

# Characterization of functional chocolate formulated using $\beta$ -sitosterol with $\gamma$ -oryzanol/lecithin/stearic acid

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of Biodegradable Hydrophilic and Hydrophobic Emulsifiers on the Oleogels Containing Sunflower Wax and Sunflower Oil. <i>Gels</i> , 2021, 7, 133.	2.1	20
2	Development of Chocolates with Improved Lipid Profile by Replacing Cocoa Butter with an Oleogel. <i>Gels</i> , 2021, 7, 220.	2.1	11
3	Construction of egg white protein particle and rhamnolipid based emulsion gels with $\beta$ -sitosterol as gelation factor: The application in cookie. <i>Food Hydrocolloids</i> , 2022, 127, 107479.	5.6	9
4	Oleogels prepared with low molecular weight gelators: Texture, rheology and sensory properties, a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6069-6113.	5.4	15
5	Edible oleogels as solid fat alternatives: Composition and oleogelation mechanism implications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2077-2104.	5.9	36
6	Edible oleogels stabilized solely by stigmasterol: effect of oil type and gelator concentration. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	3
7	Effect of material composition and 3D printing temperature on hot-melt extrusion of ethyl cellulose based medium chain triglyceride oleogel. <i>Journal of Food Engineering</i> , 2022, 329, 111055.	2.7	24
8	Oleogels as Animal Fat and Shortening Replacers: Research Advances and Application Challenges. <i>Food Reviews International</i> , 2023, 39, 5233-5254.	4.3	9
9	Synergistic effects of oleogelators in tailoring the properties of oleogels: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3507-3539.	5.9	29
10	Corn Oil. , 2023, , .		1
11	Rheological Properties, Particle Size Distribution and Physical Stability of Novel Refined Pumpkin Seed Oil Creams with Oleogel and Lucuma Powder. <i>Foods</i> , 2022, 11, 1844.	1.9	5
12	Characterization of physically stable oleogels transporting active substances rich in resveratrol. <i>Food Bioscience</i> , 2022, 49, 101830.	2.0	11
13	Synthesis, Physical Properties, and In Vitro-Simulated Gastrointestinal Digestion of Hydrophilic $\beta$ -Sitosterol Sugar Esters. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8458-8468.	2.4	4
14	Gel Properties and Formation Mechanism of Camellia Oil Body-Based Oleogel Improved by Camellia Saponin. <i>Gels</i> , 2022, 8, 499.	2.1	2
15	Composition and process approaches that underpin the mechanical properties of oleogels. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 971-984.	0.8	4
16	A new approach for measurement of the low-temperature specific heat capacity. <i>Measurement: Journal of the International Measurement Confederation</i> , 2022, 203, 111892.	2.5	1
17	Potential use of carnauba wax oleogel to replace saturated fat in ice cream. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 1085-1099.	0.8	18
18	New food structures and their influence on nutrition, health and well-being. , 2023, , 17-39.		1

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19	Preparation, characterization and in vitro digestion of bamboo shoot protein/soybean protein isolate based-oleogels by emulsion-templated approach. <i>Food Hydrocolloids</i> , 2023, 136, 108310.	5.6	13
20	Analysis of thermal oxidation of different multi-element oleogels based on carnauba wax, $\beta$ -sitosterol/lecithin, and ethyl cellulose by classical oxidation determination method combined with the electronic nose. <i>Food Chemistry</i> , 2023, 405, 134970.	4.2	7
21	The Effects of Gamma-Aminobutyric Acid (GABA) Enrichment on Nutritional, Physical, Shelf-Life, and Sensorial Properties of Dark Chocolate. <i>Foods</i> , 2023, 12, 213.	1.9	3
22	HOW RECENT APPROACHES TO IMPROVE THE NUTRITIONAL QUALITY OF CHOCOLATE AFFECT PROCESSING AND CONSUMER ACCEPTANCE. <i>Current Opinion in Food Science</i> , 2023, , 100988.	4.1	0
23	Physicochemical Properties and Cookie-Making Performance as Fat Replacer of Wax-Based Rice Bran Oil Oleogels. <i>Gels</i> , 2023, 9, 13.	2.1	11
24	Improvement of chocolate heat resistance with illipin butter stearin addition. <i>International Journal of Food Science and Technology</i> , 2023, 58, 1868-1878.	1.3	1
25	Crystallization Behavior and Physical Properties of Monoglycerides-Based Oleogels as Function of Oleogelator Concentration. <i>Foods</i> , 2023, 12, 345.	1.9	8
26	Fabrication of novel hybrid gel based on beeswax oleogel: Application in the compound chocolate formulation. <i>Food Hydrocolloids</i> , 2023, 140, 108599.	5.6	11
27	Influence of stearic acid to soy lecithin ratios on structural, technological and biofunctional characteristics of rice bran, mustard and virgin coconut oil-based oleogels. <i>International Journal of Food Science and Technology</i> , 2023, 58, 3410-3419.	1.3	0
28	Structural properties of Phoenix oolong tea polysaccharide conjugates and the interfacial stability in nanoemulsions. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 5145-5155.	1.7	0
51	Edible Applications. , 2024, , 605-653.		0