Amanda J Wright

List of Publications by Year
in descending order

86 papers	3,172 citations	147566 31 h-index	161609 54 g-index
90 all docs	90 docs citations	90 times ranked	2753 citing authors

#	Article	IF	Citations
1	Potential food applications of edible oil organogels. Trends in Food Science and Technology, 2009, 20, 470-480.	7.8	243
2	The effect of minor components on milk fat crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 463-475.	0.8	163
3	Oil organogels: the fat of the future?. Soft Matter, 2009, 5, 1594.	1.2	134
4	Formation, structure, and rheological properties of ricinelaidic acid-vegetable oil organogels. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 497-503.	0.8	126
5	Ethylcellulose oleogels for lipophilic bioactive delivery â€“ effect of oleogelation on in vitro bioaccessibility and stability of beta-carotene. Food and Function, 2017, 8, 1438-1451.	2.1	126
6	Impact of interfacial composition on emulsion digestion and rate of lipid hydrolysis using different in vitro digestion models. Colloids and Surfaces B: Biointerfaces, 2011, 83, 321-330.	2.5	125
7	Nanostructuring fiber morphology and solvent inclusions in 12-hydroxystearic acid / canola oil organogels. Current Opinion in Colloid and Interface Science, 2009, 14, 33-42.	3.4	123
8	Engineering the oil binding capacity and crystallinity of self-assembled fibrillar networks of 12-hydroxystearic acid in edible oils. Soft Matter, 2008, 4, 1483.	1.2	110
9	Phase Behavior, Stability, and Mesomorphism of Monostearinâ€“oilâ€“water Gels. Food Biophysics, 2007, 2, 29-37.	1.4	86
10	Surface adsorption alters the susceptibility of whey proteins to pepsin-digestion. Journal of Colloid and Interface Science, 2010, 344, 372-381.	5.0	71
11	Nonionic Surfactant and Interfacial Structure Impact Crystallinity and Stability of Î²-Carotene Loaded Lipid Nanodispersions. Journal of Agricultural and Food Chemistry, 2012, 60, 4126-4135.	2.4	68
12	Effect of DAG on milk fat TAG crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 395-402.	0.8	67
13	Digestibility and Î²-carotene release from lipid nanodispersions depend on dispersed phase crystallinity and interfacial properties. Food and Function, 2012, 3, 234-245.	2.1	67
14	Effect of processing conditions on the structure of monostearinâ€“oilâ€“water gels. Food Research International, 2007, 40, 982-988.	2.9	65
15	Release of lipophilic molecules during in vitro digestion of soy proteinâ€stabilized emulsions. Molecular Nutrition and Food Research, 2011, 55, S278-89.	1.5	64
16	Comparison of experimental techniques used in lipid crystallization studies. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 1239-1242.	0.8	59
17	Time, Temperature, and Concentration Dependence of Ricinelaidic Acidâ€“Canola Oil Organogelation. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 3-9.	0.8	59
18	Interfacial design of protein-stabilized emulsions for optimal delivery of nutrients. Food and Function, 2010, 1, 141.	2.1	59

