

Hassan Firoozmand

List of Publications by Year in descending order

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papers

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1040056
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all docs

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docs citations

9
times ranked

441
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbial cells as colloidal particles: Pickering oil-in-water emulsions stabilized by bacteria and yeast. Food Research International, 2016, 81, 66-73.	6.2	55
2	Microstructure and rheology design in protein-polysaccharide composites. Food Hydrocolloids, 2015, 50, 84-93.	10.7	29
3	Food-grade gels based on gelatin-maltodextrin-microbial cell composites. Food Hydrocolloids, 2015, 48, 208-212.	10.7	16
4	Tailoring the morphology and rheology of phase-separated biopolymer gels using microbial cells as structure modifiers. Food Hydrocolloids, 2014, 42, 204-214.	10.7	43
5	Microstructure and elastic modulus of phase-separated gelatin-starch hydrogels containing dispersed oil droplets. Food Hydrocolloids, 2013, 30, 333-342.	10.7	33
6	Microstructure and elastic modulus of mixed gels of gelatin+oxidized starch: Effect of pH. Food Hydrocolloids, 2012, 26, 286-292.	10.7	17
7	Microstructure and rheology of phase-separated gels of gelatin+oxidized starch. Food Hydrocolloids, 2009, 23, 1081-1088.	10.7	44
8	Interfacial Structuring in a Phase-Separating Mixed Biopolymer Solution Containing Colloidal Particles. Langmuir, 2009, 25, 1300-1305.	3.5	87
9	Fractal-Type Particle Gel Formed from Gelatin + Starch Solution. Langmuir, 2007, 23, 4646-4650.	3.5	27