Bettina Wolf

List of Publications by Year
in descending order

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64	1,913	236833	265120
papers	citations	25 h-index	42 g-index

67	67	67	1844
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Impact of Particle Size Distribution on Rheological and Textural Properties of Chocolate Models with Reduced Fat Content. Journal of Food Science, 2007, 72, E541-52.	1.5	123
2	Shear-induced anisotropic microstructure in phase-separated biopolymer mixtures. Food Hydrocolloids, 2000, 14, 217-225.	5.6	121
3	Sunflower-seed oil body emulsions: Rheology and stability assessment of a natural emulsion. Food Hydrocolloids, 2008, 22, 1224-1232.	5.6	99
4	Polysaccharide functionality through extrusion processing. Current Opinion in Colloid and Interface Science, 2010, 15, 50-54.	3.4	94
5	Interfacial Tension in Phase-Separated Gelatin/Dextran Aqueous Mixtures. Journal of Colloid and Interface Science, 2002, 253, 367-376.	5.0	82
6	Shear behaviour of biopolymer suspensions with spheroidal and cylindrical particles. Rheologica Acta, 2001, 40, 238-247.	1.1	80
7	Correlation between saltiness perception and shear flow behaviour for viscous solutions. Food Hydrocolloids, 2010, 24, 792-799.	5.6	69
8	Interfacial and emulsifying properties of mealworm protein at the oil/water interface. Food Hydrocolloids, 2018, 77, 57-65.	5.6	65
9	Cocoa particles for food emulsion stabilisation. Food and Function, 2013, 4, 1369.	2.1	64
10	Predicting sensory perceptions of thickened solutions based on rheological analysis. Food Hydrocolloids, 2016, 61, 221-232.	5.6	56
11	Stabilisation of oil-in-water emulsions with non-chemical modified gelatinised starch. Food Hydrocolloids, 2018, 81, 409-418.	5.6	53
12	Formation, Stability, and Rheology of Particle Stabilized Emulsions: Influence of Multivalent Cations. Industrial & Engineering Chemistry Research, 2008, 47, 6434-6444.	1.8	50
13	Optimisation of octinyl succinic anhydride starch stablised w 1 /o/w 2 emulsions for oral destablisation of encapsulated salt and enhanced saltiness. Food Hydrocolloids, 2017, 69, 450-458.	5.6	49
14	Phase-separated biopolymer mixture rheology: Prediction using a viscoelastic emulsion model. Journal of Rheology, 2001, 45, 1173-1191.	1.3	46
15	Oral processing of two milk chocolate samples. Food and Function, 2013, 4, 461-469.	2.1	43
16	Shear rheology and filament stretching behaviour of xanthan gum and carboxymethyl cellulose solution in presence of saliva. Food Hydrocolloids, 2014, 40, 71-75.	5.6	42
17	Shear thickening of an emulsion stabilized with hydrophilic silica particles. Journal of Rheology, 2007, 51, 465-478.	1.3	40
18	Pickering Particles Prepared from Food Waste. Materials, 2016, 9, 791.	1.3	39

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19	Characterisation of chocolate eating behaviour. Physiology and Behavior, 2011, 104, 929-933.	1.0	37
20	Use of ethylcellulose polymers as stabilizer in fat-based food suspensions examined on the example of model reduced-fat chocolate. Reactive and Functional Polymers, 2010, 70, 856-862.	2.0	36
21	Influence of gelation on particle shape in sheared biopolymer blends. Journal of Rheology, 2001, 45, 1141-1157.	1.3	35
22	String phase formation in biopolymer aqueous solution blends. Journal of Rheology, 2003, 47, 1151-1170.	1.3	31
23	In-vitro oral digestion of microfluidically produced monodispersed W/O/W food emulsions loaded with concentrated sucrose solution designed to enhance sweetness perception. Journal of Food Engineering, 2020, 267, 109701.	2.7	29
24	Structural characteristics of cocoa particles and their effect on the viscosity of reduced fat chocolate. LWT - Food Science and Technology, 2011, 44, 1207-1211.	2.5	27
25	Effect of Pulsed or Continuous Delivery of Salt on Sensory Perception Over Short Time Intervals. Chemosensory Perception, 2009, 2, 1-8.	0.7	26
26	The effect of temperature and composition on the interfacial tension and rheology of separated phases in gelatin/pullulan mixtures. Food Hydrocolloids, 2005, 19, 567-574.	5.6	25
27	Effect of pulsed delivery and bouillon base on saltiness and bitterness perceptions of salt delivery profiles partially substituted with KCl. Food Quality and Preference, 2010, 21, 489-494.	2.3	25
28	Preparation and Flow Behaviour of Oil-In-Water Emulsions Stabilised by Hydrophilic Silica Particles. Chemical Engineering and Technology, 2009, 32, 1107-1112.	0.9	24
29	Droplet deformation and break-up under shear: Hydrocolloid solution vs. suspension of starch granules. Food Hydrocolloids, 2011, 25, 495-502.	5.6	23
30	Impact of Limonene on the Physical Properties of Reduced Fat Chocolate. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 911-920.	0.8	22
31	Enhancing saltiness in emulsion based foods. Flavour, 2012, 1, .	2.3	20
32	The Effect of Limonene on the Crystallization of Cocoa Butter. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 437-445.	0.8	20
33	Programmed emulsions for sodium reduction in emulsion based foods. Food and Function, 2015, 6, 1428-1434.	2.1	20
34	Material properties of ex vivo milk chocolate boluses examined in relation to texture perception. Food and Function, 2018, 9, 3532-3546.	2.1	19
35	Solution interactions of diclofenac sodium and meclofenamic acid sodium with hydroxypropyl methylcellulose (HPMC). International Journal of Pharmaceutics, 2011, 405, 55-62.	2.6	17
36	Characterisation of the molecular properties of scleroglucan as an alternative rigid rod molecule to xanthan gum for oropharyngeal dysphagia. Food Hydrocolloids, 2020, 101, 105446.	5.6	17