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19	Crystalline stability of self-assembled fibrillar networks of 12-hydroxystearic acid in edible oils. Food Research International, 2008, 41, 1026-1034.	2.9	56
20	A Novel Cryoâ€SEM Technique for Imaging Vegetable Oil Based Organogels. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 899-906.	0.8	49
21	Micellization of Betaâ€Carotene from Soyâ€Protein Stabilized Oilâ€inâ€Water Emulsions under In Vitro Conditions of Lipolysis. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1397-1407.	0.8	49
22	Effect of pulse consumption on perceived flatulence and gastrointestinal function in healthy males. Food Research International, 2010, 43, 553-559.	2.9	48
23	Changes in WPI-Stabilized Emulsion Interfacial Properties in Relation to Lipolysis and ÃŸ-Carotene Transfer During Exposure to Simulated Gastricâ€“Duodenal Fluids of Variable Composition. Food Digestion, 2010, 1, 14-27.	0.9	47
24	Chemical and enzymatic interesterification of tristearin/ trioleinâ€rich blends: Chemical composition, solid fat content and thermal properties. European Journal of Lipid Science and Technology, 2008, 110, 1014-1024.	1.0	44
25	In vitro digestion behavior of water-in-oil-in-water emulsions with gelled oil-water inner phases. Food Research International, 2018, 105, 41-51.	2.9	42
26	High-Rosmarinic Acid Spearmint Tea in the Management of Knee Osteoarthritis Symptoms. Journal of Medicinal Food, 2014, 17, 1361-1367.	0.8	39
27	Investigation of mechanisms involved in postprandial glycemia and insulinemia attenuation with dietary fibre consumption. Food and Function, 2017, 8, 2142-2154.	2.1	39
28	Solvent Effects on the Crystallization Behavior of Milk Fat Fractions. Journal of Agricultural and Food Chemistry, 2000, 48, 1033-1040.	2.4	37
29	Emulsification of algal oil with soy lecithin improved DHA bioaccessibility but did not change overall in vitro digestibility. Food and Function, 2014, 5, 2913-2921.	2.1	35
30	Correlating the structure and in vitro digestion viscosities of different pectin fibers to in vivo human satiety. Food and Function, 2015, 6, 62-70.	2.1	33
31	Nutritional Profile and Carbohydrate Characterization of Spray-Dried Lentil, Pea and Chickpea Ingredients. Foods, 2013, 2, 338-349.	1.9	32
32	Structural and Mechanical Behavior of Tristearin/Triolein-rich Mixtures and the Modification Achieved by Interesterification. Food Biophysics, 2009, 4, 64-76.	1.4	31
33	Characterization of anthocyaninâ€containing purple wheat prototype products as functional foods with potential health benefits. Cereal Chemistry, 2020, 97, 34-38.	1.1	31
34	Effects of Canola Oil Dilution on Anhydrous Milk Fat Crystallization and Fractionation Behavior. Journal of Dairy Science, 2005, 88, 1955-1965.	1.4	30
35	Ni catalyst promotion of a Cis-selective Pd catalyst for canola oil hydrogenation. Food Research International, 2003, 36, 1069-1072.	2.9	29
36	The Effect of Minor Components on Milk Fat Microstructure and Mechanical Properties. Journal of Food Science, 2003, 68, 182-186.	1.5	28

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37	Effect of milk protein intake and casein-to-whey ratio in breakfast meals on postprandial glucose, satiety ratings, and subsequent meal intake. Journal of Dairy Science, 2018, 101, 8688-8701.	1.4	28
38	Influence of Interesterification of a Stearic Acidâ€Rich Spreadable Fat on Acute Metabolic Risk Factors. Lipids, 2009, 44, 17-26.	0.7	27
39	Fasting triacylglycerol status, but not polyunsaturated/saturated fatty acid ratio, influences the postprandial response to a series of oral fat tolerance tests. Journal of Nutritional Biochemistry, 2009, 20, 694-704.	1.9	27
40	InÂvitro digestion of sodium caseinate emulsions loaded with epigallocatechin gallate. Food Hydrocolloids, 2017, 69, 350-358.	5.6	27
41	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. Journal of Functional Foods, 2017, 37, 603-611.	1.6	25
42	Chemical and enzymatic interesterification of tristearin/trioleinâ€rich blends: Microstructure and polymorphism. European Journal of Lipid Science and Technology, 2008, 110, 1025-1034.	1.0	23
43	Post-crystallization increases in the mechanical strength of self-assembled fibrillar networks is due to an increase in network supramolecular ordering. Journal Physics D: Applied Physics, 2008, 41, 215501.	1.3	23
44	Properties and Stability of Solid Lipid Particle Dispersions Based on Canola Stearin and Poloxamer 188. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 715-730.	0.8	23
45	Pectin and gastric pH interactively affect DHA-rich emulsion inÂvitro digestion microstructure, digestibility and bioaccessibility. Food Hydrocolloids, 2018, 76, 49-59.	5.6	23
46	Cis selectivity of mixed catalyst systems in canola oil hydrogenation. Food Research International, 2003, 36, 797-804.	2.9	22
47	In vitro bioaccessibility and monolayer uptake of lutein from wholegrain baked foods. Food Chemistry, 2015, 174, 263-269.	4.2	22
48	Emulsion droplet crystallinity attenuates early in vitro digestive lipolysis and beta-carotene bioaccessibility. Food Chemistry, 2018, 260, 145-151.	4.2	20
49	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.	1.8	20
50	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.	1.2	19
51	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.	1.4	19
52	Crystallization and Rheological Properties of Milk Fat. , 2006, , 245-291.		19
53	Effects of Soy-Soluble Fiber and Flaxseed Gum on the Glycemic and Insulinemic Responses to Glucose Solutions and Dairy Products in Healthy Adult Males. Journal of the American College of Nutrition, 2013, 32, 98-100.	1.1	17
54	Glycaemic response of proso millet-based (Panicum miliaceum) products. International Journal of Food Sciences and Nutrition, 2017, 68, 873-880.	1.3	17

