# Eric Dickinson

List of Publications by Year
in descending order



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|---|---|---|---|
| 437 papers | 29,161 citations | 3930 88 h-index | 7152 153 g-index |
| 449 all docs | 449 docs citations | 449 times ranked | 11462 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | The perfect hydrocolloid stabilizer: Imagination versus reality. Food Hydrocolloids, 2021, 117, 106696. | 5.6 | 21 |
| 2 | Advances in food emulsions and foams: reflections on research in the neo-Pickering era. Current Opinion in Food Science, 2020, 33, 52-60. | 4.1 | 63 |
| 3 | Sustainable food-grade Pickering emulsions stabilized by plant-based particles. Current Opinion in Colloid and Interface Science, 2020, 49, 69-81. | 3.4 | 208 |
| 4 | Strategies to control and inhibit the flocculation of protein-stabilized oil-in-water emulsions. Food Hydrocolloids, 2019, 96, 209-223. | 5.6 | 140 |
| 5 | Particle-based stabilization of water-in-water emulsions containing mixed biopolymers. Trends in Food Science and Technology, 2019, 83, 31-40. | 7.8 | 66 |
| 6 | Microrheology and microstructure of water-in-water emulsions containing sodium caseinate and locust bean gum. Food and Function, 2018, 9, 2840-2852. | 2.1 | 14 |
| 7 | Hydrocolloids acting as emulsifying agents â€“ How do they do it?. Food Hydrocolloids, 2018, 78, 2-14. | 5.6 | 149 |
| 8 | On the road to understanding and control of creaminess perception in food colloids. Food Hydrocolloids, 2018, 77, 372-385. | 5.6 | 70 |
| 9 | Biopolymer-based particles as stabilizing agents for emulsions and foams. Food Hydrocolloids, 2017, 68, 219-231. | 5.6 | 323 |
| 10 | Double Emulsions Relevant to Food Systems: Preparation, Stability, and Applications. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 532-555. | 5.9 | 274 |
| 11 | Exploring the frontiers of colloidal behaviour where polymers and particles meet. Food Hydrocolloids, 2016, 52, 497-509. | 5.6 | 75 |
| 12 | Microgels â€” An alternative colloidal ingredient for stabilization of food emulsions. Trends in Food Science and Technology, 2015, 43, 178-188. | 7.8 | 163 |
| 13 | Structuring of colloidal particles at interfaces and the relationship to food emulsion and foam stability. Journal of Colloid and Interface Science, 2015, 449, 38-45. | 5.0 | 75 |
| 14 | Colloids in Food: Ingredients, Structure, and Stability. Annual Review of Food Science and Technology, 2015, 6, 211-233. | 5.1 | 174 |
| 15 | First-order phase transition during displacement of amphiphilic biomacromolecules from interfaces by surfactant molecules. Journal of Physics Condensed Matter, 2014, 26, 464109. | 0.7 | 5 |
| 16 | Understanding Food Structures. , 2014, , 3-49. | | 9 |
| 17 | Structure and rheology of colloidal particle gels: Insight from computer simulation. Advances in Colloid and Interface Science, 2013, 199-200, 114-127. | 7.0 | 62 |
| 18 | Stabilising emulsionâ€based colloidal structures with mixed food ingredients. Journal of the Science of Food and Agriculture, 2013, 93, 710-721. | 1.7 | 232 |

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| 19 | Interfacial Study of Class II Hydrophobin and Its Mixtures with Milk Proteins: Relationship to Bubble Stability. Journal of Agricultural and Food Chemistry, 2013, 61, 1554-1562. | 2.4 | 18 |
| 20 | Use of nanoparticles and microparticles in the formation and stabilization of food emulsions. Trends in Food Science and Technology, 2012, 24, 4-12. | 7.8 | 474 |
| 21 | Microstructure and elastic modulus of mixed gels of gelatin+oxidized starch: Effect of pH. Food Hydrocolloids, 2012, 26, 286-292. | 5.6 | 17 |
