

Textural modification of 3D printed dark chocolate by v

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Textureâ€modified 3D printed dark chocolate: Sensory evaluation and consumer perception study. Journal of Texture Studies, 2019, 50, 386-399.	1.1	48
2	Model Building and Slicing in Food 3D Printing Processes: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1052-1069.	5.9	100
3	3D food printing: a categorised review of inks and their development. Virtual and Physical Prototyping, 2019, 14, 203-218.	5.3	100
4	Designing Internal Structure of Chocolate and Its Effect on Food Texture. , 2019, , .		5
5	4D printing of mashed potato/purple sweet potato puree with spontaneous color change. Innovative Food Science and Emerging Technologies, 2020, 59, 102250.	2.7	123
6	Effect of Novel Ultrasonic- Microwave Combined Pretreatment on the Quality of 3D Printed Wheat Starch-Papaya System. Food Biophysics, 2020, 15, 249-260.	1.4	27
7	Effects of infill characteristics and strain rate on the deformation and failure properties of additively manufactured polyamide-based composite structures. Results in Physics, 2020, 18, 103346.	2.0	46
8	Techno-Economic Prospects and Desirability of 3D Food Printing: Perspectives of Industrial Experts, Researchers and Consumers. Foods, 2020, 9, 1725.	1.9	25
9	Recent advances in functional 3D printing of foods: a review of functions of ingredients and internal structures. Critical Reviews in Food Science and Nutrition, 2021, 61, 3489-3503.	5.4	61
10	Structural and Textural Characteristics of 3D-Printed Protein- and Dietary Fibre-Rich Snacks Made of Milk Powder and Wholegrain Rye Flour. Foods, 2020, 9, 1527.	1.9	37
11	Comparison of<scp>3D</scp>printed and molded carrots produced with gelatin, guar gum and xanthan gum. Journal of Texture Studies, 2020, 51, 852-860.	1.1	21
12	Use of potato processing by-product: Effects on the 3D printing characteristics of the yam and the texture of air-fried yam snacks. LWT - Food Science and Technology, 2020, 125, 109265.	2.5	54
13	Printability, microstructure, and flow dynamics of phase-separated edible 3D inks. Food Hydrocolloids, 2020, 109, 106120.	5.6	36
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15	Texture Modification of 3D Printed Air-Fried Potato Snack by Varying Its Internal Structure with the Potential to Reduce Oil Content. Food and Bioprocess Technology, 2020, 13, 564-576.	2.6	59
16	How to Formulate for Structure and Texture via Medium of Additive Manufacturing-A Review. Foods, 2020, 9, 497.	1.9	49
17	Synergistic effect of microwave 3D print and transglutaminase on the self-gelation of surimi during printing. Innovative Food Science and Emerging Technologies, 2021, 67, 102546.	2.7	58
18	Food 3D printing: Effect of heat transfer on print stability of chocolate. Journal of Food Engineering, 2021, 294, 110415.	2.7	45

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19	A review on customizing edible food materials into 3D printable inks: Approaches and strategies. Trends in Food Science and Technology, 2021, 107, 68-77.	7.8	42
20	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
21	Development of a Material Mixing Extrusion Type Chocolate 3D Printer. Journal of the Korean Society for Precision Engineering, 2021, 38, 145-151.	0.1	1
22	Additive Manufacturing in the Food Sector: A Literature Review. Macromolecular Symposia, 2021, 395, .	0.4	2
23	Food Texture Design by 3D Printing: A Review. Foods, 2021, 10, 320.	1.9	70
25	3D food printing: Applications of plant-based materials in extrusion-based food printing. Critical Reviews in Food Science and Nutrition, 2022, 62, 7184-7198.	5.4	28
26	Trends in functional food development with three-dimensional (3D) food printing technology: prospects for value-added traditionally processed food products. Critical Reviews in Food Science and Nutrition, 2022, 62, 7866-7904.	5.4	47
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33	Formulation and evaluation of thermoreversible sugar-paste for hot-melt 3D printing. Journal of Food Engineering, 2022, 321, 110944.	2.7	4
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42	Internal structure design for improved shape fidelity and crispness of 3D printed pumpkin-based snacks after freeze-drying. <i>Food Research International</i> , 2022, 157, 111220.	2.9	15
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44	Investigation of flow field, die swelling, and residual stress in 3D printing of surimi paste using the finite element method. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 103008.	2.7	19
45	Texture Modification of 3D-Printed Maltitol Candy by Changing Internal Design. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4189.	1.3	3
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48	Features of food design on a 3D printer. A review. <i>Food Systems</i> , 2022, 5, 100-106.	0.2	1
49	Quality control evaluation of paediatric chocolate-based dosage forms: 3D printing vs mold-casting method. <i>International Journal of Pharmaceutics</i> , 2022, 624, 121991.	2.6	13
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60	Three-Dimensional Printing Applications in Food Industry. Nanomanufacturing, 2023, 3, 91-112.	1.8	7
61	A brief review on <scp>3D</scp> printing of chocolate. International Journal of Food Science and Technology, 2023, 58, 2811-2828.	1.3	0
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