

Jozef L Kokini

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.

143
papers

3,988
citations

35
h-index

57
g-index

148
ext. papers

4,461
ext. citations

5.3
avg, IF

5.97
L-index

#	Paper	IF	Citations
143	Comparison of Sequence of Physical Processes (SPP) and Fourier Transform Coupled with Chebyshev Polynomials (FTC) methods to Interpret Large Amplitude Oscillatory Shear (LAOS) Response of Viscoelastic Doughs and Viscous Pectin Solution. <i>Food Hydrocolloids</i> , 2022 , 107558	10.6	4
142	Effect of endogenous wheat gluten lipids on the non-linear rheological properties of the gluten network. <i>Food Chemistry</i> , 2022 , 367, 130729	8.5	2
141	Advanced research applications 2022 , 161-192		
140	Encapsulation of tannins and tannin-rich plant extracts by complex coacervation to improve their physicochemical properties and biological activities: A review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-14	11.5	0
139	Novel Nondestructive Biosensors for the Food Industry. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 539-566	14.7	3
138	Cold Denaturation of Proteins: Where Bioinformatics Meets Thermodynamics to Offer a Mechanistic Understanding: Pea Protein As a Case Study. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6339-6350	5.7	3
137	A Low-Field Magnetic Resonance Imaging Aptasensor for the Rapid and Visual Sensing of in Food, Juice, and Water. <i>Analytical Chemistry</i> , 2021 , 93, 8631-8637	7.8	2
136	Behavior of semolina, hard, soft wheat flour dough at different aging times and temperatures through LAOS properties and molecular interactions of proteins. <i>Journal of Food Engineering</i> , 2021 , 301, 110549	6	6
135	Relationship of non-linear rheological properties and quantitative network analysis parameters as a function of increasingly large amplitude deformations in non-fat, low-fat and high-fat yogurt products. <i>Food Hydrocolloids</i> , 2021 , 111, 106194	10.6	11
134	Building a Resilient, Sustainable, and Healthier Food Supply Through Innovation and Technology. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 1-28	14.7	17
133	Fabrication of pristine electrospun kafirin nanofiber mats loaded with thymol and carvacrol. <i>Journal of Materials Science</i> , 2021 , 56, 7155-7170	4.3	2
132	Validation of Bioinformatic Modeling for the Zeta Potential of Vicilin, Legumin, and Commercial Pea Protein Isolate. <i>Food Biophysics</i> , 2021 , 16, 474	3.2	2
131	Application of corn zein as an anchoring molecule in a carbon nanotube enhanced electrochemical sensor for the detection of gliadin. <i>Food Control</i> , 2020 , 117, 107350	6.2	7
130	Comparison of the fabrication methods, formation dynamics, structure, and delivery performance of solid nanoparticles and hollow layer-by-layer edible/biodegradable nanodelivery systems. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13413	2.4	1
129	Distribution and function of LMW glutenins, HMW glutenins, and gliadins in wheat doughs analyzed with <i>in situ</i> detection and quantitative imaging techniques. <i>Journal of Cereal Science</i> , 2020 , 93, 102931	3.8	7
128	Effect of aging at different temperatures on LAOS properties and secondary protein structure of hard wheat flour dough. <i>Journal of Cereal Science</i> , 2020 , 92, 102926	3.8	11
127	Understanding the role of gluten subunits (LMW, HMW glutenins and gliadin) in the networking behavior of a weak soft wheat dough and a strong semolina wheat flour dough and the relationship with linear and non-linear rheology. <i>Food Hydrocolloids</i> , 2020 , 108, 106002	10.6	18

