

Marcela Alexander

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

51
papers

1,391
citations

24
h-index

35
g-index

51
ext. papers

1,509
ext. citations

6.4
avg, IF

4.55
L-index

#	Paper	IF	Citations
51	Dynamics of Phase Separation in Oat β -glucan/Milk Mixtures Studied with Ultrasonic and Diffusing Wave Spectroscopy. <i>Food Biophysics</i> , 2015 , 10, 66-75	3.2	7
50	Physico-chemical properties of casein micelles in unheated skim milk concentrated by osmotic stressing: Interactions and changes in the composition of the serum phase. <i>Food Hydrocolloids</i> , 2014 , 34, 46-53	10.6	19
49	Phase behaviour, rheological properties, and microstructure of oat β -glucan-milk mixtures. <i>Food Hydrocolloids</i> , 2014 , 41, 274-280	10.6	32
48	The use of advanced spectroscopic techniques to understand texture in dairy foods 2014 , 378-401		
47	Heating of Milk Before or After Homogenization Changes its Coagulation Behaviour During Acidification. <i>Food Biophysics</i> , 2013 , 8, 81-89	3.2	12
46	On line diffusing wave spectroscopy during rheological measurements: A new instrumental setup to measure colloidal instability and structure formation in situ. <i>Food Research International</i> , 2013 , 54, 367-372	7	4
45	Effect of concentration and incubation temperature on the acid induced aggregation of soymilk. <i>Food Hydrocolloids</i> , 2013 , 30, 463-469	10.6	44
44	Combined acid- and rennet-induced gelation of a mixed soya milk/water milk system. <i>International Journal of Food Science and Technology</i> , 2013 , 48, n/a-n/a	3.8	3
43	Physico-Chemical Characterization of Soymilk Particles as a Function of Their Volume Fraction: Comparison with Theoretical Systems. <i>Food Biophysics</i> , 2012 , 7, 244-257	3.2	7
42	Addition of sodium caseinate to skim milk inhibits rennet-induced aggregation of casein micelles. <i>Food Hydrocolloids</i> , 2012 , 26, 405-411	10.6	21
41	Gelation of casein micelles in casein reduced milk prepared using membrane filtration. <i>Food Research International</i> , 2011 , 44, 667-671	7	13
40	Coagulation properties of ultrafiltered milk retentates measured using rheology and diffusing wave spectroscopy. <i>Food Research International</i> , 2011 , 44, 951-956	7	53
39	Does ultrafiltration have a lasting effect on the physico-chemical properties of the casein micelles?. <i>Dairy Science and Technology</i> , 2011 , 91, 151-170		32
38	Acid coagulation behavior of homogenized milk: effect of interacting and non-interacting droplets observed by rheology and diffusing wave spectroscopy. <i>Dairy Science and Technology</i> , 2011 , 91, 185-201		12
37	Rennet coagulation properties of milk in the presence of oil droplets stabilised by a combination of sodium caseinate and whey protein isolate. <i>Dairy Science and Technology</i> , 2011 , 91, 719-737		4
36	Effect of Soy Protein Subunit Composition on the Rheological Properties of Soymilk during Acidification. <i>Food Biophysics</i> , 2011 , 6, 26-36	3.2	28
35	Probing protein conformations at the oil droplet/water interface using single-molecule force spectroscopy. <i>Soft Matter</i> , 2011 , 7, 10274	3.6	10

