

FSTA® on Web of Science

Quick Reference Guide

The food science resource

Food Science & Technology Abstracts (FSTA) is the definitive food and beverage R&D database, providing thorough coverage of pure and applied research in food science, food technology, and food-related human nutrition. FSTA is produced by IFIS, the leading international information provider and distributor of food and drink related information – constantly monitoring developments in the areas of food science, food technology and nutrition.

An established, comprehensive and food science centric information resource, FSTA has been created by IFIS' team of expert scientists, who evaluate, hand-pick and summarize source material to create high quality records of direct relevance and high scientific integrity. FSTA collates and reports the latest developments and research findings in all sciences relevant to food, beverages and nutrition.

Nearly every discovery is influenced by earlier research, both in its subject area and in related fields, and a publication can have significant influence and impact on other research after it has been published. When connected to the multidisciplinary citations on the Web of Science platform, FSTA links you to a full citation network to accurately and confidently connect you to the highest quality multidisciplinary research.

FSTA coverage on Web of Science:

- ✓ International content
- ✓ Over 1.5 million records
- ✓ 1,200 current journals
- ✓ Coverage back to 1969
- ✓ A full range of disciplines offers insights into a wide range of food-related disciplines, such as biotechnology, microbiology, agronomy, public health, food safety and veterinary medicine.
- ✓ Specialized indexing - Use the FSTA Thesaurus for more accurate retrieval. This collection of more than 13,000 keywords continually adds terms to keep pace with new technologies.

Why use FSTA on Web of Science?

Broader citation connections

Only on *Web of Science* can you track citation impact for FSTA's indexed articles and easily navigate to all citing articles across the *Web of Science* platform.

Highly Cited and Hot Papers

Highly Cited Papers (top 1%) and Hot Papers can be identified within other databases, when they are also indexed in the *Web of Science Core Collection*.

All Database searching

Run an 'All Database' search to include FSTA alongside your institution's full *Web of Science* subscription to see everything in your subject specialty and beyond.