126	A novel biodegradable ESERS (enhanced SERS) platform with deposition of Au, Ag and Au/Ag nanoparticles on gold coated zein nanophotonic structures for the detection of food analytes. <i>Vibrational Spectroscopy</i> , 2020 , 106, 103013	2.1	6
125	Impact of ethanol, succinic acid, and the combination thereof at levels produced during sponge fermentation on hard wheat, soft wheat, and durum wheat farinograph rheology. <i>Journal of Cereal Science</i> , 2020 , 96, 103082	3.8	
124	Mixing dynamics and molecular interactions of HMW glutenins, LMW glutenins, and gliadins analyzed by fluorescent co-localization and protein network quantification. <i>Journal of Cereal Science</i> , 2019 , 89, 102792	3.8	20
123	Development of hollow kafirin-based nanoparticles fabricated through layer-by-layer assembly as delivery vehicles for curcumin. <i>Food Hydrocolloids</i> , 2019 , 96, 93-101	10.6	33
122	Thermodynamic mechanism of particulation of sodium alginate and chitosan polyelectrolyte complexes as a function of charge ratio and order of addition. <i>Journal of Food Engineering</i> , 2019 , 254, 42-50	6	24
121	Detection of Pyocyanin Using a New Biodegradable SERS Biosensor Fabricated Using Gold Coated Zein Nanostructures Further Decorated with Gold Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4603-4610	5.7	18
120	Fabrication of zein-based electrospun nanofiber decorated with gold nanoparticles as a SERS platform. <i>Journal of Materials Science</i> , 2019 , 54, 8872-8891	4.3	15
119	Design and mechanistic understanding of graphene oxide reinforced zein nanocomposites with improved mechanical, barrier and thermal properties. <i>Journal of Materials Science</i> , 2019 , 54, 12533-12552	4.3	10
118	Effect of contact surface, plasticized and crosslinked zein films are cast on, on the distribution of dispersive and polar surface energy using the Van Oss method of deconvolution. <i>Journal of Food Engineering</i> , 2019 , 263, 262-271	6	2
117	Effect of solvent polarity on the secondary structure, surface and mechanical properties of biodegradable kafirin films. <i>Journal of Cereal Science</i> , 2019 , 90, 102856	3.8	6
116	LAOS (Large Amplitude Oscillatory Shear) Applications for Semisolid Foods. <i>Food Engineering Series</i> , 2019 , 97-131	0.5	3
115	Simultaneous immunofluorescent imaging of gliadins, low molecular weight glutenins, and high molecular weight glutenins in wheat flour dough with antibody-quantum dot complexes. <i>Food Research International</i> , 2019 , 120, 776-783	7	8
114	Effect of LAPONITE [®] addition on the mechanical, barrier and surface properties of novel biodegradable kafirin nanocomposite films. <i>Journal of Food Engineering</i> , 2019 , 245, 24-32	6	24
113	Conjugation of Specifically Developed Antibodies for High- and Low-Molecular-Weight Glutenins with Fluorescent Quantum Dots as a Tool for Their Detection in Wheat Flour Dough. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4259-4266	5.7	14
112	Zein/Laponite nanocomposites with improved mechanical, thermal and barrier properties. <i>Journal of Materials Science</i> , 2018 , 53, 7387-7402	4.3	21
111	Mechanical and spectroscopic characterization of crosslinked zein films cast from solutions of acetic acid leading to a new mechanism for the crosslinking of oleic acid plasticized zein films. <i>Food Research International</i> , 2018 , 108, 357-367	7	39
110	Human exposure to nanoparticles through trophic transfer and the biosafety concerns that nanoparticle-contaminated foods pose to consumers. <i>Trends in Food Science and Technology</i> , 2018 , 75, 129-145	15.3	42
109	Advances in Nanotechnology of Food Materials for Food and Non-Food Applications 2018 , 153-224		1

