# Gregory R Ziegler

List of Publications by Year
in descending order

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|---|---|---|---|
| 128 papers | 5,207 citations | 81743 39 h-index | 106150 65 g-index |
| 133 all docs | 133 docs citations | 133 times ranked | 4466 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Polymorphic transitions of V-type amylose upon hydration and dehydration. Food Hydrocolloids, 2022, 125, 107372. | 5.6 | 17 |
| 2 | Synergistic and antagonistic ingredient interactions as a sugar reduction strategy in chocolate milk. Journal of Sensory Studies, 2022, 37, . | 0.8 | 5 |
| 3 | Salivary Î±-amylase activity and flow rate explain differences in temporal flavor perception in a chewing gum matrix comprising starch-limonene inclusion complexes. Food Research International, 2022, 158, 111573. | 2.9 | 4 |
| 4 | Electrospinning of Octenylsuccinylated Starch-Pullulan Nanofibers from Aqueous Dispersions. Carbohydrate Polymers, 2021, 258, 116933. | 5.1 | 33 |
| 5 | Design aspects of vaginal applicators that influence acceptance among target users. Scientific Reports, 2021, 11, 9802. | 1.6 | 9 |
| 6 | Crystal and molecular structure of V-amylose complexed with ibuprofen. Carbohydrate Polymers, 2021, 261, 117885. | 5.1 | 16 |
| 7 | Enzymeâ€Resistant Starch Spherulites. Starch/Staerke, 2020, 72, 1900217. | 1.1 | 6 |
| 8 | Elucidating differences in phenolic profile between tef (Eragrostis tef) varieties using multivariate analyses. Cereal Chemistry, 2020, 97, 53-64. | 1.1 | 3 |
| 9 | Flavor and mouthfeel of pseudoâ€cocoa liquor: Effects of polyphenols, fat content, and training method. Journal of Sensory Studies, 2020, 35, e12541. | 0.8 | 7 |
| 10 | Assessment of Midline Lingual Point-Pressure Somatosensation Using Von Frey Hair Monofilaments. Journal of Visualized Experiments, 2020, , . | 0.2 | 2 |
| 11 | Effect of guest structure on amylose-guest inclusion complexation. Food Hydrocolloids, 2019, 97, 105188. | 5.6 | 50 |
| 12 | Oral somatosensatory acuity is related to particle size perception in chocolate. Scientific Reports, 2019, 9, 7437. | 1.6 | 53 |
| 13 | Starch-menthol inclusion complex: Structure and release kinetics. Food Hydrocolloids, 2019, 97, 105183. | 5.6 | 71 |
| 14 | Electrospun nanofiber mats from aqueous starch-pullulan dispersions: Optimizing dispersion properties for electrospinning. International Journal of Biological Macromolecules, 2019, 133, 1168-1174. | 3.6 | 33 |
| 15 | In Vitro Antioxidant and Cancer Inhibitory Activity of a Colored Avocado Seed Extract. International Journal of Food Science, 2019, 2019, 1-7. | 0.9 | 40 |
| 16 | Perseorangin: A natural pigment from avocado (Persea americana) seed. Food Chemistry, 2019, 293, 15-22. | 4.2 | 25 |
| 17 | Fabrication of starch - Nanocellulose composite fibers by electrospinning. Food Hydrocolloids, 2019, 90, 90-98. | 5.6 | 50 |
| 18 | Using sensory and consumer science in drug delivery system optimization: mixed methods in women of color as a case study. Food Quality and Preference, 2019, 73, 293-302. | 2.3 | 3 |

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|---|---|---|---|
| 19 | Aligned wet-electrospun starch fiber mats. Food Hydrocolloids, 2019, 90, 113-117. | 5.6 | 26 |
| 20 | Characterization of amylose inclusion complexes using electron paramagnetic resonance spectroscopy. Food Hydrocolloids, 2018, 82, 82-88. | 5.6 | 18 |