34	Changes in the calcium cluster distribution of ultrafiltered and diafiltered fresh skim milk as observed by Small Angle Neutron Scattering. <i>Journal of Dairy Research</i> , 2011 , 78, 349-56	1.6	26
33	Diffusing wave spectroscopy and rheological studies of rennet-induced gelation of skim milk in the presence of pectin and κ -carrageenan. <i>International Dairy Journal</i> , 2010 , 20, 328-335	3.5	26
32	Sol gel transitions during acid gelation of milk containing modified waxy maize starch. Differences between chemical and bacterial acidification measured using rheological and spectroscopic techniques. <i>International Dairy Journal</i> , 2010 , 20, 785-791	3.5	14
31	Rennet-induced aggregation of homogenized milk: Impact of the presence of fat globules on the structure of casein gels. <i>Dairy Science and Technology</i> , 2010 , 90, 623-639		14
30	Phase Separation Behavior of Caseins in Milk Containing Flaxseed Gum and κ -Carrageenan: A Light-Scattering and Ultrasonic Spectroscopy Study. <i>Food Biophysics</i> , 2010 , 5, 138-147	3.2	17
29	Influence of Cross-linked Waxy Maize Starch on the Aggregation Behavior of Casein Micelles During Acid-induced Gelation. <i>Food Biophysics</i> , 2010 , 5, 227-237	3.2	16
28	Probing the colloidal properties of skim milk using acoustic and electroacoustic spectroscopy. Effect of concentration, heating and acidification. <i>Journal of Colloid and Interface Science</i> , 2010 , 351, 493-500	9.3	15
27	Flaxseed gums and their adsorption on whey protein-stabilized oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2009 , 23, 611-618	10.6	55
26	Sodium caseinate-stabilized fat globules inhibition of the rennet-induced gelation of casein micelles studied by Diffusing Wave Spectroscopy. <i>Food Hydrocolloids</i> , 2009 , 23, 1134-1138	10.6	11
25	The impact of the concentration of casein micelles and whey protein-stabilized fat globules on the rennet-induced gelation of milk. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009 , 68, 154-62	6	24
24	Interactions between flaxseed gums and WPI-stabilized emulsion droplets assessed in situ using diffusing wave spectroscopy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009 , 68, 145-53	6	12
23	Diffusing Wave and Ultrasonic Spectroscopy of Rennet-Induced Gelation of Milk in the Presence of High-Methoxyl Pectin. <i>Food Biophysics</i> , 2009 , 4, 249-259	3.2	18
22	Food emulsions studied by DWS: recent advances. <i>Trends in Food Science and Technology</i> , 2008 , 19, 67-75	15.3	70
21	Physicochemical properties of whey protein isolate stabilized oil-in-water emulsions when mixed with flaxseed gum at neutral pH. <i>Food Research International</i> , 2008 , 41, 964-972	7	37
20	Diffusing wave spectroscopy study of the colloidal interactions occurring between casein micelles and emulsion droplets: comparison to hard-sphere behavior. <i>Langmuir</i> , 2008 , 24, 3794-800	4	20
19	Investigation of particle dynamics in gels involving casein micelles: A diffusing wave spectroscopy and rheology approach. <i>Food Hydrocolloids</i> , 2008 , 22, 1124-1134	10.6	20
18	Investigation of interactions between two different polysaccharides with sodium caseinate-stabilized emulsions using complementary spectroscopic techniques: Diffusing wave and ultrasonic spectroscopy. <i>Food Hydrocolloids</i> , 2008 , 22, 47-55	10.6	14
17	Acid gelation in heated and unheated milks: interactions between serum protein complexes and the surfaces of casein micelles. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4160-8	5.7	78

16	Diffusing Wave Spectroscopy of aggregating and gelling systems. <i>Current Opinion in Colloid and Interface Science</i> , 2007 , 12, 179-186	7.6	32
15	A diffusing wave spectroscopy study of the dynamics of interactions between high methoxyl pectin and sodium caseinate emulsions during acidification. <i>Colloids and Surfaces B: Biointerfaces</i> , 2007 , 59, 164-70	6	13
14	The rennet coagulation mechanism of skim milk as observed by transmission diffusing wave spectroscopy. <i>Journal of Colloid and Interface Science</i> , 2007 , 308, 364-73	9.3	63
13	The interaction of casein micelles with κ -carrageenan studied by diffusing wave spectroscopy. <i>Food Hydrocolloids</i> , 2007 , 21, 128-136	10.6	15
12	Real-Time Determination of Structural Changes of Sodium Caseinate-Stabilized Emulsions Containing Pectin Using High Resolution Ultrasonic Spectroscopy. <i>Food Biophysics</i> , 2007 , 2, 67-75	3.2	6
11	Comparison on the effect of high-methoxyl pectin or soybean-soluble polysaccharide on the stability of sodium caseinate-stabilized oil/water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6270-8	5.7	41
10	Spectroscopic methods to determine in situ changes in dairy systems [Ultrasonic and light scattering. <i>Dairy Science and Technology</i> , 2007 , 87, 435-442		6
9	Dynamic Light Scattering Techniques and Their Applications in Food Science. <i>Food Biophysics</i> , 2006 , 1, 2-13	3.2	65
8	Diffusing wave spectroscopy of gelling food systems: The importance of the photon transport mean free path (l^*) parameter. <i>Food Hydrocolloids</i> , 2006 , 20, 325-331	10.6	34
7	In situ study of flocculation of whey protein-stabilized emulsions caused by addition of high methoxyl pectin. <i>Food Hydrocolloids</i> , 2006 , 20, 293-298	10.6	36
6	Interactions of high methoxyl pectin with whey proteins at oil/water interfaces at acid pH. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2236-41	5.7	37
5	Interactions between denatured milk serum proteins and casein micelles studied by diffusing wave spectroscopy. <i>Langmuir</i> , 2005 , 21, 11380-6	4	55
4	The ultrasonic properties of skim milk related to the release of calcium from casein micelles during acidification. <i>International Dairy Journal</i> , 2005 , 15, 1105-1112	3.5	28
3	Stabilization of caseinate-covered oil droplets during acidification with high methoxyl pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8600-6	5.7	39
2	Application of transmission diffusing wave spectroscopy to the study of gelation of milk by acidification and rennet. <i>Colloids and Surfaces B: Biointerfaces</i> , 2004 , 38, 83-90	6	87
1	The application of ultrasonic spectroscopy to the study of the gelation of milk components. <i>Food Research International</i> , 2004 , 37, 557-565	7	46