

# Paul Van der Meeren

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/193763/publications.pdf>

Version: 2024-02-01

189  
papers

6,549  
citations

57758

44  
h-index

82547

72  
g-index

192  
all docs

192  
docs citations

192  
times ranked

6269  
citing authors

#	ARTICLE	IF	CITATIONS
1	Removal of PCBs from wastewater using fly ash. <i>Chemosphere</i> , 2003, 53, 655-665.	8.2	432
2	Food-grade particles for emulsion stabilization. <i>Trends in Food Science and Technology</i> , 2016, 50, 159-174.	15.1	288
3	Ecotoxicity of silica nanoparticles to the green alga <i>Pseudokirchneriella subcapitata</i> : Importance of surface area. <i>Environmental Toxicology and Chemistry</i> , 2008, 27, 1948-1957.	4.3	212
4	Functional colloids from proteins and polysaccharides for food applications. <i>Trends in Food Science and Technology</i> , 2017, 68, 56-69.	15.1	186
5	Characterization of polymeric nanofiltration membranes for systematic analysis of membrane performance. <i>Journal of Membrane Science</i> , 2006, 278, 418-427.	8.2	159
6	Emulsion-templated liquid oil structuring with soy protein and soy protein: $\lambda$ -carrageenan complexes. <i>Food Hydrocolloids</i> , 2017, 65, 107-120.	10.7	156
7	Nanocomplexes arising from protein-polysaccharide electrostatic interaction as a promising carrier for nutraceutical compounds. <i>Food Hydrocolloids</i> , 2015, 50, 16-26.	10.7	154
8	High internal phase emulsions stabilized solely by whey protein isolate-low methoxyl pectin complexes: effect of pH and polymer concentration. <i>Food and Function</i> , 2017, 8, 584-594.	4.6	147
9	Characterization of commercial nanofiltration membranes and comparison with self-made polyethersulfone membranes. <i>Desalination</i> , 2006, 191, 245-253.	8.2	144
10	Influence of membrane and colloid characteristics on fouling of nanofiltration membranes. <i>Journal of Membrane Science</i> , 2007, 289, 220-230.	8.2	125
11	Improved emulsion stabilizing properties of whey protein isolate by conjugation with pectins. <i>Food Hydrocolloids</i> , 2004, 18, 949-957.	10.7	116
12	Influence of $\lambda$ -carrageenan on the thermal gelation of salt-soluble meat proteins. <i>Meat Science</i> , 2005, 70, 161-166.	5.5	107
13	Particle sizing measurements in pharmaceutical applications: Comparison of in-process methods versus off-line methods. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2013, 85, 1006-1018.	4.3	94
14	Recent advances in food colloidal delivery systems for essential oils and their main components. <i>Trends in Food Science and Technology</i> , 2020, 99, 474-486.	15.1	93
15	$\lambda$ -Lactoglobulin-sodium alginate interaction as affected by polysaccharide depolymerization using high intensity ultrasound. <i>Food Hydrocolloids</i> , 2013, 32, 235-244.	10.7	88
16	Monoacylglycerols in dairy recombined cream: II. The effect on partial coalescence and whipping properties. <i>Food Research International</i> , 2013, 51, 936-945.	6.2	88
17	Towards the industrialization of new biosurfactants: Biotechnological opportunities for the lactone esterase gene from <i>Starmerella bombicola</i> . <i>Biotechnology and Bioengineering</i> , 2016, 113, 550-559.	3.3	84
18	Pickering stabilization of thymol through green emulsification using soluble fraction of almond gum $\lambda$ -Whey protein isolate nano-complexes. <i>Food Hydrocolloids</i> , 2019, 88, 218-227.	10.7	84