| 21 | Characterization of macromolecular orientation in Î²-carrageenan fibers using polarized Fourier-transform infrared spectroscopy. Vibrational Spectroscopy, 2018, 94, 61-65. | 1.2 | 5 |
| 22 | Inclusion complex formation between high amylose corn starch and alkylresorcinols from rye bran. Food Chemistry, 2018, 259, 1-6. | 4.2 | 23 |
| 23 | Encapsulation and stabilization of Î²-carotene by amylose inclusion complexes. Food Research International, 2018, 105, 446-452. | 2.9 | 76 |
| 24 | Qualitative exploration of intrinsic and extrinsic factors that influence acceptability of semisoft vaginal suppositories. BMC Women's Health, 2018, 18, 170. | 0.8 | 7 |
| 25 | Dose-Response Relationships for Vanilla Flavor and Sucrose in Skim Milk: Evidence of Synergy. Beverages, 2018, 4, 73. | 1.3 | 41 |
| 26 | Plasticization and conglutination improve the tensile strength of electrospun starch fiber mats. Food Hydrocolloids, 2018, 83, 393-396. | 5.6 | 6 |
| 27 | Optimization and modeling of teff-maize-rice based formulation by simplex lattice mixture design for the preparation of brighter and acceptable injera. Cogent Food and Agriculture, 2018, 4, 1443381. | 0.6 | 8 |
| 28 | Degree of free fatty acid saturation influences chocolate rejection in human assessors. Chemical Senses, 2017, 42, 161-166. | 1.1 | 13 |
| 29 | Drivers of Vaginal Drug Delivery System Acceptability from Internet-Based Conjoint Analysis. PLoS ONE, 2016, 11, e0150896. | 1.1 | 15 |
| 30 | The Interaction of Genotype and Environment Determines Variation in the Maize Kernel Ionome. G3: Genes, Genomes, Genetics, 2016, 6, 4175-4183. | 0.8 | 41 |
| 31 | Chocolate not necessarily healthier or tastier. Proceedings of the National Academy of Sciences of the United States of America, 2016, 113, E6318-E6318. | 3.3 | 1 |
| 32 | Salivary protein levels as a predictor of perceived astringency in model systems and solid foods. Physiology and Behavior, 2016, 163, 56-63. | 1.0 | 24 |
| 33 | Innovative sensory methods to access acceptability of mixed polymer semisoft ovules for microbicide applications. Drug Delivery and Translational Research, 2016, 6, 551-564. | 3.0 | 3 |
| 34 | Investigating Mixture Interactions of Astringent Stimuli Using the Isobole Approach. Chemical Senses, 2016, 41, bjw064. | 1.1 | 12 |
| 35 | Maximizing overall liking results in a superior product to minimizing deviations from ideal ratings: An optimization case study with coffee-flavored milk. Food Quality and Preference, 2015, 42, 27-36. | 2.3 | 17 |
| 36 | Check-all-that-apply (CATA), sorting, and polarized sensory positioning (PSP) with astringent stimuli. Food Quality and Preference, 2015, 45, 41-49. | 2.3 | 60 |

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|---|---|---|---|
| 37 | Release of Tenofovir from Carrageenan-Based Vaginal Suppositories. Pharmaceutics, 2014, 6, 366-377. | 2.0 | 24 |
| 38 | Firmness Perception Influences Womenâ€™s Preferences for Vaginal Suppositories. Pharmaceutics, 2014, 6, 512-529. | 2.0 | 18 |
| 39 | Antioxidant property of edible mushrooms collected from Ethiopia. Food Chemistry, 2014, 157, 30-36. | 4.2 | 101 |
| 40 | Just-about-right and ideal scaling provide similar insights into the influence of sensory attributes on liking. Food Quality and Preference, 2014, 37, 71-78. | 2.3 | 53 |
| 41 | Fabrication of pure starch fibers by electrospinning. Food Hydrocolloids, 2014, 36, 20-25. | 5.6 | 149 |
