Jason R Stokes

List of Publications by Year
in descending order

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127 papers	6,920 citations	53939 47 h-index	73587 79 g-index
135 all docs	135 docs citations	135 times ranked	5931 citing authors

#	Article	IF	Citations
1	Oral physiology, sensory acuity, product experience and personality traits impact consumersâ€™ ability to detect particles in yoghurt. Food Quality and Preference, 2022, 96, 104391.	2.3	7
2	Sensory properties of Australian bunya nuts. Journal of Food Science, 2022, 87, 2732-2743.	1.5	3
3	Dynamic Tribology Protocol (DTP): Response of salivary pellicle to dairy protein interactions validated against sensory perception. Food Hydrocolloids, 2021, 113, 106478.	5.6	20
4	Frictional behaviour of molten chocolate as a function of fat content. Food and Function, 2021, 12, 2457-2467.	2.1	4
5	Viscoelasticity of non-colloidal hydrogel particle suspensions at the liquidâ€“solid transition. Soft Matter, 2021, 17, 5073-5083.	1.2	6
6	Friction of lubricated hydrogels: Influence of load, speed and lubricant viscosity. Biotribology, 2021, 25, 100162.	0.9	9
7	The biofilm matrix scaffold of Pseudomonas aeruginosa contains G-quadruplex extracellular DNA structures. Npj Biofilms and Microbiomes, 2021, 7, 27.	2.9	40
8	Tribology of hard particles lubricating soft surfaces. Physical Review Materials, 2021, 5, .	0.9	3
9	Interpreting rheological behaviour of sugar-fat mixtures as a function of solids phase volume. Journal of Food Engineering, 2021, 297, 110474.	2.7	5
10	Oral tribology: Providing insight into oral processing of food colloids. Food Hydrocolloids, 2021, 117, 106635.	5.6	60
11	Viscoelastic behaviour of rapid and slow self-healing hydrogels formed by densely branched arabinoxylans from Plantago ovata seed mucilage. Carbohydrate Polymers, 2021, 269, 118318.	5.1	9
12	Generalised scaling law for soft contact tribology: Influence of load and asymmetric surface deformation. Tribology International, 2021, 163, 107192.	3.0	7
13	Tribology and QCM-D approaches provide mechanistic insights into red wine mouthfeel, astringency sub-qualities and the role of saliva. Food Hydrocolloids, 2021, 120, 106918.	5.6	18
14	Lubrication of non-ionic surfactant stabilised emulsions in soft contacts. Biotribology, 2021, 28, 100199.	0.9	6
15	Solid and hollow nanoparticles templated using non-ionic surfactant-based reverse micelles and vesicles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, , 127917.	2.3	3
16	Tribology and its growing use toward the study of food oral processing and sensory perception. Journal of Texture Studies, 2020, 51, 7-22.	1.1	77
17	The role of saliva in oral processing: Reconsidering the breakdown path paradigm. Journal of Texture Studies, 2020, 51, 67-77.	1.1	40
18	Improving tribological properties of oil-based lubricants using hybrid colloidal additives. Tribology International, 2020, 144, 106130.	3.0	30