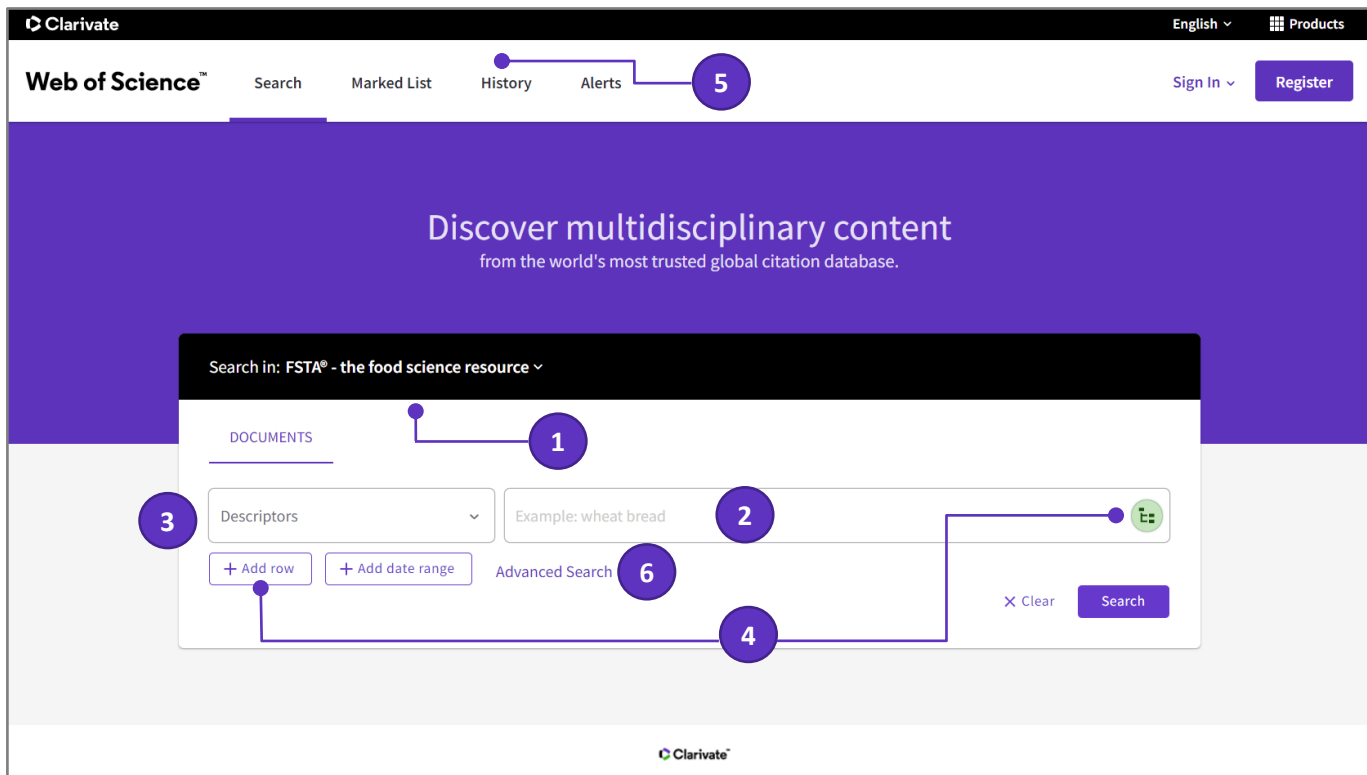
Access trusted full text

Easily identify, filter and access Open Access articles in FSTA, and get one-click access to Open Access and subscribed articles with *EndNote*.

Visual results analysis

Explore trends and gain unique insights into your search results with *Web of Science's* intuitive visual analysis tool.

Basic search



1

Select a database

Use the dropdown to select another content set on the *Web of Science*.

2

Search

Combine words and phrases to search across the source records in FSTA.

3

Select your search field

Use the drop down to select your search field.

Search by Topic, Title, Author/Inventor, Publication Titles, Year Published etc.

4

Add another search field

Click **Add Row** to add additional fields.

Fields with controlled terms have an associated searchable index. Click the **Thesaurus** icon to search the FSTA Thesaurus.

5

History

See the list of all your previous searches on the *Web of Science*.

6

Advanced Search

Click to switch to Advanced Search options.

