Paul Van der Meeren

List of Publications by Year
in descending order

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	Effect of ionic strength on the sequential adsorption of whey proteins and low methoxy pectin on a hydrophobic surface: A QCM-D study. Food Hydrocolloids, 2022, 122, 107074.	10.7	21
2	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
3	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
4	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. Food Hydrocolloids, 2022, 125, 107450.	10.7	8
5	Oil Phase Solubility Rather Than Diffusivity Determines the Release of Entrapped Amino Acids and Di-Peptides from Water-in-Oil-in-Water Emulsions. Molecules, 2022, 27, 394.	3.8	3
6	Designing delivery systems for functional ingredients by protein/polysaccharide interactions. Trends in Food Science and Technology, 2022, 119, 272-287.	15.1	60
7	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
8	Variations in the biochemical and functional properties of commercial low-moisture part-skim mozzarella during 3 months of storage at 4ÂÂ°C. International Dairy Journal, 2022, 128, 105320.	3.0	4
9	Rheology and stability of concentrated emulsions fabricated by insoluble soybean fiber with few combined-proteins: Influences of homogenization intensity. Food Chemistry, 2022, 383, 132428.	8.2	7
10	Effects of reducing milk pH to 6.2 by CO2 injection or by addition of lactic acid on the biochemical and functional properties of commercial low-moisture part-skim mozzarella. International Dairy Journal, 2022, 129, 105341.	3.0	2
11	Sequential adsorption of whey proteins and low methoxy pectin at the oil-water interface: An interfacial rheology study. Food Hydrocolloids, 2022, 128, 107570.	10.7	26
12	A combined approach for modifying pea protein isolate to greatly improve its solubility and emulsifying stability. Food Chemistry, 2022, 380, 131832.	8.2	36
13	Impact of heat and enzymatic treatment on ovalbumin amyloid-like fibril formation and enzyme-induced gelation. Food Hydrocolloids, 2022, 131, 107784.	10.7	10
14	Emulsifying and whipping properties of mixing polysaccharide dispersions: effect of ratio between insoluble soybean fiber and hydroxypropyl methylcellulose. Journal of the Science of Food and Agriculture, 2022, 102, 6707-6717.	3.5	2
15	Encapsulation behavior of curcumin in heteroprotein complex coacervates and precipitates fabricated from Î²-conglycinin and lysozyme. Food Hydrocolloids, 2022, 133, 107964.	10.7	6
16	Phosphatidylcholine-depleted lecithin: A clean-label low-HLB emulsifier to replace PGPR in w/o and w/o/w emulsions. Journal of Colloid and Interface Science, 2021, 581, 836-846.	9.4	31
17	Quartz Crystal Microbalance with Dissipation (QCM-D) as a tool to study the interaction between whey protein isolate and low methoxyl pectin. Food Hydrocolloids, 2021, 110, 106180.	10.7	17
18	Effect of alkaline pH on the physicochemical properties of insoluble soybean fiber (ISF), formation and stability of ISF-emulsions. Food Hydrocolloids, 2021, 111, 106188.	10.7	24

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19	High-internal-phase emulsions (HIPEs) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. Food and Function, 2021, 12, 70-82.	4.6	53
20	Comparison of low- and high-methoxyl pectin for the stabilization of whey protein isolate as carrier for lutein. Food Hydrocolloids, 2021, 113, 106458.	10.7	5
21	Carboxymethyl cellulose/okara protein influencing microstructure, rheological properties and stability of <scp>O/W</scp> emulsions. Journal of the Science of Food and Agriculture, 2021, 101, 3685-3692.	3.5	4
22	Effect of pH on okara protein-carboxymethyl cellulose interactions in aqueous solution and at oil-water interface. Food Hydrocolloids, 2021, 113, 106529.	10.7	17
23	Effect of dilution on particle size analysis of w/o emulsions by dynamic light scattering. Journal of Dispersion Science and Technology, 2021, 42, 869-879.	2.4	5
24	Assembly of propylene glycol alginate/Î²-lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. Carbohydrate Polymers, 2021, 254, 117446.	10.2	41