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19	A review of nanocrystalline cellulose suspensions: Rheology, liquid crystal ordering and colloidal phase behaviour. Advances in Colloid and Interface Science, 2020, 275, 102076.	7.0	76
20	Soft lubrication of model shear-thinning fluids. Tribology International, 2020, 152, 106541.	3.0	18
21	Astringency sub-qualities drying and pucker are driven by tannin and pH â€“ Insights from sensory and tribology of a model wine system. Food Hydrocolloids, 2020, 109, 106109.	5.6	27
22	Influence of particle modulus (softness) and matrix rheology on the sensory experience of â€˜grittinessâ€™ and â€˜smoothnessâ€™. Food Hydrocolloids, 2020, 103, 105662.	5.6	23
23	Ability to detect and identify the presence of particles influences consumer acceptance of yoghurt. Food Quality and Preference, 2020, 85, 103979.	2.3	8
24	New insights into cooked rice quality by measuring modulus, adhesion and cohesion at the level of an individual rice grain. Journal of Food Engineering, 2019, 240, 21-28.	2.7	13
25	Enabling the Rational Design of Low-Fat Snack Foods: Insights from In Vitro Oral Processing. Journal of Agricultural and Food Chemistry, 2019, 67, 8725-8734.	2.4	12
26	Structure and rheology of liquid crystal hydroglass formed in aqueous nanocrystalline cellulose suspensions. Journal of Colloid and Interface Science, 2019, 555, 702-713.	5.0	21
27	Liquid crystal hydroglass formed via phase separation of nanocellulose colloidal rods. Soft Matter, 2019, 15, 1716-1720.	1.2	25
28	Lubrication by biomacromolecules: mechanisms and biomimetic strategies. Bioinspiration and Biomimetics, 2019, 14, 051001.	1.5	17
29	A method for developing structure-rheology relationships in comminuted plant-based food and non-ideal soft particle suspensions. Food Hydrocolloids, 2019, 96, 475-480.	5.6	9
30	Ring Shear Tester as an in-vitro testing tool to study oral processing of comminuted potato chips. Food Research International, 2019, 123, 208-216.	2.9	7
31	Responsive polysaccharide-grafted surfaces for biotribological applications. Biotribology, 2019, 18, 100092.	0.9	8
32	Texture and mouthfeel perceptions of a model beverage system containing soluble and insoluble oat bran fibres. Food Research International, 2019, 120, 62-72.	2.9	20
33	Discerning Wine Astringency Sub-Qualities by Tribological Approaches in a Model Systemâ€”What Is the Role of Saliva?. Proceedings (mdpi), 2019, 36, 61.	0.2	1
34	Probing adhesion between nanoscale cellulose fibres using AFM lateral force spectroscopy: The effect of hemicelluloses on hydrogen bonding. Carbohydrate Polymers, 2019, 208, 97-107.	5.1	22
35	Multi-scale assembly of hydrogels formed by highly branched arabinoxylans from Plantago ovata seed mucilage studied by USANS/SANS and rheology. Carbohydrate Polymers, 2019, 207, 333-342.	5.1	24
36	Rheology of Food Materials: Impact on and Relevance in Food Processing. , 2019, , .		4

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37	Food Structure Development for Rheological/Tribological Performance. Food Chemistry, Function and Analysis, 2019, , 173-198.	0.1	0
38	Tribological Characteristics of Aqueous Graphene Oxide, Graphitic Carbon Nitride, and Their Mixed Suspensions. Tribology Letters, 2018, 66, 1.	1.2	32
39	Rheological and structural properties of complex arabinoxylans from Plantago ovata seed mucilage under non-gelled conditions. Carbohydrate Polymers, 2018, 193, 179-188.	5.1	35
40	â€œLiquid, gel and soft glassâ€•phase transitions and rheology of nanocrystalline cellulose suspensions as a function of concentration and salinity. Soft Matter, 2018, 14, 1953-1963.	1.2	61
41	Modelling of Thermal Sterilisation of High-Moisture Snack Foods: Feasibility Analysis and Optimization. Food and Bioprocess Technology, 2018, 11, 979-990.	2.6	1
42	The impact of variable high pressure treatments and/or cooking of rice on bacterial populations after storage using culture-independent analysis. Food Control, 2018, 92, 232-239.	2.8	8
43	Microstructural properties of potato chips. Food Structure, 2018, 16, 17-26.	2.3	22
44	Application of the thixotropic elasto-viscoplastic model as a structure probing technique for acid milk gel suspensions. Journal of Food Engineering, 2018, 222, 250-257.	2.7	10
45	Anti-staling of high-moisture starchy food: Effect of hydrocolloids, emulsifiers and enzymes on mechanics of steamed-rice cakes. Food Hydrocolloids, 2018, 83, 454-464.	5.6	41
46	Brush-Like Polysaccharides With Motif-Specific Interactions. , 2018, , .		0
47	Cellulose-pectin composite hydrogels: Intermolecular interactions and material properties depend on order of assembly. Carbohydrate Polymers, 2017, 162, 71-81.	5.1	56
48	Tribological Performance and Lubrication Mechanism of Alumina Nanoparticle Water-Based Suspensions in Ball-on-Three-Plate Testing. Tribology Letters, 2017, 65, 1.	1.2	56
49	Multi-layer mucilage of Plantago ovata seeds: Rheological differences arise from variations in arabinoxylan side chains. Carbohydrate Polymers, 2017, 165, 132-141.	5.1	86
50	Rheology and microstructure of aqueous suspensions of nanocrystalline cellulose rods. Journal of Colloid and Interface Science, 2017, 496, 130-140.	5.0	72
51	Influence of fluid viscosity and wetting on multiscale viscoelastic lubrication in soft tribological contacts. Soft Matter, 2017, 13, 1702-1715.	1.2	71
52	Particleâ€“wall tribology of slippery hydrogel particle suspensions. Soft Matter, 2017, 13, 2099-2106.	1.2	8
53	Friction, lubrication, and in situ mechanics of poroelastic cellulose hydrogels. Soft Matter, 2017, 13, 3592-3601.	1.2	14
54	Formation and tribology of fucoidan/chitosan polyelectrolyte multilayers on PDMS substrates. Biotribology, 2017, 12, 15-23.	0.9	6