#	ARTICLE	IF	CITATIONS
19	Whey protein-polysaccharide conjugates obtained via dry heat treatment to improve the heat stability of whey protein stabilized emulsions. <i>Trends in Food Science and Technology</i> , 2020, 98, 150-161.	15.1	84
20	Stability and functionality of xanthan gum-shellac nanoparticles for the encapsulation of cinnamon bark extract. <i>Food Hydrocolloids</i> , 2020, 100, 105377.	10.7	83
21	Maillard conjugation as an approach to improve whey proteins functionality: A review of conventional and novel preparation techniques. <i>Trends in Food Science and Technology</i> , 2019, 91, 1-11.	15.1	78
22	Particle Sizing by Photon Correlation Spectroscopy Part I: Monodisperse latices: Influence of scattering angle and concentration of dispersed material. <i>Particle and Particle Systems Characterization</i> , 1991, 8, 179-186.	2.3	77
23	Simulation of the mass response of the evaporative light scattering detector. <i>Analytical Chemistry</i> , 1992, 64, 1056-1062.	6.5	76
24	Influence of pH and biopolymer ratio on whey protein-pectin interactions in aqueous solutions and in O/W emulsions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2007, 298, 99-107.	4.7	76
25	Phytoparticles for the stabilization of Pickering emulsions in the formulation of novel food colloidal dispersions. <i>Trends in Food Science and Technology</i> , 2020, 98, 117-128.	15.1	73
26	Improved heat stability of whey protein isolate stabilized emulsions via dry heat treatment of WPI and low methoxyl pectin: Effect of pectin concentration, pH, and ionic strength. <i>Food Hydrocolloids</i> , 2017, 63, 716-726.	10.7	69
27	Production of thymol nanoemulsions stabilized using Quillaja Saponin as a biosurfactant: Antioxidant activity enhancement. <i>Food Chemistry</i> , 2019, 293, 134-143.	8.2	66
28	Study on hydrophobic modification of basil seed gum-based (BSG) films by octenyl succinate anhydride (OSA). <i>Carbohydrate Polymers</i> , 2019, 219, 155-161.	10.2	65
29	Isothermal crystallization behaviour of milk fat in bulk and emulsified state. <i>International Dairy Journal</i> , 2011, 21, 685-695.	3.0	63
30	pH and protein to polysaccharide ratio control the structural properties and viscoelastic network of HIPE-templated biopolymeric oleogels. <i>Food Structure</i> , 2019, 21, 100112.	4.5	60
31	Designing delivery systems for functional ingredients by protein/polysaccharide interactions. <i>Trends in Food Science and Technology</i> , 2022, 119, 272-287.	15.1	60
32	Crystal stabilization of edible oil foams. <i>Trends in Food Science and Technology</i> , 2017, 69, 13-24.	15.1	59
33	Temperature Quenched DODAB Dispersions: Fluid and Solid State Coexistence and Complex Formation with Oppositely Charged Surfactant. <i>Langmuir</i> , 2004, 20, 3906-3912.	3.5	58
34	Cold-set gelation of whey protein isolate and low-methoxyl pectin at low pH. <i>Food Hydrocolloids</i> , 2017, 65, 35-45.	10.7	56
35	Fabrication and characterization of quercetin loaded almond gum-shellac nanoparticles prepared by antisolvent precipitation. <i>Food Hydrocolloids</i> , 2018, 83, 190-201.	10.7	55
36	Influence of alumina coating on characteristics and effects of SiO <sub>2</sub> nanoparticles in algal growth inhibition assays at various pH and organic matter contents. <i>Environment International</i> , 2011, 37, 1118-1125.	10.0	54

#	ARTICLE	IF	CITATIONS
37	High-internal-phase emulsions (HIPEs) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. <i>Food and Function</i> , 2021, 12, 70-82.	4.6	53
38	Influence of non-ionic emulsifier type on the stability of cinnamaldehyde nanoemulsions: A comparison of polysorbate 80 and hydrophobically modified inulin. <i>Food Chemistry</i> , 2018, 258, 237-244.	8.2	51
39	Rheological and interfacial properties of basil seed gum modified with octenyl succinic anhydride. <i>Food Hydrocolloids</i> , 2020, 101, 105489.	10.7	49
40	NMR study of the influence of pH on phenol sorption in cationic CTAB micellar solutions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2010, 370, 42-48.	4.7	48
41	Effects of novel and conventional thermal treatments on the physicochemical properties of iron-loaded double emulsions. <i>Food Chemistry</i> , 2019, 270, 70-77.	8.2	48
42	Self-assembly, functionality, and in-vitro properties of quercetin loaded nanoparticles based on shellac-almond gum biological macromolecules. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 1024-1033.	7.5	46
43	Optimization of sewage sludge conditioning and pressure dewatering by statistical modelling. <i>Water Research</i> , 2008, 42, 1061-1074.	11.3	45
44	Food-grade monoglyceride oil foams: the effect of tempering on foamability, foam stability and rheological properties. <i>Food and Function</i> , 2018, 9, 3143-3154.	4.6	45
45	Influence of hydrolysed lecithin addition on protein adsorption and heat stability of a sterilised coffee cream simulant. <i>International Dairy Journal</i> , 2005, 15, 1235-1243.	3.0	44
46	Assembly of propylene glycol alginate/β <sup>2</sup> -lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. <i>Carbohydrate Polymers</i> , 2021, 254, 117446.	10.2	41
47	Plant based Pickering stabilization of emulsions using soluble flaxseed protein and mucilage nano-assemblies. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 563, 170-182.	4.7	40
48	Improvement of Antioxidant Activity and Physical Stability of Chocolate Beverage Using Colloidal Cinnamon Nanoparticles. <i>Food and Bioprocess Technology</i> , 2019, 12, 976-989.	4.7	39
49	Determination of water droplet size distribution in butter: Pulsed field gradient NMR in comparison with confocal scanning laser microscopy. <i>International Dairy Journal</i> , 2008, 18, 12-22.	3.0	38
50	Subgel transition in diluted vesicular DODAB dispersions. <i>Soft Matter</i> , 2009, 5, 1735.	2.7	38
51	Effect of phospholipid molecular structure on its interaction with whey proteins in aqueous solution. <i>Food Hydrocolloids</i> , 2013, 32, 312-321.	10.7	38
52	Fabrication of <i>Origanum compactum</i> essential oil nanoemulsions stabilized using Quillaja Saponin biosurfactant. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13668.	2.0	37
53	A combined approach for modifying pea protein isolate to greatly improve its solubility and emulsifying stability. <i>Food Chemistry</i> , 2022, 380, 131832.	8.2	36
54	A centrifugation method for the assessment of low pressure compressibility of particulate suspensions. <i>Chemical Engineering Journal</i> , 2009, 148, 405-413.	12.7	35

