

# Leonard Sagis

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10471031/publications.pdf>

Version: 2024-02-01

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