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37	Interfacial tension in aqueous biopolymerâ€“surfactant mixtures. Journal of Colloid and Interface Science, 2008, 317, 604-610.	5.0	15
38	Sheared aqueous two-phase biopolymerâ€“surfactant mixtures. Food Hydrocolloids, 2008, 22, 121-129.	5.6	15
39	Molecular weight distribution analysis by ultracentrifugation: Adaptation of a new approach for mucins. Carbohydrate Polymers, 2013, 93, 178-183.	5.1	15
40	Non-chemically modified waxy rice starch stabilised wow emulsions for salt reduction. Food and Function, 2019, 10, 4242-4255.	2.1	14
41	Experimental study of the break-up of starch suspension droplets in step-up shear flow. Journal of Rheology, 2009, 53, 943-955.	1.3	13
42	A comparison of the sensory and rheological properties of molecular and particulate forms of xanthan gum. Food Hydrocolloids, 2014, 35, 85-90.	5.6	13
43	The Properties of HPMC:PEO Extended Release Hydrophilic Matrices and their Response to Ionic Environments. Pharmaceutical Research, 2017, 34, 941-956.	1.7	13
44	Physico-Chemical Properties of Sugar Beet Pectin-Sodium Caseinate Conjugates via Different Interaction Mechanisms. Foods, 2019, 8, 192.	1.9	13
45	Effect of ethanol on the stability of sodium caseinate stabilised emulsions. Food Hydrocolloids, 2021, 121, 107058.	5.6	13
46	Analysis of the continuous phase of the modified waxy maize starch suspension. Carbohydrate Polymers, 2009, 77, 320-325.	5.1	12
47	Dynamic Aroma Release from Complex Food Emulsions. Journal of Agricultural and Food Chemistry, 2019, 67, 9325-9334.	2.4	10
48	A versatile thermostatted glass tube MRI rheometer. Measurement Science and Technology, 1999, 10, 1272-1278.	1.4	9
49	Morphology and shear viscosity of aqueous two-phase biopolymer-surfactant mixtures. Journal of Rheology, 2007, 51, 867-881.	1.3	8
50	On the behaviour of gelled fibre suspensions in steady shear. Rheologica Acta, 2007, 46, 531-537.	1.1	8
51	Odorant Release from Alcoholic Beverages. ACS Symposium Series, 2010, , 161-175.	0.5	8
52	Impact of Type of Sugar Beet Pectinâ€“Sodium Caseinate Interaction on Emulsion Properties at pH 4.5 and pH 7. Foods, 2021, 10, 631.	1.9	8
53	Competitive Adsorption of Lecithin and Saliva at the O/W Interface in Relation to the Oral Processing of Lipid Continuous Foods. Food Biophysics, 2014, 9, 285-291.	1.4	7
54	The Role of Endogenous Lipids in the Emulsifying Properties of Cocoa. Frontiers in Chemistry, 2016, 4, 11.	1.8	7

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55	A structural study of Acacia nilotica and Acacia modesta gums. Carbohydrate Polymers, 2017, 175, 207-215.	5.1	7
56	Colloidal Particles for Pickering Emulsion Stabilization Prepared via Antisolvent Precipitation of Lignin-Rich Cocoa Shell Extract. Foods, 2021, 10, 371.	1.9	7
57	Linking the yield stress functionality of polyglycerol polyricinoleate in a highly filled suspension to its molecular properties. LWT - Food Science and Technology, 2022, 165, 113704.	2.5	6
58	Enhancement of Saltiness Perception in Hyperosmotic Solutions. Chemosensory Perception, 2011, 4, 9-15.	0.7	4
59	Instrumental characterization of xanthan gum and scleroglucan solutions: Comparison of rotational rheometry, capillary breakup extensional rheometry and soft-contact tribology. Food Hydrocolloids, 2022, 130, 107681.	5.6	3
60	Contributions of the Particulates and Soluble Materials to the Viscosity behaviour of Tomato Puree. Special Publication - Royal Society of Chemistry, 2012, , 351-357.	0.0	2
61	Spinach leaf and chloroplast lipid: A natural rheology modifier for chocolate?. Food Research International, 2020, 133, 109193.	2.9	1
62	Methodik zur Charakterisierung dynamischer Eigenschaften von GrenzflÃchen in Emulsionssystemen. Chemie-Ingenieur-Technik, 1996, 68, 699-701.	0.4	0
63	Deformation and Break-up of Suspension Droplets Sheared in an Immiscible Fluid. AIP Conference Proceedings, 2008, , .	0.3	0
64	Rheological Modification of Reduced Fat Chocolate Induced by the Addition of Limonene. AIP Conference Proceedings, 2008, , .	0.3	0