#	ARTICLE	IF	CITATIONS
55	Comparison of emulsifying properties of milk fat globule membrane materials isolated from different dairy by-products. <i>Journal of Dairy Science</i> , 2014, 97, 4799-4810.	3.4	35
56	Influence of internal water phase gelation on the shear- and osmotic sensitivity of W/O/W-type double emulsions. <i>Food Hydrocolloids</i> , 2016, 58, 356-363.	10.7	35
57	Maillard conjugation of whey protein isolate with water-soluble fraction of almond gum or flaxseed mucilage by dry heat treatment. <i>Food Research International</i> , 2020, 128, 108779.	6.2	35
58	Investigating the rheological, microstructural and textural properties of chocolates sweetened with palm sap-based sugar by partial replacement. <i>European Food Research and Technology</i> , 2017, 243, 1729-1738.	3.3	34
59	Bioparticles of flaxseed protein and mucilage enhance the physical and oxidative stability of flaxseed oil emulsions as a potential natural alternative for synthetic surfactants. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 184, 110489.	5.0	34
60	Optimization of the column loadability for the preparative HPLC Separation of soybean phospholipids. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1990, 67, 815-820.	1.9	33
61	Stability of engineered nanomaterials in complex aqueous matrices: Settling behaviour of CeO <sub>2</sub> nanoparticles in natural surface waters. <i>Environmental Research</i> , 2015, 142, 207-214.	7.5	33
62	Improved heat stability of protein solutions and O/W emulsions upon dry heat treatment of whey protein isolate in the presence of low-methoxyl pectin. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2016, 510, 93-103.	4.7	33
63	Combined effects of milk fat globule membrane polar lipids and protein concentrate on the stability of oil-in-water emulsions. <i>International Dairy Journal</i> , 2016, 52, 42-49.	3.0	33
64	The stability of triphasic oil-in-water Pickering emulsions can be improved by physical modification of hordein- and secalin-based submicron particles. <i>Food Hydrocolloids</i> , 2019, 89, 649-660.	10.7	33
65	Electrostatic interaction between whey proteins and low methoxy pectin studied by quartz crystal microbalance with dissipation monitoring. <i>Food Hydrocolloids</i> , 2021, 113, 106489.	10.7	33
66	Phosphatidylcholine-depleted lecithin: A clean-label low-HLB emulsifier to replace PGPR in w/o and w/o/w emulsions. <i>Journal of Colloid and Interface Science</i> , 2021, 581, 836-846.	9.4	31
67	Effect of thymol and Pickering stabilization on in-vitro digestion fate and oxidation stability of plant-derived flaxseed oil emulsions. <i>Food Chemistry</i> , 2020, 311, 125872.	8.2	30
68	Influence of non-ionic surfactant type on the salt sensitivity of oregano oil-in-water emulsions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 525, 38-48.	4.7	29
69	Thermal transitions of DODAB vesicular dispersions. <i>Colloid and Polymer Science</i> , 2005, 283, 1376-1381.	2.1	28
70	Improved heat stability of recombined evaporated milk emulsions upon addition of phospholipid enriched dairy by-products. <i>Food Hydrocolloids</i> , 2014, 34, 112-118.	10.7	28
71	Use of filtration techniques to study environmental fate of engineered metallic nanoparticles: Factors affecting filter performance. <i>Journal of Hazardous Materials</i> , 2017, 322, 105-117.	12.4	28
72	Modelling two-sided electrofiltration of quartz suspensions: Importance of electrochemical reactions. <i>Chemical Engineering Science</i> , 2005, 60, 6768-6779.	3.8	27

