Helen S Melito

List of Publications by Year
in descending order

47 papers	985 citations	516710 16 h-index	454955 30 g-index
59 all docs	59 docs citations	59 times ranked	940 citing authors

#	Article	IF	Citations
1	The effect of organic acids and storage temperature on lite salad dressing rheology and Zygosaccharomyces parabailii growth. Journal of Food Science and Technology, 2022, 59, 4075-4084.	2.8	1
2	Identification of factors affecting wear behavior of semi-hard cheeses. Journal of Food Engineering, 2021, 292, 110348.	5.2	4
3	Nonlinear (Large-Amplitude Oscillatory Shear) Rheological Properties and Their Impact on Food Processing and Quality. Annual Review of Food Science and Technology, 2021, 12, 591-609.	9.9	32
4	Development of starch texture rheological maps through empirical modeling of starch swelling behavior. Food Hydrocolloids, 2021, 120, 106920.	10.7	10
5	Mechanisms of whey protein isolate interaction with basil seed gum: Influence of pH and protein-polysaccharide ratio. Carbohydrate Polymers, 2020, 232, 115775.	10.2	50
6	Characterizing wear behaviors of edible hydrogels by kernel-based statistical modeling. Journal of Food Engineering, 2020, 275, 109850.	5.2	3
7	Predicting <scp>highâ€protein</scp> bar processing ability from rheological and tribological analyses. Journal of Food Process Engineering, 2020, 43, e13482.	2.9	0
8	Kinetics of Starch Retrogradation in Rice (Oryza sativa) Subjected to State/Phase Transitions. Food and Bioprocess Technology, 2020, 13, 1491-1504.	4.7	8
9	Adapting tribology for use in sensory studies on hard food: The case of texture perception in apples. Food Quality and Preference, 2020, 86, 103990.	4.6	16
10	Relationships among rheological, sensory, and wear behaviors of cheeses. Journal of Texture Studies, 2020, 51, 702-721.	2.5	8
11	Understanding How Highâ€Protein Bar Formulations Impact Their Mechanical and Wear Behaviors Using Response Surface Analysis. Journal of Food Science, 2019, 84, 2209-2221.	3.1	5
12	Wear: A new dimension of food rheological behaviors as demonstrated on two cheese types. Journal of Food Engineering, 2019, 263, 337-340.	5.2	10
13	Interlaboratory Measurement of Rheological Properties of Tomato Salad Dressing. Journal of Food Science, 2019, 84, 3204-3212.	3.1	7
14	Dairy protein stabilizers affect both rheological properties and growth of <i>Zygosaccharomyces parabailii</i> in lite salad dressings. Journal of Food Processing and Preservation, 2019, 43, e14069.	2.0	1
15	Impact of formulation on highâ€protein bar rheological and wear behaviors. Journal of Texture Studies, 2019, 50, 445-455.	2.5	9
16	Concentrated emulsions as novel fat replacers in reduced-fat and low-fat Cheddar cheeses. Part 2. Large amplitude oscillatory shear behavior. International Dairy Journal, 2019, 91, 137-146.	3.0	26
17	Relationships Among Acid Milk Gel Sensory, Rheological, and Tribological Behaviors. Food Engineering Series, 2019, , 323-347.	0.7	1
18	Semisolid Food Tribology. Food Engineering Series, 2019, , 133-165.	0.7	3

