Bettina Wolf

List of Publications by Year
in descending order

64 papers	1,913 citations	236612 25 h-index	264894 42 g-index
67 all docs	67 docs citations	67 times ranked	1844 citing authors

#	Article	IF	Citations
1	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
2	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
3	Colloidal Particles for Pickering Emulsion Stabilization Prepared via Antisolvent Precipitation of Lignin-Rich Cocoa Shell Extract. Foods, 2021, 10, 371.	1.9	7
4	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
5	Effect of ethanol on the stability of sodium caseinate stabilised emulsions. Food Hydrocolloids, 2021, 121, 107058.	5.6	13
6	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
7	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
8	Spinach leaf and chloroplast lipid: A natural rheology modifier for chocolate?. Food Research International, 2020, 133, 109193.	2.9	1
9	Dynamic Aroma Release from Complex Food Emulsions. Journal of Agricultural and Food Chemistry, 2019, 67, 9325-9334.	2.4	10
10	Non-chemically modified waxy rice starch stabilised wow emulsions for salt reduction. Food and Function, 2019, 10, 4242-4255.	2.1	14
11	Physico-Chemical Properties of Sugar Beet Pectin-Sodium Caseinate Conjugates via Different Interaction Mechanisms. Foods, 2019, 8, 192.	1.9	13
12	Stabilisation of oil-in-water emulsions with non-chemical modified gelatinised starch. Food Hydrocolloids, 2018, 81, 409-418.	5.6	53
13	Interfacial and emulsifying properties of mealworm protein at the oil/water interface. Food Hydrocolloids, 2018, 77, 57-65.	5.6	65
14	Material properties of ex vivo milk chocolate boluses examined in relation to texture perception. Food and Function, 2018, 9, 3532-3546.	2.1	19
15	A structural study of Acacia nilotica and Acacia modesta gums. Carbohydrate Polymers, 2017, 175, 207-215.	5.1	7
16	The Properties of HPMC:PEO Extended Release Hydrophilic Matrices and their Response to Ionic Environments. Pharmaceutical Research, 2017, 34, 941-956.	1.7	13
17	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
18	The Role of Endogenous Lipids in the Emulsifying Properties of Cocoa. Frontiers in Chemistry, 2016, 4, 11.	1.8	7

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19	Pickering Particles Prepared from Food Waste. Materials, 2016, 9, 791.	1.3	39
20	Predicting sensory perceptions of thickened solutions based on rheological analysis. Food Hydrocolloids, 2016, 61, 221-232.	5.6	56
21	Programmed emulsions for sodium reduction in emulsion based foods. Food and Function, 2015, 6, 1428-1434.	2.1	20
22	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
23	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
24	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
25	Cocoa particles for food emulsion stabilisation. Food and Function, 2013, 4, 1369.	2.1	64
26	Molecular weight distribution analysis by ultracentrifugation: Adaptation of a new approach for mucins. Carbohydrate Polymers, 2013, 93, 178-183.	5.1	15
27	Oral processing of two milk chocolate samples. Food and Function, 2013, 4, 461-469.	2.1	43
28	Enhancing saltiness in emulsion based foods. Flavour, 2012, 1, .	2.3	20
29	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
30	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
31	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
32	Characterisation of chocolate eating behaviour. Physiology and Behavior, 2011, 104, 929-933.	1.0	37
33	Droplet deformation and break-up under shear: Hydrocolloid solution vs. suspension of starch granules. Food Hydrocolloids, 2011, 25, 495-502.	5.6	23
34	Solution interactions of diclofenac sodium and meclofenamic acid sodium with hydroxypropyl methylcellulose (HPMC). International Journal of Pharmaceutics, 2011, 405, 55-62.	2.6	17
35	Enhancement of Saltiness Perception in Hyperosmotic Solutions. Chemosensory Perception, 2011, 4, 9-15.	0.7	4
36	Polysaccharide functionality through extrusion processing. Current Opinion in Colloid and Interface Science, 2010, 15, 50-54.	3.4	94

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37	Correlation between saltiness perception and shear flow behaviour for viscous solutions. Food Hydrocolloids, 2010, 24, 792-799.	5.6	69
38	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
39	Odorant Release from Alcoholic Beverages. ACS Symposium Series, 2010, , 161-175.	0.5	8
40	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
41	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
42	Analysis of the continuous phase of the modified waxy maize starch suspension. Carbohydrate Polymers, 2009, 77, 320-325.	5.1	12
43	Effect of Pulsed or Continuous Delivery of Salt on Sensory Perception Over Short Time Intervals. Chemosensory Perception, 2009, 2, 1-8.	0.7	26
44	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
45	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
46	Interfacial tension in aqueous biopolymerâ€“surfactant mixtures. Journal of Colloid and Interface Science, 2008, 317, 604-610.	5.0	15
47	Sunflower-seed oil body emulsions: Rheology and stability assessment of a natural emulsion. Food Hydrocolloids, 2008, 22, 1224-1232.	5.6	99
48	Sheared aqueous two-phase biopolymerâ€“surfactant mixtures. Food Hydrocolloids, 2008, 22, 121-129.	5.6	15
49	Formation, Stability, and Rheology of Particle Stabilized Emulsions: Influence of Multivalent Cations. Industrial & Engineering Chemistry Research, 2008, 47, 6434-6444.	1.8	50
50	Deformation and Break-up of Suspension Droplets Sheared in an Immiscible Fluid. AIP Conference Proceedings, 2008, , .	0.3	0
51	Rheological Modification of Reduced Fat Chocolate Induced by the Addition of Limonene. AIP Conference Proceedings, 2008, , .	0.3	0
52	Shear thickening of an emulsion stabilized with hydrophilic silica particles. Journal of Rheology, 2007, 51, 465-478.	1.3	40
53	Morphology and shear viscosity of aqueous two-phase biopolymer-surfactant mixtures. Journal of Rheology, 2007, 51, 867-881.	1.3	8
54	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

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55	On the behaviour of gelled fibre suspensions in steady shear. Rheologica Acta, 2007, 46, 531-537.	1.1	8
56	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
57	String phase formation in biopolymer aqueous solution blends. Journal of Rheology, 2003, 47, 1151-1170.	1.3	31
58	Interfacial Tension in Phase-Separated Gelatin/Dextran Aqueous Mixtures. Journal of Colloid and Interface Science, 2002, 253, 367-376.	5.0	82
59	Phase-separated biopolymer mixture rheology: Prediction using a viscoelastic emulsion model. Journal of Rheology, 2001, 45, 1173-1191.	1.3	46
60	Influence of gelation on particle shape in sheared biopolymer blends. Journal of Rheology, 2001, 45, 1141-1157.	1.3	35
61	Shear behaviour of biopolymer suspensions with spheroidal and cylindrical particles. Rheologica Acta, 2001, 40, 238-247.	1.1	80
62	Shear-induced anisotropic microstructure in phase-separated biopolymer mixtures. Food Hydrocolloids, 2000, 14, 217-225.	5.6	121
63	A versatile thermostatted glass tube MRI rheometer. Measurement Science and Technology, 1999, 10, 1272-1278.	1.4	9
64	Methodik zur Charakterisierung dynamischer Eigenschaften von GrenzflÃchen in Emulsionssystemen. Chemie-Ingenieur-Technik, 1996, 68, 699-701.	0.4	0