

# Thermal, structural and rheological characteristics of d compositions

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Citation Report

#	ARTICLE	IF	CITATIONS
1	On cross- and self-nucleation in seeded crystallization of isotactic poly(1-butene). Polymer, 2013, 54, 4637-4644.	3.8	59
2	Rheological Characteristics of Nut Creams Realized with Different Types and Amounts of Fats. Journal of Food Quality, 2013, 36, 342-350.	2.6	26
3	Rheological, textural and calorimetric modifications of dark chocolate during process. Journal of Food Engineering, 2013, 119, 173-179.	5.2	97
4	In search of confectionary fat blends stable to heat: Hydrogenated palm kernel oil stearin with sorbitan monostearate. Food Research International, 2014, 55, 93-102.	6.2	33
5	Using polydextrose as a prebiotic substance in milk chocolate: effects of process parameters on physical and rheological properties. CYTA - Journal of Food, 2014, 12, 150-159.	1.9	13
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21	Rheological and melting properties of sucrose-free dark chocolate. International Journal of Food Properties, 0, , 1-11.	3.0	8
22	Rheological properties of sugarfree milk chocolate: Comparative study and optimisation. Czech Journal of Food Sciences, 2017, 35, 440-448.	1.2	15
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24	Enrichment of Milk Chocolate by Using EPA and DHA Originated from Various Origins: Effects on Product Quality. Sugar Tech, 2018, 20, 745-755.	1.8	17
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