#	ARTICLE	IF	CITATIONS
19	Effects of fat content, pasteurization method, homogenization pressure, and storage time on the mechanical and sensory properties of bovine milk. Journal of Dairy Science, 2018, 101, 2941-2955.	3.4	56
20	Effect of fish gelatin and gum arabic interactions on concentrated emulsion large amplitude oscillatory shear behavior and tribological properties. Food Hydrocolloids, 2018, 79, 518-525.	10.7	78
21	The impact of salt reduction on cottage cheese cream dressing rheological behavior and consumer acceptance. International Dairy Journal, 2018, 79, 62-72.	3.0	8
22	The effect of storage temperature on blue cheese mechanical properties. Journal of Texture Studies, 2018, 49, 309-319.	2.5	13
23	Impact of pasteurization method and fat on milk: Relationships among rheological, tribological, and astringency behaviors. International Dairy Journal, 2018, 78, 28-35.	3.0	22
24	Large amplitude oscillatory shear behavior and tribological properties of gum extracted from Alyssum homolocarpum seed. Food Hydrocolloids, 2018, 77, 669-676.	10.7	29
25	The impact of NaCl replacement with KCl and CaCl2 on cottage cheese cream dressing rheological behavior and consumer acceptance. International Dairy Journal, 2018, 78, 73-84.	3.0	3
26	Concentrated emulsions as novel fat replacers in reduced-fat and low-fat Cheddar cheeses. Part 1. Rheological and microstructural characterization. International Dairy Journal, 2018, 86, 76-85.	3.0	14
27	Characterizing wear behaviors of Îº-carrageenan and whey protein gels by numerical modeling. Journal of Food Engineering, 2018, 235, 98-105.	5.2	15
28	Rheological and sensory behaviors of parboiled pasta cooked using a microwave pasteurization process. Journal of Texture Studies, 2017, 48, 450-462.	2.5	3
29	Rheological behavior and antioxidant activity of a highly acidic gum from Althaea officinalis flower. Food Hydrocolloids, 2017, 69, 432-439.	10.7	49
30	Improving functional properties of pea protein isolate for microencapsulation of flaxseed oil. Journal of Microencapsulation, 2017, 34, 218-230.	2.8	30
31	Waxy Wheat Flour as a Freeze-Thaw Stable Ingredient Through Rheological Studies. Food and Bioprocess Technology, 2017, 10, 1281-1296.	4.7	10
32	Effect of formulation on structure-function relationships of concentrated emulsions: Rheological, tribological, and microstructural characterization. Food Hydrocolloids, 2017, 72, 11-26.	10.7	97
33	If You Don't Know, Ask! Using Expert Knowledge to Determine What Content Is Needed in an Undergraduate Food Quality Management and Control Course. Journal of Food Science Education, 2017, 16, 19-27.	1.0	3
34	Effect of fish gelatin-gum arabic interactions on structural and functional properties of concentrated emulsions. Food Research International, 2017, 102, 1-7.	6.2	48
35	Microwave Pasteurization of Cooked Pasta: Effect of Process Parameters on Texture and Quality for Heatâ€andâ€Eat and Readyâ€toâ€Eat Meals. Journal of Food Science, 2016, 81, E1447-56.	3.1	17
36	Curriculum Mapping: A Method to Assess and Refine Undergraduate Degree Programs. Journal of Food Science Education, 2016, 15, 83-100.	1.0	14

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37	Curriculum Mapping: A Beforeâ€andâ€After Look at Faculty Perceptions of Their Courses and the Mapping Process. Journal of Food Science Education, 2016, 15, 63-69.	1.0	5
38	Compositional characterization and rheological properties of an anionic gum from Alyssum homolocarpum seeds. Food Hydrocolloids, 2016, 52, 766-773.	10.7	124
39	Rheological study of different mashed potato preparations using large amplitude oscillatory shear and confocal microscopy. Journal of Food Engineering, 2016, 169, 326-337.	5.2	33
40	Taking an Attentionâ€Grabbing â€œHeadlines First!â€• Approach to Engage Students in a Lecture Setting. Journal of Food Science Education, 2015, 14, 136-141.	1.0	3
41	Using Delphi Surveying Techniques to Gather Input from Nonâ€Academics for Development of a Modern Dairy Manufacturing Curriculum. Journal of Food Science Education, 2015, 14, 88-115.	1.0	5
42	Influence of various hydrocolloids on cottage cheese cream dressing stability. International Dairy Journal, 2015, 51, 24-33.	3.0	6
43	Impact of Oil-in-Water Emulsion Composition and Preparation Method on Emulsion Physical Properties and Friction Behaviors. Tribology Letters, 2014, 56, 143-160.	2.6	25
44	Impact of Formulation and Saliva on Acid Milk Gel Friction Behavior. Journal of Food Science, 2014, 79, E867-80.	3.1	39
45	Beyond surface selection: The impact of different methodologies on tribological measurements. Journal of Food Engineering, 2014, 134, 45-58.	5.2	24
46	Impact of parameter settings on normal force and gap height during tribological measurements. Journal of Food Engineering, 2014, 137, 51-63.	5.2	10
47	Impact of Infrared Finishing on the Mechanical and Sensorial Properties of Wheat Donuts. Journal of Food Science, 2012, 77, E224-30.	3.1	5