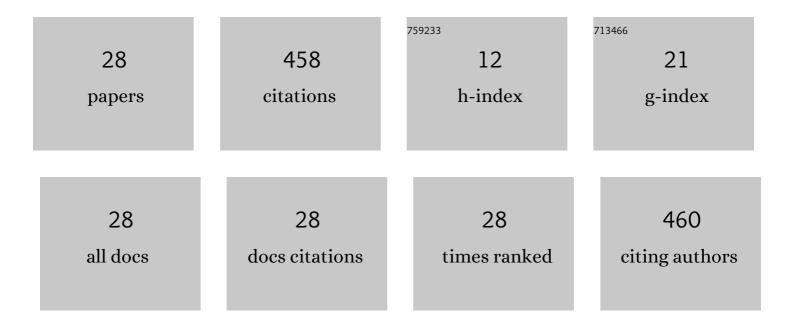
Andrew J Rosenthal

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Human oral processing and texture profile analysis parameters: Bridging the gap between the sensory evaluation and the instrumental measurements. Journal of Texture Studies, 2019, 50, 369-380.	2.5	103
2	TEXTURE PROFILE ANALYSIS - HOW IMPORTANT ARE THE PARAMETERS?. Journal of Texture Studies, 2010, 41, 672-684.	2.5	102
3	Interactions between Tristearin Crystals and Proteins at the Oil–Water Interface. Journal of Colloid and Interface Science, 1997, 191, 38-47.	9.4	28
4	Temporal Dominance of Sensations of peanuts and peanut products in relation to Hutchings and Lillford's "breakdown path― Food Quality and Preference, 2014, 32, 311-316.	4.6	26
5	Rheological and Textural Properties of Sodium Reduced Salt Soluble Myofibrillar Protein Gels Containing Sodium Triâ€Polyphosphate. Journal of Texture Studies, 2016, 47, 181-187.	2.5	26
6	Hot-stage Microscopy of Cake Batter Bubbles during Simulated Baking: Sucrose Replacement by Polydextrose. Journal of Food Science, 1994, 59, 168-170.	3.1	25
7	What is cohesiveness?—A linguistic exploration of the food texture testing literature. Journal of Texture Studies, 2021, 52, 294-302.	2.5	17
8	Glycaemic response to barley porridge varying in dietary fibre content. British Journal of Nutrition, 2012, 107, 719-724.	2.3	16
9	Effects of sucrose replacement by poly dextrose on the mechanism of structure formation in high ratio cakes. International Journal of Food Sciences and Nutrition, 1992, 43, 25-30.	2.8	15
10	Interactions between fat crystal networks and sodium caseinate at the sunflower oil-water interface. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1-7.	1.9	15
11	Application of aged egg in enabling increased substitution of sucrose by litesse (polydextrose) in high-ratio cakes. Journal of the Science of Food and Agriculture, 1995, 68, 127-131.	3.5	14
12	Possible Mechanism behind the Hard-to-Swallow Property of Oil Seed Pastes. International Journal of Food Properties, 2015, 18, 2077-2084.	3.0	13
13	Oral Processing of Low Water Content Foods – A Development to <scp>H</scp> utchings and <scp>L</scp> illford's Breakdown Path. Journal of Texture Studies, 2015, 46, 212-218.	2.5	12
14	Influence of Tristearin Crystals on the Apparent Interfacial Shear Viscosity of Aqueous Lysozyme-Hydrocarbon Model Systems. Journal of Colloid and Interface Science, 1994, 168, 539-541.	9.4	8
15	Yellow mustard bran attenuates glycaemic response of a semi-solid food in young healthy men. International Journal of Food Sciences and Nutrition, 2013, 64, 140-146.	2.8	7
16	Influence of candy particle size on oral behaviour. Physiology and Behavior, 2020, 225, 113089.	2.1	5
17	Reformulation of Muffins Using Inulin and Green Banana Flour: Physical, Sensory, Nutritional and Shelf-Life Properties. Foods, 2021, 10, 1883.	4.3	5
18	Muscle activity during oral processing of sticky-cohesive foods. Physiology and Behavior, 2021, 242, 113580.	2.1	5

#	Article	IF	CITATIONS
19	Demonstration of Surface Tension. Journal of Chemical Education, 2001, 78, 332.	2.3	4

Kinetics of the thermal destruction of thiamine in the white flesh of rainbow trout (Salmo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf $\frac{5}{3}$ 0 702 Td

21	Artifacts and errors in the measurement of the stickiness of liquid foods with tack tests. Journal of Texture Studies, 2022, 53, 601-608.	2.5	3
22	Surface tension as a controlled variable in mechanical dishwashing. JAOCS, Journal of the American Oil Chemists' Society, 1986, 63, 931-934.	1.9	2
23	Contact Stresses in Gelatin Spheres Under Compressive Die Loading. Journal of Texture Studies, 2016, 47, 457-460.	2.5	2
24	Interactions between Fat Crystals and Proteins at the Oil–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.	2.5	0
28	Contribution of skin and stone to texture measurements of spherical model fruits. Journal of Texture Studies, 2018, 49, 23-29.	2.5	0