

Christoph Hartmann

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

822
citations

567144

15
h-index

677027

22
g-index

25
all docs

25
docs citations

25
times ranked

812
citing authors

#	ARTICLE	IF	CITATIONS
1	Perception of oral food breakdown. The concept of sensory trajectory. <i>Appetite</i> , 2009, 52, 659-667.	1.8	210
2	Role of Physical Bolus Properties as Sensory Inputs in the Trigger of Swallowing. <i>PLoS ONE</i> , 2011, 6, e21167.	1.1	119
3	Comparison of food boluses prepared in vivo and by the AM2 mastication simulator. <i>Food Quality and Preference</i> , 2011, 22, 326-331.	2.3	59
4	Mechanical stresses in cellular structures under high hydrostatic pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2006, 7, 1-12.	2.7	50
5	Numerical simulation of the mechanics of a yeast cell under high hydrostatic pressure. <i>Journal of Biomechanics</i> , 2004, 37, 977-987.	0.9	43
6	Experimental and numerical analysis of the thermofluidynamics in a high-pressure autoclave. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 399-411.	2.7	40
7	Reliability of Threshold and Suprathreshold Methods for Taste Phenotyping: Characterization with PROP and Sodium Chloride. <i>Chemosensory Perception</i> , 2009, 2, 214-228.	0.7	39
8	Influence of emulsion composition on lubrication capacity and texture perception. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1939-1949.	1.3	39
9	Influence of Foam Structure on the Release Kinetics of Volatiles from Espresso Coffee Prior to Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11196-11203.	2.4	30
10	Analysis of the flow field induced by the sessile peritrichous ciliate <i>Opercularia asymmetrica</i> . <i>Journal of Biomechanics</i> , 2007, 40, 137-148.	0.9	28
11	Impact of the shape on sensory properties of individual dark chocolate pieces. <i>LWT - Food Science and Technology</i> , 2013, 51, 545-552.	2.5	27
12	Data mining and fuzzy modelling of high pressure inactivation pathways of <i>Lactococcus lactis</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 461-468.	2.7	24
13	Damage detection on crates of beverages by artificial neural networks trained with finite-element data. <i>Computer Methods in Applied Mechanics and Engineering</i> , 2004, 193, 561-574.	3.4	22
14	Measurement of molten chocolate friction under simulated tongue-palate kinematics: Effect of cocoa solids content and aeration. <i>Current Research in Food Science</i> , 2020, 3, 304-313.	2.7	21
15	Geometrical resolution limits and detection mechanisms in the oral cavity. <i>Journal of Biomechanics</i> , 2007, 40, 3533-3540.	0.9	16
16	Identification of tactile mechanisms for the evaluation of object sizes during texture perception. <i>Food Quality and Preference</i> , 2009, 20, 329-334.	2.3	15
17	Numerical modeling of human mastication, a simplistic view to design foods adapted to mastication abilities. <i>Physiology and Behavior</i> , 2014, 124, 61-64.	1.0	12
18	Food Oral Processing—An Industry Perspective. <i>Frontiers in Nutrition</i> , 2021, 8, 634410.	1.6	12

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19	Three-dimensional numerical approach to investigate the substrate transport and conversion in an immobilized enzyme reactor. <i>Biotechnology and Bioengineering</i> , 2003, 83, 780-789.	1.7	9
20	Mechanical load on a particle aggregate in mono-axial elongational flow. <i>European Journal of Mechanics, B/Fluids</i> , 2003, 22, 155-166.	1.2	5
21	First Steps in Understanding Texture Perception in the Human Mouth as an Inverse Bio-Fluid Mechanical Problem. <i>AIP Conference Proceedings</i> , 2008, , .	0.3	1
22	A novel approach for studying the indoor dispersion of aroma through computational fluid dynamics. <i>Flavour and Fragrance Journal</i> , 2014, 29, 143-156.	1.2	1
23	Numerical investigation of 3D shock focusing effects on the basis of the Euler equation. <i>Computers and Fluids</i> , 1999, 28, 121-138.	1.3	0
24	Deformation von Belebtschlammflocken in Dehnströmungen. <i>Proceedings in Applied Mathematics and Mechanics</i> , 2004, 4, 508-509.	0.2	0
25	High Hydrostatic Pressure Processing: Numerical Analysis. , 2010, , 809-812.		0