

Amanda J Wright

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/563863/publications.pdf>

Version: 2024-02-01

86
papers

3,172
citations

147801

31
h-index

161849

54
g-index

90
all docs

90
docs citations

90
times ranked

2753
citing authors

#	ARTICLE	IF	CITATIONS
1	Lipid crystallinity of oil-in-water emulsions alters in vitro. Food Chemistry, 2022, 382, 132326.	8.2	2
2	Lipid digestibility and bioaccessibility of a high dairy fat meal is altered when consumed with whole apples: Investigations using static and dynamic in vitro digestion models. Food Structure, 2021, 28, 100191.	4.5	3
3	Emulsion acid colloidal stability and droplet crystallinity modulate postprandial gastric emptying and short-term satiety: a randomized, double-blinded, crossover, controlled trial in healthy adult males. American Journal of Clinical Nutrition, 2021, 114, 997-1011.	4.7	6
4	Daily apple consumption reduces plasma and peripheral blood mononuclear cell secreted inflammatory biomarkers in adults with overweight and obesity: a 6-week randomized, controlled, parallel-arm trial. American Journal of Clinical Nutrition, 2021, 114, 752-763.	4.7	13
5	Effect of pH and heat treatment conditions on physicochemical and acid gelation properties of liquid milk protein concentrate. Journal of Dairy Science, 2021, 104, 6609-6619.	3.4	19
6	Sous Vide Cook Temperature Alters the Physical Structure and Lipid Bioaccessibility of Beef Longissimus Muscle in TIM-1. Journal of Agricultural and Food Chemistry, 2021, 69, 8394-8402.	5.2	4
7	Characterization of anthocyanin-containing purple wheat prototype products as functional foods with potential health benefits. Cereal Chemistry, 2020, 97, 34-38.	2.2	31
8	Emulsion Droplet Crystallinity Attenuates Postprandial Plasma Triacylglycerol Responses in Healthy Men: A Randomized Double-Blind Crossover Acute Meal Study. Journal of Nutrition, 2020, 150, 64-72.	2.9	8
9	Role of Amino Acids in Blood Glucose Changes in Young Adults Consuming Cereal with Milks Varying in Casein and Whey Concentrations and Their Ratio. Journal of Nutrition, 2020, 150, 3103-3113.	2.9	2
10	Apple Flavonols Mitigate Adipocyte Inflammation and Promote Angiogenic Factors in LPS- and Cobalt Chloride-Stimulated Adipocytes, in Part by a Peroxisome Proliferator-Activated Receptor- β -Dependent Mechanism. Nutrients, 2020, 12, 1386.	4.1	9
11	Emulsion Droplet Crystallinity Attenuates Short-Term Satiety in Healthy Adult Males: A Randomized, Double-Blinded, Crossover, Acute Meal Study. Journal of Nutrition, 2020, 150, 2295-2304.	2.9	6
12	Consumption of whole purple and regular wheat modestly improves metabolic markers in adults with elevated high-sensitivity C-reactive protein: a randomised, single-blind parallel-arm study. British Journal of Nutrition, 2020, 124, 1179-1189.	2.3	19
13	Acute whole apple consumption did not influence postprandial lipaemia: a randomised crossover trial. British Journal of Nutrition, 2020, 123, 807-817.	2.3	6
14	Crystallization and Rheological Properties of Milk Fat. , 2020, , 219-244.		1
15	Increased milk protein content and whey-to-casein ratio in milk served with breakfast cereal reduce postprandial glycemia in healthy adults: An examination of mechanisms of action. Journal of Dairy Science, 2019, 102, 6766-6780.	3.4	13
16	Lipid digestion of oil-in-water emulsions stabilized with low molecular weight surfactants. Food and Function, 2019, 10, 8195-8207.	4.6	16
17	Correlating in vitro digestion viscosities and bioaccessible nutrients of milks containing enhanced protein concentration and normal or modified protein ratio to human trials. Food and Function, 2019, 10, 7687-7696.	4.6	3
18	Absorption and metabolites of anthocyanins and phenolic acids after consumption of purple wheat crackers and bars by healthy adults. Journal of Cereal Science, 2019, 86, 60-68.	3.7	20