25	Conjugation of milk proteins and reducing sugars and its potential application in the improvement of the heat stability of (recombined) evaporated milk. Trends in Food Science and Technology, 2021, 108, 287-296.	15.1	16
26	Oil Diffusion in Fat Crystal Matrices: Characterization by NMR Relaxometry and Diffusometry. European Journal of Lipid Science and Technology, 2021, 123, 2000237.	1.5	3
27	Dry heat treatment of skim milk powder greatly improves the heat stability of recombined evaporated milk emulsions. Food Hydrocolloids, 2021, 112, 106342.	10.7	10
28	Characterisation of Fat Crystal Polymorphism in Cocoa Butter by Time-Domain NMR and DSC Deconvolution. Foods, 2021, 10, 520.	4.3	9
29	Crystallization of polymethoxyflavones in high internal phase emulsions stabilized using biopolymeric complexes: Implications for microstructure and in vitro digestion properties. Food Bioscience, 2021, 40, 100876.	4.4	3
30	Electrostatic interaction between whey proteins and low methoxy pectin studied by quartz crystal microbalance with dissipation monitoring. Food Hydrocolloids, 2021, 113, 106489.	10.7	33
31	Improved food functional properties of pea protein isolate in blends and co-precipitates with whey protein isolate. Food Hydrocolloids, 2021, 113, 106556.	10.7	25
32	Effect of homogenization associated with alkaline treatment on the structural, physicochemical, and emulsifying properties of insoluble soybean fiber (ISF). Food Hydrocolloids, 2021, 113, 106516.	10.7	19
33	Impact of tempering process on yield and composition of quinoa flour. LWT - Food Science and Technology, 2021, 140, 110808.	5.2	5
34	Development of a GC-FID method for the quantitative determination of polyglycerol polyricinoleate (PGPR) in foods. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 1853-1866.	2.3	5
35	Enhanced acidic stability of O/W emulsions by synergistic interactions between okara protein and carboxymethyl cellulose. LWT - Food Science and Technology, 2021, 146, 111439.	5.2	9
36	Influence of fat crystallization in W/O emulsions on the water droplet size determination by NMR diffusometry. Journal of Colloid and Interface Science, 2021, 598, 314-323.	9.4	1

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37	Improved heat stability of recombined evaporated milk emulsions by wet heat pretreatment of skim milk powder dispersions. Food Hydrocolloids, 2021, 118, 106757.	10.7	3
38	Insect protein concentrates from Mexican edible insects: Structural and functional characterization. LWT - Food Science and Technology, 2021, 152, 112267.	5.2	25
39	Rheo-NMR to investigate fat crystallization under shear. Current Research in Food Science, 2021, 4, 414-420.	5.8	4
40	Stability and functionality of xanthan gumâ€“shellac nanoparticles for the encapsulation of cinnamon bark extract. Food Hydrocolloids, 2020, 100, 105377.	10.7	83
41	Rheological and interfacial properties of basil seed gum modified with octenyl succinic anhydride. Food Hydrocolloids, 2020, 101, 105489.	10.7	49
42	Effect of thymol and Pickering stabilization on in-vitro digestion fate and oxidation stability of plant-derived flaxseed oil emulsions. Food Chemistry, 2020, 311, 125872.	8.2	30
43	Maillard conjugation of whey protein isolate with water-soluble fraction of almond gum or flaxseed mucilage by dry heat treatment. Food Research International, 2020, 128, 108779.	6.2	35
44	Production of reducedâ€fat whipped toppings by solid fatâ€based W/O/W double emulsions: proof of concept. International Journal of Food Science and Technology, 2020, 55, 1950-1961.	2.7	4
45	Improved bioaccessibility of polymethoxyflavones loaded into high internal phase emulsions stabilized by biopolymeric complexes: A dynamic digestion study via TNO's gastrointestinal model. Current Research in Food Science, 2020, 2, 11-19.	5.8	25
46	Norbixin binding to whey protein isolate - alginate electrostatic complexes increases its solubility and stability. Food Hydrocolloids, 2020, 101, 105559.	10.7	14