| 22 | Emulsion gels: The structuring of soft solids with protein-stabilized oil droplets. Food Hydrocolloids, 2012, 28, 224-241. | 5.6 | 569 |
| 23 | Mixed biopolymers at interfaces: Competitive adsorption and multilayer structures. Food Hydrocolloids, 2011, 25, 1966-1983. | 5.6 | 306 |
| 24 | Double Emulsions Stabilized by Food Biopolymers. Food Biophysics, 2011, 6, 1-11. | 1.4 | 355 |
| 25 | Food colloids research: Historical perspective and outlook. Advances in Colloid and Interface Science, 2011, 165, 7-13. | 7.0 | 35 |
| 26 | Simple statistical thermodynamic model of the heteroaggregation and gelation of dispersions and emulsions. Journal of Colloid and Interface Science, 2011, 356, 196-202. | 5.0 | 27 |
| 27 | Flocculation of protein-stabilized oil-in-water emulsions. Colloids and Surfaces B: Biointerfaces, 2010, 81, 130-140. | 2.5 | 351 |
| 28 | On the kinetics of acid sodium caseinate gelation using particle tracking to probe the microrheology. Journal of Colloid and Interface Science, 2010, 345, 278-285. | 5.0 | 52 |
| 29 | Food emulsions and foams: Stabilization by particles. Current Opinion in Colloid and Interface Science, 2010, 15, 40-49. | 3.4 | 934 |
| 30 | A Theoretical Self-Consistent Field Study of Mixed Interfacial Biopolymer Films. ACS Symposium Series, 2009, , 46-66. | 0.5 | 2 |
| 31 | Light scattering study of sodium caseinate+dextran sulfate in aqueous solution: Relationship to emulsion stability. Food Hydrocolloids, 2009, 23, 629-639. | 5.6 | 39 |
| 32 | Microstructure and rheology of phase-separated gels of gelatin+oxidized starch. Food Hydrocolloids, 2009, 23, 1081-1088. | 5.6 | 44 |
| 33 | Brewster angle microscopy of adsorbed protein films at airâ€"water and oilâ€"water interfaces after compression, expansion and heat processing. Food Hydrocolloids, 2009, 23, 1190-1197. | 5.6 | 22 |
| 34 | Bubble stability in the presence of oil-in-water emulsion droplets: Influence of surface shear versus dilatational rheology. Food Hydrocolloids, 2009, 23, 1198-1208. | 5.6 | 51 |
| 35 | Hydrocolloids as emulsifiers and emulsion stabilizers. Food Hydrocolloids, 2009, 23, 1473-1482. | 5.6 | 1,003 |
| 36 | Food Colloids, Le Mans, April 2008. Food Hydrocolloids, 2009, 23, 1073. | 5.6 | 1 |

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| 37 | Surface energy investigation of chocolate adhesion to solid mould materials. Journal of Food Engineering, 2009, 92, 217-225. | 2.7 | 34 |
| 38 | Mixed Layers of Sodium Caseinate + Dextran Sulfate: Influence of Order of Addition to Oilâ^'Water Interface. Langmuir, 2009, 25, 10026-10037. | 1.6 | 108 |
| 39 | Interfacial Structuring in a Phase-Separating Mixed Biopolymer Solution Containing Colloidal Particles. Langmuir, 2009, 25, 1300-1305. | 1.6 | 87 |
| 40 | Hydrocolloids and emulsion stability. , 2009, , 23-49. | | 22 |
| 41 | High-sugar-content acid-induced caseinate gels and emulsion gels: Influencea of low-methoxyl pecting. Special Publication - Royal Society of Chemistry, 2009, , 461-474. | 0.0 | 1 |
| 42 | Stability of emulsions containing sodium caseinate and dextran sulfate: Relationship to complexation in solution. Food Hydrocolloids, 2008, 22, 647-659. | 5.6 | 181 |
| 43 | Development of a model whipped cream: Effects of emulsion droplet liquid/solid character and added hydrocolloid. Food Hydrocolloids, 2008, 22, 690-699. | 5.6 | 50 |
| 44 | Interfacial structure and stability of food emulsions as affected by proteinâ€"polysaccharide interactions. Soft Matter, 2008, 4, 932. | 1.2 | 482 |
| 45 | Whipped cream-like textured systems based on acidified caseinate-stabilized oil-in-water emulsions. International Dairy Journal, 2008, 18, 1011-1021. | 1.5 | 35 |
