Eckhard FlÃ¶ter

List of Publications by Year
in descending order

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54	935	528359 15	466759 29
papers	citations	h-index	g-index

59	59	59	765
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Structuring of edible oils by long-chain FA, fatty alcohols, and their mixtures. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 1-6.	1.9	176
2	Oleogelation: From Scientific Feasibility to Applicability in Food Products. European Journal of Lipid Science and Technology, 2020, 122, 2000213.	1.9	70
3	Oleogelsâ€"Their Applicability and Methods of Characterization. Molecules, 2021, 26, 1673.	3.9	63
4	The influence of the type of oil phase on the selfâ€assembly process of Î³â€oryzanolâ€‰+â€‰Î²â€sitosterol tubules in organogel systems. European Journal of Lipid Science and Technology, 2013, 115, 295-300.	1.9	44
5	The Phase Behavior of Î³â€Oryzanol and Î²â€Sitosterol in Edible Oil. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1651-1659.	1.9	44
6	Application of Î²â€Sitosterol + Î³â€Oryzanolâ€Structured Organogel as Migration Barrier in Filled Chocolate Products. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 1131-1140.	1.9	41
7	On the Effect of Minor Oil Components on Î²â€Sitosterol/Î³â€oryzanol Oleogels. European Journal of Lipid Science and Technology, 2019, 121, 1800487.	1.9	39
8	Acid modification of wheat, potato, and pea starch applying gentle conditionsâ€"impacts on starch properties. Starch/Staerke, 2014, 66, 903-913.	2.2	36
9	Molecular characterization of acidâ€thinned wheat, potato and pea starches and correlation to gel properties. Starch/Staerke, 2015, 67, 424-437.	2.2	30
10	The supporting effect of ultrasound on the acid hydrolysis of granular potato starch. Carbohydrate Polymers, 2020, 230, 115633.	10.5	26
11	Acid hydrolysis of corn starch genotypes. I. Impact on morphological and molecular properties. Carbohydrate Polymers, 2019, 219, 172-180.	10.5	24
12	Acid-thinned corn starch-impact of modification parameters on molecular characteristics and functional properties. Starch/Staerke, 2016, 68, 399-409.	2.2	20
13	Impact of modification temperature on the properties of acid-thinned potato starch. Starch/Staerke, 2016, 68, 885-899.	2.2	18
14	Characterization of Oleogels Based on Waxes and Their Hydrolyzates. European Journal of Lipid Science and Technology, 2021, 123, 2000345.	1.9	18
15	The role of physical properties data in product development. European Journal of Lipid Science and Technology, 2009, 111, 219-226.	1.9	17
16	Influence of Minor Oil Components on Sunflower, Rice Bran, Candelilla, and Beeswax Oleogels. European Journal of Lipid Science and Technology, 2022, 124, .	1.9	16
17	Screening of impact factors on the enzymatic neutralization of Jatropha crude oil. European Journal of Lipid Science and Technology, 2014, 116, 185-192.	1.9	15
18	The composition of edible oils modifies Î²â€sitosterol/Î³â€oryzanol oleogels. Part <scp>II</scp>: Addition of selected minor oil components. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 57-77.	1.9	15