Searching the FSTA Thesaurus

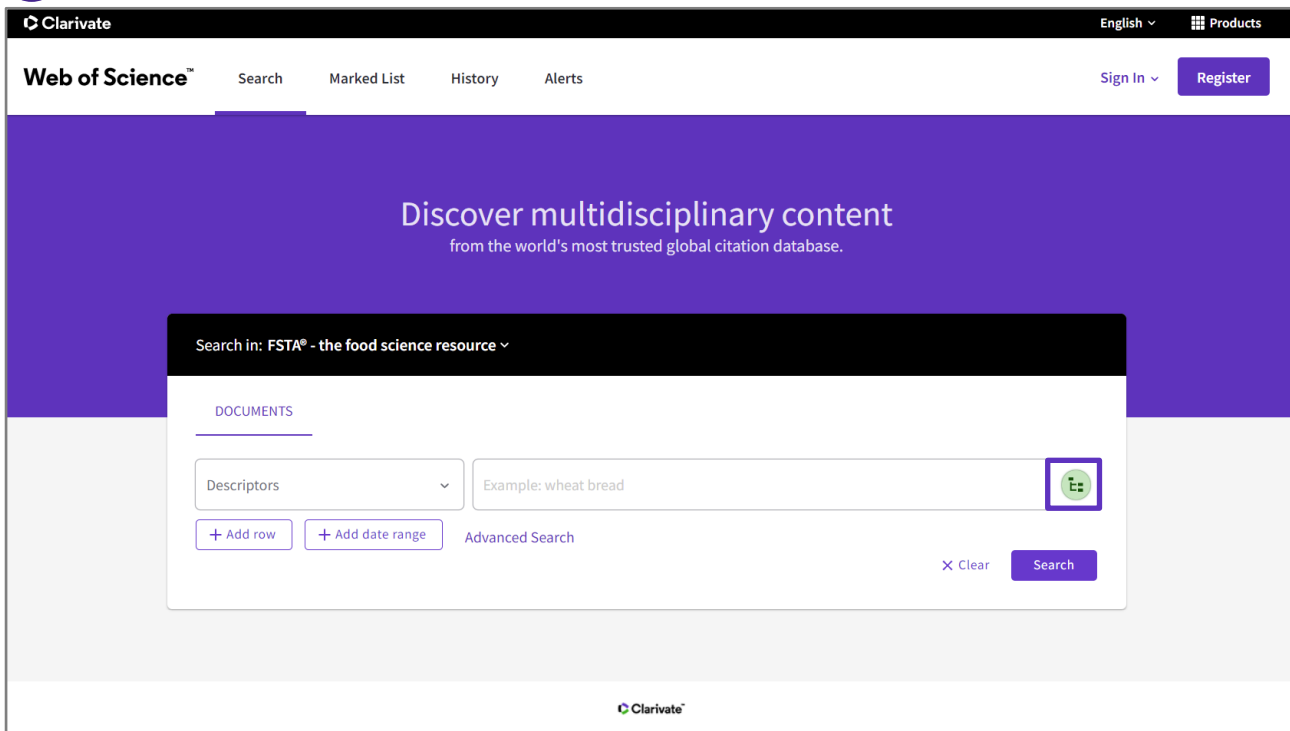
Step One

- Select **Descriptors** field from the dropdown menu
- Click the **Thesaurus** icon to enter the thesaurus search screen

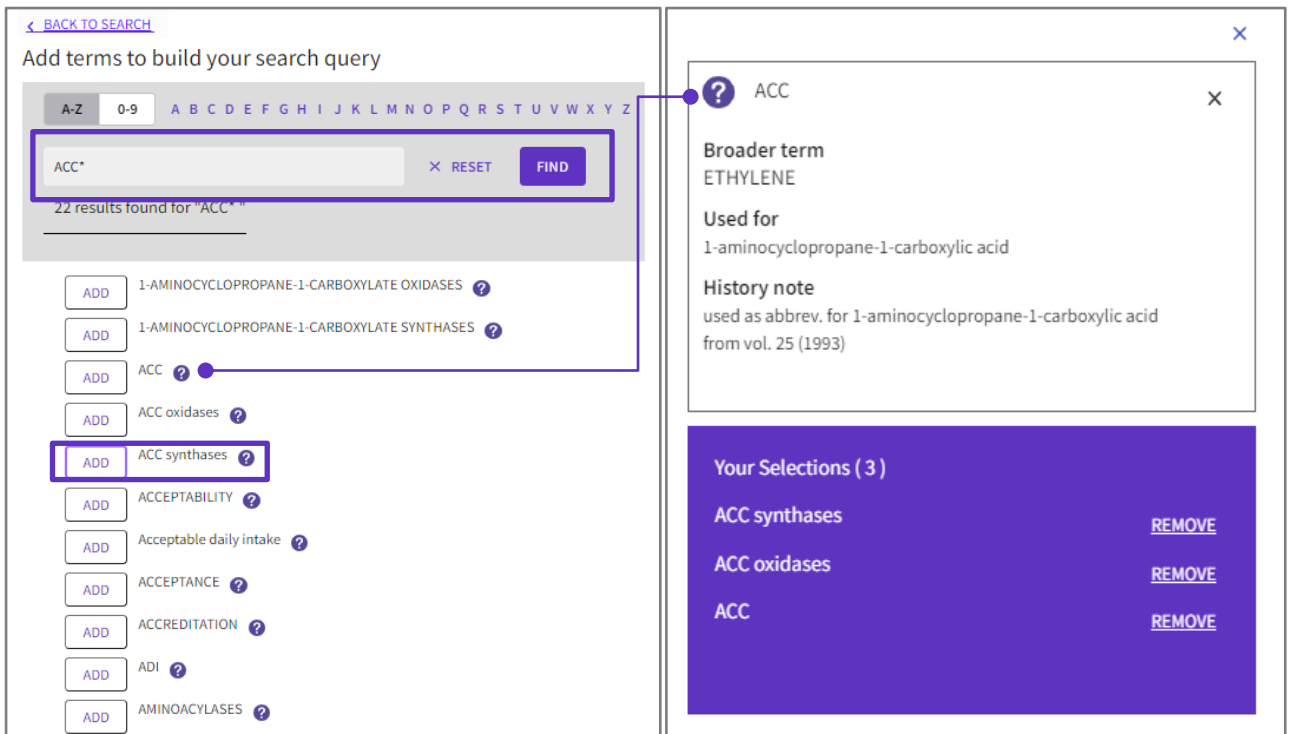
Step Two

- Add terms and click **Find** to search the thesaurus
- Clicking the **?** button next to a term will display the thesaurus details for the term.
- Click Add to select the term for your search