| 42 | Rheological aspects in fabricating pullulan fibers by electro-wet-spinning. Food Hydrocolloids, 2014, 38, 220-226. | 5.6 | 48 |
| 43 | Characterization of Starch Polymorphic Structures Using Vibrational Sum Frequency Generation Spectroscopy. Journal of Physical Chemistry B, 2014, 118, 1775-1783. | 1.2 | 85 |
| 44 | Interpreting consumer preferences: Physicohedonic and psychohedonic models yield different information in a coffee-flavored dairy beverage. Food Quality and Preference, 2014, 36, 27-32. | 2.3 | 27 |
| 45 | Formation of starch-guest inclusion complexes in electrospun starch fibers. Food Hydrocolloids, 2014, 38, 211-219. | 5.6 | 56 |
| 46 | Molecular encapsulation of ascorbyl palmitate in preformed V-type starch and amylose. Carbohydrate Polymers, 2014, 111, 256-263. | 5.1 | 104 |
| 47 | Molecular Entanglement and Electrospinnability of Biopolymers. Journal of Visualized Experiments, 2014, , e51933. | 0.2 | 9 |
| 48 | Relationships between Perceptual Attributes and Rheology in Over-the-Counter Vaginal Products: A Potential Tool for Microbicide Development. PLoS ONE, 2014, 9, e105614. | 1.1 | 8 |
| 49 | Quantitative relationship between electrospinning parameters and starch fiber diameter. Carbohydrate Polymers, 2013, 92, 1416-1422. | 5.1 | 103 |
| 50 | Explaining tolerance for bitterness in chocolate ice cream using solid chocolate preferences. Journal of Dairy Science, 2013, 96, 4938-4944. | 1.4 | 18 |
| 51 | Shape of vaginal suppositories affects willingness-to-try and preference. Antiviral Research, 2013, 97, 280-284. | 1.9 | 22 |
| 52 | Fabrication of Î²-carrageenan fibers by wet spinning: Addition of Î¹-carrageenan. Food Hydrocolloids, 2013, 30, 302-306. | 5.6 | 23 |
| 53 | User Preferences in a Carrageenan-Based Vaginal Drug Delivery System. PLoS ONE, 2013, 8, e54975. | 1.1 | 25 |
| 54 | Tolerance for High Flavanol Cocoa Powder in Semisweet Chocolate. Nutrients, 2013, 5, 2258-2267. | 1.7 | 22 |

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|---|---|---|---|
| 55 | Avocado (Persea americana) Seed as a Source of Bioactive Phytochemicals. Current Pharmaceutical Design, 2013, 19, 6133-6140. | 0.9 | 138 |
| 56 | Rejection Thresholds in Solid Chocolate-Flavored Compound Coating. Journal of Food Science, 2012, 77, S390-S393. | 1.5 | 20 |
| 57 | Role of Molecular Entanglements in Starch Fiber Formation by Electrospinning. Biomacromolecules, 2012, 13, 2247-2253. | 2.6 | 171 |
| 58 | Rejection thresholds in chocolate milk: Evidence for segmentation. Food Quality and Preference, 2012, 26, 128-133. | 2.3 | 54 |
| 59 | Structural and physical effects of aroma compound binding to native starch granules. Starch/Staerke, 2012, 64, 461-469. | 1.1 | 13 |
| 60 | Patents on Fiber Spinning from Starches. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 210-219. | 0.5 | 21 |
| 61 | A Colored Avocado Seed Extract as a Potential Natural Colorant. Journal of Food Science, 2011, 76, C1335-41. | 1.5 | 48 |
| 62 | Formation of inclusion complexes of starch with fatty acid esters of bioactive compounds. Carbohydrate Polymers, 2011, 83, 1869-1878. | 5.1 | 114 |
| 63 | Effect of starch fractions on spherulite formation and microstructure. Carbohydrate Polymers, 2011, 83, 1757-1765. | 5.1 | 33 |
| 64 | Fabrication of Î²-Carrageenan Fibers by Wet Spinning: Spinning Parameters. Materials, 2011, 4, 1805-1817. | 1.3 | 18 |
| 65 | Feeding the World Today and Tomorrow: The Importance of Food Science and Technology. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 572-599. | 5.9 | 248 |