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55	Lubrication of chocolate during oral processing. Food and Function, 2017, 8, 533-544.	2.1	26
56	The pH-dependent structural and tribological behaviour of aqueous graphene oxide suspensions. Tribology International, 2017, 116, 460-469.	3.0	49
57	Cohesiveness and flowability of particulated solid and semi-solid food systems. Food and Function, 2017, 8, 3647-3653.	2.1	27
58	Review of the effects of different processing technologies on cooked and convenience rice quality. Trends in Food Science and Technology, 2017, 59, 124-138.	7.8	116
59	Tribology of swollen starch granule suspensions from maize and potato. Carbohydrate Polymers, 2017, 155, 128-135.	5.1	47
60	Dip-and-Drag Lateral Force Spectroscopy for Measuring Adhesive Forces between Nanofibers. Langmuir, 2016, 32, 13340-13348.	1.6	5
61	Oral tribology: bridging the gap between physical measurements and sensory experience. Current Opinion in Food Science, 2016, 9, 34-41.	4.1	112
62	Pectin impacts cellulose fibre architecture and hydrogel mechanics in the absence of calcium. Carbohydrate Polymers, 2016, 153, 236-245.	5.1	32
63	Synergising water and energy requirements to improve sustainability performance in mine tailings management. Journal of Cleaner Production, 2016, 133, 5-17.	4.6	20
64	Mapping nano-scale mechanical heterogeneity of primary plant cell walls. Journal of Experimental Botany, 2016, 67, 2799-2816.	2.4	34
65	Oral medication delivery in impaired swallowing: thickening liquid medications for safe swallowing alters dissolution characteristics. Drug Development and Industrial Pharmacy, 2016, 42, 1537-1544.	0.9	26
66	Micromechanical model of biphasic biomaterials with internal adhesion: Application to nanocellulose hydrogel composites. Acta Biomaterialia, 2016, 29, 149-160.	4.1	27
67	Tribology of particle suspensions in rolling-sliding soft contacts. Biotribology, 2015, 3, 1-10.	0.9	45
68	Aqueous lubrication by fractionated salivary proteins: Synergistic interaction of mucin polymer brush with low molecular weight macromolecules. Tribology International, 2015, 89, 34-45.	3.0	60
69	Physics of food structure breakdown and bolus formation during oral processing of hard and soft solids. Current Opinion in Food Science, 2015, 3, 110-117.	4.1	75
70	Lubrication of starch in ionic liquidâ€“water mixtures: Soluble carbohydrate polymers form a boundary film on hydrophobic surfaces. Carbohydrate Polymers, 2015, 133, 507-516.	5.1	12
71	Interpreting atomic force microscopy nanoindentation of hierarchical biological materials using multi-regime analysis. Soft Matter, 2015, 11, 1281-1292.	1.2	38
72	Viscosity of soft spherical micro-hydrogel suspensions. Journal of Colloid and Interface Science, 2015, 442, 75-81.	5.0	50

