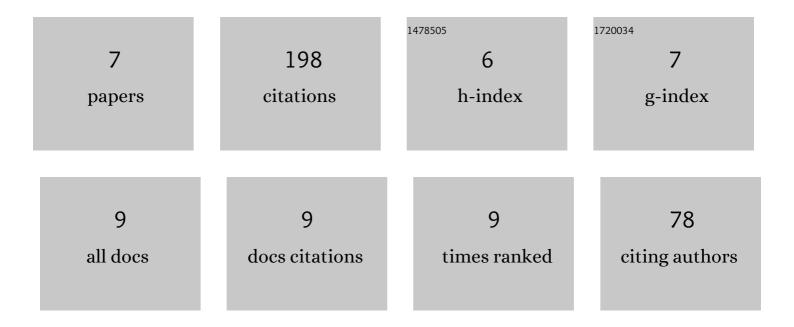
## Maria Scharfe

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9909668/publications.pdf

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#	Article	IF	CITATIONS
1	The composition of edible oils modifies βâ€sitosterol/γâ€oryzanol oleogels. Part <scp>II</scp> : Addition of selected minor oil components. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 57-77.	1.9	13
2	The composition of edible oils modifies βâ€sitosterol/γâ€oryzanol oleogels. Part I: Stripped triglyceride oils. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 43-56.	1.9	11
3	Influence of Minor Oil Components on Sunflower, Rice Bran, Candelilla, and Beeswax Oleogels. European Journal of Lipid Science and Technology, 2022, 124, .	1.5	12
4	Oleogels—Their Applicability and Methods of Characterization. Molecules, 2021, 26, 1673.	3.8	59
5	Oleogelation: From Scientific Feasibility to Applicability in Food Products. European Journal of Lipid Science and Technology, 2020, 122, 2000213.	1.5	63
6	On the Effect of Minor Oil Components on βâ€Sitosterol/γâ€oryzanol Oleogels. European Journal of Lipid Science and Technology, 2019, 121, 1800487.	1.5	38
7	Effect of quality and origin of technical sucrose solutions on the inclusion of colourants into the sugar crystal matrix. Journal of the Science of Food and Agriculture, 2018, 98, 2953-2963.	3.5	2