| 66 | Preparation of spherulites from amyloseâ€“palmitic acid complexes. Carbohydrate Polymers, 2010, 80, 53-64. | 5.1 | 27 |
| 67 | Phase Behavior of the Î¹-Carrageenan/Maltodextrin/Water System at Different Potassium Chloride Concentrations and Temperatures. Food Biophysics, 2009, 4, 119-125. | 1.4 | 5 |
| 68 | Oil migration in chocolate: A case of non-Fickian diffusion. Journal of Food Engineering, 2009, 92, 261-268. | 2.7 | 40 |
| 69 | Toughness, particle size and chemical composition of meadow fescue (Festuca pratensis Hud.) herbage as affected by time of day. Animal Feed Science and Technology, 2009, 151, 330-336. | 1.1 | 12 |
| 70 | Inclusion of starch in imitation cheese: Its influence on water mobility and cheese functionality. Food Hydrocolloids, 2008, 22, 1612-1621. | 5.6 | 37 |
| 71 | Effect of Sucrose on Physical Properties of Sprayâ€Dried Whole Milk Powder. Journal of Food Science, 2008, 73, E431-8. | 1.5 | 3 |
| 72 | Investigation of imitation cheese matrix development using light microscopy and NMR relaxometry. International Dairy Journal, 2008, 18, 641-648. | 1.5 | 39 |

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| 73 | Comparison of microscopy techniques for the examination of the microstructure of starch-containing imitation cheeses. Food Research International, 2008, 41, 472-479. | 2.9 | 34 |
| 74 | Potential sources of error in the calorimetric evaluation of amylose content of starches. Carbohydrate Polymers, 2007, 68, 465-471. | 5.1 | 10 |
| 75 | Optimization of Whole Milk Powder Processing Variables with Neural Networks and Genetic Algorithms. Food and Bioproducts Processing, 2007, 85, 336-343. | 1.8 | 33 |
| 76 | Amylose Crystallization from Concentrated Aqueous Solution. Biomacromolecules, 2006, 7, 761-770. | 2.6 | 58 |
| 77 | Spatial mapping of solid and liquid lipid in confectionery products using a 1D centric SPRITE MRI technique. Food Research International, 2006, 39, 365-371. | 2.9 | 38 |
| 78 | Moisture migration through chocolate-flavored confectionery coatings. Journal of Food Engineering, 2005, 66, 177-186. | 2.7 | 40 |
| 79 | Biosynthesis of 1-octen-3-ol and 10-oxo-trans-8-decenoic acid using a crude homogenate of Agaricus bisporus. Process Biochemistry, 2005, 40, 131-137. | 1.8 | 15 |
| 80 | Spherulitic Crystallization in Starch as a Model for Starch Granule Initiation. Biomacromolecules, 2005, 6, 1547-1554. | 2.6 | 65 |
| 81 | INFLUENCE OF HAZELNUT PASTE ON THE SENSORY PROPERTIES AND SHELF-LIFE OF DARK CHOCOLATE. Journal of Sensory Studies, 2004, 19, 133-148. | 0.8 | 20 |
| 82 | Diffusion of Moisture through Chocolate-flavoured Confectionery Coatings. Food and Bioproducts Processing, 2004, 82, 35-43. | 1.8 | 25 |
| 83 | Modelling Diffusion of Moisture During Stoving of Starch-molded Confections. Food and Bioproducts Processing, 2004, 82, 60-72. | 1.8 | 8 |
| 84 | Ultrasonic monitoring of food freezing. Journal of Food Engineering, 2004, 62, 263-269. | 2.7 | 39 |
| 85 | Spherulitic crystallization of starch: influence of botanical origin and extent of thermal treatment. Food Hydrocolloids, 2003, 17, 487-494. | 5.6 | 35 |
| 86 | Residence time distribution in a co-rotating, twin-screw continuous mixer by the step change method. Journal of Food Engineering, 2003, 59, 161-167. | 2.7 | 42 |
| 87 | GRINDING SPRAY-DRIED MILK POWDER NEAR the GLASS TRANSITION TEMPERATURE. Journal of Food Process Engineering, 2003, 26, 149-160. | 1.5 | 9 |