#	ARTICLE	IF	CITATIONS
73	Effect of formulation on the emulsion and whipping properties of recombined dairy cream. <i>International Dairy Journal</i> , 2008, 18, 1003-1010.	3.0	27
74	Sequential adsorption of whey proteins and low methoxy pectin at the oil-water interface: An interfacial rheology study. <i>Food Hydrocolloids</i> , 2022, 128, 107570.	10.7	26
75	Fate of engineered nanomaterials in surface water: Factors affecting interactions of Ag and CeO <sub>2</sub> nanoparticles with (re)suspended sediments. <i>Ecological Engineering</i> , 2015, 80, 140-150.	3.6	25
76	Whey protein isolate- $\alpha$ -low methoxyl pectin nanocomplexes improve physicochemical and stability properties of quercetin in a model fat-free beverage. <i>Food and Function</i> , 2019, 10, 986-996.	4.6	25
77	Improved bioaccessibility of polymethoxyflavones loaded into high internal phase emulsions stabilized by biopolymeric complexes: A dynamic digestion study via TNO's gastrointestinal model. <i>Current Research in Food Science</i> , 2020, 2, 11-19.	5.8	25
78	Adjustment of the structural and functional properties of okara protein by acid precipitation. <i>Food Bioscience</i> , 2020, 37, 100677.	4.4	25
79	Improved food functional properties of pea protein isolate in blends and co-precipitates with whey protein isolate. <i>Food Hydrocolloids</i> , 2021, 113, 106556.	10.7	25
80	Insect protein concentrates from Mexican edible insects: Structural and functional characterization. <i>LWT - Food Science and Technology</i> , 2021, 152, 112267.	5.2	25
81	High internal phase emulsion (HIPE)-templated biopolymeric oleofilms containing an ultra-high concentration of edible liquid oil. <i>Food and Function</i> , 2018, 9, 1993-1997.	4.6	24
82	Effect of alkaline pH on the physicochemical properties of insoluble soybean fiber (ISF), formation and stability of ISF-emulsions. <i>Food Hydrocolloids</i> , 2021, 111, 106188.	10.7	24
83	Fundamental Study on the Salt Tolerance of Oregano Essential Oil-in-Water Nanoemulsions Containing Tween 80. <i>Langmuir</i> , 2019, 35, 10572-10581.	3.5	23
84	Protection of polyunsaturated oils against ruminal biohydrogenation and oxidation during storage using a polyphenol oxidase containing extract from red clover. <i>Food Chemistry</i> , 2015, 171, 241-250.	8.2	22
85	Influence of protein type on Polyglycerol Polyricinoleate replacement in W/O/W (water-in-oil-in-water) double emulsions for food applications. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 535, 105-113.	4.7	22
86	Simple and rapid method for high-performance liquid chromatographic separation and quantification of soybean phospholipids. <i>Journal of Chromatography A</i> , 1988, 447, 436-442.	3.7	22
87	Combined effects of operational parameters on electro-ultrafiltration process characteristics. <i>Journal of Membrane Science</i> , 2012, 403-404, 227-235.	8.2	21
88	Influence of molecular exchange on the enclosed water volume fraction of W/O/W double emulsions as determined by low-resolution NMR diffusometry and T <sub>2</sub> -relaxometry. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 456, 129-138.	4.7	21
89	Effect of ionic strength on the sequential adsorption of whey proteins and low methoxy pectin on a hydrophobic surface: A QCM-D study. <i>Food Hydrocolloids</i> , 2022, 122, 107074.	10.7	21
90	Osmotically Induced Morphological Changes of Extruded Dioctadecyldimethylammonium Chloride (DODAC) Dispersions. <i>Langmuir</i> , 2007, 23, 4775-4781.	3.5	20