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55	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. Nutrition Journal, 2013, 12, 87.	1.5	16
56	Modifiable lifestyle factors are associated with lower pain levels in adults with knee osteoarthritis. Pain Research and Management, 2015, 20, 241-248.	0.7	16
57	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. British Journal of Nutrition, 2016, 115, 262-270.	1.2	16
58	Lipid digestion of oil-in-water emulsions stabilized with low molecular weight surfactants. Food and Function, 2019, 10, 8195-8207.	2.1	16
59	Investigations of in vitro bioaccessibility from interesterified stearic and oleic acid-rich blends. Food and Function, 2016, 7, 1932-1940.	2.1	15
60	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.	1.4	13
61	Daily apple consumption reduces plasma and peripheral blood mononuclear cellâ€“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.	2.2	13
62	Spray-dried pulse consumption does not affect cardiovascular disease risk or glycemic control in healthy males. Food Research International, 2012, 48, 131-139.	2.9	12
63	Attenuation of Palm Stearin Emulsion Droplet in Vitro Lipolysis with Crystallinity and Gastric Aggregation. Journal of Agricultural and Food Chemistry, 2018, 66, 10292-10299.	2.4	12
64	Influence of simulated upper intestinal parameters on the efficiency of beta carotene micellarisation using an in vitro model of digestion. Food Chemistry, 2007, 107, 1253-1253.	4.2	10
65	Tripalmitinâ€“Sodium Dodecyl Sulfate Emulsion Droplet Liquid vs. Solid State Impacts in vitro Digestive Lipolysis. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 161-170.	0.8	10
66	New oral fat tolerance tests feature tailoring of the polyunsaturated/saturated fatty acid ratio to elicit a specific postprandial response. Applied Physiology, Nutrition and Metabolism, 2007, 32, 1073-1081.	0.9	9
67	Apple Flavonols Mitigate Adipocyte Inflammation and Promote Angiogenic Factors in LPS- and Cobalt Chloride-Stimulated Adipocytes, in Part by a Peroxisome Proliferator-Activated Receptor-Î³-Dependent Mechanism. Nutrients, 2020, 12, 1386.	1.7	9
68	Vegetable Oil-based Ricinelaidic Acid Organogelsâ€”Phase Behavior, Microstructure, and Rheology. , 2011, , 81-99.		8
69	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.	1.3	8
70	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.	0.8	6
71	Ceramide Oleogels. , 2011, , 221-234.		6
72	Monoacylglycerol gel offers improved lipid profiles in high and low moisture baked products but does not influence postprandial lipid and glucose responses. Food and Function, 2014, 5, 882-893.	2.1	6

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73	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.	1.3	6
74	Acute whole apple consumption did not influence postprandial lipaemia: a randomised crossover trial. British Journal of Nutrition, 2020, 123, 807-817.	1.2	6
75	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.	2.2	6
76	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.	2.4	4
77	Microstructure of fat crystallizing on a collagenous surface. European Journal of Lipid Science and Technology, 2005, 107, 684-688.	1.0	3
78	Postprandial appetite ratings are reproducible and moderately related to total day energy intakes, but not ad libitum lunch energy intakes, in healthy young women. Appetite, 2016, 99, 97-104.	1.8	3
79	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.	2.1	3
80	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.	2.3	3
81	The Effect of Minor Components on Milkfat Crystallization, Microstructure, and Rheological Properties. , 2002, , .		3
82	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.	1.3	2
83	Structural Properties of Egg Yolks Modify In-vitro Lipid Digestion. Food Biophysics, 0, , 1.	1.4	2
84	Lipid crystallinity of oil-in-water emulsions alters in vitro. Food Chemistry, 2022, 382, 132326.	4.2	2
85	Vegetable Oil-Based Ricinelaidic Acid Organogels; Phase Behavior, Microstructure, and Rheology. , 2018, , 65-83.		1
86	Crystallization and Rheological Properties of Milk Fat. , 2020, , 219-244.		1