| 46 | Mixed proteinâ€"polysaccharide interfacial layers: a self consistent field calculation study. Faraday Discussions, 2008, 139, 161. | 1.6 | 28 |
| 47 | Morphological Changes in Adsorbed Protein Films at the Oilâ^'Water Interface Subjected to Compression, Expansion, and Heat Processing. Langmuir, 2008, 24, 1979-1988. | 1.6 | 23 |
| 48 | Interactions between Adsorbed Layers of Î±<sub>S1</sub>-Casein with Covalently Bound Side Chains: A Self-Consistent Field Study. Biomacromolecules, 2008, 9, 3188-3200. | 2.6 | 22 |
| 49 | Colloidal systems in foods containing droplets and bubbles. , 2007, , 153-184. | | 4 |
| 50 | Synergistic stabilization of heat-treated emulsions containing mixtures of milk proteins. International Dairy Journal, 2007, 17, 95-103. | 1.5 | 17 |
| 51 | Fractal-Type Particle Gel Formed from Gelatin + Starch Solution. Langmuir, 2007, 23, 4646-4650. | 1.6 | 27 |
| 52 | Morphological Changes in Adsorbed Protein Films at the Airâ^'Water Interface Subjected to Large Area Variations, as Observed by Brewster Angle Microscopy. Langmuir, 2007, 23, 5005-5013. | 1.6 | 21 |
| 53 | Stabilization of aerated sugar particle systems at high sugar particle concentrations. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2007, 301, 289-300. | 2.3 | 15 |
| 54 | Whey proteinâ€"maltodextrin conjugates as emulsifying agents: An alternative to gum arabic. Food Hydrocolloids, 2007, 21, 607-616. | 5.6 | 260 |

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| 55 | Protein-based emulsion gel: Effects of interfacial properties and temperature. Special Publication - Royal Society of Chemistry, 2007, , 384-391. | 0.0 | 0 |
| 56 | Influence of high pressure processing on protein-polysaccharide interactions in emulsions. Special Publication - Royal Society of Chemistry, 2007, , 315-322. | 0.0 | 1 |
| 57 | Particle Tracking Using Confocal Microscopy to Probe the Microrheology in a Phase-Separating Emulsion Containing Nonadsorbing Polysaccharide. Langmuir, 2006, 22, 4710-4719. | 1.6 | 105 |
| 58 | Colloid science of mixed ingredients. Soft Matter, 2006, 2, 642. | 1.2 | 160 |
| 59 | Stabilization of carbon dioxide-in-water emulsions by proteins. Chemical Communications, 2006, , 1410. | 2.2 | 4 |
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| 62 | Interfacial Particles in Food Emulsions and Foams. , 2006, , 298-327. | | 15 |
| 63 | Structure formation in casein-based gels, foams, and emulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2006, 288, 3-11. | 2.3 | 143 |
| 64 | Microstructure of Î²-lactoglobulin-stabilized emulsions containing non-ionic surfactant and excess free protein: Influence of heating. Journal of Colloid and Interface Science, 2006, 296, 332-341. | 5.0 | 45 |
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| 66 | Effect of thickeners on the coalescence of protein-stabilized air bubbles undergoing a pressure drop. Food Hydrocolloids, 2006, 20, 114-123. | 5.6 | 18 |
| 67 | Perception of creaminess of model oil-in-water dairy emulsions: Influence of the shear-thinning nature of a viscosity-controlling hydrocolloid. Food Hydrocolloids, 2006, 20, 839-847. | 5.6 | 91 |
| 68 | Molecular Dynamics Simulation of Competitive Adsorption at a Planar Fluid Interface. , 2005, , 301-311. | | 0 |
| 69 | Properties of Adsorbed Layers in Emulsions Containing a Mixture of Caseinate and Gelatin. , 2005, , 86-99. | | 3 |
| 70 | Evidence for Proteinâ€"Polysaccharide Complex Formation as a Result of Dry-heating of Mixtures. , 2005, , 157-160. | | 1 |
