Paul Van der Meeren

List of Publications by Year
in descending order

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189 papers	6,549 citations	57631 44 h-index	82410 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. Chemosphere, 2003, 53, 655-665.	4.2	432
2	Food-grade particles for emulsion stabilization. Trends in Food Science and Technology, 2016, 50, 159-174.	7.8	288
3	Ecotoxicity of silica nanoparticles to the green alga <i>pseudokirchneriella subcapitata</i>: Importance of surface area. Environmental Toxicology and Chemistry, 2008, 27, 1948-1957.	2.2	212
4	Functional colloids from proteins and polysaccharides for food applications. Trends in Food Science and Technology, 2017, 68, 56-69.	7.8	186
5	Characterization of polymeric nanofiltration membranes for systematic analysis of membrane performance. Journal of Membrane Science, 2006, 278, 418-427.	4.1	159
6	Emulsion-templated liquid oil structuring with soy protein and soy protein: Îº-carrageenan complexes. Food Hydrocolloids, 2017, 65, 107-120.	5.6	156
7	Nanocomplexes arising from protein-polysaccharide electrostatic interaction as a promising carrier for nutraceutical compounds. Food Hydrocolloids, 2015, 50, 16-26.	5.6	154
8	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.	2.1	147
9	Characterization of commercial nanofiltration membranes and comparison with self-made polyethersulfone membranes. Desalination, 2006, 191, 245-253.	4.0	144
10	Influence of membrane and colloid characteristics on fouling of nanofiltration membranes. Journal of Membrane Science, 2007, 289, 220-230.	4.1	125
11	Improved emulsion stabilizing properties of whey protein isolate by conjugation with pectins. Food Hydrocolloids, 2004, 18, 949-957.	5.6	116
12	Influence of Îº-carrageenan on the thermal gelation of salt-soluble meat proteins. Meat Science, 2005, 70, 161-166.	2.7	107
13	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.	2.0	94
14	Recent advances in food colloidal delivery systems for essential oils and their main components. Trends in Food Science and Technology, 2020, 99, 474-486.	7.8	93
15	Î²-Lactoglobulinâ€“sodium alginate interaction as affected by polysaccharide depolymerization using high intensity ultrasound. Food Hydrocolloids, 2013, 32, 235-244.	5.6	88
16	Monoacylglycerols in dairy recombined cream: II. The effect on partial coalescence and whipping properties. Food Research International, 2013, 51, 936-945.	2.9	88
17	Towards the industrialization of new biosurfactants: Biotechnological opportunities for the lactone esterase gene from <i>Starmerella bombicola</i>. Biotechnology and Bioengineering, 2016, 113, 550-559.	1.7	84
18	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.	5.6	84

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19	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.	7.8	84
20	Stability and functionality of xanthan gumâ€"shellac nanoparticles for the encapsulation of cinnamon bark extract. Food Hydrocolloids, 2020, 100, 105377.	5.6	83
21	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.	7.8	78
22	Particle Sizing by Photon Correlation Spectroscopy Part I: Monodisperse latices: Influence of scattering angle and concentration of dispersed material. Particle and Particle Systems Characterization, 1991, 8, 179-186.	1.2	77
23	Simulation of the mass response of the evaporative light scattering detector. Analytical Chemistry, 1992, 64, 1056-1062.	3.2	76
24	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.	2.3	76
25	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.	7.8	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. Food Hydrocolloids, 2017, 63, 716-726.	5.6	69
27	Production of thymol nanoemulsions stabilized using Quillaja Saponin as a biosurfactant: Antioxidant activity enhancement. Food Chemistry, 2019, 293, 134-143.	4.2	66
28	Study on hydrophobic modification of basil seed gum-based (BSG) films by octenyl succinate anhydride (OSA). Carbohydrate Polymers, 2019, 219, 155-161.	5.1	65
29	Isothermal crystallization behaviour of milk fat in bulk and emulsified state. International Dairy Journal, 2011, 21, 685-695.	1.5	63
30	pH and protein to polysaccharide ratio control the structural properties and viscoelastic network of HIPE-templated biopolymeric oleogels. Food Structure, 2019, 21, 100112.	2.3	60
31	Designing delivery systems for functional ingredients by protein/polysaccharide interactions. Trends in Food Science and Technology, 2022, 119, 272-287.	7.8	60
32	Crystal stabilization of edible oil foams. Trends in Food Science and Technology, 2017, 69, 13-24.	7.8	59
33	Temperature Quenched DODAB Dispersions:Â Fluid and Solid State Coexistence and Complex Formation with Oppositely Charged Surfactant. Langmuir, 2004, 20, 3906-3912.	1.6	58
34	Cold-set gelation of whey protein isolate and low-methoxyl pectin at low pH. Food Hydrocolloids, 2017, 65, 35-45.	5.6	56
35	Fabrication and characterization of quercetin loaded almond gum-shellac nanoparticles prepared by antisolvent precipitation. Food Hydrocolloids, 2018, 83, 190-201.	5.6	55
36	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.	4.8	54