1



2



Search results

The screenshot shows the search results for 'cocoa' in the FSTA database. The interface includes a search bar, navigation tabs, and a list of results. Callouts 1-7 highlight the following features:

- 1:** A search result entry for 'Determination of extracted cocoa butter in a cocoa mass.' by Fozy, J. and Horvath, E. (1981).
- 2:** The search query 'cocoa (Descriptors)' in the search bar.
- 3:** The 'ANALYZE RESULTS' button.
- 4:** The 'PUBLICATIONS' tab.
- 5:** The 'EXPORT' button.
- 6:** The 'ANALYZE RESULTS' button (repeated).
- 7:** The 'CREATE ALERT' button.

The 'Analyze Results' section shows a treemap visualization of 10,330 publications selected from FSTA. The treemap is divided into several categories:

Category	Count
Cocoa Chocolate And Sugar Confectionery Products	5,792
Patents	1,484
Food Sciences	563
Catering Speciality And Multi Component Foods	375
Fats Oils And Margarine	657
Milk And Dairy Products	348
Additive Spices And Condiments	268
Cocoa Chocolate And Cocoa Butter	2,814
Alcoholic And Non Alcoholic Beverages	622
Standards And Legislation	277

Analyze Results

This function allows you to group and rank records in a results set by extracting data values from a variety of fields. Use this function to find the most prevalent authors in a particular field of study or generate a list of source titles ranked by record count based on your search query.

The **visualization** at the top of the page shows up to 25 values. You can download a JPG image of the visualization.

The **data table** below the visualization shows up to 500 values. You can also change the sort order and set the Minimum record count.

You can **save the results** that appear in the results table (up to 200,000 rows). Click the **Download** button to download the file, named "analyze.txt".

Search results

1

Article title

Click the article title to move to the full record. Links to full text may also be available (subscription required).

2

Results

View the number of results and your full search statement.

3

Sort results

Relevance, Date (newest/oldest), Citations (lowest/highest), Usage (all time/last 180 days), Recently Added, First author name (A to Z/ Z to A) or Publication title (A to Z/ Z to A).

4

Refine your results

Mine your full set of results to find Hot & Highly Cited Papers, Associated Data, Open Access records, Publication Years, and more. Click View All Options to see the complete list of fields.

Open Access

Limit search results to all items identified as **Open Access** (DOAJ Gold, Other Gold, Bronze, Green Published, Green Accepted) and access to article-level OA versions.

5

Export search results

Export to your *EndNote* library, send to *InCites* for analysis, save as text, email, etc. Save up to 50 Marked Lists containing up to 50,000 records per list.

6

Analyze results

Click **Analyze results** to analyze results by Publication Years, Document Types, FSTA Sections, Descriptors, Open Access, etc.

7

Alert

Click **Create Alert** to save this search statement as a search alert.

Full record

Clarivate
English ▼
Products

Web of Science™
Search
Marked List
History
Alerts
Sign In ▼
Register

S-F-X
FULL TEXT AT PUBLISHER
3
4
EXPORT ▼
ADD TO MARKED LIST
< 32 of 10,330 >

1 Crystallization of **cocoa** butter in **cocoa** powder.

2 By: Palmieri, P. A.; Hartel, R. W.

Journal of the American Oil Chemists' Society
 Volume: 96 Issue: 8 Page: 911-926
 DOI: 10.1002/aocs.12247
 Published: 2019
 Document Type: Journal Article

