

Shelly J Schmidt

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.

37
papers

780
citations

16
h-index

27
g-index

40
ext. papers

852
ext. citations

3.9
avg, IF

4.04
L-index

#	Paper	IF	Citations
37	Exploring the influence of course elements and emotional connection to content on students' approaches to learning in an introductory food science and human nutrition course. <i>Journal of Food Science Education</i> , 2020 , 19, 59-73	0.8	2
36	Enthalpy Relaxation and Food Stability 2020 , 271-285		
35	Applications for Dynamic Moisture Sorption Profiles in Foods 2020 , 311-322		1
34	Investigation of thermal decomposition as a critical factor inhibiting cold crystallization in amorphous sucrose prepared by melt-quenching. <i>Journal of Food Engineering</i> , 2019 , 261, 87-99	6	4
33	Effect of amorphization method on the physicochemical properties of amorphous sucrose. <i>Journal of Food Engineering</i> , 2019 , 243, 125-141	6	12
32	Comparison of the kinetic behavior of crystalline cane and beet sucrose thermal decomposition. <i>Journal of Thermal Analysis and Calorimetry</i> , 2019 , 137, 513-528	4.1	
31	Use of Exam Wrappers to Enhance Students' Metacognitive Skills in a Large Introductory Food Science and Human Nutrition Course. <i>Journal of Food Science Education</i> , 2017 , 16, 28-36	0.8	26
30	Impact of sucrose crystal composition and chemistry on its thermal behavior. <i>Journal of Food Engineering</i> , 2017 , 214, 193-208	6	7
29	Investigating the thermal decomposition differences between beet and cane sucrose sources. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1640-1653	2.8	6
28	Glass transition prediction strategies based on the Couchman-Karasz equation in model confectionary systems. <i>Journal of Food Engineering</i> , 2017 , 214, 287-302	6	3
27	Thermal Analysis. <i>Food Science Text Series</i> , 2017 , 529-544	2	1
26	Implementing Student-Centered Learning Practices in a Large Enrollment, Introductory Food Science and Human Nutrition Course. <i>Journal of Food Science Education</i> , 2016 , 15, 23-33	0.8	6
25	Sensory differences between product matrices made with beet and cane sugar sources. <i>Journal of Food Science</i> , 2014 , 79, S2354-61	3.4	7
24	Determining the mechanism and parameters of hydrate formation and loss in glucose. <i>Journal of Food Science</i> , 2014 , 79, E2232-44	3.4	9
23	Comparison between moisture sorption isotherms obtained using the new Vapor Sorption Analyzer and those obtained using the standard saturated salt slurry method. <i>Journal of Food Measurement and Characterization</i> , 2013 , 7, 185-193	2.8	12
22	Response to Comment on the Melting and Decomposition of Sugars. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10363-10371	5.7	9
21	Influence of molecular weight on enthalpy relaxation and fragility of amorphous carbohydrates. <i>Carbohydrate Polymers</i> , 2012 , 88, 223-231	10.3	15

20	Developments in glass transition determination in foods using moisture sorption isotherms. <i>Food Chemistry</i> , 2012 , 132, 1693-1698	8.5	49
19	Comparison Between Water Vapor Sorption Isotherms Obtained Using The New Dynamic Dewpoint Isotherm Method and those Obtained Using The Standard Saturated Salt Slurry Method. <i>International Journal of Food Properties</i> , 2012 , 15, 236-248	3	37
18	Investigation of the heating rate dependency associated with the loss of crystalline structure in sucrose, glucose, and fructose using a thermal analysis approach (part I). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 684-701	5.7	65
17	Can the thermodynamic melting temperature of sucrose, glucose, and fructose be measured using rapid-scanning differential scanning calorimetry (DSC)?. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3306-10	5.7	26
16	Effects of heating conditions on the glass transition parameters of amorphous sucrose produced by melt-quenching. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3311-9	5.7	23
15	Investigation of thermal decomposition as the kinetic process that causes the loss of crystalline structure in sucrose using a chemical analysis approach (part II). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 702-12	5.7	49
14	Determining the critical relative humidity at which the glassy to rubbery transition occurs in polydextrose using an automatic water vapor sorption instrument. <i>Journal of Food Science</i> , 2011 , 76, E78-89	3.4	30
13	Use of ramping and equilibrium water vapor sorption methods to determine the critical relative humidity at which the glassy to rubbery transition occurs in polydextrose. <i>Journal of Food Science</i> , 2011 , 76, E149-57	3.4	12
12	Measuring the Deliquescence Point of Crystalline Sucrose as a Function of Temperature Using a New Automatic Isotherm Generator. <i>International Journal of Food Properties</i> , 2011 , 14, 882-893	3	20
11	Characterising the physical state and textural stability of sugar gum pastes. <i>Food Chemistry</i> , 2010 , 119, 490-499	8.5	5
10	Phenomenological study of enthalpy relaxation of amorphous glucose, fructose, and their mixture. <i>Thermochimica Acta</i> , 2001 , 369, 95-116	2.9	60
9	Mobility of water in NaCl and brain heart infusion (BHI) solutions as studied by 17O NMR. <i>Molecular Physics</i> , 2001 , 99, 1641-1651	1.7	4
8	Physical Aging of Maltose Glasses. <i>Journal of Food Science</i> , 1996 , 61, 870-875	3.4	35
7	Applications of magnetic resonance imaging in food science. <i>Critical Reviews in Food Science and Nutrition</i> , 1996 , 36, 357-85	11.5	43
6	KCl, CaCl ₂ , Na ⁺ Binding, and Salt Taste of Gum Systems. <i>Journal of Food Science</i> , 1995 , 60, 849-853	3.4	20
5	Probing Water Relations in Foods Using Magnetic Resonance Techniques. <i>Annual Reports on NMR Spectroscopy</i> , 1995 , 31, 239-273	1.7	1
4	Na ⁺ Binding as Measured by ²³ Na Nuclear Magnetic Resonance Spectroscopy Influences the Perception of Saltiness in Gum Solutions. <i>Journal of Food Science</i> , 1994 , 59, 206-210	3.4	38
3	NONDESTRUCTIVE MEASUREMENT of TRANSIENT MOISTURE PROFILES and the MOISTURE DIFFUSION COEFFICIENT IN A POTATO DURING DRYING and ABSORPTION BY NMR IMAGING. <i>Journal of Food Process Engineering</i> , 1991 , 14, 297-313	2.4	69

2	Lactose Crystallization in Skim Milk Powder Observed by Hydrodynamic Equilibria, Scanning Electron Microscopy and 2H Nuclear Magnetic Resonance. <i>Journal of Food Science</i> , 1990 , 55, 994-999	3-4	66
1	Water Mobility and Crystallization Action of Lactose-water Systems by Oxygen-17 and Carbon-13 NMR. <i>Journal of Food Science</i> , 1990 , 55, 1435-1440	3-4	8