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37	High-internal-phase emulsions (HIPEs) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. Food and Function, 2021, 12, 70-82.	2.1	53
38	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.	4.2	51
39	Rheological and interfacial properties of basil seed gum modified with octenyl succinic anhydride. Food Hydrocolloids, 2020, 101, 105489.	5.6	49
40	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.	2.3	48
41	Effects of novel and conventional thermal treatments on the physicochemical properties of iron-loaded double emulsions. Food Chemistry, 2019, 270, 70-77.	4.2	48
42	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.	3.6	46
43	Optimization of sewage sludge conditioning and pressure dewatering by statistical modelling. Water Research, 2008, 42, 1061-1074.	5.3	45
44	Food-grade monoglyceride oil foams: the effect of tempering on foamability, foam stability and rheological properties. Food and Function, 2018, 9, 3143-3154.	2.1	45
45	Influence of hydrolysed lecithin addition on protein adsorption and heat stability of a sterilised coffee cream simulant. International Dairy Journal, 2005, 15, 1235-1243.	1.5	44
46	Assembly of propylene glycol alginate/Î^{2}-lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. Carbohydrate Polymers, 2021, 254, 117446.	5.1	41
47	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.	2.3	40
48	Improvement of Antioxidant Activity and Physical Stability of Chocolate Beverage Using Colloidal Cinnamon Nanoparticles. Food and Bioprocess Technology, 2019, 12, 976-989.	2.6	39
49	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.	1.5	38
50	Subgel transition in diluted vesicular DODAB dispersions. Soft Matter, 2009, 5, 1735.	1.2	38
51	Effect of phospholipid molecular structure on its interaction with whey proteins in aqueous solution. Food Hydrocolloids, 2013, 32, 312-321.	5.6	38
52	Fabrication of<i>Origanum compactum</i>essential oil nanoemulsions stabilized using Quillaja Saponin biosurfactant. Journal of Food Processing and Preservation, 2018, 42, e13668.	0.9	37
53	A combined approach for modifying pea protein isolate to greatly improve its solubility and emulsifying stability. Food Chemistry, 2022, 380, 131832.	4.2	36
54	A centrifugation method for the assessment of low pressure compressibility of particulate suspensions. Chemical Engineering Journal, 2009, 148, 405-413.	6.6	35