108	Natural Biopolymer-Based Nanocomposite Films for Packaging Applications 2018 , 149-177		13
107	Advances in Nanotechnology as They Pertain to Food and Agriculture: Benefits and Risks. <i>Annual Review of Food Science and Technology</i> , 2017 , 8, 467-492	14.7	53
106	Non-linear rheological behavior of gluten-free flour doughs and correlations of LAOS parameters with gluten-free bread properties. <i>Journal of Cereal Science</i> , 2017 , 74, 28-36	3.8	26
105	Effects of starch composition and type of non-solvent on the formation of starch nanoparticles and improvement of curcumin stability in aqueous media. <i>Journal of Cereal Science</i> , 2017 , 76, 122-130	3.8	34
104	The SAOS, MAOS and LAOS behavior of a concentrated suspension of tomato paste and its prediction using the Bird-Carreau (SAOS) and Giesekus models (MAOS-LAOS). <i>Journal of Food Engineering</i> , 2017 , 208, 77-88	6	20
103	Advances in Understanding the Molecular Structures and Functionalities of Biodegradable Zein-Based Materials Using Spectroscopic Techniques: A Review. <i>Biomacromolecules</i> , 2017 , 18, 331-354	6.9	39
102	Pomegranate as a promising opportunity in medicine and nanotechnology. <i>Trends in Food Science and Technology</i> , 2017 , 69, 59-73	15.3	53
101	LAOS behavior of the two main gluten fractions: Gliadin and glutenin. <i>Journal of Cereal Science</i> , 2017 , 77, 201-210	3.8	29
100	Nanoparticulation of bovine serum albumin and poly-d-lysine through complex coacervation and encapsulation of curcumin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 159, 759-769	6	28
99	The comparison of LAOS behavior of structured food materials (suspensions, emulsions and elastic networks). <i>Trends in Food Science and Technology</i> , 2017 , 60, 2-11	15.3	36
98	Nanocapsule formation by individual biopolymer nanoparticles 2017 , 404-446		6
97	Biodegradable biopolymer-graphene nanocomposites. <i>Journal of Materials Science</i> , 2016 , 51, 9915-9945	4.3	60
96	Effects of Desolvating Agent Types, Ratios, and Temperature on Size and Nanostructure of Nanoparticles from β -Lactalbumin and Ovalbumin. <i>Journal of Food Science</i> , 2016 , 81, E2511-E2520	3.4	21
95	Simultaneous transfer of noble metals and three-dimensional micro- and nanopatterns onto zein for fabrication of nanophotonic platforms. <i>Journal of Materials Science</i> , 2016 , 51, 3806-3816	4.3	13
94	Immobilization of inulinase from <i>Aspergillus niger</i> on octadecyl substituted nanoporous silica: Inulin hydrolysis in a continuous mode operation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2016 , 7, 174-180	4.2	14
93	Effect of mixing on LAOS properties of hard wheat flour dough. <i>Journal of Food Engineering</i> , 2016 , 190, 195-204	6	30
92	Development of a biodegradable sensor platform from gold coated zein nanophotonic films to detect peanut allergen, Ara h1, using surface enhanced raman spectroscopy. <i>Talanta</i> , 2016 , 150, 224-32	6.2	36
91	Detection of acrylamide using a biodegradable zein-based sensor with surface enhanced Raman spectroscopy. <i>Food Control</i> , 2016 , 68, 7-13	6.2	25