#	ARTICLE	IF	CITATIONS
19	Tripalmitinâ€“Sodium Dodecyl Sulfate Emulsion Droplet Liquid vs. Solid State Impacts in vitro Digestive Lipolysis. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 161-170.	1.9	10
20	Emulsion droplet crystallinity attenuates early in vitro digestive lipolysis and beta-carotene bioaccessibility. <i>Food Chemistry</i> , 2018, 260, 145-151.	8.2	20
21	Pectin and gastric pH interactively affect DHA-rich emulsion in vitro digestion microstructure, digestibility and bioaccessibility. <i>Food Hydrocolloids</i> , 2018, 76, 49-59.	10.7	23
22	In vitro digestion behavior of water-in-oil-in-water emulsions with gelled oil-water inner phases. <i>Food Research International</i> , 2018, 105, 41-51.	6.2	42
23	Vegetable Oil-Based Ricinelaïdic Acid Organogels; Phase Behavior, Microstructure, and Rheology. , 2018, , 65-83.		1
24	Attenuation of Palm Stearin Emulsion Droplet in Vitro Lipolysis with Crystallinity and Gastric Aggregation. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10292-10299.	5.2	12
25	Effect of milk protein intake and casein-to-whey ratio in breakfast meals on postprandial glucose, satiety ratings, and subsequent meal intake. <i>Journal of Dairy Science</i> , 2018, 101, 8688-8701.	3.4	28
26	In vitro digestion of sodium caseinate emulsions loaded with epigallocatechin gallate. <i>Food Hydrocolloids</i> , 2017, 69, 350-358.	10.7	27
27	Investigation of mechanisms involved in postprandial glycemia and insulinemia attenuation with dietary fibre consumption. <i>Food and Function</i> , 2017, 8, 2142-2154.	4.6	39
28	Ethylcellulose oleogels for lipophilic bioactive delivery â€“ effect of oleogelation on in vitro bioaccessibility and stability of beta-carotene. <i>Food and Function</i> , 2017, 8, 1438-1451.	4.6	126
29	Glycaemic response of proso millet-based <i>(Panicum miliaceum)</i> products. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 873-880.	2.8	17
30	Pudding products enriched with yellow mustard mucilage, fenugreek gum or flaxseed mucilage and matched for simulated intestinal viscosity significantly reduce postprandial peak glucose and insulin in adults at risk for type 2 diabetes. <i>Journal of Functional Foods</i> , 2017, 37, 603-611.	3.4	25
31	Investigations of in vitro bioaccessibility from interesterified stearic and oleic acid-rich blends. <i>Food and Function</i> , 2016, 7, 1932-1940.	4.6	15
32	Postprandial appetite ratings are reproducible and moderately related to total day energy intakes, but not ad libitum lunch energy intakes, in healthy young women. <i>Appetite</i> , 2016, 99, 97-104.	3.7	3
33	Eight-day consumption of inulin added to a yogurt breakfast lowers postprandial appetite ratings but not energy intakes in young healthy females: a randomised controlled trial. <i>British Journal of Nutrition</i> , 2016, 115, 262-270.	2.3	16
34	Modifiable lifestyle factors are associated with lower pain levels in adults with knee osteoarthritis. <i>Pain Research and Management</i> , 2015, 20, 241-248.	1.8	16
35	In vitro bioaccessibility and monolayer uptake of lutein from wholegrain baked foods. <i>Food Chemistry</i> , 2015, 174, 263-269.	8.2	22
36	Correlating the structure and in vitro digestion viscosities of different pectin fibers to in vivo human satiety. <i>Food and Function</i> , 2015, 6, 62-70.	4.6	33

