

Cg De Kruif

List of Publications by Year in descending order

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54
papers

4,294
citations

126907

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182427

51
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54
all docs

54
docs citations

54
times ranked

3154
citing authors

#	ARTICLE	IF	CITATIONS
1	Polysaccharide protein interactions. Food Hydrocolloids, 2001, 15, 555-563.	10.7	404
2	Depletion-induced phase separation in colloid-polymer mixtures. Advances in Colloid and Interface Science, 2003, 103, 1-31.	14.7	318
3	Unique milk protein based nanotubes: Food and nanotechnology meet. Trends in Food Science and Technology, 2006, 17, 196-203.	15.1	258
4	Casein micelle interactions. International Dairy Journal, 1999, 9, 183-188.	3.0	232
5	Supra-aggregates of Casein Micelles as a Prelude to Coagulation. Journal of Dairy Science, 1998, 81, 3019-3028.	3.4	230
6	β -casein as a polyelectrolyte brush on the surface of casein micelles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1996, 117, 151-159.	4.7	182
7	Substructure of bovine casein micelles by small-angle X-ray and neutron scattering. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2003, 213, 275-284.	4.7	174
8	Association behavior of β -casein. Journal of Colloid and Interface Science, 2003, 258, 33-39.	9.4	172
9	Enthalpies of sublimation and vapour pressures of 11 polycyclic hydrocarbons. Journal of Chemical Thermodynamics, 1980, 12, 243-248.	2.0	136
10	The vapour pressure of solid and liquid naphthalene. Journal of Chemical Thermodynamics, 1981, 13, 1081-1086.	2.0	123
11	Skim Milk Acidification. Journal of Colloid and Interface Science, 1997, 185, 19-25.	9.4	121
12	Thermodynamic properties of molecular organic crystals containing nitrogen, oxygen, and sulphur 1. Vapour pressures and enthalpies of sublimation. Journal of Chemical Thermodynamics, 1983, 15, 651-663.	2.0	108
13	Stability of Casein Micelles Cross-Linked by Transglutaminase. Journal of Dairy Science, 2006, 89, 1906-1914.	3.4	107
14	Impaired Rennetability of Heated Milk; Study of Enzymatic Hydrolysis and Gelation Kinetics. Journal of Dairy Science, 2003, 86, 1548-1555.	3.4	94
15	Torsion-weighing effusion vapour-pressure measurements on organic compounds. Journal of Chemical Thermodynamics, 1977, 9, 725-730.	2.0	90
16	Attractions in sterically stabilized silica dispersions. Journal of Colloid and Interface Science, 1986, 114, 481-491.	9.4	87
17	Micellisation of β -casein. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2002, 210, 183-190.	4.7	85
18	Enthalpies of sublimation and vapour pressures of 14 amino acids and peptides. Journal of Chemical Thermodynamics, 1979, 11, 651-656.	2.0	82

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19	The vapour pressure of benzoic acid. <i>Journal of Chemical Thermodynamics</i> , 1982, 14, 201-206.	2.0	82
20	Water holding capacity and swelling of casein hydrogels. <i>Food Hydrocolloids</i> , 2015, 44, 372-379.	10.7	76
21	Gelation Mechanism of Milk as Influenced by Temperature and pH; Studied by the Use of Transglutaminase Cross-Linked Casein Micelles. <i>Journal of Dairy Science</i> , 2003, 86, 1556-1563.	3.4	75
22	Attractions in sterically stabilized silica dispersions. <i>Journal of Colloid and Interface Science</i> , 1986, 114, 471-480.	9.4	71
23	Thermodynamic properties of the normal alkanolic acids II. Molar heat capacities of seven even-numbered normal alkanolic acids. <i>Journal of Chemical Thermodynamics</i> , 1982, 14, 771-778.	2.0	65
24	Phase Separation, Creaming, and Network Formation of Oil-in-Water Emulsions Induced by an Exocellular Polysaccharide. <i>Journal of Colloid and Interface Science</i> , 1999, 218, 201-210.	9.4	65
25	Attractions in sterically stabilized silica dispersions. <i>Journal of Colloid and Interface Science</i> , 1986, 114, 492-500.	9.4	61
26	Concentration and shear-rate dependence of the viscosity of an exocellular polysaccharide. , 1999, 50, 641-646.		58
27	Thermodynamic properties of molecular organic crystals containing nitrogen, oxygen, and sulfur II. Molar heat capacities of eight compounds by adiabatic calorimetry. <i>Journal of Chemical Thermodynamics</i> , 1983, 15, 891-902.	2.0	53
28	Complex coacervates of lactotransferrin and \hat{I}^2 -lactoglobulin. <i>Journal of Colloid and Interface Science</i> , 2014, 430, 214-220.	9.4	50
29	Adhesive hard sphere dispersions. <i>Physica A: Statistical Mechanics and Its Applications</i> , 1989, 156, 876-898.	2.6	48
30	Attractions in sterically stabilized silica dispersions. <i>Journal of Colloid and Interface Science</i> , 1986, 114, 501-504.	9.4	45
31	Thermodynamic properties of the normal alkanolic acids I. Molar heat capacities of seven odd-numbered normal alkanolic acids. <i>Journal of Chemical Thermodynamics</i> , 1982, 14, 763-769.	2.0	44
32	The vapour pressure and enthalpy of sublimation of ferrocene. <i>Journal of Chemical Thermodynamics</i> , 1983, 15, 619-623.	2.0	38
33	The shear-thinning behaviour of colloidal dispersions. <i>Physica A: Statistical Mechanics and Its Applications</i> , 1989, 160, 205-212.	2.6	38
34	Vapour-pressure measurements on trans-diphenylethene and naphthalene using a spinning-rotor friction gauge. <i>Journal of Chemical Thermodynamics</i> , 1983, 15, 409-417.	2.0	37
35	Enthalpies of sublimation and dimerization in the vapour phase of formic, acetic, propanoic, and butanoic acids. <i>Journal of Chemical Thermodynamics</i> , 1978, 10, 1083-1088.	2.0	35
36	A thermodynamic study of the solubility of theophylline and its hydrate. <i>International Journal of Pharmaceutics</i> , 1983, 14, 79-93.	5.2	34