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73	Analytically predicting the viscosity of hard sphere suspensions from the particle size distribution. Journal of Non-Newtonian Fluid Mechanics, 2015, 222, 72-81.	1.0	63
74	Poroelastic Mechanical Effects of Hemicelluloses on Cellulosic Hydrogels under Compression. PLoS ONE, 2015, 10, e0122132.	1.1	47
75	Crushed Tablets: Does the Administration of Food Vehicles and Thickened Fluids to Aid Medication Swallowing Alter Drug Release?. Journal of Pharmacy and Pharmaceutical Sciences, 2014, 17, 207.	0.9	56
76	Soft Materials Deformation, Flow, and Lubrication Between Compliant Substrates: Impact on Flow Behavior, Mouthfeel, Stability, and Flavor. Annual Review of Food Science and Technology, 2014, 5, 373-393.	5.1	45
77	Aqueous Lubrication and Food Emulsions. , 2014, , 73-101.		2
78	Influence of hydration and starch digestion on the transient rheology of an aqueous suspension of comminuted potato snack food. Food and Function, 2014, 5, 2775-2782.	2.1	17
79	Micromechanics and Poroelasticity of Hydrated Cellulose Networks. Biomacromolecules, 2014, 15, 2274-2284.	2.6	52
80	Enzymatic hydrolysis of starch in the presence of cereal soluble fibre polysaccharides. Food and Function, 2014, 5, 579.	2.1	63
81	Review of techniques to manufacture micro-hydrogel particles for the food industry and their applications. Journal of Food Engineering, 2013, 119, 781-792.	2.7	298
82	Cyclodextrin-Crosslinked Poly(Acrylic Acid): Adhesion and Controlled Release of Diflunisal and Fluconazole from Solid Dosage Forms. AAPS PharmSciTech, 2013, 14, 301-311.	1.5	14
83	Oral processing, texture and mouthfeel: From rheology to tribology and beyond. Current Opinion in Colloid and Interface Science, 2013, 18, 349-359.	3.4	435
84	Review of algorithms for estimating the gap error correction in narrow gap parallel plate rheology. Journal of Rheology, 2013, 57, 365-375.	1.3	24
85	Insights into the dynamics of oral lubrication and mouthfeel using soft tribology: Differentiating semi-fluid foods with similar rheology. Food Research International, 2013, 54, 423-431.	2.9	97
86	Capturing changes in structure and rheology of an oily brittle snack food during in vitro oral processing. Food Research International, 2013, 54, 544-551.	2.9	18
87	Saliva Lubrication. , 2013, , 2971-2977.		2
88	Lubrication and load-bearing properties of human salivary pellicles adsorbed ex vivo on molecularly smooth substrata. Biofouling, 2012, 28, 843-856.	0.8	28
89	Rheology and tribology: Two distinctive regimes of food texture sensation. Trends in Food Science and Technology, 2012, 25, 4-12.	7.8	258
90	Normal and Shear Forces between Surfaces Bearing Porcine Gastric Mucin, a High-Molecular-Weight Glycoprotein. Biomacromolecules, 2011, 12, 1041-1050.	2.6	61

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91	Lubrication, Adsorption, and Rheology of Aqueous Polysaccharide Solutions. Langmuir, 2011, 27, 3474-3484.	1.6	146
92	Molecular Water Motions of Skim Milk Powder Solutions during Acidification Studied by ¹⁷O and ¹H Nuclear Magnetic Resonance and Rheology. Journal of Agricultural and Food Chemistry, 2011, 59, 10097-10103.	2.4	10
93	Particle interactions in kaolinite suspensions and corresponding aggregate structures. Journal of Colloid and Interface Science, 2011, 359, 95-103.	5.0	206
94	Influence of ionic strength on the tribological properties of pre-adsorbed salivary films. Tribology International, 2011, 44, 956-962.	3.0	59
95	Influence of ionic strength changes on the structure of pre-adsorbed salivary films. A response of a natural multi-component layer. Colloids and Surfaces B: Biointerfaces, 2010, 77, 31-39.	2.5	99
96	The influence of flow confinement on the rheological properties of complex fluids. Rheologica Acta, 2010, 49, 255-266.	1.1	21
97	Influence of load and elastic properties on the rolling and sliding friction of lubricated compliant contacts. Tribology International, 2010, 43, 55-63.	3.0	74
98	An Investigation of Lubricant Film Thickness in Sliding Compliant Contacts. Tribology Transactions, 2010, 53, 684-694.	1.1	48
99	Astringency of tea catechins: More than an oral lubrication tactile percept. Food Hydrocolloids, 2009, 23, 1984-1992.	5.6	169
100	The influence of beverages on the stimulation and viscoelasticity of saliva: Relationship to mouthfeel?. Food Hydrocolloids, 2009, 23, 2261-2269.	5.6	33
101	Nanotribology, standard friction, and bulk rheology properties compared for a Brij microemulsion. Journal of Colloid and Interface Science, 2009, 333, 628-634.	5.0	13
102	Mechanical characterization of agarose micro-particles with a narrow size distribution. Powder Technology, 2009, 192, 122-130.	2.1	55
103	Low Biofouling Chitosan-Hyaluronic Acid Multilayers with Ultra-Low Friction Coefficients. Biomacromolecules, 2009, 10, 1287-1294.	2.6	62
104	Thin film and high shear rheology of multiphase complex fluids. Journal of Non-Newtonian Fluid Mechanics, 2008, 148, 73-87.	1.0	104
105	Interaction of human whole saliva and astringent dietary compounds investigated by interfacial shear rheology. Food Hydrocolloids, 2008, 22, 1068-1078.	5.6	96
106	Rheology of gelling and yielding soft matter systems. Soft Matter, 2008, 4, 1133.	1.2	125
107	From Rheology to Tribology: Multiscale Dynamics of Biofluids, Food Emulsions and Soft Matter. AIP Conference Proceedings, 2008, , .	0.3	6
108	Soft-tribology: Lubrication in a compliant PDMSâ€“PDMS contact. Tribology International, 2007, 40, 1531-1542.	3.0	276