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19	Effects of Oil Type on Sterol-Based Organogels and Emulsions. Food Biophysics, 2021, 16, 109-118.	3.0	14
20	The composition of edible oils modifies Î²â€sitosterol/Î³â€oryzanol oleogels. Part I: Stripped triglyceride oils. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 43-56.	1.9	14
21	Enzymatic Modification of Granular Potato Starch â€Effect of Debranching on Morphological, Molecular, and Functional Properties. Starch/Staerke, 2019, 71, 1900060.	2.2	13
22	Revisiting pure component wax esters as basis of waxâ€based oleogels. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 925-941.	1.9	13
23	Sprouting of oats: A new approach to quantify compositional changes. Cereal Chemistry, 2019, 96, 994-1003.	2.2	12
24	Alkaline dissolution of native potato starch â" impact of the preparation conditions on the solution properties determined by means of SEC-MALS. Starch/Staerke, 2017, 69, 1600256.	2.2	11
25	Separation and molecular characterization of the amyloseâ€and amylopectinâ€fraction from native and partially hydrolyzed potato starch. Starch/Staerke, 2017, 69, 1600228.	2.2	11
26	Impact of Process Parameters on the Acid Modification of Potato Starch. Starch/Staerke, 2019, 71, 1800111.	2.2	10
27	Functional Properties of Acidâ€Thinned Potato Starch: Impact of Modification, Molecular Starch Characteristics, and Solution Preparation. Starch/Staerke, 2019, 71, 1900176.	2.2	10
28	Effect of Cooling Rate on the Oleogel Properties of Waxâ€"Wax-Hydrolyzate Mixtures. Food Biophysics, 2022, 17, 344-359.	3.0	10
29	Enzymatic Modification of Granular Potato Starch Using Isoamylaseâ€"Investigation of Morphological, Physicochemical, Molecular, and Technoâ€Functional Properties. Starch/Staerke, 2021, 73, 2000080.	2.2	9
30	Modification of Starches with Different Amylose/Amylopectinâ€Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acidâ€Thinningâ€"Impacts on Morphological and Molecular Characteristics. Starch/Staerke, 2020, 72, 2000015.	2.2	7
31	Waxâ€Based Oleogelsâ€"Properties in Medium Chain Triglycerides and Canola Oil. European Journal of Lipid Science and Technology, 2022, 124, 2100114.	1.9	7
32	Properties of heated aqueous starch dispersions dependent on the preparation conditions. Starch/Staerke, 2017, 69, 1600381.	2.2	6
33	Partial Hydrolysis of Granular Potato Starch Using Î±-Amylase - Effect on Physicochemical, Molecular, and Functional Properties. Starch/Staerke, 2019, 71, 1800253.	2.2	6
34	Effect of sprouting conditions on the properties of direct expanded extruded wheat. Journal of Food Process Engineering, 2019, 42, e13123.	3.0	6
35	Effect of sprouting temperature on selected properties of wheat flour and direct expanded extrudates. Journal of Food Process Engineering, 2020, 43, e13365.	3.0	6
36	Crystallization in highly supersaturated, agitated sucrose solutions. Physics of Fluids, 2023, 35, .	3.9	6

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37	Solid Fat Content Determination of Dispersed Lipids by Timeâ€Domain NMR. European Journal of Lipid Science and Technology, 2018, 120, 1700132.	1.9	5
38	Molecular Investigation of the Gel Structure of Native Starches. Starch/Staerke, 2019, 71, 1800080.	2.2	5
39	Effect of dextran and enzymatically decomposed dextran on calcium carbonate precipitation. Journal of Food Process Engineering, 2019, 42, e13072.	3.0	5
40	A Configurational Approach to Model Triglyceride Pure Component Properties. European Journal of Lipid Science and Technology, 2021, 123, 2100010.	1.9	5
41	Chromatographic Study of High Amylose Corn Starch Genotypes â€“ Investigation of Molecular Properties after Specific Enzymatic Digestion. Starch/Staerke, 2022, 74, .	2.2	5
42	Modification of Starches with Different Amylose/Amylopectin Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acidâ€Thinning: II. Impacts on Gelatinization and Solution Properties. Starch/Staerke, 2021, 73, 2000145.	2.2	4
43	Revisiting a model to predict pure triglyceride thermodynamic properties: parameter optimization and performance. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 837-850.	1.9	4
44	Water binding properties of acidâ€thinned wheat, potato, and pea starches. Starch/Staerke, 2015, 67, 438-447.	2.2	3
45	Modification of Starches with Different Amylose/Amylopectin Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acid Thinningâ€”III: Impacts on Gel Characteristics. Starch/Staerke, 2021, 73, 2000146.	2.2	3
46	Effect of quality and origin of technical sucrose solutions on the inclusion of colourants into the sugar crystal matrix. Journal of the Science of Food and Agriculture, 2018, 98, 2953-2963.	3.6	2
47	Feasibility Study on the Determination of the Solid Fat Content of Fats Using Temperatureâ€Modulated Optical Refractometry. European Journal of Lipid Science and Technology, 2020, 122, 1800164.	1.9	2
48	On the Relation of Entropy and Enthalpy of Fusion in Triglycerides. European Journal of Lipid Science and Technology, 2021, 123, 2100098.	1.9	2
49	High Amylose Corn Starch Gels â€“ A Molecular Investigation of the Network Constituting Polymers. Starch/Staerke, 0, , 2200032.	2.2	2
50	Effect of Storage Time on Waxâ€“Waxâ€“Hydrolyzate Canola Oil Oleogels. European Journal of Lipid Science and Technology, 2023, 125, .	1.9	2
51	Emulsion Gels in Foods. , 2013, , 315-343.		1
52	Effect of preâ€swelling and freezing/thawing cycles on the structure of molecular, morphological, and functional properties of potato starch. Journal of Food Biochemistry, 2022, 46, e14080.	2.9	1
53	Rheo-microscopy and flow properties of crystallizing agitated sucrose dispersions. Physics of Fluids, 2024, 36, .	3.9	0
54	Fractionation of edible fatsâ€”Separation of fatâ€covered particles by decanter centrifuge. European Journal of Lipid Science and Technology, 2024, 126, .	1.9	0