

Shelly J Schmidt

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

74 papers	761 citations	15 h-index	24 g-index
92 ext. papers	903 ext. citations	2.7 avg, IF	4.44 L-index

#	Paper	IF	Citations
74	Investigation of the heating rate dependency associated with the loss of crystalline structure in sucrose, glucose, and fructose using a thermal analysis approach (part I). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 684-701	5.7	65
73	Water Activity Prediction and Moisture Sorption Isotherms109-154		54
72	Water and solids mobility in foods. <i>Advances in Food and Nutrition Research</i> , 2004 , 48, 1-101	6	51
71	Investigation of thermal decomposition as the kinetic process that causes the loss of crystalline structure in sucrose using a chemical analysis approach (part II). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 702-12	5.7	49
70	Comparison Between Water Vapor Sorption Isotherms Obtained Using The New Dynamic Dewpoint Isotherm Method and those Obtained Using The Standard Saturated Salt Slurry Method. <i>International Journal of Food Properties</i> , 2012 , 15, 236-248	3	37
69	Effects of Water Activity (a _w) on Microbial Stability as a Hurdle in Food Preservation 2020 , 323-355		28
68	Effects of Water Activity (a _w) on Microbial Stability: As a Hurdle in Food Preservation239-271		27
67	Use of Exam Wrappers to Enhance Students' Metacognitive Skills in a Large Introductory Food Science and Human Nutrition Course. <i>Journal of Food Science Education</i> , 2017 , 16, 28-36	0.8	26
66	Can the thermodynamic melting temperature of sucrose, glucose, and fructose be measured using rapid-scanning differential scanning calorimetry (DSC)? <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3306-10	5.7	26
65	Effects of heating conditions on the glass transition parameters of amorphous sucrose produced by melt-quenching. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3311-9	5.7	23
64	Measuring the Deliquescence Point of Crystalline Sucrose as a Function of Temperature Using a New Automatic Isotherm Generator. <i>International Journal of Food Properties</i> , 2011 , 14, 882-893	3	20
63	Differences in the thermal behavior of beet and cane sucrose sources. <i>Journal of Food Engineering</i> , 2017 , 201, 57-70	6	19
62	Effects of Protease and Urea on a Granular Starch Hydrolyzing Process for Corn Ethanol Production. <i>Cereal Chemistry</i> , 2009 , 86, 319-322	2.4	19
61	Thickening Agents Effects on Sodium Binding and Other Taste Qualities of Soup Systems. <i>Journal of Food Science</i> , 1996 , 61, 1099-1104	3.4	19
60	Principles of Intermediate-Moisture Foods and Related Technology273-312		15
59	Water Activity and Glass Transition29-45		15
58	Appendix D: Minimum Water Activity Limits for Growth of Microorganisms405-405		15

57	Uncertainty analysis of hygrometer-obtained water activity measurements of saturated salt slurries and food materials. <i>Food Chemistry</i> , 2009 , 115, 214-226	8.5	14
56	Moisture Effects on Food's Chemical Stability173-198		13
55	Comparison between moisture sorption isotherms obtained using the new Vapor Sorption Analyzer and those obtained using the standard saturated salt slurry method. <i>Journal of Food Measurement and Characterization</i> , 2013 , 7, 185-193	2.8	12
54	Water Activity: Fundamentals and Relationships15-28		12
53	Effect of amorphization method on the physicochemical properties of amorphous sucrose. <i>Journal of Food Engineering</i> , 2019 , 243, 125-141	6	12
52	Water Activity Prediction and Moisture Sorption Isotherms 2020 , 161-205		12
51	Implementing Experiential Learning Activities in a Large Enrollment Introductory Food Science and Human Nutrition Course. <i>Journal of Food Science Education</i> , 2007 , 7, 5-13	0.8	11
50	Napping-Ultra Flash Profile as a Tool for Category Identification and Subsequent Model System Formulation of Caramel Corn Products. <i>Journal of Food Science</i> , 2016 , 81, S1782-90	3.4	10
49	Response to Comment on the Melting and Decomposition of Sugars. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10363-10371	5.7	9
48	Diffusion and Sorption Kinetics of Water in Foods215-237		8
47	Impact of sucrose crystal composition and chemistry on its thermal behavior. <i>Journal of Food Engineering</i> , 2017 , 214, 193-208	6	7
46	Distracted learning: Big problem and golden opportunity. <i>Journal of Food Science Education</i> , 2020 , 19, 278-291	0.8	7
45	Applications of Water Activity Management in the Food Industry341-357		7
44	Investigating the thermal decomposition differences between beet and cane sucrose sources. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1640-1653	2.8	6
43	Determining the physical stability and water-solid interactions responsible for caking during storage of glucose monohydrate. <i>Journal of Food Measurement and Characterization</i> , 2014 , 8, 316-325	2.8	6
42	Introduction: Historical Highlights of Water Activity Research3-13		6
41	Measurement of Water Activity, Moisture Sorption Isotherms, and Moisture Content of Foods155-171		6
40	Characterization of sodium mobility, binding, and apparent viscosity in full-fat and reduced-fat model emulsion systems. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 444-452	2.8	6

