

# Eckhard FlÄjter

## List of Publications by Year in descending order

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papers

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Rheo-microscopy and flow properties of crystallizing agitated sucrose dispersions. <i>Physics of Fluids</i> , 2024, 36, .	3.9	0
2	Fractionation of edible fatsâ€”Separation of fatâ€”covered particles by decanter centrifuge. <i>European Journal of Lipid Science and Technology</i> , 2024, 126, .	1.9	0
3	Effect of Storage Time on Waxâ€”Waxâ€”Hydrolyzate Canola Oil Oleogels. <i>European Journal of Lipid Science and Technology</i> , 2023, 125, .	1.9	2
4	Crystallization in highly supersaturated, agitated sucrose solutions. <i>Physics of Fluids</i> , 2023, 35, .	3.9	6
5	Waxâ€”Based Oleogelsâ€”Properties in Medium Chain Triglycerides and Canola Oil. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, 2100114.	1.9	7
6	The composition of edible oils modifies $\beta$ -sitosterol/ $\beta$ -oryzanol oleogels. Part <sc>II</sc>: Addition of selected minor oil components. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 57-77.	1.9	15
7	The composition of edible oils modifies $\beta$ -sitosterol/ $\beta$ -oryzanol oleogels. Part I: Stripped triglyceride oils. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 43-56.	1.9	14
8	Effect of preâ€”swelling and freezing/thawing cycles on the structure of molecular, morphological, and functional properties of potato starch. <i>Journal of Food Biochemistry</i> , 2022, 46, e14080.	2.9	1
9	Effect of Cooling Rate on the Oleogel Properties of Waxâ€”Wax-Hydrolyzate Mixtures. <i>Food Biophysics</i> , 2022, 17, 344-359.	3.0	10
10	Chromatographic Study of High Amylose Corn Starch Genotypes â€” Investigation of Molecular Properties after Specific Enzymatic Digestion. <i>Starch/Staerke</i> , 2022, 74, .	2.2	5
11	Influence of Minor Oil Components on Sunflower, Rice Bran, Candelilla, and Beeswax Oleogels. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.9	16
12	Revisiting pure component wax esters as basis of waxâ€”based oleogels. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 925-941.	1.9	13
13	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. <i>Starch/Staerke</i> , 2021, 73, 2000145.	2.2	4
14	Effects of Oil Type on Sterol-Based Organogels and Emulsions. <i>Food Biophysics</i> , 2021, 16, 109-118.	3.0	14
15	Modification of Starches with Different Amylose/Amylopectin Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acid Thinningâ€”III: Impacts on Gel Characteristics. <i>Starch/Staerke</i> , 2021, 73, 2000146.	2.2	3
16	Enzymatic Modification of Granular Potato Starch Using Isoamylaseâ€”Investigation of Morphological, Physicochemical, Molecular, and Technoâ€”Functional Properties. <i>Starch/Staerke</i> , 2021, 73, 2000080.	2.2	9
17	Oleogelsâ€”Their Applicability and Methods of Characterization. <i>Molecules</i> , 2021, 26, 1673.	3.9	63
18	Characterization of Oleogels Based on Waxes and Their Hydrolyzates. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000345.	1.9	18