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37	Phase separation and composition of coacervates of lactoferrin and caseins. Food Hydrocolloids, 2016, 52, 670-677.	10.7	34
38	Lactoferrin binding to transglutaminase cross-linked casein micelles. International Dairy Journal, 2012, 26, 83-87.	3.0	31
39	Thermodynamic properties of citric acid and the system citric acid-water. Thermochimica Acta, 1982, 58, 341-354.	2.7	27
40	The shear-thinning behaviour of colloidal dispersions. Physica A: Statistical Mechanics and Its Applications, 1989, 160, 195-204.	2.6	27
41	Coacervates of lysozyme and \hat{I}^2 -casein. Journal of Colloid and Interface Science, 2013, 398, 255-261.	9.4	27
42	Adhesive hard-sphere colloidal dispersions III. stickiness in n-dodecane and benzene. Colloids and Surfaces, 1988, 31, 299-309.	0.9	25
43	Thermodynamic properties of the normal alkanolic acids III. Enthalpies of vaporization and vapour pressures of 13 normal alkanolic acids. Journal of Chemical Thermodynamics, 1982, 14, 791-798.	2.0	24
44	Properties of mixed crystalline organic material prepared by zone levelling II. Vapour pressures and excess Gibbs energies of (p-dichlorobenzene + p-dibromobenzene). Journal of Chemical Thermodynamics, 1981, 13, 457-463.	2.0	21
45	Enthalpies of vaporization and vapour pressures of seven aliphatic carboxylic acids. Journal of Chemical Thermodynamics, 1979, 11, 287-290.	2.0	20
46	Phase separation of sterically stabilized colloids as a function of temperature. Chemical Physics Letters, 1984, 107, 450-453.	2.6	17
47	The equilibrium microstructure of adhesive hard sphere dispersions: A small-angle neutron scattering study. Journal of Colloid and Interface Science, 1992, 151, 410-420.	9.4	15
48	The Turbidity of Renneted Skim Milk. Journal of Colloid and Interface Science, 1993, 156, 38-42.	9.4	13
49	Properties of mixed crystalline organic material prepared by zone levelling III. Vapour pressures of (trans-azobenzene + trans-stilbene). Journal of Chemical Thermodynamics, 1984, 16, 403-409.	2.0	11
50	Measurement of the evaporation coefficient and saturated vapour pressure of trans-diphenylethene using a temperature-controlled vacuum quartz-crystal microbalance. Journal of Chemical Thermodynamics, 1983, 15, 681-690.	2.0	10
51	Rheology of caseinate fractions in relation to their water holding capacity. Food Hydrocolloids, 2015, 51, 503-511.	10.7	7
52	Chapter VI Caseins. Progress in Biotechnology, 2003, , 219-269.	0.2	6
53	DEPLETION FLOCCULATION OF CASEIN MICELLES INDUCED BY THE EPS OF A LACTIC ACID BACTERIUM. , 1998, , 222-230.		1
54	CASEIN MICELLES AND THEIR INTERACTION WITH EXOPOLYSACCHARIDES; TURBIDITY AND VISCOSITY. , 2000, , 196-202.		0