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109	Friction and adsorption of aqueous polyoxyethylene (Tween) surfactants at hydrophobic surfaces. Journal of Colloid and Interface Science, 2007, 315, 662-670.	5.0	91
110	The Lubricating Properties of Human Whole Saliva. Tribology Letters, 2007, 27, 277-287.	1.2	212
111	Predicting the rheology of water-in-water emulsions. Special Publication - Royal Society of Chemistry, 2007, , 128-136.	0.0	1
112	Viscoelasticity of human whole saliva collected after acid and mechanical stimulation. Biorheology, 2007, 44, 141-60.	1.2	129
113	Soft lubrication of model hydrocolloids. Food Hydrocolloids, 2006, 20, 483-491.	5.6	166
114	Viscosity Ratio Effect in the Emulsion Lubrication of Soft EHL Contact. Journal of Tribology, 2006, 128, 795-800.	1.0	62
115	Rolling and sliding friction in compliant, lubricated contact. Proceedings of the Institution of Mechanical Engineers, Part J: Journal of Engineering Tribology, 2006, 220, 55-63.	1.0	47
116	Lubrication properties of non-adsorbing polymer solutions in soft elastohydrodynamic (EHD) contacts. Tribology International, 2005, 38, 515-526.	3.0	91
117	The Frictional Properties of Newtonian Fluids in Rollingâ€“Sliding soft-EHL Contact. Tribology Letters, 2005, 20, 273-286.	1.2	154
118	The flowability of ice suspensions. Journal of Rheology, 2005, 49, 139-148.	1.3	24
119	On the gap error in parallel plate rheometry that arises from the presence of air when zeroing the gap. Journal of Rheology, 2005, 49, 919-922.	1.3	70
120	Strong through to weak â€˜shearedâ€™ gels. Journal of Non-Newtonian Fluid Mechanics, 2004, 124, 129-136.	1.0	39
121	Measuring the yield behaviour of structured fluids. Journal of Non-Newtonian Fluid Mechanics, 2004, 124, 137-146.	1.0	155
122	Influence of particle modulus on the rheological properties of agar microgel suspensions. Journal of Rheology, 2004, 48, 1195-1213.	1.3	140
123	Phase-separated biopolymer mixture rheology: Prediction using a viscoelastic emulsion model. Journal of Rheology, 2001, 45, 1173-1191.	1.3	46
124	Swirling flow of viscoelastic fluids. Part 2. Elastic effects. Journal of Fluid Mechanics, 2001, 429, 117-153.	1.4	47
125	Swirling flow of viscoelastic fluids. Part 1. Interaction between inertia and elasticity. Journal of Fluid Mechanics, 2001, 429, 67-115.	1.4	57
126	Mixing of viscous polymer liquids. Physics of Fluids, 2000, 12, 1411-1416.	1.6	28

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127	Diffusing Probe Measurements of Polystyrene Latex Particles in Polyelectrolyte Solutions:Â Deviations from Stokesâ˜Einstein Behavior. Macromolecules, 2000, 33, 193-198.	2.2	35