| 88 | MECHANICAL PROPERTIES OF AERATED CONFECTIONERY. Journal of Texture Studies, 2003, 34, 437-448. | 1.1 | 6 |
| 89 | A Process for Increasing the Free Fat Content of Spray-dried Whole Milk Powder. Journal of Food Science, 2003, 68, 210-216. | 1.5 | 33 |
| 90 | Moisture migration in starch molding operations as observed by magnetic resonance imaging. Food Research International, 2003, 36, 331-340. | 2.9 | 25 |

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| 91 | Fat, Moisture, and Ethanol Migration through Chocolates and Confectionary Coatings. Critical Reviews in Food Science and Nutrition, 2002, 42, 583-626. | 5.4 | 107 |
| 92 | Spherulitic crystallization of gelatinized maize starch and its fractions. Carbohydrate Polymers, 2002, 49, 439-448. | 5.1 | 48 |
| 93 | Structural features of non-granular spherulitic maize starch. Carbohydrate Research, 2002, 337, 1467-1475. | 1.1 | 28 |
| 94 | Optimizing Detection of Heat-Injured Listeria monocytogenes in Pasteurized Milk. Journal of Food Protection, 2001, 64, 1000-1011. | 0.8 | 9 |
| 95 | Moisture migration in soft-panned confections during engrossing and aging as observed by magnetic resonance imaging. Journal of Food Engineering, 2001, 48, 257-267. | 2.7 | 35 |
| 96 | SUPERCRITICAL CARBON DIOXIDE TREATMENT TO INACTIVATE AEROBIC MICROORGANISMS ON ALFALFA SEEDS. Journal of Food Safety, 2001, 21, 215-223. | 1.1 | 42 |
| 97 | Texture and structure of gelatin/pectin-based gummy confections. Food Hydrocolloids, 2001, 15, 643-653. | 5.6 | 87 |
| 98 | THE ROLE OF PARTICLE SIZE DISTRIBUTION OF SUSPENDED SOLIDS IN DEFINING THE SENSORY PROPERTIES OF MILK CHOCOLATE. International Journal of Food Properties, 2001, 4, 353-370. | 1.3 | 72 |
| 99 | Quantitative assessment of phase composition and morphology of two-phase gelatinâ€“pectin gels using fluorescence microscopy. Food Hydrocolloids, 2000, 14, 579-590. | 5.6 | 21 |
| 100 | Ultrasonic determination of the effect of shear on lipid crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 157-162. | 0.8 | 18 |
| 101 | The role of particle size distribution of suspended solids in defining the flow properties of milk chocolate. International Journal of Food Properties, 2000, 3, 137-147. | 1.3 | 75 |
| 102 | Optimization of Exopolysaccharide Production by Lactobacillus delbrueckii subsp. bulgaricus RR Grown in a Semidefined Medium. Applied and Environmental Microbiology, 1998, 64, 659-664. | 1.4 | 118 |
| 103 | Rheological Properties of Nonfat Yogurt Stabilized Using Lactobacillus delbrueckii ssp. bulgaricus Producing Exopolysaccharide or Using Commercial Stabilizer Systems. Journal of Dairy Science, 1997, 80, 252-263. | 1.4 | 145 |
| 104 | Chemical and thermal characteristics of milk-fat fractions isolated by a melt crystallization. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1647-1652. | 0.8 | 40 |
| 105 | Physical and Sensory Properties of Milk Chocolate Formulated with Anhydrous Milk Fat Fractions. Journal of Food Science, 1996, 61, 1068-1073. | 1.5 | 57 |
| 106 | 'Flavor-fade' and Off-Flavors in Ground Roasted Peanuts As Related to Selected Pyrazines and Aldehydes. Journal of Food Science, 1996, 61, 469-472. | 1.5 | 70 |
| 107 | Viscosity of Molten Milk Chocolate with Lactose from Spray-Dried Whole-Milk Powders. Journal of Food Science, 1995, 60, 120-124. | 1.5 | 22 |