#	ARTICLE	IF	CITATIONS
37	Emulsification of algal oil with soy lecithin improved DHA bioaccessibility but did not change overall in vitro digestibility. <i>Food and Function</i> , 2014, 5, 2913-2921.	4.6	35
38	Monoacylglycerol gel offers improved lipid profiles in high and low moisture baked products but does not influence postprandial lipid and glucose responses. <i>Food and Function</i> , 2014, 5, 882-893.	4.6	6
39	High-Rosmarinic Acid Spearmint Tea in the Management of Knee Osteoarthritis Symptoms. <i>Journal of Medicinal Food</i> , 2014, 17, 1361-1367.	1.5	39
40	Daily consumption of a synbiotic yogurt decreases energy intake but does not improve gastrointestinal transit time: a double-blind, randomized, crossover study in healthy adults. <i>Nutrition Journal</i> , 2013, 12, 87.	3.4	16
41	Effects of Soy-Soluble Fiber and Flaxseed Gum on the Glycemic and Insulinemic Responses to Glucose Solutions and Dairy Products in Healthy Adult Males. <i>Journal of the American College of Nutrition</i> , 2013, 32, 98-100.	1.8	17
42	Nutritional Profile and Carbohydrate Characterization of Spray-Dried Lentil, Pea and Chickpea Ingredients. <i>Foods</i> , 2013, 2, 338-349.	4.3	32
43	Digestibility and Î²-carotene release from lipid nanodispersions depend on dispersed phase crystallinity and interfacial properties. <i>Food and Function</i> , 2012, 3, 234-245.	4.6	67
44	Nonionic Surfactant and Interfacial Structure Impact Crystallinity and Stability of Î²-Carotene Loaded Lipid Nanodispersions. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4126-4135.	5.2	68
45	Spray-dried pulse consumption does not affect cardiovascular disease risk or glycemic control in healthy males. <i>Food Research International</i> , 2012, 48, 131-139.	6.2	12
46	Vegetable Oil-based Ricinoleic Acid Organogelsâ€™ Phase Behavior, Microstructure, and Rheology. , 2011, , 81-99.		8
47	Ceramide Oleogels. , 2011, , 221-234.		6
48	Micellization of Betaâ€”Carotene from Soyâ€”Protein Stabilized Oilâ€”inâ€”Water Emulsions under In Vitro Conditions of Lipolysis. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1397-1407.	1.9	49
49	Release of lipophilic molecules during in vitro digestion of soy proteinâ€”stabilized emulsions. <i>Molecular Nutrition and Food Research</i> , 2011, 55, S278-89.	3.3	64
50	Impact of interfacial composition on emulsion digestion and rate of lipid hydrolysis using different in vitro digestion models. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 83, 321-330.	5.0	125
51	Changes in WPI-Stabilized Emulsion Interfacial Properties in Relation to Lipolysis and Î”-Carotene Transfer During Exposure to Simulated Gastricâ€”Duodenal Fluids of Variable Composition. <i>Food Digestion</i> , 2010, 1, 14-27.	0.9	47
52	Properties and Stability of Solid Lipid Particle Dispersions Based on Canola Stearin and Poloxamer 188. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 715-730.	1.9	23
53	Surface adsorption alters the susceptibility of whey proteins to pepsin-digestion. <i>Journal of Colloid and Interface Science</i> , 2010, 344, 372-381.	9.4	71
54	Effect of pulse consumption on perceived flatulence and gastrointestinal function in healthy males. <i>Food Research International</i> , 2010, 43, 553-559.	6.2	48

