Effect of additives on thermal, rheological and tribologi chocolate

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#	Article	IF	Citations
1	3D food printing: a categorised review of inks and their development. Virtual and Physical Prototyping, 2019, 14, 203-218.	5.3	100
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3	A rapid method to evaluate the chocolate smoothness based on the tribological measurement. Journal of Texture Studies, 2020, 51, 882-890.	1.1	5
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9	Novel evaluation technology for the demand characteristics of 3D food printing materials: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4669-4683.	5.4	39
11	Consumer Assessment of 3D-Printed Food Shape, Taste, and Fidelity Using Chocolate and Marzipan Materials. 3D Printing and Additive Manufacturing, 2022, 9, 473-482.	1.4	10
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16	Drawing the scientific landscape of 3D Food Printing. Maps and interpretation of the global information in the first 13Âyears of detailed experiments, from 2007 to 2020. Innovative Food Science and Emerging Technologies, 2021, 70, 102689.	2.7	17
17	Extrusion-Based 3D Food Printing: Technological Approaches, Material Characteristics, Printing Stability, and Post-processing. Food Engineering Reviews, 2022, 14, 100-119.	3.1	38
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