90	Extension rate distribution and impact on bubble size distribution in Newtonian and non-Newtonian fluid in a twin screw co-rotating mixer. <i>Journal of Food Engineering</i> , 2016 , 169, 214-227	6	9
89	Molecular Organization and Topography of Prolamin Protein Films. <i>Food Engineering Series</i> , 2016 , 243-267	5	0
88	Applications of quantum dots in Food Science and biology. <i>Trends in Food Science and Technology</i> , 2016 , 53, 75-89	15.3	59
87	Modification of the hydrophilic/hydrophobic characteristic of zein film surfaces by contact with oxygen plasma treated PDMS and oleic acid content. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 135, 433-440	6	41
86	Non-Newtonian Fluid Mixing in a Twin-Screw Mixer Geometry: Three-Dimensional Mesh Development, Effect of Fluid Model and Operating Conditions. <i>Journal of Food Process Engineering</i> , 2015 , 38, 207-224	2.4	7
85	Simulation of the effect of hydrogen bonds on water activity of glucose and dextran using the Veytsman model. <i>Carbohydrate Polymers</i> , 2015 , 117, 236-246	10.3	5
84	Probing the distribution of gliadin proteins in dough and baked bread using conjugated quantum dots as a labeling tool. <i>Journal of Cereal Science</i> , 2015 , 63, 41-48	3.8	15
83	Distribution and location of ethanol soluble proteins (Osborne gliadin) as a function of mixing time in strong wheat flour dough using quantum dots as a labeling tool with confocal laser scanning microscopy. <i>Food Research International</i> , 2014 , 66, 279-288	7	17
82	Use of quantum nanodot crystals as imaging probes for cereal proteins. <i>Food Research International</i> , 2014 , 57, 142-151	7	19
81	Immobilization of endo-inulinase on poly-d-lysine coated CaCO ₃ micro-particles. <i>Food Research International</i> , 2014 , 66, 485-492	7	21
80	Immobilization of endo-inulinase on non-porous amino functionalized silica nanoparticles. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014 , 104, 48-55		42
79	Effect of mixer geometry and operating conditions on mixing efficiency of a non-Newtonian fluid in a twin screw mixer. <i>Journal of Food Engineering</i> , 2013 , 118, 256-265	6	30
78	Advances in Nanotechnology as Applied to Food Systems. <i>Food Engineering Series</i> , 2013 , 63-77	0.5	
77	Effect of different fractions of zein on the mechanical and phase properties of zein films at nano-scale. <i>Journal of Cereal Science</i> , 2012 , 55, 174-182	3.8	37
76	Evaluation of effect of paddle element stagger angle on the local velocity profiles in a twin-screw continuous mixer with viscous flow using Finite Element Method simulations. <i>Journal of Food Engineering</i> , 2012 , 108, 585-599	6	14
75	Prediction of air bubble dispersion in a viscous fluid in a twin-screw continuous mixer using FEM simulations of dispersive mixing. <i>Chemical Engineering Science</i> , 2012 , 84, 303-314	4.4	16
74	The Applications of Nanotechnology 2012 , 145-176		5
73	Green microfluidics made of corn proteins. <i>Annual International Conference of the IEEE Engineering in Medicine and Biology Society IEEE Engineering in Medicine and Biology Society Annual International Conference</i> , 2011 , 2011, 8400-3	0.9	2

72	Green microfluidic devices made of corn proteins. <i>Lab on A Chip</i> , 2011 , 11, 3419-25	7.2	28
71	Measurement and Interpretation of Batter Rheological Properties 2011 , 263-299		2
70	IMPROVEMENT OF SHELF LIFE STABILITY OF CAKES. <i>Journal of Food Quality</i> , 2011 , 34, 151-162	2.7	22
69	Textural properties and their correlation to cell structure in porous food materials. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1498-507	5.7	26
68	Williams-Landel-Berry (WLF) Equation 2010 , 1865-1877		
67	Synthesis and properties of corn zein/montmorillonite nanocomposite films. <i>Journal of Materials Science</i> , 2010 , 45, 3529-3537	4.3	78
66	Advances in 3D Numerical Simulation of Viscous and Viscoelastic Mixing Flows. <i>Food Engineering Series</i> , 2010 , 19-44	0.5	1
65	Food Nanotechnology 2009 , 369-399		15
64	Nanotechnology and its applications in the food sector. <i>Trends in Biotechnology</i> , 2009 , 27, 82-9	15.1	592
63	Engineering zein films with controlled surface morphology and hydrophilicity. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2186-92	5.7	99
62	Design of a Versatile Food Processing System. <i>Habitation</i> , 2009 , 12, 41-53		
61	Study of the Dynamics and Size Distributions of Air Bubbles During Mixing in a Continuous Food Mixer 2008 , 27-36		1
60	Characterization and Prediction of the Fracture Response of Solid Food Foams 2008 , 163-174		2
59	Theoretical analysis of predictive miscibility of carbohydrate polymers [Software calculations for inulin-amylopectin systems. <i>Carbohydrate Polymers</i> , 2008 , 72, 52-59	10.3	8
58	State Diagrams of Food Materials 2008 , 95-121		4
57	Quantitative prediction of molecular miscibility in dextran systems as model carbohydrate polymers. <i>Carbohydrate Polymers</i> , 2007 , 70, 181-191	10.3	7
56	PSYCHOPHYSICAL MARKERS FOR CRISPNESS AND INFLUENCE OF PHASE BEHAVIOR AND STRUCTURE. <i>Journal of Texture Studies</i> , 2007 , 38, 324-354	3.6	42
55	MEASUREMENT OF MECHANICAL PROPERTIES OF COEXTRUDED DUAL-PHASE PRODUCTS. <i>Journal of Texture Studies</i> , 2007 , 38, 645-665	3.6	1

