Harry Levine

List of Publications by Year
in descending order

43	4,184	361045 20	329751 37
papers	citations	h-index	g-index

43	43	43	2162
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Exploration of the functionality of sugars in cake-baking, and effects on cake quality. Critical Reviews in Food Science and Nutrition, 2021, 61, 283-311.	5.4	17
2	Tempering. , 2020, , 291-297.		0
3	The â€œFood Polymer Scienceâ€•approach to the practice of industrial R&D, leading to patent estates based on fundamental starch science and technology. Critical Reviews in Food Science and Nutrition, 2018, 58, 972-992.	5.4	5
4	Differential Scanning Calorimetry Analysis of the Effects of Heat and Pressure on Protein Denaturation in Soy Flour Mixed with Various Types of Plasticizers. Journal of Food Science, 2017, 82, 314-323.	1.5	7
5	Cake Baking with Alternative Carbohydrates for Potential Sucrose Replacement. II. Functionality of Healthful Oligomers and Their Effects on High-Ratio Cake-Baking Performance. Cereal Chemistry, 2016, 93, 568-575.	1.1	13
6	Potential Sugar Reduction in Cookies Formulated with Sucrose Alternatives. Cereal Chemistry, 2016, 93, 576-583.	1.1	20
7	Cake Baking with Alternative Carbohydrates for Potential Sucrose Replacement. I. Functionality of Small Sugars and Their Effects on Highâ€Ratio Cakeâ€Baking Performance. Cereal Chemistry, 2016, 93, 562-567.	1.1	15
8	Cookie- Versus Cracker-Bakingâ€"What's the Difference? Flour Functionality Requirements Explored by SRC and Alveography. Critical Reviews in Food Science and Nutrition, 2014, 54, 115-138.	5.4	68
9	Melting and Crystallization of Sugars in High-Solids Systems. Journal of Agricultural and Food Chemistry, 2013, 61, 3167-3178.	2.4	45
10	Impact of Heat Treatment on Wheat Flour Solvent Retention Capacity (SRC) Profiles. Cereal Chemistry, 2013, 90, 608-610.	1.1	19
11	Comment on the Melting and Decomposition of Sugars. Journal of Agricultural and Food Chemistry, 2012, 60, 10359-10362.	2.4	21
12	Solvent Retention Capacity (SRC) Testing of Wheat Flour: Principles and Value in Predicting Flour Functionality in Different Wheatâ€Based Food Processes and in Wheat Breedingâ€"A Review. Cereal Chemistry, 2011, 88, 537-552.	1.1	238
13	Development of a Benchtop Baking Method for Chemically Leavened Crackers. I. Identification of a Diagnostic Formula and Procedure. Cereal Chemistry, 2011, 88, 19-24.	1.1	15
14	Development of a Benchtop Baking Method for Chemically Leavened Crackers II. Validation of the Method. Cereal Chemistry, 2011, 88, 25-30.	1.1	12
15	State diagrams for improving processing and storage of foods, biological materials, and pharmaceuticals (IUPAC Technical Report). Pure and Applied Chemistry, 2011, 83, 1567-1617.	0.9	50
16	Application of RVA and Time-Lapse Photography to Explore Effects of Extent of Chlorination, Milling Extraction Rate, and Particle-Size Reduction of Flour on Cake-Baking Functionality. Cereal Chemistry, 2010, 87, 409-414.	1.1	10
17	Empirical and theoretical models of equilibrium and non-equilibrium transition temperatures of supplemented phase diagrams in aqueous systems (IUPAC Technical Report). Pure and Applied Chemistry, 2010, 82, 1065-1097.	0.9	51
18	Microâ€Sugarâ€Snap and Microâ€Wireâ€Cut Cookie Baking with Transâ€Fat and Zeroâ€Transâ€Fat Shortenings. Cereal Chemistry, 2010, 87, 415-419.	1.1	4