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19	A Configurational Approach to Model Triglyceride Pure Component Properties. European Journal of Lipid Science and Technology, 2021, 123, 2100010.	1.9	5
20	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
21	On the Relation of Entropy and Enthalpy of Fusion in Triglycerides. European Journal of Lipid Science and Technology, 2021, 123, 2100098.	1.9	2
22	Feasibility Study on the Determination of the Solid Fat Content of Fats Using Temperature-Modulated Optical Refractometry. European Journal of Lipid Science and Technology, 2020, 122, 1800164.	1.9	2
23	The supporting effect of ultrasound on the acid hydrolysis of granular potato starch. Carbohydrate Polymers, 2020, 230, 115633.	10.5	26
24	Oleogelation: From Scientific Feasibility to Applicability in Food Products. European Journal of Lipid Science and Technology, 2020, 122, 2000213.	1.9	70
25	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
26	Modification of Starches with Different Amylose/Amylopectin Ratios Using the Dual Approach with Hydroxypropylation and Subsequent Acid-Thinning Impacts on Morphological and Molecular Characteristics. Starch/Staerke, 2020, 72, 2000015.	2.2	7
27	Partial Hydrolysis of Granular Potato Starch Using $\alpha$ -Amylase - Effect on Physicochemical, Molecular, and Functional Properties. Starch/Staerke, 2019, 71, 1800253.	2.2	6
28	Molecular Investigation of the Gel Structure of Native Starches. Starch/Staerke, 2019, 71, 1800080.	2.2	5
29	Impact of Process Parameters on the Acid Modification of Potato Starch. Starch/Staerke, 2019, 71, 1800111.	2.2	10
30	Sprouting of oats: A new approach to quantify compositional changes. Cereal Chemistry, 2019, 96, 994-1003.	2.2	12
31	Effect of dextran and enzymatically decomposed dextran on calcium carbonate precipitation. Journal of Food Process Engineering, 2019, 42, e13072.	3.0	5
32	Functional Properties of Acid-Thinned Potato Starch: Impact of Modification, Molecular Starch Characteristics, and Solution Preparation. Starch/Staerke, 2019, 71, 1900176.	2.2	10
33	Enzymatic Modification of Granular Potato Starch - Effect of Debranching on Morphological, Molecular, and Functional Properties. Starch/Staerke, 2019, 71, 1900060.	2.2	13
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	On the Effect of Minor Oil Components on $\beta$ -Sitosterol/ $\beta$ -oryzanol Oleogels. European Journal of Lipid Science and Technology, 2019, 121, 1800487.	1.9	39
36	Acid hydrolysis of corn starch genotypes. I. Impact on morphological and molecular properties. Carbohydrate Polymers, 2019, 219, 172-180.	10.5	24

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37	Solid Fat Content Determination of Dispersed Lipids by Time-Resolved NMR. European Journal of Lipid Science and Technology, 2018, 120, 1700132.	1.9	5
38	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
39	Properties of heated aqueous starch dispersions dependent on the preparation conditions. Starch/Staerke, 2017, 69, 1600381.	2.2	6
40	Alkaline dissolution of native potato starch - impact of the preparation conditions on the solution properties determined by means of SEC-MALS. Starch/Staerke, 2017, 69, 1600256.	2.2	11
41	Application of $\beta$ -sitosterol + $\beta$ -oryzanol structured Organogel as Migration Barrier in Filled Chocolate Products. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 1131-1140.	1.9	41
42	Separation and molecular characterization of the amylose- and amylopectin-fraction from native and partially hydrolyzed potato starch. Starch/Staerke, 2017, 69, 1600228.	2.2	11
43	Acid-thinned corn starch-impact of modification parameters on molecular characteristics and functional properties. Starch/Staerke, 2016, 68, 399-409.	2.2	20
44	Impact of modification temperature on the properties of acid-thinned potato starch. Starch/Staerke, 2016, 68, 885-899.	2.2	18
45	The Phase Behavior of $\beta$ -oryzanol and $\beta$ -sitosterol in Edible Oil. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1651-1659.	1.9	44
46	Molecular characterization of acid-thinned wheat, potato and pea starches and correlation to gel properties. Starch/Staerke, 2015, 67, 424-437.	2.2	30
47	Water binding properties of acid-thinned wheat, potato, and pea starches. Starch/Staerke, 2015, 67, 438-447.	2.2	3
48	Acid modification of wheat, potato, and pea starch applying gentle conditions - impacts on starch properties. Starch/Staerke, 2014, 66, 903-913.	2.2	36
49	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
50	The influence of the type of oil phase on the self-assembly process of $\beta$ -oryzanol + $\beta$ -sitosterol tubules in organogel systems. European Journal of Lipid Science and Technology, 2013, 115, 295-300.	1.9	44
51	Emulsion Gels in Foods. , 2013, , 315-343.		1
52	The role of physical properties data in product development. European Journal of Lipid Science and Technology, 2009, 111, 219-226.	1.9	17
53	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
54	High Amylose Corn Starch Gels - A Molecular Investigation of the Network Constituting Polymers. Starch/Staerke, 0, , 2200032.	2.2	2