

Leonard Sagis

List of Publications by Year in descending order

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8
papers

439
citations

1307594
7
h-index

1588992
8
g-index

8
all docs

8
docs citations

8
times ranked

412
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation, Structure, and Functionality of Interfacial Layers in Food Emulsions. Annual Review of Food Science and Technology, 2018, 9, 551-587.	9.9	160
2	Synergistic stabilisation of emulsions by blends of dairy and soluble pea proteins: Contribution of the interfacial composition. Food Hydrocolloids, 2019, 97, 105206.	10.7	63
3	Behavior of plant-dairy protein blends at air-water and oil-water interfaces. Colloids and Surfaces B: Biointerfaces, 2020, 192, 111015.	5.0	52
4	Protein and lipid oxidation affect the viscoelasticity of whey protein layers at the oil-water interface. European Journal of Lipid Science and Technology, 2016, 118, 1630-1643.	1.5	49
5	Physical and oxidative stability of food emulsions prepared with pea protein fractions. LWT - Food Science and Technology, 2021, 146, 111424.	5.2	41
6	Microfluidic investigation of the coalescence susceptibility of pea protein-stabilised emulsions: Effect of protein oxidation level. Food Hydrocolloids, 2020, 102, 105610.	10.7	38
7	Sequential adsorption and interfacial displacement in emulsions stabilized with plant-dairy protein blends. Journal of Colloid and Interface Science, 2021, 583, 704-713.	9.4	29
8	Interfacial protein-protein displacement at fluid interfaces. Advances in Colloid and Interface Science, 2022, 305, 102691.	14.7	7