47	Release of amino acids encapsulated in PGPR-stabilized W/O/W emulsions is affected by temperature and hydrophobicity. Food Research International, 2020, 137, 109527.	6.2	13
48	Adjustment of the structural and functional properties of okara protein by acid precipitation. Food Bioscience, 2020, 37, 100677.	4.4	25
49	Seasonal variations in the functional performance of industrial low-moisture part-skim mozzarella over a 1.5-year period. Journal of Dairy Science, 2020, 103, 11163-11177.	3.4	7
50	Heat stable whey protein stabilised O/W emulsions: Optimisation of the whey protein concentrate dry heat incubation conditions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 603, 125192.	4.7	6
51	Nano-lipid carriers stabilized by hydrophobically modified starch or sucrose stearate for the delivery of lutein as a nutraceutical beverage model. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 605, 125349.	4.7	14
52	Effect of low-methoxy pectin on interfacial and emulsion stabilizing properties of heated whey protein isolate (WPI) aggregates. Food Structure, 2020, 26, 100159.	4.5	13
53	Self-assembly of Tween 80 micelles as nanocargos for oregano and trans-cinnamaldehyde plant-derived compounds. Food Chemistry, 2020, 327, 126970.	8.2	16
54	Dry heat induced whey proteinâ€“lactose conjugates largely improve the heat stability of O/W emulsions. International Dairy Journal, 2020, 108, 104736.	3.0	17

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55	Production of food nanomaterials by specialized equipment. , 2020, , 161-204.		4
56	Effect of Ultra-high temperature processing on the physicochemical properties and antibacterial activity of d-limonene emulsions stabilized by Î²-lactoglobulin/Gum arabic bilayer membranes. Food Chemistry, 2020, 332, 127391.	8.2	8
57	Phytoparticles for the stabilization of Pickering emulsions in the formulation of novel food colloidal dispersions. Trends in Food Science and Technology, 2020, 98, 117-128.	15.1	73
58	Whey protein-polysaccharide conjugates obtained via dry heat treatment to improve the heat stability of whey protein stabilized emulsions. Trends in Food Science and Technology, 2020, 98, 150-161.	15.1	84
59	Characterization and enhanced functionality of nanoparticles based on linseed protein and linseed gum biocomplexes. International Journal of Biological Macromolecules, 2020, 151, 116-123.	7.5	18
60	Impact of freezing on the physicochemical and functional properties of lowâ€“moisture partâ€“skim mozzarella. International Dairy Journal, 2020, 106, 104704.	3.0	11
61	Recent advances in food colloidal delivery systems for essential oils and their main components. Trends in Food Science and Technology, 2020, 99, 474-486.	15.1	93
62	Effects of novel and conventional thermal treatments on the physicochemical properties of iron-loaded double emulsions. Food Chemistry, 2019, 270, 70-77.	8.2	48
63	Fundamental Study on the Salt Tolerance of Oregano Essential Oil-in-Water Nanoemulsions Containing Tween 80. Langmuir, 2019, 35, 10572-10581.	3.5	23
64	Bioparticles of flaxseed protein and mucilage enhance the physical and oxidative stability of flaxseed oil emulsions as a potential natural alternative for synthetic surfactants. Colloids and Surfaces B: Biointerfaces, 2019, 184, 110489.	5.0	34
65	Whey protein isolateâ€“low methoxyl pectin nanocomplexes improve physicochemical and stability properties of quercetin in a model fat-free beverage. Food and Function, 2019, 10, 986-996.	4.6	25
66	Fat crystals: A tool to inhibit molecular transport in <scp>W/O/W</scp> double emulsions. Magnetic Resonance in Chemistry, 2019, 57, 707-718.	1.9	17
67	Maillard conjugation as an approach to improve whey proteins functionality: A review of conventional and novel preparation techniques. Trends in Food Science and Technology, 2019, 91, 1-11.	15.1	78
68	Study on hydrophobic modification of basil seed gum-based (BSG) films by octenyl succinate anhydride (OSA). Carbohydrate Polymers, 2019, 219, 155-161.	10.2	65