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55	Comparison of emulsifying properties of milk fat globule membrane materials isolated from different dairy by-products. Journal of Dairy Science, 2014, 97, 4799-4810.	1.4	35
56	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.	5.6	35
57	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.	2.9	35
58	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.	1.6	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. Colloids and Surfaces B: Biointerfaces, 2019, 184, 110489.	2.5	34
60	Optimization of the column loadability for the preparative HPLC Separation of soybean phospholipids. JAOCS, Journal of the American Oil Chemists' Society, 1990, 67, 815-820.	0.8	33
61	Stability of engineered nanomaterials in complex aqueous matrices: Settling behaviour of CeO2 nanoparticles in natural surface waters. Environmental Research, 2015, 142, 207-214.	3.7	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. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 510, 93-103.	2.3	33
63	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.	1.5	33
64	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.	5.6	33
65	Electrostatic interaction between whey proteins and low methoxy pectin studied by quartz crystal microbalance with dissipation monitoring. Food Hydrocolloids, 2021, 113, 106489.	5.6	33
66	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.	5.0	31
67	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.	4.2	30
68	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.	2.3	29
69	Thermal transitions of DODAB vesicular dispersions. Colloid and Polymer Science, 2005, 283, 1376-1381.	1.0	28
70	Improved heat stability of recombined evaporated milk emulsions upon addition of phospholipid enriched dairy by-products. Food Hydrocolloids, 2014, 34, 112-118.	5.6	28
71	Use of filtration techniques to study environmental fate of engineered metallic nanoparticles: Factors affecting filter performance. Journal of Hazardous Materials, 2017, 322, 105-117.	6.5	28
72	Modelling two-sided electrofiltration of quartz suspensions: Importance of electrochemical reactions. Chemical Engineering Science, 2005, 60, 6768-6779.	1.9	27

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73	Effect of formulation on the emulsion and whipping properties of recombined dairy cream. International Dairy Journal, 2008, 18, 1003-1010.	1.5	27
74	Sequential adsorption of whey proteins and low methoxy pectin at the oil-water interface: An interfacial rheology study. Food Hydrocolloids, 2022, 128, 107570.	5.6	26
75	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.	1.6	25
76	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.	2.1	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. Current Research in Food Science, 2020, 2, 11-19.	2.7	25
78	Adjustment of the structural and functional properties of okara protein by acid precipitation. Food Bioscience, 2020, 37, 100677.	2.0	25
79	Improved food functional properties of pea protein isolate in blends and co-precipitates with whey protein isolate. Food Hydrocolloids, 2021, 113, 106556.	5.6	25
80	Insect protein concentrates from Mexican edible insects: Structural and functional characterization. LWT - Food Science and Technology, 2021, 152, 112267.	2.5	25
81	High internal phase emulsion (HIPE)-templated biopolymeric oleofilms containing an ultra-high concentration of edible liquid oil. Food and Function, 2018, 9, 1993-1997.	2.1	24
82	Effect of alkaline pH on the physicochemical properties of insoluble soybean fiber (ISF), formation and stability of ISF-emulsions. Food Hydrocolloids, 2021, 111, 106188.	5.6	24
83	Fundamental Study on the Salt Tolerance of Oregano Essential Oil-in-Water Nanoemulsions Containing Tween 80. Langmuir, 2019, 35, 10572-10581.	1.6	23
84	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.	4.2	22
85	Influence of protein type on Polyglycerol Polyricinoleate replacement in W/O/W (water-in-oil-in-water) double emulsions for food applications. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 535, 105-113.	2.3	22
86	Simple and rapid method for high-performance liquid chromatographic separation and quantification of soybean phospholipids. Journal of Chromatography A, 1988, 447, 436-442.	1.8	22
87	Combined effects of operational parameters on electro-ultrafiltration process characteristics. Journal of Membrane Science, 2012, 403-404, 227-235.	4.1	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 T2-relaxometry. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 456, 129-138.	2.3	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. Food Hydrocolloids, 2022, 122, 107074.	5.6	21
90	Osmotically Induced Morphological Changes of Extruded Dioctadecyldimethylammonium Chloride (DODAC) Dispersions. Langmuir, 2007, 23, 4775-4781.	1.6	20