| 71 | Microstructural evolution of viscoelastic emulsions stabilised by sodium caseinate and xanthan gum. Journal of Colloid and Interface Science, 2005, 284, 714-728. | 5.0 | 152 |
| 72 | Brownian dynamics simulation of adsorbed layers of interacting particles subjected to large extensional deformation. Journal of Colloid and Interface Science, 2005, 287, 401-414. | 5.0 | 29 |

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| 73 | Microstructure of acid-induced caseinate gels containing sucrose: Quantification from confocal microscopy and image analysis. Colloids and Surfaces B: Biointerfaces, 2005, 42, 211-217. | 2.5 | 69 |
| 74 | Surface Texture of Particle Gels. Chemical Engineering Research and Design, 2005, 83, 866-870. | 2.7 | 6 |
| 75 | Instability and structural change in an aerated system containing egg albumen and invert sugar. Food Hydrocolloids, 2005, 19, 111-121. | 5.6 | 83 |
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| 78 | Factors affecting the perception of creaminess of oil-in-water emulsions. Food Hydrocolloids, 2005, 19, 521-526. | 5.6 | 115 |
| 79 | Confocal microscopy of heat-induced aggregation and gelation of ?-lactoglobulin in presence of non-ionic surfactant. Food Hydrocolloids, 2005, 19, 625-633. | 5.6 | 27 |
| 80 | Colloidal Properties of Model Oil-in-Water Food Emulsions Stabilized Separately by Î± s1 -Casein, Î²-Casein and Îº-Casein. , 2005, , 40-51. | | 3 |
| 81 | Competitive Adsorption in Protein-stabilized Emulsions Containing Oil-soluble and Water-soluble Surfactants. , 2005, , 312-322. | | 1 |
| 82 | Coalescence of Protein-Stabilized Bubbles Undergoing Expansion at a Simultaneously Expanding Planar Airâ˘'Water Interface. Langmuir, 2005, 21, 4622-4630. | 1.6 | 21 |
| 83 | Proteinâ€"Polysaccharide Interactions in Food Colloids. , 2005, , 77-93. | | 9 |
| 84 | Using Self-Consistent-Field Theory to Understand Enhanced Steric Stabilization by Casein-Like Copolymers at Low Surface Coverage in Mixed Protein Layers. Biomacromolecules, 2005, 6, 3018-3029. | 2.6 | 23 |
| 85 | A Statistical Model of the Adsorption of Proteinâ€"Polysaccharide Complexes. , 2005, , 161-164. | | 0 |
| 86 | Crystallization in Simple Paraffins and Monoacid Saturated Triacylglycerols Dispersed in Water. , 2005, , 243-249. | | 0 |
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| 88 | Surface phase separation in complex mixed adsorbing systems: An interface-bulk coupling effect. Journal of Chemical Physics, 2004, 121, 3775-3783. | 1.2 | 5 |
| 89 | Rheology of Protein Gels and Protein-Stabilized Emulsion Gels Cross-Linked with Transglutaminase. , 2004, , 326-334. | | 0 |
| 90 | Effects of low-methoxyl amidated pectin and ionic calcium on rheology and microstructure of acid-induced sodium caseinate gels. Food Hydrocolloids, 2004, 18, 271-281. | 5.6 | 89 |

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| 91 | Stability and rheology of emulsions containing sodium caseinate: combined effects of ionic calcium and alcohol. Journal of Colloid and Interface Science, 2004, 274, 673-686. | 5.0 | 51 |
| 92 | Competitive adsorption of proteins and low-molecular-weight surfactants: computer simulation and microscopic imaging. Advances in Colloid and Interface Science, 2004, 107, 27-49. | 7.0 | 176 |
| 93 | Depletion flocculation of caseinate-stabilised emulsions: what is the optimum size of the non-adsorbed protein nano-particles?. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2004, 238, 71-81. | 2.3 | 68 |
| 94 | Inhibition of heat-induced aggregation of a Î²-lactoglobulin-stabilized emulsion by very small additions of casein. Colloids and Surfaces B: Biointerfaces, 2004, 39, 23-30. | 2.5 | 42 |
