

# Yvonne Schneider

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8763454/publications.pdf>

Version: 2024-02-01

20  
papers

381  
citations

687220

13  
h-index

794469

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

355  
citing authors

#	ARTICLE	IF	CITATIONS
1	Dynamic Moisture Sorption Characteristics of Xerogels from Water-Swellable Oligo(oxyethylene) Lignin Derivatives. <i>ACS Applied Materials &amp; Interfaces</i> , 2012, 4, 5852-5862.	4.0	54
2	Ultrasonic excitation affects friction interactions between food materials and cutting tools. <i>Ultrasonics</i> , 2009, 49, 588-593.	2.1	32
3	Ultrasonic cutting of foods: Effects of excitation magnitude and cutting velocity on the reduction of cutting work. <i>Innovative Food Science and Emerging Technologies</i> , 2006, 7, 288-293.	2.7	29
4	Experimental characterisation and numerical modelling of cutting processes in viscoelastic solids. <i>Journal of Food Engineering</i> , 2016, 191, 1-9.	2.7	28
5	From Agricultural Byproducts to Value-Added Materials: Wheat Straw-Based Hydrogels as Soil Conditioners?. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 8604-8612.	3.2	28
6	Acoustic cavitation induced by ultrasonic cutting devices: A preliminary study. <i>Ultrasonics Sonochemistry</i> , 2006, 13, 117-120.	3.8	25
7	Power requirements of the high-frequency generator in ultrasonic cutting of foods. <i>Journal of Food Engineering</i> , 2008, 86, 61-67.	2.7	25
8	Dynamic Moisture Sorption Characteristics of Enzyme-Resistant Recrystallized Cassava Starch. <i>Biomacromolecules</i> , 2011, 12, 660-671.	2.6	20
9	Effect of emulsifier type on physicochemical properties of water-in-oil emulsions for confectionery applications. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1026-1033.	1.3	19
10	High-speed cutting of foods: Cutting behavior and initial cutting forces. <i>Journal of Food Engineering</i> , 2018, 230, 55-62.	2.7	19
11	Characteristics of tiger nut milk: effects of milling. <i>International Journal of Food Science and Technology</i> , 2015, 50, 381-388.	1.3	18
12	Diversity of sensory profiles and physicochemical characteristics of commercial hot chocolate drinks from cocoa powders and block chocolates. <i>European Food Research and Technology</i> , 2018, 244, 1407-1414.	1.6	18
13	Impact of Excitation and Material Parameters on the Efficiency of Ultrasonic Cutting of Bakery Products. <i>Journal of Food Science</i> , 2005, 70, E510-E513.	1.5	14
14	Thermo-Mechanical Properties of Soft Candy: Application of Time-Temperature Superposition to Mimic Response at High Deformation Rates. <i>Food Biophysics</i> , 2018, 13, 11-17.	1.4	14
15	Technofunctional barrier layers for preventing fat bloom in triple-shot pralines. <i>Food Research International</i> , 2009, 42, 69-75.	2.9	10
16	High-speed cutting of foods: Development of a special testing device. <i>Journal of Food Engineering</i> , 2018, 216, 36-41.	2.7	10
17	Physico-chemical properties of globular tiger nut proteins. <i>European Food Research and Technology</i> , 2015, 241, 835-841.	1.6	7
18	Ultrasonic Cutting of Foods. <i>Food Engineering Series</i> , 2011, , 211-237.	0.3	6

#	ARTICLE	IF	CITATIONS
19	Effect of Alcohol in Starch-Thickened Fillings on the Storage Stability of Dark Chocolate Pralines. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 447-454.	0.8	4
20	Tailoring alcoholic fillings for praline production with one-shot depositors. <i>LWT - Food Science and Technology</i> , 2011, 44, 1261-1265.	2.5	1