69	The influence of degree of methoxylation on the emulsifying and heat stabilizing activity of whey protein-pectin conjugates. Food Hydrocolloids, 2019, 96, 54-64.	10.7	12
70	pH and protein to polysaccharide ratio control the structural properties and viscoelastic network of HIPE-templated biopolymeric oleogels. Food Structure, 2019, 21, 100112.	4.5	60
71	Production of thymol nanoemulsions stabilized using Quillaja Saponin as a biosurfactant: Antioxidant activity enhancement. Food Chemistry, 2019, 293, 134-143.	8.2	66
72	Improvement of Antioxidant Activity and Physical Stability of Chocolate Beverage Using Colloidal Cinnamon Nanoparticles. Food and Bioprocess Technology, 2019, 12, 976-989.	4.7	39

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73	Water and oil signal assignment in lowâ€moisture mozzarella as determined by timeâ€domain NMR T₂ relaxometry. Magnetic Resonance in Chemistry, 2019, 57, 674-685.	1.9	13
74	Self-assembly, functionality, and in-vitro properties of quercetin loaded nanoparticles based on shellac-almond gum biological macromolecules. International Journal of Biological Macromolecules, 2019, 129, 1024-1033.	7.5	46
75	A review on nuclear overhauser enhancement (NOE) and rotating-frame overhauser effect (ROE) NMR techniques in food science: Basic principles and applications. Trends in Food Science and Technology, 2019, 86, 16-24.	15.1	17
76	The stability of triphasic oil-in-water Pickering emulsions can be improved by physical modification of hordein- and secalin-based submicron particles. Food Hydrocolloids, 2019, 89, 649-660.	10.7	33
77	Influence of cooling rate on partial coalescence in natural dairy cream. Food Research International, 2019, 120, 819-828.	6.2	10
78	Fat crystallization and melting in W/O/W double emulsions: Comparison between bulk and emulsified state. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 566, 196-206.	4.7	20
79	Quantification of the electrostatic and covalent interaction between whey proteins and low methoxyl pectin using PFGâ€NMR diffusometry. Magnetic Resonance in Chemistry, 2019, 57, 719-729.	1.9	9
80	Plant based Pickering stabilization of emulsions using soluble flaxseed protein and mucilage nano-assemblies. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 563, 170-182.	4.7	40
81	Pickering stabilization of thymol through green emulsification using soluble fraction of almond gum â€“ Whey protein isolate nano-complexes. Food Hydrocolloids, 2019, 88, 218-227.	10.7	84
82	Increasing water solubility with decreasing droplet size limits the use of water NMR diffusometry in submicron W/O-emulsion droplet size analysis. Journal of Colloid and Interface Science, 2018, 514, 364-375.	9.4	9
83	High internal phase emulsion (HIPE)-templated biopolymeric oleofilms containing an ultra-high concentration of edible liquid oil. Food and Function, 2018, 9, 1993-1997.	4.6	24
84	Influence of non-ionic emulsifier type on the stability of cinnamaldehyde nanoemulsions: A comparison of polysorbate 80 and hydrophobically modified inulin. Food Chemistry, 2018, 258, 237-244.	8.2	51
85	Promising perspectives for ruminal protection of polyunsaturated fatty acids through polyphenol-oxidase-mediated crosslinking of interfacial protein in emulsions. Animal, 2018, 12, 2539-2550.	3.3	8
86	Influence of Polymorphism on the Solid Fat Content Determined by FID Deconvolution. European Journal of Lipid Science and Technology, 2018, 120, 1700339.	1.5	12
87	Protection of emulsified polyunsaturated fatty acids against in vitro ruminal biohydrogenation by polyphenol oxidase: Characterization of the cross-linked emulsion. Animal Feed Science and Technology, 2018, 246, 91-103.	2.2	2
88	Fabrication ofOriganum compactumessential oil nanoemulsions stabilized using Quillaja Saponin biosurfactant. Journal of Food Processing and Preservation, 2018, 42, e13668.	2.0	37
89	Food-grade monoglyceride oil foams: the effect of tempering on foamability, foam stability and rheological properties. Food and Function, 2018, 9, 3143-3154.	4.6	45