#	ARTICLE	IF	CITATIONS
91	Fat crystallization and melting in W/O/W double emulsions: Comparison between bulk and emulsified state. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 566, 196-206.	4.7	20
92	Effect of homogenization associated with alkaline treatment on the structural, physicochemical, and emulsifying properties of insoluble soybean fiber (ISF). <i>Food Hydrocolloids</i> , 2021, 113, 106516.	10.7	19
93	Effect of molecular exchange on water droplet size analysis in W/O emulsions as determined by diffusion NMR. <i>Journal of Colloid and Interface Science</i> , 2016, 463, 128-136.	9.4	18
94	Characterization and enhanced functionality of nanoparticles based on linseed protein and linseed gum biocomplexes. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 116-123.	7.5	18
95	Surfactants in relation to bioremediation and wastewater treatment. <i>Current Opinion in Colloid and Interface Science</i> , 1996, 1, 624-634.	7.4	17
96	Processing of waxy starch/xanthan gum mixtures within the gelatinization temperature range. <i>Carbohydrate Polymers</i> , 2013, 96, 560-567.	10.2	17
97	Fat crystals: A tool to inhibit molecular transport in W/O/W double emulsions. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 707-718.	1.9	17
98	A review on nuclear overhauser enhancement (NOE) and rotating-frame overhauser effect (ROE) NMR techniques in food science: Basic principles and applications. <i>Trends in Food Science and Technology</i> , 2019, 86, 16-24.	15.1	17
99	Dry heat induced whey protein-lactose conjugates largely improve the heat stability of O/W emulsions. <i>International Dairy Journal</i> , 2020, 108, 104736.	3.0	17
100	Quartz Crystal Microbalance with Dissipation (QCM-D) as a tool to study the interaction between whey protein isolate and low methoxyl pectin. <i>Food Hydrocolloids</i> , 2021, 110, 106180.	10.7	17
101	Effect of pH on okara protein-carboxymethyl cellulose interactions in aqueous solution and at oil-water interface. <i>Food Hydrocolloids</i> , 2021, 113, 106529.	10.7	17
102	Determination of oxygen profiles in agar-based gelled in vitro plant tissue culture media. <i>Plant Cell, Tissue and Organ Culture</i> , 2001, 65, 239-245.	2.3	16
103	Composition, Granular Structure, and Pasting Properties of Native Starch Extracted from <i>Plectranthus edulis</i> ( <i>Oromo dinich</i> ) Tubers. <i>Journal of Food Science</i> , 2017, 82, 2794-2804.	3.1	16
104	Self-assembly of Tween 80 micelles as nanocargos for oregano and trans-cinnamaldehyde plant-derived compounds. <i>Food Chemistry</i> , 2020, 327, 126970.	8.2	16
105	Conjugation of milk proteins and reducing sugars and its potential application in the improvement of the heat stability of (recombined) evaporated milk. <i>Trends in Food Science and Technology</i> , 2021, 108, 287-296.	15.1	16
106	Incomplete Lipid Chain Freezing of Sonicated Vesicular Dispersions of Double-Tailed Ionic Surfactants. <i>Langmuir</i> , 2007, 23, 10455-10462.	3.5	15
107	Effect of hydrolysed sunflower lecithin on the heat-induced coagulation of recombined concentrated milk emulsions. <i>International Dairy Journal</i> , 2014, 38, 187-194.	3.0	15
108	Effect of molecular exchange on water droplet size analysis as determined by diffusion NMR: The W/O/W double emulsion case. <i>Journal of Colloid and Interface Science</i> , 2016, 475, 57-65.	9.4	15

