

Andrew J Rosenthal

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

458
citations

759055

12
h-index

713332

21
g-index

28
all docs

28
docs citations

28
times ranked

460
citing authors

#	ARTICLE	IF	CITATIONS
1	Human oral processing and texture profile analysis parameters: Bridging the gap between the sensory evaluation and the instrumental measurements. <i>Journal of Texture Studies</i> , 2019, 50, 369-380.	1.1	103
2	TEXTURE PROFILE ANALYSIS - HOW IMPORTANT ARE THE PARAMETERS?. <i>Journal of Texture Studies</i> , 2010, 41, 672-684.	1.1	102
3	Interactions between Tristearin Crystals and Proteins at the Oil-Water Interface. <i>Journal of Colloid and Interface Science</i> , 1997, 191, 38-47.	5.0	28
4	Temporal Dominance of Sensations of peanuts and peanut products in relation to Hutchings and Lillford's breakdown path. <i>Food Quality and Preference</i> , 2014, 32, 311-316.	2.3	26
5	Rheological and Textural Properties of Sodium Reduced Salt Soluble Myofibrillar Protein Gels Containing Sodium Triphosphate. <i>Journal of Texture Studies</i> , 2016, 47, 181-187.	1.1	26
6	Hot-stage Microscopy of Cake Batter Bubbles during Simulated Baking: Sucrose Replacement by Polydextrose. <i>Journal of Food Science</i> , 1994, 59, 168-170.	1.5	25
7	What is cohesiveness? A linguistic exploration of the food texture testing literature. <i>Journal of Texture Studies</i> , 2021, 52, 294-302.	1.1	17
8	Glycaemic response to barley porridge varying in dietary fibre content. <i>British Journal of Nutrition</i> , 2012, 107, 719-724.	1.2	16
9	Effects of sucrose replacement by poly dextrose on the mechanism of structure formation in high ratio cakes. <i>International Journal of Food Sciences and Nutrition</i> , 1992, 43, 25-30.	1.3	15
10	Interactions between fat crystal networks and sodium caseinate at the sunflower oil-water interface. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 1998, 75, 1-7.	0.8	15
11	Application of aged egg in enabling increased substitution of sucrose by litesse (polydextrose) in high-ratio cakes. <i>Journal of the Science of Food and Agriculture</i> , 1995, 68, 127-131.	1.7	14
12	Possible Mechanism behind the Hard-to-Swallow Property of Oil Seed Pastes. <i>International Journal of Food Properties</i> , 2015, 18, 2077-2084.	1.3	13
13	Oral Processing of Low Water Content Foods - A Development to Hutchings and Lillford's Breakdown Path. <i>Journal of Texture Studies</i> , 2015, 46, 212-218.	1.1	12
14	Influence of Tristearin Crystals on the Apparent Interfacial Shear Viscosity of Aqueous Lysozyme-Hydrocarbon Model Systems. <i>Journal of Colloid and Interface Science</i> , 1994, 168, 539-541.	5.0	8
15	Yellow mustard bran attenuates glycaemic response of a semi-solid food in young healthy men. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 140-146.	1.3	7
16	Influence of candy particle size on oral behaviour. <i>Physiology and Behavior</i> , 2020, 225, 113089.	1.0	5
17	Reformulation of Muffins Using Inulin and Green Banana Flour: Physical, Sensory, Nutritional and Shelf-Life Properties. <i>Foods</i> , 2021, 10, 1883.	1.9	5
18	Muscle activity during oral processing of sticky-cohesive foods. <i>Physiology and Behavior</i> , 2021, 242, 113580.	1.0	5

#	ARTICLE	IF	CITATIONS
19	Demonstration of Surface Tension. Journal of Chemical Education, 2001, 78, 332.	1.1	4
20	Kinetics of the thermal destruction of thiamine in the white flesh of rainbow trout (Salmo Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 Td	1.7	3
21	Artifacts and errors in the measurement of the stickiness of liquid foods with tack tests. Journal of Texture Studies, 2022, 53, 601-608.	1.1	3
22	Surface tension as a controlled variable in mechanical dishwashing. JAOCS, Journal of the American Oil Chemists' Society, 1986, 63, 931-934.	0.8	2
23	Contact Stresses in Gelatin Spheres Under Compressive Die Loading. Journal of Texture Studies, 2016, 47, 457-460.	1.1	2
24	Interactions between Fat Crystals and Proteins at the Oilâ€“Water Interface. Special Publication - Royal Society of Chemistry, 1995, , 194-197.	0.0	1
25	Observations on the Instrumental Measurements of Liquid Food Stickiness. Proceedings (mdpi), 2020, 70, .	0.2	1
26	SOIL REMOVAL IN MECHANICAL DISHWASHING. Journal of Foodservice, 1986, 4, 31-36.	0.2	0
27	Cover Image, Volume 49, Issue 1. Journal of Texture Studies, 2018, 49, i.	1.1	0
28	Contribution of skin and stone to texture measurements of spherical model fruits. Journal of Texture Studies, 2018, 49, 23-29.	1.1	0