90	Fabrication and characterization of quercetin loaded almond gum-shellac nanoparticles prepared by antisolvent precipitation. Food Hydrocolloids, 2018, 83, 190-201.	10.7	55

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91	Use of filtration techniques to study environmental fate of engineered metallic nanoparticles: Factors affecting filter performance. Journal of Hazardous Materials, 2017, 322, 105-117.	12.4	28
92	Quantification of counterion binding to and its effects on aqueous dispersions of dialkyl cationic surfactants. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 532, 458-463.	4.7	3
93	Investigating the rheological, microstructural and textural properties of chocolates sweetened with palm sap-based sugar by partial replacement. European Food Research and Technology, 2017, 243, 1729-1738.	3.3	34
94	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. Food Hydrocolloids, 2017, 63, 716-726.	10.7	69
95	Influence of protein type on Polyglycerol Polyricinoleate replacement in W/O/W (water-in-oil-in-water) double emulsions for food applications. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 535, 105-113.	4.7	22
96	Crystal stabilization of edible oil foams. Trends in Food Science and Technology, 2017, 69, 13-24.	15.1	59
97	Functional colloids from proteins and polysaccharides for food applications. Trends in Food Science and Technology, 2017, 68, 56-69.	15.1	186
98	Composition, Granular Structure, and Pasting Properties of Native Starch Extracted from Plectranthus edulis (Oromo dinich) Tubers. Journal of Food Science, 2017, 82, 2794-2804.	3.1	16
99	Cold-set gelation of whey protein isolate and low-methoxyl pectin at low pH. Food Hydrocolloids, 2017, 65, 35-45.	10.7	56
100	Emulsion-templated liquid oil structuring with soy protein and soy protein: Î²-carrageenan complexes. Food Hydrocolloids, 2017, 65, 107-120.	10.7	156
101	High internal phase emulsions stabilized solely by whey protein isolate-low methoxyl pectin complexes: effect of pH and polymer concentration. Food and Function, 2017, 8, 584-594.	4.6	147
102	Influence of non-ionic surfactant type on the salt sensitivity of oregano oil-in-water emulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 525, 38-48.	4.7	29
103	Towards the industrialization of new biosurfactants: Biotechnological opportunities for the lactone esterase gene from Starmerella bombicola. Biotechnology and Bioengineering, 2016, 113, 550-559.	3.3	84
104	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. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 510, 93-103.	4.7	33
105	Effect of molecular exchange on water droplet size analysis as determined by diffusion NMR: The W/O/W double emulsion case. Journal of Colloid and Interface Science, 2016, 475, 57-65.	9.4	15
106	Polyphenol Oxidase Containing Sidestreams as Emulsifiers of Rumen Bypass Linseed Oil Emulsions: Interfacial Characterization and Efficacy of Protection against in Vitro Ruminal Biohydrogenation. Journal of Agricultural and Food Chemistry, 2016, 64, 3749-3759.	5.2	7
107	Polysaccharide type and concentration affect nanocomplex formation in associative mixture with Î²-lactoglobulin. International Journal of Biological Macromolecules, 2016, 93, 724-730.	7.5	12
108	Emulsified fuels based on fatty acid distillates and rapeseed oil: A physicochemical characterization. Fuel, 2016, 185, 734-742.	6.4	6

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109	Food-grade particles for emulsion stabilization. Trends in Food Science and Technology, 2016, 50, 159-174.	15.1	288
110	Influence of internal water phase gelation on the shear- and osmotic sensitivity of W/O/W-type double emulsions. Food Hydrocolloids, 2016, 58, 356-363.	10.7	35
111	Combined effects of milk fat globule membrane polar lipids and protein concentrate on the stability of oil-in-water emulsions. International Dairy Journal, 2016, 52, 42-49.	3.0	33
112	Effect of molecular exchange on water droplet size analysis in W/O emulsions as determined by diffusion NMR. Journal of Colloid and Interface Science, 2016, 463, 128-136.	9.4	18