| 108 | FLAVOR MODIFICATION OF MILK CHOCOLATE BY CONCHING IN A TWIN-SCREW, CO-ROTATING, CONTINUOUS MIXER. Journal of Sensory Studies, 1995, 10, 369-380. | 0.8 | 13 |

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| 109 | Sensory Characteristics of Milk Chocolate with Lactose from Spray-Dried Milk Powder. Journal of Food Science, 1994, 59, 1239-1243. | 1.5 | 26 |
| 110 | Physical and Microscopic Characterization of Dry Whole Milk with Altered Lactose Content. 1. Effect of Lactose Concentration. Journal of Dairy Science, 1994, 77, 1189-1197. | 1.4 | 28 |
| 111 | Physical and Microscopic Characterization of Dry Whole Milk with Altered Lactose Content. 2. Effect of Lactose Crystallization. Journal of Dairy Science, 1994, 77, 1198-1204. | 1.4 | 53 |
| 112 | Factors Affecting 1-Octen-3-ol in Mushrooms at Harvest and During Postharvest Storage. Journal of Food Science, 1993, 58, 331-334. | 1.5 | 35 |
| 113 | Deodorization and deacidification of edible oils with dense carbon dioxide. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 947-953. | 0.8 | 24 |
| 114 | PREPARATION, PURIFICATION AND IDENTIFICATION OF 10-OXO-TRANS-8-DECENOIC ACID FROM THE CULTIVATED MUSHROOM, AGARICUS BISPORUS. Journal of Food Biochemistry, 1992, 16, 371-388. | 1.2 | 3 |
| 115 | 1-Octen-3-ol in the Cultivated Mushroom, Agaricus bisporus. Journal of Food Science, 1992, 57, 704-706. | 1.5 | 60 |
| 116 | Effect of 10-oxo-trans-8-decenoic acid on growth of Agaricus bisporus. Phytochemistry, 1992, 31, 4059-4064. | 1.4 | 29 |
| 117 | Effect of Nutrient Supplementation on Flavor, Quality, and Shelf Life of the Cultivated Mushroom,Agaricus Bisporus. Mycologia, 1991, 83, 142-149. | 0.8 | 17 |
| 118 | Microstructure of mixed gelatin-egg white gels: impact on rheology and application to microparticulation. Biotechnology Progress, 1991, 7, 283-287. | 1.3 | 19 |
| 119 | Effect of temperature and electrolytes on the viscosity of aqueous dispersions of mustard seed (Sinapsis alba) mucilage. Food Hydrocolloids, 1990, 4, 161-166. | 5.6 | 7 |
| 120 | The Gelation Of Proteins. Advances in Food and Nutrition Research, 1990, 34, 203-298. | 1.5 | 268 |
| 121 | Predicting the Dynamic Elastic Modulus of Mixed Gelatin-Egg White Gels. Journal of Food Science, 1989, 54, 430-436. | 1.5 | 17 |
| 122 | Determination of Cross-link Density in Egg White Gels from Stress Relaxation Data. Journal of Food Science, 1989, 54, 218-219. | 1.5 | 17 |
| 123 | Determination of Mass Diffusivity of Simple Sugars in Water by the Rotating Disk Method. Journal of Food Science, 1987, 52, 501-502. | 1.5 | 15 |
| 124 | Relationship of Water Content to Textural Characteristics, Water Activity, and Thermal Conductivity of Some Commercial Sausages. Journal of Food Science, 1987, 52, 901-905. | 1.5 | 30 |
| 125 | Thermal Conductivity of Liquid Foods by the Thermal Comparator Method. Journal of Food Science, 1985, 50, 1458-1462. | 1.5 | 13 |
| 126 | HEAT-INDUCED TRANSITIONS IN THE PROTEIN-PROTEIN INTERACTION OF BOVINE NATURAL ACTOMYOSIN. Journal of Food Biochemistry, 1984, 8, 25-38. | 1.2 | 28 |

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| 127 | Functionality of muscle constituents in the processing of comminuted meat products. Critical Reviews in Food Science and Nutrition, 1983, 18, 99-121. | 1.3 | 176 |
| 128 | Effect of Liquid Smoke on the Growth of Lactic Acid Starter Cultures used to Manufacture Fermented Sausage. Journal of Food Science, 1982, 47, 2074-2075. | 1.5 | 10 |