39	Implementing Student-Centered Learning Practices in a Large Enrollment, Introductory Food Science and Human Nutrition Course. <i>Journal of Food Science Education</i> , 2016 , 15, 23-33	0.8	6
38	Appendix A: Water Activity of Saturated Salt Solutions		5
37	Water Activity and Physical Stability		5
36	Measurement of Water Activity, Moisture Sorption Isotherm, and Moisture Content of Foods		5
35	Investigation of thermal decomposition as a critical factor inhibiting cold crystallization in amorphous sucrose prepared by melt-quenching. <i>Journal of Food Engineering</i> , 2019 , 261, 87-99	6	4
34	Determining the physical stability and water-solid interactions responsible for caking during storage of alpha-anhydrous glucose. <i>Journal of Food Measurement and Characterization</i> , 2014 , 8, 326-335	2.8	4
33	Keep Your Ear to the Ground. <i>Journal of Food Science Education</i> , 2006 , 3, 47-48	0.8	4
32	Encouraging Knowledge Transfer in Food Science and Nutrition Education: Suggestions from Cognitive Research. <i>Journal of Food Science Education</i> , 2019 , 18, 59-66	0.8	3
31	Principles of Intermediate-Moisture Foods and Related Technology		3
30	Moisture Effects on Food's Chemical Stability		3
29	D: Minimum Water Activity Limits for Growth of Microorganisms		2
28	Exploring the influence of course elements and emotional connection to content on students' approaches to learning in an introductory food science and human nutrition course. <i>Journal of Food Science Education</i> , 2020 , 19, 59-73	0.8	2
27	Unraveling the Wide Variation in the Thermal Behavior of Crystalline Sucrose Using an Enhanced Laboratory Recrystallization Method. <i>Crystal Growth and Design</i> , 2018 , 18, 1070-1081	3.5	2
26	Water Activity		2
25	Water Activity and Physical Stability		2
24	The Future of Water Activity in Food Processing and Preservation		2
23	Embracing and Harnessing the Intimate Connection Between Emotion and Cognition to Help Students Learn. <i>Journal of Food Science Education</i> , 2019 , 18, 87-96	0.8	1
22	Selected Applications of Water Activity Management in the Food Industry		1

21	Applications of Water Activity in Nonfood Systems359-372		1
20	Desorption Phenomena in Food Dehydration Processes313-340		1
19	WaterSolid Interactions in Food Ingredients and Systems 2020 , 123-159		1
18	Thermal Analysis. <i>Food Science Text Series</i> , 2017 , 529-544	2	1
17	A: Water Activity of Saturated Salt Solutions 2020 , 553-555		1
16	Applications for Dynamic Moisture Sorption Profiles in Foods 2020 , 311-322		1
15	Water Relations in Confections 2020 , 483-500		1
14	Applications of Probabilistic Engineering in Food Moisture Management to Meet Product Quality, Safety, and Shelf-Life Requirements 2020 , 501-520		1
13	State and Supplemented Phase Diagrams for the Characterization of Food 2020 , 45-60		1
12	B: Water Activity of Unsaturated Salt Solutions at 25°C 2020 , 557-559		0
11	Water Activity and Glass Transition 2020 , 27-43		0
10	Humidity Caking and Its Prevention 2020 , 453-464		0
9	Characterization and categorization of commercial confectionary gels through napping-ultra flash profile (UFP) and hierarchical clustering analysis. <i>Journal of Food Science</i> , 2021 , 86, 2655-2670	3-4	0
8	Desorption Phenomena in Food Dehydration Processes 2020 , 425-452		
7	Applications of Water Activity in Nonfood Systems 2020 , 521-534		
6	The Future of Water Activity in Food Processing and Preservation 2020 , 535-551		
5	C: Water Activity, Isotherm, and Glass Transition Equations 2020 , 561-570		
4	Helping students connect the macroscopic level to the molecular level. <i>Journal of Food Science Education</i> , 2021 , 20, 166-177		0.8

3 Diffusion and Sorption Kinetics of Water in Foods **2020**, 287-309

2 Baroprotective Effect from Reduced a w **2020**, 357-383

1 Comparison of the kinetic behavior of crystalline cane and beet sucrose thermal decomposition.
Journal of Thermal Analysis and Calorimetry, **2019**, 137, 513-528

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