113	Simple and straightforward determination of the enclosed water volume fraction of W/O/W double emulsions by analytical photocentrifugation. Particulate Science and Technology, 2016, 34, 565-570.	2.1	5
114	Stability of engineered nanomaterials in complex aqueous matrices: Settling behaviour of CeO2 nanoparticles in natural surface waters. Environmental Research, 2015, 142, 207-214.	7.5	33
115	Nanocomplexes arising from protein-polysaccharide electrostatic interaction as a promising carrier for nutraceutical compounds. Food Hydrocolloids, 2015, 50, 16-26.	10.7	154
116	Sensitivity analysis of a smallâ€volume objective heat stability evaluation test for recombined concentrated milk. International Journal of Dairy Technology, 2015, 68, 38-43.	2.8	12
117	Fate of engineered nanomaterials in surface water: Factors affecting interactions of Ag and CeO2 nanoparticles with (re)suspended sediments. Ecological Engineering, 2015, 80, 140-150.	3.6	25
118	Protection of polyunsaturated oils against ruminal biohydrogenation and oxidation during storage using a polyphenol oxidase containing extract from red clover. Food Chemistry, 2015, 171, 241-250.	8.2	22
119	Improved heat stability of recombined evaporated milk emulsions upon addition of phospholipid enriched dairy by-products. Food Hydrocolloids, 2014, 34, 112-118.	10.7	28
120	A comparison of composition and emulsifying properties of MFGM materials prepared from different dairy sources by microfiltration. Food Science and Technology International, 2014, 20, 441-451.	2.2	8
121	Effect of hydrolysed sunflower lecithin on the heat-induced coagulation of recombined concentrated milk emulsions. International Dairy Journal, 2014, 38, 187-194.	3.0	15
122	Evaluation of the effect of homogenization energy input on the enclosed water volume of concentrated W/O/W emulsions by low-resolution T2-relaxometry. Food Hydrocolloids, 2014, 34, 34-38.	10.7	10
123	Influence of molecular exchange on the enclosed water volume fraction of W/O/W double emulsions as determined by low-resolution NMR diffusometry and T2-relaxometry. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 456, 129-138.	4.7	21
124	Comparison of emulsifying properties of milk fat globule membrane materials isolated from different dairy by-products. Journal of Dairy Science, 2014, 97, 4799-4810.	3.4	35
125	Anionic and zwitterionic phospholipids differently affect the heat coagulation of recombined concentrated milk emulsions. International Dairy Journal, 2014, 39, 131-138.	3.0	3
126	Particle sizing measurements in pharmaceutical applications: Comparison of in-process methods versus off-line methods. European Journal of Pharmaceutics and Biopharmaceutics, 2013, 85, 1006-1018.	4.3	94

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127	Î²-Lactoglobulinâ€“sodium alginate interaction as affected by polysaccharide depolymerization using high intensity ultrasound. Food Hydrocolloids, 2013, 32, 235-244.	10.7	88
128	Processing of waxy starch/xanthan gum mixtures within the gelatinization temperature range. Carbohydrate Polymers, 2013, 96, 560-567.	10.2	17
129	Effect of phospholipid molecular structure on its interaction with whey proteins in aqueous solution. Food Hydrocolloids, 2013, 32, 312-321.	10.7	38
130	Monoacylglycerols in dairy recombined cream: II. The effect on partial coalescence and whipping properties. Food Research International, 2013, 51, 936-945.	6.2	88
131	PREPARATIVE HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY OF LIPIDS. , 2012, , 83-118.		0
132	Relevance of Two-Dimensional Brownian Motion Dynamics in Applying Nanoparticle Tracking Analysis. Methods in Molecular Biology, 2012, 906, 525-534.	0.9	13
133	Combined effects of operational parameters on electro-ultrafiltration process characteristics. Journal of Membrane Science, 2012, 403-404, 227-235.	8.2	21
134	Enclosed Volume Determination of Concentrated Dioctadecyldimethylammonium Chloride (DODAC) Vesicular Dispersions by Low-Resolution Proton NMR Diffusometry and T₂ Relaxometry. Langmuir, 2011, 27, 4532-4540.	3.5	9