54	Examination of the mixing ability of single and twin screw mixers using 2D finite element method simulation with particle tracking. <i>Journal of Food Engineering</i> , 2007 , 79, 956-969	6	94
53	Use of CFD for Optimization, Design, and Scale-Up of Food Extrusion. <i>Contemporary Food Engineering</i> , 2007 , 505-536		
52	Analysis of Mixing Processes Using CFD. <i>Contemporary Food Engineering</i> , 2007 , 555-587		1
51	Discussion session on food emulsions and foams. <i>Food Hydrocolloids</i> , 2006 , 20, 438-445	10.6	35
50	3D numerical simulation of the flow of viscous newtonian and shear thinning fluids in a twin sigma blade mixer. <i>Advances in Polymer Technology</i> , 2006 , 25, 182-194	1.9	32
49	Mixing simulation of a viscous Newtonian liquid in a twin sigma blade mixer. <i>AIChE Journal</i> , 2006 , 52, 3383-3393	3.6	32
48	Rheological Properties of Foods. <i>Food Additives</i> , 2006 , 1-124		2
47	Polymer-polymer interactions in dextran systems using thermal analysis. <i>Carbohydrate Polymers</i> , 2005 , 62, 120-129	10.3	28
46	Determination of the WLF constants of cooked soy flour and their dependence on the extent of cooking. <i>Rheologica Acta</i> , 2005 , 45, 192-201	2.3	8
45	The effect of shear thinning and differential viscoelasticity on mixing in a model 2D mixer as determined using FEM with particle tracking. <i>Journal of Non-Newtonian Fluid Mechanics</i> , 2004 , 123, 1-17	2.7	56
44	Glass Transition Behavior and Rheological Properties of Surfactants and Gluten-Surfactant Mixtures. <i>Cereal Chemistry</i> , 2004 , 81, 582-588	2.4	7
43	2-D numerical simulation of differential viscoelastic fluids in a single-screw continuous mixer: Application of viscoelastic finite element methods. <i>Advances in Polymer Technology</i> , 2003 , 22, 22-41	1.9	28
42	Design and scaling of wheat dough extrusion by numerical simulation of flow and heat transfer. <i>Journal of Food Engineering</i> , 2003 , 60, 421-430	6	52
41	EFFECT OF EXTRUSION OPERATING PARAMETERS ON AIR BUBBLE ENTRAPMENT. <i>Journal of Food Process Engineering</i> , 2002 , 25, 251-283	2.4	6
40	STUDY OF THE ANOMALOUS CAPILLARY BAGLEY FACTOR BEHAVIOR OF THREE TYPES OF WHEAT FLOUR DOUGHS AT TWO MOISTURE CONTENTS. <i>Journal of Texture Studies</i> , 2002 , 33, 315-340	3.6	18
39	Effect of Specific Mechanical Energy on Properties of Extruded Protein-Starch Mixtures. <i>Cereal Chemistry</i> , 2002 , 79, 429-433	2.4	37
38	Influence of Mixing Conditions and Rest Time on Capillary Flow Behavior of Wheat Flour Dough. <i>Cereal Chemistry</i> , 2002 , 79, 129-137	2.4	17
37	Effect of Glass Transition and Cross-Linking on Rheological Properties of Gluten: Development of a Preliminary State Diagram. <i>Cereal Chemistry</i> , 2002 , 79, 138-142	2.4	30

