

Thermal, structural and rheological characteristics of d compositions

Journal of Food Engineering

116, 97-108

DOI: [10.1016/j.jfoodeng.2012.12.002](https://doi.org/10.1016/j.jfoodeng.2012.12.002)

Citation Report

#	ARTICLE	IF	CITATIONS
1	On cross- and self-nucleation in seeded crystallization of isotactic poly(1-butene). <i>Polymer</i> , 2013, 54, 4637-4644.	1.8	59
2	Rheological Characteristics of Nut Creams Realized with Different Types and Amounts of Fats. <i>Journal of Food Quality</i> , 2013, 36, 342-350.	1.4	26
3	Rheological, textural and calorimetric modifications of dark chocolate during process. <i>Journal of Food Engineering</i> , 2013, 119, 173-179.	2.7	97
4	In search of confectionary fat blends stable to heat: Hydrogenated palm kernel oil stearin with sorbitan monostearate. <i>Food Research International</i> , 2014, 55, 93-102.	2.9	33
5	Using polydextrose as a prebiotic substance in milk chocolate: effects of process parameters on physical and rheological properties. <i>CYTA - Journal of Food</i> , 2014, 12, 150-159.	0.9	13
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7	Rheological and physical properties of Inulin-containing milk chocolate prepared at different process conditions. <i>CYTA - Journal of Food</i> , 2014, 12, 55-64.	0.9	28
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10	A comparative study of aroma-active compounds between dark and milk chocolate: relationship to sensory perception. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1362-1372.	1.7	63
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14	Acceleration of polymorphic transition of cocoa butter and cocoa butter equivalent by addition of limonene. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 716-723.	1.0	13
15	The influence of particle size on some physicochemical, rheological and melting properties and volatile compound profile of compound chocolate and cocolin samples. <i>European Food Research and Technology</i> , 2016, 242, 1253-1266.	1.6	20
16	Microstructural and rheological characteristics of dark, milk and white chocolate: A comparative study. <i>Journal of Food Engineering</i> , 2016, 169, 165-171.	2.7	86
17	Effect of sweetener combination and storage temperature on physicochemical properties of sucrose free white chocolate. <i>Food Chemistry</i> , 2017, 229, 610-620.	4.2	28
18	Lubrication of chocolate during oral processing. <i>Food and Function</i> , 2017, 8, 533-544.	2.1	26

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