| 95 | Factors Controlling the Formation and Stability of Air Bubbles Stabilized by Partially Hydrophobic Silica Nanoparticles. Langmuir, 2004, 20, 8517-8525. | 1.6 | 269 |
| 96 | Computer Simulation of the Microstructure of a Nanoparticle Monolayer Formed under Interfacial Compression. Langmuir, 2004, 20, 6096-6099. | 1.6 | 21 |
| 97 | Gelation of Î¹-Carrageenan and Micellar Casein Mixtures under High Hydrostatic Pressure. Journal of Agricultural and Food Chemistry, 2004, 52, 1705-1714. | 2.4 | 20 |
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| 99 | Influence of Proteinâ€“Polysaccharide Interactions on the Rheology of Emulsions. , 2004, , 258-265. | | 0 |
| 100 | Aggregation Processes, Particle Interactions, and Colloidal Structure. , 2004, , 107-126. | | 1 |
| 101 | Effect of hydrocolloids on emulsion stability. Special Publication - Royal Society of Chemistry, 2004, , 394-404. | 0.0 | 5 |
| 102 | Î²-Casein Adsorbed Layer Structures Predicted by Self-Consistent-Field Modelling: Comparison with Experiment. , 2004, , 217-228. | | 0 |
| 103 | Hydrocolloids at interfaces and the influence on the properties of dispersed systems. Food Hydrocolloids, 2003, 17, 25-39. | 5.6 | 1,502 |
| 104 | Stability and rheology of emulsions containing sodium caseinate: combined effects of ionic calcium and non-ionic surfactant. Food Hydrocolloids, 2003, 17, 211-220. | 5.6 | 90 |
| 105 | Disproportionation of clustered protein-stabilized bubbles at planar airâ€“water interfaces. Journal of Colloid and Interface Science, 2003, 263, 47-58. | 5.0 | 36 |
| 106 | On the effect of calcium ions on the sticking behaviour of casein-coated particles in shear flow. Colloids and Surfaces B: Biointerfaces, 2003, 27, 123-131. | 2.5 | 6 |
| 107 | Defining the conditions for heat-induced gelation of a caseinate-stabilized emulsion. Colloids and Surfaces B: Biointerfaces, 2003, 29, 89-97. | 2.5 | 17 |
| 108 | Effect of sucrose on molecular and interaction parameters of sodium caseinate in aqueous solution: relationship to protein gelation. Colloids and Surfaces B: Biointerfaces, 2003, 31, 31-46. | 2.5 | 58 |

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| 109 | Emulsifying properties of whey proteinâ€“dextran conjugates at low pH and different salt concentrations. Colloids and Surfaces B: Biointerfaces, 2003, 31, 125-132. | 2.5 | 184 |
| 110 | Coalescence stability of gas bubbles subjected to rapid pressure change at a planar air/water interface. Colloids and Surfaces B: Biointerfaces, 2003, 30, 237-248. | 2.5 | 17 |
| 111 | Growth and aggregation of surfactant islands during the displacement of an adsorbed protein monolayer: a Brownian dynamics simulation study. Colloids and Surfaces B: Biointerfaces, 2003, 31, 149-157. | 2.5 | 21 |
| 112 | Outstanding Stability of Particle-Stabilized Bubbles. Langmuir, 2003, 19, 3106-3108. | 1.6 | 293 |
| 113 | Do Mixtures of Proteins Phase Separate at Interfaces?. Langmuir, 2003, 19, 1923-1926. | 1.6 | 18 |
| 114 | Growth of Surfactant Domains in Protein Films. Langmuir, 2003, 19, 6032-6038. | 1.6 | 49 |
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| 116 | Interaction of micellar casein andi-Carrageenan: Influence of high pressure. High Pressure Research, 2003, 23, 71-75. | 0.4 | 3 |
| 117 | High-Pressure-Induced Rheological Changes of Low-Methoxyl Pectin plus Micellar Casein Mixtures. Journal of Agricultural and Food Chemistry, 2002, 50, 3559-3565. | 2.4 | 23 |
| 118 | Influence of High-pressure Treatment on Gelation of Skim Milk Powder+Low Methoxyl Pectin Dispersions. High Pressure Research, 2002, 22, 643-647. | 0.4 | 8 |