36	Understanding the Mechanism of Cross-Linking Agents (POCL3, STMP, and EPI) Through Swelling Behavior and Pasting Properties of Cross-Linked Waxy Maize Starches. <i>Cereal Chemistry</i> , 2002 , 79, 102-107	2.4	114
35	Effect of L-Cysteine on the Rheological Properties of Wheat Flour. <i>Cereal Chemistry</i> , 2001 , 78, 226-230	2.4	17
34	Viscoelastic flow modeling in the extrusion of a dough-like fluid. <i>Journal of Food Process Engineering</i> , 2000 , 23, 237-47	2.4	15
33	MEASUREMENT OF VELOCITY DISTRIBUTION IN THE BRABENDER FARINOGRAPH AS A MODEL MIXER, USING LASER-DOPPLER ANEMOMETRY. <i>Journal of Food Process Engineering</i> , 1999 , 22, 435-454	2.4	21
32	Determination of mixing efficiency in a model food mixer. <i>Advances in Polymer Technology</i> , 1999 , 18, 209-224	1.9	15
31	State diagrams of soy globulins. <i>Journal of Rheology</i> , 1999 , 43, 315-325	4.1	22
30	Determination of mixing efficiency in a model food mixer 1999 , 18, 209		1
29	Phase Transitions of Soy Globulins and the Development of State Diagrams 1998 , 69-77		
28	Glass Transition of Soy Globulins Using Differential Scanning Calorimetry and Mechanical Spectrometry. <i>Biotechnology Progress</i> , 1997 , 13, 624-629	2.8	56
27	The rheology of semiliquid foods. <i>Advances in Food and Nutrition Research</i> , 1996 , 39, 1-69	6	39
26	Steady shear viscosity first normal stress difference and recoverable strain in carboxymethyl cellulose, sodium alginate and guar gum. <i>Carbohydrate Polymers</i> , 1994 , 23, 27-33	10.3	9
25	Measurement of biaxial extensional viscosity of wheat flour doughs. <i>Journal of Rheology</i> , 1993 , 37, 879-891	4.1	52
24	The effect of processing history on chemical changes in single- and twin-screw extruders. <i>Trends in Food Science and Technology</i> , 1993 , 4, 324-329	15.3	21
23	EFFECT OF SALT ON THE STABILITY OF PROPYLENE GLYCOL ALGINATE/XANTHAN GUM/POLYSORBATE-60 STABILIZED OIL-IN-WATER EMULSIONS. <i>Journal of Texture Studies</i> , 1992 , 23, 195-213	3.6	8
22	THE PSYCHOPHYSICS OF POURING, SPREADING AND IN-MOUTH VISCOSITY. <i>Journal of Texture Studies</i> , 1992 , 23, 315-336	3.6	43
21	Identification of Key Textural Attributes of Viscoelastic Syrups By Regression Analysis. <i>Journal of Food Science</i> , 1992 , 57, 167-171	3.4	10
20	Contribution of the side branches to rheological properties of pectins. <i>Carbohydrate Polymers</i> , 1992 , 19, 41-50	10.3	67
19	Effect of Propylene Glycol Alginate and Xanthan Gum on Stability of O/W Emulsions. <i>Journal of Food Science</i> , 1991 , 56, 513-517	3.4	39