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91	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.	2.3	20
92	Effect of homogenization associated with alkaline treatment on the structural, physicochemical, and emulsifying properties of insoluble soybean fiber (ISF). Food Hydrocolloids, 2021, 113, 106516.	5.6	19
93	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.	5.0	18
94	Characterization and enhanced functionality of nanoparticles based on linseed protein and linseed gum biocomplexes. International Journal of Biological Macromolecules, 2020, 151, 116-123.	3.6	18
95	Surfactants in relation to bioremediation and wastewater treatment. Current Opinion in Colloid and Interface Science, 1996, 1, 624-634.	3.4	17
96	Processing of waxy starch/xanthan gum mixtures within the gelatinization temperature range. Carbohydrate Polymers, 2013, 96, 560-567.	5.1	17
97	Fat crystals: A tool to inhibit molecular transport in <scp>W/O/W</scp> double emulsions. Magnetic Resonance in Chemistry, 2019, 57, 707-718.	1.1	17
98	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.	7.8	17
99	Dry heat induced whey proteinâ€"lactose conjugates largely improve the heat stability of O/W emulsions. International Dairy Journal, 2020, 108, 104736.	1.5	17
100	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.	5.6	17
101	Effect of pH on okara protein-carboxymethyl cellulose interactions in aqueous solution and at oil-water interface. Food Hydrocolloids, 2021, 113, 106529.	5.6	17
102	Determination of oxygen profiles in agar-based gelled in vitro plant tissue culture media. Plant Cell, Tissue and Organ Culture, 2001, 65, 239-245.	1.2	16
103	Composition, Granular Structure, and Pasting Properties of Native Starch Extracted from <i>Plectranthus edulis</i> (<i>Oromo dinich</i>) Tubers. Journal of Food Science, 2017, 82, 2794-2804.	1.5	16
104	Self-assembly of Tween 80 micelles as nanocargos for oregano and trans-cinnamaldehyde plant-derived compounds. Food Chemistry, 2020, 327, 126970.	4.2	16
105	Conjugation of milk proteins and reducing sugars and its potential application in the improvement of the heat stability of (recombined) evaporated milk. Trends in Food Science and Technology, 2021, 108, 287-296.	7.8	16
106	Incomplete Lipid Chain Freezing of Sonicated Vesicular Dispersions of Double-Tailed Ionic Surfactants. Langmuir, 2007, 23, 10455-10462.	1.6	15
107	Effect of hydrolysed sunflower lecithin on the heat-induced coagulation of recombined concentrated milk emulsions. International Dairy Journal, 2014, 38, 187-194.	1.5	15
108	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.	5.0	15

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109	PEGylation of phospholipids improves their intermembrane exchange rate. Physical Chemistry Chemical Physics, 2004, 6, 1487-1492.	1.3	14
110	Norbixin binding to whey protein isolate - alginate electrostatic complexes increases its solubility and stability. Food Hydrocolloids, 2020, 101, 105559.	5.6	14
111	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.	2.3	14
112	Electrolytic reduction improves treatability of humic acids containing water streams. Journal of Chemical Technology and Biotechnology, 2007, 82, 730-737.	1.6	13
113	Relevance of Two-Dimensional Brownian Motion Dynamics in Applying Nanoparticle Tracking Analysis. Methods in Molecular Biology, 2012, 906, 525-534.	0.4	13
114	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.	1.1	13
115	Release of amino acids encapsulated in PGPR-stabilized W/O/W emulsions is affected by temperature and hydrophobicity. Food Research International, 2020, 137, 109527.	2.9	13
116	Effect of low-methoxy pectin on interfacial and emulsion stabilizing properties of heated whey protein isolate (WPI) aggregates. Food Structure, 2020, 26, 100159.	2.3	13
117	Phospholipid composition of r-DNA hepatitis B surface antigens. International Journal of Pharmaceutics, 1994, 106, 89-92.	2.6	12
118	Sensitivity analysis of a smallâ€volume objective heat stability evaluation test for recombined concentrated milk. International Journal of Dairy Technology, 2015, 68, 38-43.	1.3	12
119	Polysaccharide type and concentration affect nanocomplex formation in associative mixture with Î²-lactoglobulin. International Journal of Biological Macromolecules, 2016, 93, 724-730.	3.6	12
120	Influence of Polymorphism on the Solid Fat Content Determined by FID Deconvolution. European Journal of Lipid Science and Technology, 2018, 120, 1700339.	1.0	12
121	The influence of degree of methoxylation on the emulsifying and heat stabilizing activity of whey protein-pectin conjugates. Food Hydrocolloids, 2019, 96, 54-64.	5.6	12
122	Impact of freezing on the physicochemical and functional properties of lowâ€“moisture partâ€“skim mozzarella. International Dairy Journal, 2020, 106, 104704.	1.5	11
123	Particle Sizing of Liposomal Dispersions: A Critical Evaluation of Some Quasi-Elastic Light-Scattering Data-Analysis Software Programs. Journal of Liposome Research, 1992, 2, 23-42.	1.5	10
124	Design and Development of Magnetoliposome-Based Theranostics. Materials and Manufacturing Processes, 2008, 23, 611-614.	2.7	10
125	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
126	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.	5.6	10