| 119 | Technique for Studying the Effects of Rapid Surface Expansion on Bubble Stability. Langmuir, 2002, 18, 5007-5014. | 1.6 | 22 |
| 120 | Emulsion stabilizing properties of depolymerized pectin. Food Hydrocolloids, 2002, 16, 249-256. | 5.6 | 190 |
| 121 | Effect of sugars on the rheological properties of acid caseinate-stabilized emulsion gels. Food Hydrocolloids, 2002, 16, 321-331. | 5.6 | 70 |
| 122 | Rheology of acid-induced sodium caseinate gels containing added gelatin. Food Hydrocolloids, 2002, 16, 619-623. | 5.6 | 30 |
| 123 | Kinetics of Disproportionation of Air Bubbles beneath a Planar Airâ€“Water Interface Stabilized by Food Proteins. Journal of Colloid and Interface Science, 2002, 252, 202-213. | 5.0 | 100 |
| 124 | Orthokinetic destabilization of emulsions by saturated and unsaturated monoglycerides. International Dairy Journal, 2001, 11, 827-836. | 1.5 | 73 |
| 125 | Milk protein interfacial layers and the relationship to emulsion stability and rheology. Colloids and Surfaces B: Biointerfaces, 2001, 20, 197-210. | 2.5 | 491 |
| 126 | Food Colloids 2000 â€" Fundamentals of Formulation. Colloids and Surfaces B: Biointerfaces, 2001, 21, 1. | 2.5 | 6 |

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| 127 | Sticking of protein-coated particles in a shear field. Colloids and Surfaces B: Biointerfaces, 2001, 22, 237-244. | 2.5 | 10 |
| 128 | Analysis of Light Scattering Data on the Calcium Ion Sensitivity of Caseinate Solution Thermodynamics: Relationship to Emulsion Flocculation. Journal of Colloid and Interface Science, 2001, 239, 87-97. | 5.0 | 66 |
| 129 | On Simulating Colloids by Dissipative Particle Dynamics: Issues and Complications. Journal of Colloid and Interface Science, 2001, 242, 106-109. | 5.0 | 47 |
| 130 | Aggregation in a concentrated model protein system: a mesoscopic simulation of Î²-casein self-assembly. Food Hydrocolloids, 2001, 15, 107-115. | 5.6 | 13 |
| 131 | Influence of sugars on high-pressure induced gelation of skim milk dispersions. Food Hydrocolloids, 2001, 15, 315-319. | 5.6 | 31 |
| 132 | Influence of transglutaminase treatment on the thermoreversible gelation of gelatin. Food Hydrocolloids, 2001, 15, 271-276. | 5.6 | 146 |
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| 135 | Emulsifying properties of ovalbumin in mixtures with sulphated polysaccharides: effects of pH, ionic strength, heat and high-pressure treatment. Journal of the Science of Food and Agriculture, 2000, 80, 1219-1229. | 1.7 | 66 |
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| 137 | Structure and Rheology of Simulated Gels Formed from Aggregated Colloidal Particles. Journal of Colloid and Interface Science, 2000, 225, 2-15. | 5.0 | 109 |
| 138 | Creaming and Rheology of Oil-in-Water Emulsions Containing Sodium Dodecyl Sulfate and Sodium Caseinate. Journal of Colloid and Interface Science, 2000, 224, 148-154. | 5.0 | 61 |
| 139 | Simulation of Colloidal Particle Scattering: Sensitivity to Attractive Forces. Journal of Colloid and Interface Science, 2000, 225, 367-377. | 5.0 | 12 |
| 140 | Influence of high pressure processing on protein solutions and emulsions. Current Opinion in Colloid and Interface Science, 2000, 5, 182-187. | 3.4 | 115 |
| 141 | Influence of high-pressure treatment on ÃŽÂ²-lactoglobulinÃ¢Â€Â“pectin associations in emulsions and gels. Food Hydrocolloids, 2000, 14, 365-376. | 5.6 | 42 |
| 142 | Influence of high pressure on interactions of 11S globulin Vicia faba with Î¹-carrageenan in bulk solution and at interfaces. Food Hydrocolloids, 2000, 14, 551-560. | 5.6 | 37 |