#	ARTICLE	IF	CITATIONS
109	PEGylation of phospholipids improves their intermembrane exchange rate. <i>Physical Chemistry Chemical Physics</i> , 2004, 6, 1487-1492.	2.8	14
110	Norbixin binding to whey protein isolate - alginate electrostatic complexes increases its solubility and stability. <i>Food Hydrocolloids</i> , 2020, 101, 105559.	10.7	14
111	Nano-lipid carriers stabilized by hydrophobically modified starch or sucrose stearate for the delivery of lutein as a nutraceutical beverage model. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 605, 125349.	4.7	14
112	Electrolytic reduction improves treatability of humic acids containing water streams. <i>Journal of Chemical Technology and Biotechnology</i> , 2007, 82, 730-737.	3.2	13
113	Relevance of Two-Dimensional Brownian Motion Dynamics in Applying Nanoparticle Tracking Analysis. <i>Methods in Molecular Biology</i> , 2012, 906, 525-534.	0.9	13
114	Water and oil signal assignment in low-moisture mozzarella as determined by time-domain NMR T <sub>2</sub> relaxometry. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 674-685.	1.9	13
115	Release of amino acids encapsulated in PGPR-stabilized W/O/W emulsions is affected by temperature and hydrophobicity. <i>Food Research International</i> , 2020, 137, 109527.	6.2	13
116	Effect of low-methoxy pectin on interfacial and emulsion stabilizing properties of heated whey protein isolate (WPI) aggregates. <i>Food Structure</i> , 2020, 26, 100159.	4.5	13
117	Phospholipid composition of r-DNA hepatitis B surface antigens. <i>International Journal of Pharmaceutics</i> , 1994, 106, 89-92.	5.2	12
118	Sensitivity analysis of a small-volume objective heat stability evaluation test for recombined concentrated milk. <i>International Journal of Dairy Technology</i> , 2015, 68, 38-43.	2.8	12
119	Polysaccharide type and concentration affect nanocomplex formation in associative mixture with $\beta$ -lactoglobulin. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 724-730.	7.5	12
120	Influence of Polymorphism on the Solid Fat Content Determined by FID Deconvolution. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700339.	1.5	12
121	The influence of degree of methoxylation on the emulsifying and heat stabilizing activity of whey protein-pectin conjugates. <i>Food Hydrocolloids</i> , 2019, 96, 54-64.	10.7	12
122	Impact of freezing on the physicochemical and functional properties of low-moisture part-skim mozzarella. <i>International Dairy Journal</i> , 2020, 106, 104704.	3.0	11
123	Particle Sizing of Liposomal Dispersions: A Critical Evaluation of Some Quasi-Elastic Light-Scattering Data-Analysis Software Programs. <i>Journal of Liposome Research</i> , 1992, 2, 23-42.	3.3	10
124	Design and Development of Magnetoliposome-Based Theranostics. <i>Materials and Manufacturing Processes</i> , 2008, 23, 611-614.	4.7	10
125	Influence of milk fatty acid composition and process parameters on the quality of ice cream. <i>Dairy Science and Technology</i> , 2010, 90, 431-447.	2.2	10
126	Evaluation of the effect of homogenization energy input on the enclosed water volume of concentrated W/O/W emulsions by low-resolution T <sub>2</sub> -relaxometry. <i>Food Hydrocolloids</i> , 2014, 34, 34-38.	10.7	10

#	ARTICLE	IF	CITATIONS
127	Influence of cooling rate on partial coalescence in natural dairy cream. <i>Food Research International</i> , 2019, 120, 819-828.	6.2	10
128	Dry heat treatment of skim milk powder greatly improves the heat stability of recombined evaporated milk emulsions. <i>Food Hydrocolloids</i> , 2021, 112, 106342.	10.7	10
129	Impact of heat and enzymatic treatment on ovalbumin amyloid-like fibril formation and enzyme-induced gelation. <i>Food Hydrocolloids</i> , 2022, 131, 107784.	10.7	10
130	Enclosed Volume Determination of Concentrated Dioctadecyldimethylammonium Chloride (DODAC) Vesicular Dispersions by Low-Resolution Proton NMR Diffusometry and $^2$ Relaxometry. <i>Langmuir</i> , 2011, 27, 4532-4540.	3.5	9
131	Increasing water solubility with decreasing droplet size limits the use of water NMR diffusometry in submicron W/O-emulsion droplet size analysis. <i>Journal of Colloid and Interface Science</i> , 2018, 514, 364-375.	9.4	9
132	Quantification of the electrostatic and covalent interaction between whey proteins and low methoxyl pectin using PFG-NMR diffusometry. <i>Magnetic Resonance in Chemistry</i> , 2019, 57, 719-729.	1.9	9
133	Characterisation of Fat Crystal Polymorphism in Cocoa Butter by Time-Domain NMR and DSC Deconvolution. <i>Foods</i> , 2021, 10, 520.	4.3	9
134	Enhanced acidic stability of O/W emulsions by synergistic interactions between okara protein and carboxymethyl cellulose. <i>LWT - Food Science and Technology</i> , 2021, 146, 111439.	5.2	9
135	A comparison of composition and emulsifying properties of MFGM materials prepared from different dairy sources by microfiltration. <i>Food Science and Technology International</i> , 2014, 20, 441-451.	2.2	8
136	Promising perspectives for ruminal protection of polyunsaturated fatty acids through polyphenol-oxidase-mediated crosslinking of interfacial protein in emulsions. <i>Animal</i> , 2018, 12, 2539-2550.	3.3	8
137	Effect of Ultra-high temperature processing on the physicochemical properties and antibacterial activity of d-limonene emulsions stabilized by $\beta$ -lactoglobulin/Gum arabic bilayer membranes. <i>Food Chemistry</i> , 2020, 332, 127391.	8.2	8
138	Colloidal stability of oil-in-water emulsions prepared from hen egg white submitted to dry and/or wet heating to induce amyloid-like fibril formation. <i>Food Hydrocolloids</i> , 2022, 125, 107450.	10.7	8
139	Monolayer adsorption of phosphate and phospholipids onto goethite. <i>Colloids and Surfaces</i> , 1989, 42, 9-22.	0.9	7
140	Compressibility of biotic sludges – An osmotic approach. <i>Chemical Engineering Journal</i> , 2011, 166, 678-686.	12.7	7
141	Polyphenol Oxidase Containing Sidestreams as Emulsifiers of Rumen Bypass Linseed Oil Emulsions: Interfacial Characterization and Efficacy of Protection against in Vitro Ruminal Biohydrogenation. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3749-3759.	5.2	7
142	Seasonal variations in the functional performance of industrial low-moisture part-skim mozzarella over a 1.5-year period. <i>Journal of Dairy Science</i> , 2020, 103, 11163-11177.	3.4	7
143	Rheology and stability of concentrated emulsions fabricated by insoluble soybean fiber with few combined-proteins: Influences of homogenization intensity. <i>Food Chemistry</i> , 2022, 383, 132428.	8.2	7
144	Relevance of Light Scattering Theory in Photon correlation spectroscopic experiments. <i>Particle and Particle Systems Characterization</i> , 1992, 9, 138-143.	2.3	6