18	STRUCTURE AND RHEOLOGICAL FUNCTION OF SIDE BRANCHES OF CARBOHYDRATE POLYMERS. <i>Journal of Texture Studies</i> , 1991 , 22, 123-167	3.6	50
17	Wall effects in the laminar pipe flow of four semi-solid foods. <i>Journal of Food Engineering</i> , 1990 , 11, 29-40		16
16	STORAGE STABILITY OF MODEL SUCROSE OR SALT ADDED O/W EMULSIONS THROUGH STEADY SHEAR AND CREEP RHEOLOGICAL MEASUREMENTS. <i>Journal of Food Processing and Preservation</i> , 1989 , 12, 293-308	2.1	3
15	Effect of Tomato Paste on Rheological Properties and Particle Size Distribution of Model Oil-in-Water Emulsions. <i>Journal of Food Science</i> , 1989 , 54, 437-439	3.4	6
14	Effect of Egg Yolk and Egg Yolk + Salt on Rheological Properties and Particle Size Distribution of Model Oil-in- Water Salad Dressing Emulsions. <i>Journal of Food Science</i> , 1988 , 53, 1352-1354	3.4	26
13	The physical basis of liquid food texture and texture-taste interactions. <i>Journal of Food Engineering</i> , 1987 , 6, 51-81	6	143
12	Rheological Properties and Conformation of Tomato Paste Pectins, Citrus and Apple Pectins. <i>Journal of Food Science</i> , 1987 , 52, 1658-1664	3.4	101
11	Predicting Steady and Oscillatory Shear Rheological Properties of CMC and Guar Gum Blends from Concentration and Molecular Weight Data. <i>Journal of Food Science</i> , 1986 , 51, 1284-1288	3.4	14
10	Steady Shear Rheology and Fluid Mechanics of Four Semi-Solid Foods. <i>Journal of Food Science</i> , 1986 , 51, 541-546	3.4	46
9	Comparison of Steady Shear and Dynamic Viscoelastic Properties of Guar and Karaya Gums. <i>Journal of Food Science</i> , 1984 , 49, 1-4	3.4	60
8	Identification of Key Textural Attributes of Fluid and Semi-Solid Foods Using Regression Analysis. <i>Journal of Food Science</i> , 1984 , 49, 47-51	3.4	32
7	Predicting the Texture of Liquid and Melting Semi-Solid Foods. <i>Journal of Food Science</i> , 1983 , 48, 1221-1225	3.4	112
6	COMPARISON OF STEADY SHEAR RHEOLOGICAL PROPERTIES AND SMALL AMPLITUDE DYNAMIC VISCOELASTIC PROPERTIES OF FLUID FOOD MATERIALS. <i>Journal of Texture Studies</i> , 1983 , 14, 113-124	3.6	56
5	USE OF THE BIRD-LEIDER EQUATION IN FOOD RHEOLOGY. <i>Journal of Food Process Engineering</i> , 1982 , 5, 157-174	2.4	18
4	A NEW EMPIRICAL MODEL TO SIMULATE TRANSIENT SHEAR STRESS GROWTH IN SEMI-SOLID FOODS1. <i>Journal of Food Process Engineering</i> , 1982 , 6, 219-233	2.4	11
3	USE OF MASS TRANSFER THEORY TO PREDICT VISCOSITY-SWEETNESS INTERACTIONS OF FRUCTOSE AND SUCROSE SOLUTIONS CONTAINING TOMATO SOLIDS. <i>Journal of Texture Studies</i> , 1982 , 13, 187-200	3.6	42
2	A MODEL OF FOOD SPREADABILITY FROM FLUID MECHANICS. <i>Journal of Texture Studies</i> , 1982 , 13, 211-217	3.6	31
1	Evaluation of Mixing and Air Bubble Dispersion in Viscous Liquids using Numerical Simulations	2.53-268	2