135	Influence of alumina coating on characteristics and effects of SiO2 nanoparticles in algal growth inhibition assays at various pH and organic matter contents. Environment International, 2011, 37, 1118-1125.	10.0	54
136	Isothermal crystallization behaviour of milk fat in bulk and emulsified state. International Dairy Journal, 2011, 21, 685-695.	3.0	63
137	Compressibility of biotic sludges â€“ An osmotic approach. Chemical Engineering Journal, 2011, 166, 678-686.	12.7	7
138	A method for visualising polyelectrolyte distribution after polyelectrolyte conditioning of a biotic sludge. Water Science and Technology, 2011, 63, 1303-1308.	2.5	0
139	Influence of milk fatty acid composition and process parameters on the quality of ice cream. Dairy Science and Technology, 2010, 90, 431-447.	2.2	10
140	NMR study of the influence of pH on phenol sorption in cationic CTAB micellar solutions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2010, 370, 42-48.	4.7	48
141	Implications and remediations of DMAEA-Q type polymer hydrolysis in wastewater treatment plants. Water Science and Technology, 2010, 61, 1349-1354.	2.5	0
142	Water-Soluble Cellulose Derivatives as Coating Agents in Fluidized Bed Processing. Particulate Science and Technology, 2009, 27, 389-403.	2.1	6
143	A centrifugation method for the assessment of low pressure compressibility of particulate suspensions. Chemical Engineering Journal, 2009, 148, 405-413.	12.7	35
144	Influence of the Vesicular Bilayer Structure on the Sorption of Ethylbenzyl Alcohol. Langmuir, 2009, 25, 11322-11327.	3.5	4

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145	Subgel transition in diluted vesicular DODAB dispersions. Soft Matter, 2009, 5, 1735.	2.7	38
146	Ecotoxicity of silica nanoparticles to the green alga pseudokirchneriella subcapitata: Importance of surface area. Environmental Toxicology and Chemistry, 2008, 27, 1948-1957.	4.3	212
147	Design and Development of Magnetoliposome-Based Theranostics. Materials and Manufacturing Processes, 2008, 23, 611-614.	4.7	10
148	Determination of water droplet size distribution in butter: Pulsed field gradient NMR in comparison with confocal scanning laser microscopy. International Dairy Journal, 2008, 18, 12-22.	3.0	38
149	Effect of formulation on the emulsion and whipping properties of recombined dairy cream. International Dairy Journal, 2008, 18, 1003-1010.	3.0	27
150	Optimization of sewage sludge conditioning and pressure dewatering by statistical modelling. Water Research, 2008, 42, 1061-1074.	11.3	45
151	Osmotically Induced Morphological Changes of Extruded Dioctadecyldimethylammonium Chloride (DODAC) Dispersions. Langmuir, 2007, 23, 4775-4781.	3.5	20
152	Incomplete Lipid Chain Freezing of Sonicated Vesicular Dispersions of Double-Tailed Ionic Surfactants. Langmuir, 2007, 23, 10455-10462.	3.5	15
153	Electrolytic reduction improves treatability of humic acids containing water streams. Journal of Chemical Technology and Biotechnology, 2007, 82, 730-737.	3.2	13
154	Influence of pH and biopolymer ratio on whey proteinâ€“pectin interactions in aqueous solutions and in O/W emulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2007, 298, 99-107.	4.7	76
155	Comparison of the Wetting Properties of Three Commonly Used Simulated Intestinal Fluids Used as Dissolution Media in the Characterization of Drugs. Journal of Solution Chemistry, 2007, 36, 835-843.	1.2	3
156	Influence of membrane and colloid characteristics on fouling of nanofiltration membranes. Journal of Membrane Science, 2007, 289, 220-230.	8.2	125
157	Characterization of commercial nanofiltration membranes and comparison with self-made polyethersulfone membranes. Desalination, 2006, 191, 245-253.	8.2	144
158	Characterization of polymeric nanofiltration membranes for systematic analysis of membrane performance. Journal of Membrane Science, 2006, 278, 418-427.	8.2	159
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