#	ARTICLE	IF	CITATIONS
145	Particle Size Distribution in Two Lipid Emulsions Used for the Enrichment of <i>Artemia</i> nauplii as a Function of Their Preparation Method and Storage Time. <i>Journal of the World Aquaculture Society</i> , 2005, 36, 196-202.	2.4	6
146	Water-Soluble Cellulose Derivatives as Coating Agents in Fluidized Bed Processing. <i>Particulate Science and Technology</i> , 2009, 27, 389-403.	2.1	6
147	Emulsified fuels based on fatty acid distillates and rapeseed oil: A physicochemical characterization. <i>Fuel</i> , 2016, 185, 734-742.	6.4	6
148	Heat stable whey protein stabilised O/W emulsions: Optimisation of the whey protein concentrate dry heat incubation conditions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 603, 125192.	4.7	6
149	Encapsulation behavior of curcumin in heteroprotein complex coacervates and precipitates fabricated from $\beta$ -conglycinin and lysozyme. <i>Food Hydrocolloids</i> , 2022, 133, 107964.	10.7	6
150	Simple and straightforward determination of the enclosed water volume fraction of W/O/W double emulsions by analytical photocentrifugation. <i>Particulate Science and Technology</i> , 2016, 34, 565-570.	2.1	5
151	Comparison of low- and high-methoxyl pectin for the stabilization of whey protein isolate as carrier for lutein. <i>Food Hydrocolloids</i> , 2021, 113, 106458.	10.7	5
152	Effect of dilution on particle size analysis of w/o emulsions by dynamic light scattering. <i>Journal of Dispersion Science and Technology</i> , 2021, 42, 869-879.	2.4	5
153	Impact of tempering process on yield and composition of quinoa flour. <i>LWT - Food Science and Technology</i> , 2021, 140, 110808.	5.2	5
154	Development of a GC-FID method for the quantitative determination of polyglycerol polyricinoleate (PGPR) in foods. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 1853-1866.	2.3	5
155	Evaluation and Optimization of Photon Correlation Spectroscopy Data Analysis Software. <i>Special Publication - Royal Society of Chemistry</i> , 0, , 196-205.	0.0	5
156	Relevance of Reflection in Static and Dynamic Light Scattering Experiments. <i>Particle and Particle Systems Characterization</i> , 1994, 11, 320-326.	2.3	4
157	Influence of the Vesicular Bilayer Structure on the Sorption of Ethylbenzyl Alcohol. <i>Langmuir</i> , 2009, 25, 11322-11327.	3.5	4
158	Production of reduced-fat whipped toppings by solid fat-based W/O/W double emulsions: proof of concept. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1950-1961.	2.7	4
159	Production of food nanomaterials by specialized equipment. , 2020, , 161-204.		4
160	Carboxymethyl cellulose/okara protein influencing microstructure, rheological properties and stability of O/W emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3685-3692.	3.5	4
161	Rheo-NMR to investigate fat crystallization under shear. <i>Current Research in Food Science</i> , 2021, 4, 414-420.	5.8	4
162	Quantification of Soybean Phospholipid Solubility using an Evaporative Light Scattering Mass Detector. , 1990, , 273-277.		4