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19	Exploration of Sugar Functionality in Sugarâ€Snap and Wireâ€Cut Cookie Baking: Implications for Potential Sucrose Replacement or Reduction. Cereal Chemistry, 2009, 86, 425-433.	1.1	50
20	Amylases and bread firming â€“ an integrated view. Journal of Cereal Science, 2009, 50, 345-352.	1.8	226
21	Effects of Extent of Chlorination, Extraction Rate, and Particle Size Reduction on Flour and Gluten Functionality Explored by Solvent Retention Capacity (SRC) and Mixograph. Cereal Chemistry, 2009, 86, 221-224.	1.1	24
22	Oxidative Gelation of Solventâ€Accessible Arabinoxylans is the Predominant Consequence of Extensive Chlorination of Soft Wheat Flour. Cereal Chemistry, 2009, 86, 421-424.	1.1	12
23	Effect of Sodium Chloride on Glassy and Crystalline Melting Transitions of Wheat Starch Treated with High Hydrostatic Pressure: Prediction of Solute-induced Barostability from Nonmonotonic Solute-induced Thermostability. Starch/Staerke, 2008, 60, 127-133.	1.1	16
24	Role of glassy and crystalline transitions in the responses of corn starches to heat and high pressure treatments: Prediction of solute-induced barostabilty from solute-induced thermostability. Carbohydrate Polymers, 2008, 72, 293-299.	5.1	29
25	Influence of hydrocolloids in low-moisture foods â€“ a food polymer science approach. Special Publication - Royal Society of Chemistry, 2004, , 423-436.	0.0	4
26	Application of Thermal Analysis to Cookie, Cracker, and Pretzel Manufacturing. , 2003, , .		0
27	Food Polymer Science Approach to Studies on Freshness and Shelf Life of Foods. ACS Symposium Series, 2002, , 214-222.	0.5	0
28	The â€œfood polymer scienceâ€•approach to flour functionality and ingredient technology in biscuit baking. Macromolecular Symposia, 1999, 140, 77-80.	0.4	3
29	DSC Analysis of Starch Thermal Properties Related to Functionality in Low-Moisture Baked Goods. , 1998, , 53-68.		1
30	Water and the glass transition â€” Dependence of the glass transition on composition and chemical structure: Special implications for flour functionality in cookie baking. Journal of Food Engineering, 1995, 24, 431-509.	2.7	101
31	Glass Transitions and Water-Food Structure Interactions. Advances in Food and Nutrition Research, 1995, 38, 103-269.	1.5	246
32	Water and the glass transition â€” Dependence of the glass transition on composition and chemical structure: Special implications for flour functionality in cookie baking. Journal of Food Engineering, 1994, 22, 143-188.	2.7	98
33	Water and the Glass Transition â€” Dependence of the Glass Transition on Composition and Chemical Structure: Special Implications for Flour Functionality in Cookie Baking. , 1994, , 143-188.		10
34	The glassy state phenomenon in applications for the food industry: Application of the food polymer science approach to structureâ€"function relationships of sucrose in cookie and cracker systems. Journal of the Science of Food and Agriculture, 1993, 63, 133-176.	1.7	130
35	Water relationships in starch transitions. Carbohydrate Polymers, 1993, 21, 105-131.	5.1	95
36	Polymer Physicochemical Characterization of Oligosaccharides. ACS Symposium Series, 1991, , 219-260.	0.5	6

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37	Beyond water activity: Recent advances based on an alternative approach to the assessment of food quality and safety. Critical Reviews in Food Science and Nutrition, 1991, 30, 115-360.	5.4	1,311
38	A Food Polymer Science Approach to Structure-Property Relationships in Aqueous Food Systems: Non-Equilibrium Behavior of Carbohydrate-Water Systems. Advances in Experimental Medicine and Biology, 1991, 302, 29-101.	0.8	106
39	Influences of the Glassy and Rubbery States on the Thermal, Mechanical, and Structural Properties of Doughs and Baked Products. , 1990, , 157-330.		85
40	Non-equilibrium melting of native granular starch: Part I. Temperature location of the glass transition associated with gelatinization of A-type cereal starches. Carbohydrate Polymers, 1988, 8, 183-208.	5.1	206
41	Thermomechanical properties of small-carbohydrateâ€"water glasses and â€˜rubbersâ€™. Kinetically metastable systems at sub-zero temperatures. Journal of the Chemical Society Faraday Transactions I, 1988, 84, 2619.	1.0	148
42	Non-equilibrium behavior of small carbohydrate-water systems. Pure and Applied Chemistry, 1988, 60, 1841-1864.	0.9	234
43	A polymer physico-chemical approach to the study of commercial starch hydrolysis products (SHPs). Carbohydrate Polymers, 1986, 6, 213-244.	5.1	433