#	ARTICLE	IF	CITATIONS
55	Interfacial design of protein-stabilized emulsions for optimal delivery of nutrients. <i>Food and Function</i> , 2010, 1, 141.	4.6	59
56	Nanostructuring fiber morphology and solvent inclusions in 12-hydroxystearic acid / canola oil organogels. <i>Current Opinion in Colloid and Interface Science</i> , 2009, 14, 33-42.	7.4	123
57	Influence of Interesterification of a Stearic Acid-Rich Spreadable Fat on Acute Metabolic Risk Factors. <i>Lipids</i> , 2009, 44, 17-26.	1.7	27
58	Structural and Mechanical Behavior of Tristearin/Triolein-rich Mixtures and the Modification Achieved by Interesterification. <i>Food Biophysics</i> , 2009, 4, 64-76.	3.0	31
59	Fasting triacylglycerol status, but not polyunsaturated/saturated fatty acid ratio, influences the postprandial response to a series of oral fat tolerance tests. <i>Journal of Nutritional Biochemistry</i> , 2009, 20, 694-704.	4.2	27
60	Potential food applications of edible oil organogels. <i>Trends in Food Science and Technology</i> , 2009, 20, 470-480.	15.1	243
61	Oil organogels: the fat of the future?. <i>Soft Matter</i> , 2009, 5, 1594.	2.7	134
62	Chemical and enzymatic interesterification of tristearin/ triolein-rich blends: Chemical composition, solid fat content and thermal properties. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1014-1024.	1.5	44
63	Chemical and enzymatic interesterification of tristearin/triolein-rich blends: Microstructure and polymorphism. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1025-1034.	1.5	23
64	Crystalline stability of self-assembled fibrillar networks of 12-hydroxystearic acid in edible oils. <i>Food Research International</i> , 2008, 41, 1026-1034.	6.2	56
65	Engineering the oil binding capacity and crystallinity of self-assembled fibrillar networks of 12-hydroxystearic acid in edible oils. <i>Soft Matter</i> , 2008, 4, 1483.	2.7	110
66	Post-crystallization increases in the mechanical strength of self-assembled fibrillar networks is due to an increase in network supramolecular ordering. <i>Journal Physics D: Applied Physics</i> , 2008, 41, 215501.	2.8	23
67	New oral fat tolerance tests feature tailoring of the polyunsaturated/saturated fatty acid ratio to elicit a specific postprandial response. <i>Applied Physiology, Nutrition and Metabolism</i> , 2007, 32, 1073-1081.	1.9	9
68	Effect of processing conditions on the structure of monostearin-oil-water gels. <i>Food Research International</i> , 2007, 40, 982-988.	6.2	65
69	Influence of simulated upper intestinal parameters on the efficiency of beta carotene micellarisation using an in vitro model of digestion. <i>Food Chemistry</i> , 2007, 107, 1253-1253.	8.2	10
70	Time, Temperature, and Concentration Dependence of Ricinelaidic Acid-Canola Oil Organogelation. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2007, 84, 3-9.	1.9	59
71	A Novel Cryo-SEM Technique for Imaging Vegetable Oil Based Organogels. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2007, 84, 899-906.	1.9	49
72	Phase Behavior, Stability, and Mesomorphism of Monostearin-oil-water Gels. <i>Food Biophysics</i> , 2007, 2, 29-37.	3.0	86

#	ARTICLE	IF	CITATIONS
73	Formation, structure, and rheological properties of ricinelaidic acid-vegetable oil organogels. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 497-503.	1.9	126
74	Crystallization and Rheological Properties of Milk Fat. , 2006, , 245-291.		19
75	Microstructure of fat crystallizing on a collagenous surface. European Journal of Lipid Science and Technology, 2005, 107, 684-688.	1.5	3
76	Effects of Canola Oil Dilution on Anhydrous Milk Fat Crystallization and Fractionation Behavior. Journal of Dairy Science, 2005, 88, 1955-1965.	3.4	30
77	The Effect of Minor Components on Milk Fat Microstructure and Mechanical Properties. Journal of Food Science, 2003, 68, 182-186.	3.1	28
78	Ni catalyst promotion of a Cis-selective Pd catalyst for canola oil hydrogenation. Food Research International, 2003, 36, 1069-1072.	6.2	29
79	Cis selectivity of mixed catalyst systems in canola oil hydrogenation. Food Research International, 2003, 36, 797-804.	6.2	22
80	Effect of DAG on milk fat TAG crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 395-402.	1.9	67
81	The Effect of Minor Components on Milkfat Crystallization, Microstructure, and Rheological Properties. , 2002, , .		3
82	The effect of minor components on milk fat crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 463-475.	1.9	163
83	Comment on the use of direct pulsed nuclear magnetic resonance solid fat content measurements in phase behavior studies of lipid mixtures. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 565-567.	1.9	6
84	Comparison of experimental techniques used in lipid crystallization studies. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 1239-1242.	1.9	59
85	Solvent Effects on the Crystallization Behavior of Milk Fat Fractions. Journal of Agricultural and Food Chemistry, 2000, 48, 1033-1040.	5.2	37
86	Structural Properties of Egg Yolks Modify In-vitro Lipid Digestion. Food Biophysics, 0, , 1.	3.0	2