| 143 | Shear stability of sodium caseinate emulsions containing monoglyceride and triglyceride crystals. Food Hydrocolloids, 2000, 14, 145-153. | 5.6 | 106 |
| 144 | Mechanical Properties and Microstructure of Heat-set Whey Protein Emulsion Gels: Effect of Emulsifiers. LWT - Food Science and Technology, 2000, 33, 299-307. | 2.5 | 76 |

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| 145 | Effect of high-pressure on surface behaviour of adsorbed films formed from mixtures of sulfated polysaccharides with various proteins. Innovative Food Science and Emerging Technologies, 2000, 1, 177-185. | 2.7 | 12 |
| 146 | On the temperature reversibility of the viscoelasticity of acid-induced sodium caseinate emulsion gels. International Dairy Journal, 2000, 10, 541-549. | 1.5 | 37 |
| 147 | Interfacial Shear Rheology of Aged and Heat-Treated Î²-Lactoglobulin Films:Â Displacement by Nonionic Surfactant. Journal of Agricultural and Food Chemistry, 2000, 48, 1491-1497. | 2.4 | 112 |
| 148 | Dynamic colloidal interactions between protein-stabilised particles â€" experiment and simulation. Physical Chemistry Chemical Physics, 2000, 2, 3861-3869. | 1.3 | 14 |
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| 150 | Computer Simulation of Diffusing-Wave Spectroscopy of Colloidal Dispersions and Particle Gels. Langmuir, 2000, 16, 5856-5863. | 1.6 | 3 |
| 151 | Emulsifying properties of ovalbumin in mixtures with sulphated polysaccharides: effects of pH, ionic strength, heat and highâ€pressure treatment. Journal of the Science of Food and Agriculture, 2000, 80, 1219-1229. | 1.7 | 1 |
| 152 | MODELLING OF MILK PROTEIN GELS BY BROWNIAN DYNAMICS SIMULATION OF AGGREGATED PARTICLE NETWORKS. , 2000, , . |  | 0 |
| 153 | Ostwald ripening of protein-stabilized emulsions: effect of transglutaminase crosslinking. Colloids and Surfaces B: Biointerfaces, 1999, 12, 139-146. | 2.5 | 54 |
| 154 | Influence of ionic calcium on stability of sodium caseinate emulsions. Colloids and Surfaces B: Biointerfaces, 1999, 12, 203-212. | 2.5 | 57 |
| 155 | Effect of surface character of filler particles on rheology of heat-set whey protein emulsion gels. Colloids and Surfaces B: Biointerfaces, 1999, 12, 373-381. | 2.5 | 121 |
| 156 | Adsorbed protein layers at fluid interfaces: interactions, structure and surface rheology. Colloids and Surfaces B: Biointerfaces, 1999, 15, 161-176. | 2.5 | 535 |
| 157 | Complexes of bovine serum albumin with sulphated polysaccharides: effects of pH, ionic strength and high pressure treatment. Food Chemistry, 1999, 64, 303-310. | 4.2 | 112 |
| 158 | Effect of monoglycerides and diglycerol-esters on viscoelasticity of heat-set whey protein emulsion gels. International Journal of Food Science and Technology, 1999, 34, 493-501. | 1.3 | 35 |
| 159 | RHEOLOGY OF ACID-INDUCED SODIUM CASEINATE STABILIZED EMULSION GELS. Journal of Texture Studies, 1999, 30, 377-396. | 1.1 | 72 |
| 160 | Pore size in model particle gels. Molecular Physics, 1999, 96, 259-264. | 0.8 | 14 |
| 161 | Interactions of ovalbumin with sulphated polysaccharides: effects of pH, ionic strength, heat and high pressure treatment. Food Hydrocolloids, 1999, 13, 81-88. | 5.6 | 68 |
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| 165 | Stability of Emulsions Containing Both Sodium Caseinate and Tween 20. Journal of Colloid and Interface Science, 1999, 212, 466-473. | 5.0 | 88 |
| 166 | Brownian Dynamics Simulation of the Displacement of a Protein Monolayer by Competitive Adsorption. Langmuir, 1999, 15, 8344-8348. | 1.6 | 55 |
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