# Shelly J Schmidt

## List of Publications by Year in Descending Order

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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.

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|---|---|---|---|
| 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 | Helping students connect the macroscopic level to the molecular level. *Journal of Food Science Education*, **2021**, 20, 166-177 | 0.8 | |
| 73 | Characterization and categorization of commercial confectionary gels through napping-ultra flash profile (UFP) and hierarchical clustering analysis. *Journal of Food Science*, **2021**, 86, 2655-2670 | 3.4 | 0 |
| 72 | D: Minimum Water Activity Limits for Growth of Microorganisms **2020**, 571-572 | | 2 |
| 71 | B: Water Activity of Unsaturated Salt Solutions at 25°C **2020**, 557-559 | | 0 |
| 70 | 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. *Journal of Food Science Education*, **2020**, 19, 59-73 | 0.8 | 2 |
| 69 | Desorption Phenomena in Food Dehydration Processes **2020**, 425-452 | | |
| 68 | Applications of Water Activity in Nonfood Systems **2020**, 521-534 | | |
| 67 | Water Activity and Glass Transition **2020**, 27-43 | | 0 |
| 66 | Selected Applications of Water Activity Management in the Food Industry **2020**, 465-482 | | 1 |
| 65 | Water Activity **2020**, 13-26 | | 2 |
| 64 | The Future of Water Activity in Food Processing and Preservation **2020**, 535-551 | | |
| 63 | Humidity Caking and Its Prevention **2020**, 453-464 | | 0 |
| 62 | C: Water Activity, Isotherm, and Glass Transition Equations **2020**, 561-570 | | |
| 61 | Diffusion and Sorption Kinetics of Water in Foods **2020**, 287-309 | | |
| 60 | WaterSolid Interactions in Food Ingredients and Systems **2020**, 123-159 | | 1 |
| 59 | Baroprotective Effect from Reduced a w **2020**, 357-383 | | |
| 58 | Water Activity and Physical Stability **2020**, 255-269 | | 2 |

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| 57 | Distracted learning: Big problem and golden opportunity. *Journal of Food Science Education*, **2020**, 19, 278-291 | 0.8 | 7 |
| 56 | A: Water Activity of Saturated Salt Solutions **2020**, 553-555 | | 1 |
| 55 | Applications for Dynamic Moisture Sorption Profiles in Foods **2020**, 311-322 | | 1 |
| 54 | Effects of Water Activity (a w ) on Microbial Stability as a Hurdle in Food Preservation **2020**, 323-355 | | 28 |
| 53 | Principles of Intermediate-Moisture Foods and Related Technology **2020**, 385-424 | | 3 |
| 52 | Water Relations in Confections **2020**, 483-500 | | 1 |
| 51 | Applications of Probabilistic Engineering in Food Moisture Management to Meet Product Quality, Safety, and Shelf-Life Requirements **2020**, 501-520 | | 1 |
| 50 | State and Supplemented Phase Diagrams for the Characterization of Food **2020**, 45-60 | | 1 |
| 49 | Water Activity Prediction and Moisture Sorption Isotherms **2020**, 161-205 | | 12 |
| 48 | Measurement of Water Activity, Moisture Sorption Isotherm, and Moisture Content of Foods **2020**, 207-226 | | 5 |
| 47 | Moisture Effects on Food's Chemical Stability **2020**, 227-253 | | 3 |
| 46 | Investigation of thermal decomposition as a critical factor inhibiting cold crystallization in amorphous sucrose prepared by melt-quenching. *Journal of Food Engineering*, **2019**, 261, 87-99 | 6 | 4 |
| 45 | Embracing and Harnessing the Intimate Connection Between Emotion and Cognition to Help Students Learn. *Journal of Food Science Education*, **2019**, 18, 87-96 | 0.8 | 1 |
| 44 | Encouraging Knowledge Transfer in Food Science and Nutrition Education: Suggestions from Cognitive Research. *Journal of Food Science Education*, **2019**, 18, 59-66 | 0.8 | 3 |
| 43 | Effect of amorphization method on the physicochemical properties of amorphous sucrose. *Journal of Food Engineering*, **2019**, 243, 125-141 | 6 | 12 |
| 42 | Comparison of the kinetic behavior of crystalline cane and beet sucrose thermal decomposition. *Journal of Thermal Analysis and Calorimetry*, **2019**, 137, 513-528 | 4.1 | |
| 41 | Unraveling the Wide Variation in the Thermal Behavior of Crystalline Sucrose Using an Enhanced Laboratory Recrystallization Method. *Crystal Growth and Design*, **2018**, 18, 1070-1081 | 3.5 | 2 |
| 40 | Differences in the thermal behavior of beet and cane sucrose sources. *Journal of Food Engineering*, **2017**, 201, 57-70 | 6 | 19 |