#	ARTICLE	IF	CITATIONS
163	Variations in the biochemical and functional properties of commercial low-moisture part-skim mozzarella during 3 months of storage at 4°C. <i>International Dairy Journal</i> , 2022, 128, 105320.	3.0	4
164	Comparison of the Wetting Properties of Three Commonly Used Simulated Intestinal Fluids Used as Dissolution Media in the Characterization of Drugs. <i>Journal of Solution Chemistry</i> , 2007, 36, 835-843.	1.2	3
165	Anionic and zwitterionic phospholipids differently affect the heat coagulation of recombined concentrated milk emulsions. <i>International Dairy Journal</i> , 2014, 39, 131-138.	3.0	3
166	Quantification of counterion binding to and its effects on aqueous dispersions of dialkyl cationic surfactants. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 532, 458-463.	4.7	3
167	Oil Diffusion in Fat Crystal Matrices: Characterization by NMR Relaxometry and Diffusometry. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000237.	1.5	3
168	Crystallization of polymethoxyflavones in high internal phase emulsions stabilized using biopolymeric complexes: Implications for microstructure and in vitro digestion properties. <i>Food Bioscience</i> , 2021, 40, 100876.	4.4	3
169	Improved heat stability of recombined evaporated milk emulsions by wet heat pretreatment of skim milk powder dispersions. <i>Food Hydrocolloids</i> , 2021, 118, 106757.	10.7	3
170	Oil Phase Solubility Rather Than Diffusivity Determines the Release of Entrapped Amino Acids and Di-Peptides from Water-in-Oil-in-Water Emulsions. <i>Molecules</i> , 2022, 27, 394.	3.8	3
171	New coupling method without heavy metals for the synthesis of a new class of fatty acid methyl ester oligoglycoside ethers. <i>Journal of Surfactants and Detergents</i> , 1998, 1, 65-72.	2.1	2
172	Non-reductive coupling of branched amino fatty acid esters with mono and disaccharides: synthesis of a new class of alkyl glycosylamines. <i>Lipid - Fett</i> , 1999, 101, 64-70.	0.4	2
173	Protection of emulsified polyunsaturated fatty acids against in vitro ruminal biohydrogenation by polyphenol oxidase: Characterization of the cross-linked emulsion. <i>Animal Feed Science and Technology</i> , 2018, 246, 91-103.	2.2	2
174	EFFECT OF ADJUVANTS ON ATOMIZATION OF PESTICIDES. , 2004, 14, 511-524.		2
175	Particle Size Analysis. <i>Food Additives</i> , 2004, , 1805-1823.	0.1	2
176	Effects of reducing milk pH to 6.2 by CO <sub>2</sub> injection or by addition of lactic acid on the biochemical and functional properties of commercial low-moisture part-skim mozzarella. <i>International Dairy Journal</i> , 2022, 129, 105341.	3.0	2
177	Emulsifying and whipping properties of mixing polysaccharide dispersions: effect of ratio between insoluble soybean fiber and hydroxypropyl methylcellulose. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6707-6717.	3.5	2
178	On-Line Simulation as a Methodology to Recover Size Distributions from dynamic light scattering experiments. <i>Particle and Particle Systems Characterization</i> , 1995, 12, 279-283.	2.3	1
179	Influence of fat crystallization in W/O emulsions on the water droplet size determination by NMR diffusometry. <i>Journal of Colloid and Interface Science</i> , 2021, 598, 314-323.	9.4	1
180	PARTICLE SIZE DISTRIBUTION OF BIMODALS : A COMPARATIVE STUDY OF SUBMICRON SIZING INSTRUMENTATION. , 1991, , 388-400.		1

#	ARTICLE	IF	CITATIONS
181	Effect of oil globule size on water exchange mechanism in water-in-oil-in-water emulsions. , 0, , 61.		1
182	Phospholipids. Food Additives, 2004, , 349-382.	0.1	1
183	Improved heat stability of recombined filled evaporated milk emulsions by wet heat pre-treatment of skim milk powder dispersions at different pH values. LWT - Food Science and Technology, 2022, 154, 112739.	5.2	1
184	Development of a method to determine the SFC in the fat phase of emulsions using TDâ€NMR FIDâ€CPMG deconvolution. Magnetic Resonance in Chemistry, 2022, 60, 659-670.	1.9	1
185	Reflection Phenomena in Particle Sizing by static and dynamic light scattering. Particle and Particle Systems Characterization, 1996, 13, 130-136.	2.3	0
186	Implications and remediations of DMAEA-Q type polymer hydrolysis in wastewater treatment plants. Water Science and Technology, 2010, 61, 1349-1354.	2.5	0
187	A method for visualising polyelectrolyte distribution after polyelectrolyte conditioning of a biotic sludge. Water Science and Technology, 2011, 63, 1303-1308.	2.5	0
188	PREPARATIVE HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY OF LIPIDS. , 2012, , 83-118.		0
189	Relationship between whey protein nitrogen index of skim milk powder and the heat stability of recombined filled evaporated milk. LWT - Food Science and Technology, 2022, 154, 112754.	5.2	0