Abstract
Cocoa powder quality is determined by its color, flavor, dispersion, and flow properties, which can be controlled via tempering. Design of a **cocoa** powder tempering profile, however, requires that the mechanism of **cocoa** butter crystallization in **cocoa** powder be fully understood. Low-fat (8-12%) and high-fat (20-24%) cocoas were sourced from two commercial manufacturers at varying degrees of alkalization and compared with two commercial **cocoa** butters. Unrefined paired **cocoa** powders and **cocoa** butters sampled from the hydraulic press were also evaluated. Isothermal crystallization kinetics and polymorphism of **cocoa** powders and **cocoa** butters were compared at 18, 21, and 24 °C using a direct time-domain nuclear magnetic resonance method, differential scanning calorimetry, and x-ray diffraction. Crystallization was also studied under dynamic tumbling conditions. It was found that **cocoa** butter in **cocoa** powder was nucleated by the **cocoa** powder matrix and transitioned to higher-stability polymorphs more rapidly than bulk **cocoa** butters. High-fat cocoas also exhibited enhanced crystallization kinetics relative to low-fat cocoas, showing that differences in the **cocoa** microstructure may influence crystallization behavior. Notably, alkalization did not significantly affect the crystallization behavior of most **cocoa** powders. Finally, it was found that tumbling conditions led to crystallization of betaV and that caking, especially of high-fat cocoas, could be reduced by a static low-temperature hold step prior to tumbling. Overall, these results demonstrated that crystallization of **cocoa** butter in **cocoa** powder is influenced both by the intrinsic attributes of the **cocoa** powder as well as the conditions of the tempering process. © 2019 AOCS.

Keywords
KeyWords: ALKALIZATION; COCOA BUTTER; COCOA POWDERS; COCOA PRODUCTS; CRYSTALLIZATION; DRIED FOODS; GENETICS; INSTANT FOODS; KINETICS; MICROSTRUCTURE; POLYMORPHISM; PROCESSING; TEMPERING; TUMBLING

Author Information
Addresses:
 Correspondence address, R. W. Hartel, Department of Food Science, University of Wisconsin-Madison, 1605 Linden Drive, Madison, WI, 53706 USA. E-mail: rwhartel@wisc.edu

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8 **Research Areas:** Food Science & Technology (provided by Clarivate)
FSTA Section and Subsection: Cocoa, chocolate and sugar confectionery products : Cocoa, chocolate and cocoa butter

Document Information
Language: English
Accession Number: FSTA:2020-01-Ka0011
ISSN: 0003-021X

Other Information
Language of Text: English

— See fewer data fields

5 **Citation Network**
 In Web of Science Core Collection

0 Citations

Create citation alert

6 **Cited References**
 20

[View Related Records](#)

7 **Use in Web of Science**
 Web of Science Usage Count

4 Last 180 Days 19 Since 2013

[Learn more](#)

This record is from:
 FSTA® - the food science resource

Journal information

Journal of the American Oil Chemists' Society

ISSN: 0003-021X

Research Areas: Food Science & Technology (provided by Clarivate)

Web of Science Categories: FOOD SCIENCE TECHNOLOGY (provided by Clarivate)

1

Title

Titles are indexed as they appear in the source document. Foreign language titles are translated into English and the English title appears below the original. If the original provides English and local language title, the English one appears first.

2

Author names

All author names are indexed. Search using last names and initials (e.g. Ceuppens, S. or Moneim, A. A. , etc.).

3

Full text

Access the full text at Publisher site.

4

Export Record

Export to your *EndNote* library, send to *InCites* for analysis, save as text, email, etc. or add to a Marked List.

Getting Help

Click the Help button on any page to get detailed help on features as well as detailed search tips and examples.

Stay informed about Web of Science at:

clarivate.com/blog/

Contact the Technical Help Desk for your region at:

support.clarivate.com/s/

Learning portal:

clarivate.com/webofsciencegroup/support/home/

5

Times Cited

The **Times Cited** count displays the total number of times a published paper was cited by other papers within *Web of Science Core Collection*. The link takes you to a Citing.

Create a Citation Alert for the current record. Receive emails whenever a document you specify is cited by a new article.

6

Cited References

The **Cited References** count displays the number of documents cited by the current record. Click the link to view the list of cited references.

To view Related Records that share cited references with the record you are viewing, click the **View Related Records** link.

7

Web of Science Usage Count

See the number of full text click-throughs or bibliographic exports for this item in the last 180 days or since 2013.

8

Web of Science Usage Count

View all of the information about a record, including the FSTA Section and Subsection.

Contact our experts today:

+1 215 386 0100 (U.S.)

+44 (0) 20 7433 4000 (Europe)

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