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| 39 | Use of Exam Wrappers to Enhance Students Metacognitive Skills in a Large Introductory Food Science and Human Nutrition Course. *Journal of Food Science Education*, **2017**, 16, 28-36 | 0.8 | 26 |
| 38 | Impact of sucrose crystal composition and chemistry on its thermal behavior. *Journal of Food Engineering*, **2017**, 214, 193-208 | 6 | 7 |
| 37 | Investigating the thermal decomposition differences between beet and cane sucrose sources. *Journal of Food Measurement and Characterization*, **2017**, 11, 1640-1653 | 2.8 | 6 |
| 36 | Thermal Analysis. *Food Science Text Series*, **2017**, 529-544 | 2 | 1 |
| 35 | Napping-Ultra Flash Profile as a Tool for Category Identification and Subsequent Model System Formulation of Caramel Corn Products. *Journal of Food Science*, **2016**, 81, S1782-90 | 3.4 | 10 |
| 34 | Characterization of sodium mobility, binding, and apparent viscosity in full-fat and reduced-fat model emulsion systems. *Journal of Food Measurement and Characterization*, **2016**, 10, 444-452 | 2.8 | 6 |
| 33 | Implementing Student-Centered Learning Practices in a Large Enrollment, Introductory Food Science and Human Nutrition Course. *Journal of Food Science Education*, **2016**, 15, 23-33 | 0.8 | 6 |
| 32 | Determining the physical stability and water Solid interactions responsible for caking during storage of glucose monohydrate. *Journal of Food Measurement and Characterization*, **2014**, 8, 316-325 | 2.8 | 6 |
| 31 | Determining the physical stability and water Solid interactions responsible for caking during storage of alpha-anhydrous glucose. *Journal of Food Measurement and Characterization*, **2014**, 8, 326-335 | 2.8 | 4 |
| 30 | Comparison between moisture sorption isotherms obtained using the new Vapor Sorption Analyzer and those obtained using the standard saturated salt slurry method. *Journal of Food Measurement and Characterization*, **2013**, 7, 185-193 | 2.8 | 12 |
| 29 | Response to Comment on the Melting and Decomposition of Sugars. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10363-10371 | 5.7 | 9 |
| 28 | Comparison Between Water Vapor Sorption Isotherms Obtained Using The New Dynamic Dewpoint Isotherm Method and those Obtained Using The Standard Saturated Salt Slurry Method. *International Journal of Food Properties*, **2012**, 15, 236-248 | 3 | 37 |
| 27 | 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). *Journal of Agricultural and Food Chemistry*, **2011**, 59, 684-701 | 5.7 | 65 |
| 26 | Can the thermodynamic melting temperature of sucrose, glucose, and fructose be measured using rapid-scanning differential scanning calorimetry (DSC)?. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3306-10 | 5.7 | 26 |
| 25 | Effects of heating conditions on the glass transition parameters of amorphous sucrose produced by melt-quenching. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3311-9 | 5.7 | 23 |
| 24 | Investigation of thermal decomposition as the kinetic process that causes the loss of crystalline structure in sucrose using a chemical analysis approach (part II). *Journal of Agricultural and Food Chemistry*, **2011**, 59, 702-12 | 5.7 | 49 |
| 23 | Measuring the Deliquescence Point of Crystalline Sucrose as a Function of Temperature Using a New Automatic Isotherm Generator. *International Journal of Food Properties*, **2011**, 14, 882-893 | 3 | 20 |
| 22 | Effects of Protease and Urea on a Granular Starch Hydrolyzing Process for Corn Ethanol Production. *Cereal Chemistry*, **2009**, 86, 319-322 | 2.4 | 19 |

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| 21 | Uncertainty analysis of hygrometer-obtained water activity measurements of saturated salt slurries and food materials. *Food Chemistry*, **2009**, 115, 214-226 | 8.5 | 14 |
| 20 | Implementing Experiential Learning Activities in a Large Enrollment Introductory Food Science and Human Nutrition Course. *Journal of Food Science Education*, **2007**, 7, 5-13 | 0.8 | 11 |
| 19 | Keep Your Ear to the Ground. *Journal of Food Science Education*, **2006**, 3, 47-48 | 0.8 | 4 |
| 18 | Water and solids mobility in foods. *Advances in Food and Nutrition Research*, **2004**, 48, 1-101 | 6 | 51 |
| 17 | Thickening Agents Effects on Sodium Binding and Other Taste Qualities of Soup Systems. *Journal of Food Science*, **1996**, 61, 1099-1104 | 3.4 | 19 |
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