Technology. <i>Biosystems Engineering</i> , 2000 , 77, 203-208		16
12	Water vapor transport parameters of a cast wheat gluten film. <i>Industrial Crops and Products</i> , 2000 , 11, 43-50	5.9	63
11	Solubility, tensile, and color properties of modified soy protein isolate films. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4937-41	5.7	198
10	Properties of Ultraviolet Irradiated Protein Films. <i>LWT - Food Science and Technology</i> , 1999 , 32, 129-133	5.4	104
9	GRAIN SORGHUM WAX AS AN EDIBLE COATING FOR GELATIN-BASED CANDIES ¹ . <i>Journal of Food Quality</i> , 1998 , 21, 117-128	2.7	18
8	Soy protein isolate-aldehyde starch films. <i>Industrial Crops and Products</i> , 1998 , 8, 195-203	5.9	171
7	Physical Properties of Egg White-Aldehyde Starch Films. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1297-1302	5.7	95
6	Edible Bilayer Films from Zein and Grain Sorghum Wax or Carnuba Wax. <i>LWT - Food Science and Technology</i> , 1998 , 31, 279-285	5.4	69
5	Relationships Among Grain Sorghum Quality Factors. <i>Cereal Chemistry</i> , 1998 , 75, 100-104	2.4	21
4	Films from Laboratory-Extracted Sorghum Kafirin. <i>Cereal Chemistry</i> , 1997 , 74, 473-475	2.4	36
3	Measurement errors in water vapor permeability of highly permeable, hydrophilic edible films. <i>Journal of Food Engineering</i> , 1994 , 21, 395-409	6	383
2	Water vapor permeability of wheat gluten and soy protein isolate films. <i>Industrial Crops and Products</i> , 1994 , 2, 189-195	5.9	61
1	Effect of pH on properties of wheat gluten and soy protein isolate films. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 1835-1839	5.7	277