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127	Influence of cooling rate on partial coalescence in natural dairy cream. Food Research International, 2019, 120, 819-828.	2.9	10
128	Dry heat treatment of skim milk powder greatly improves the heat stability of recombined evaporated milk emulsions. Food Hydrocolloids, 2021, 112, 106342.	5.6	10
129	Impact of heat and enzymatic treatment on ovalbumin amyloid-like fibril formation and enzyme-induced gelation. Food Hydrocolloids, 2022, 131, 107784.	5.6	10
130	Enclosed Volume Determination of Concentrated Dioctadecyldimethylammonium Chloride (DODAC) Vesicular Dispersions by Low-Resolution Proton NMR Diffusometry and <i>T</i>₂ Relaxometry. Langmuir, 2011, 27, 4532-4540.	1.6	9
131	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.	5.0	9
132	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.	1.1	9
133	Characterisation of Fat Crystal Polymorphism in Cocoa Butter by Time-Domain NMR and DSC Deconvolution. Foods, 2021, 10, 520.	1.9	9
134	Enhanced acidic stability of O/W emulsions by synergistic interactions between okara protein and carboxymethyl cellulose. LWT - Food Science and Technology, 2021, 146, 111439.	2.5	9
135	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.	1.1	8
136	Promising perspectives for ruminal protection of polyunsaturated fatty acids through polyphenol-oxidase-mediated crosslinking of interfacial protein in emulsions. Animal, 2018, 12, 2539-2550.	1.3	8
137	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.	4.2	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. Food Hydrocolloids, 2022, 125, 107450.	5.6	8
139	Monolayer adsorption of phosphate and phospholipids onto goethite. Colloids and Surfaces, 1989, 42, 9-22.	0.9	7
140	Compressibility of biotic sludges â€“ An osmotic approach. Chemical Engineering Journal, 2011, 166, 678-686.	6.6	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. Journal of Agricultural and Food Chemistry, 2016, 64, 3749-3759.	2.4	7
142	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.	1.4	7
143	Rheology and stability of concentrated emulsions fabricated by insoluble soybean fiber with few combined-proteins: Influences of homogenization intensity. Food Chemistry, 2022, 383, 132428.	4.2	7
144	Relevance of Light Scattering Theory in Photon correlation spectroscopic experiments. Particle and Particle Systems Characterization, 1992, 9, 138-143.	1.2	6

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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. Journal of the World Aquaculture Society, 2005, 36, 196-202.	1.2	6
146	Water-Soluble Cellulose Derivatives as Coating Agents in Fluidized Bed Processing. Particulate Science and Technology, 2009, 27, 389-403.	1.1	6
147	Emulsified fuels based on fatty acid distillates and rapeseed oil: A physicochemical characterization. Fuel, 2016, 185, 734-742.	3.4	6
148	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.	2.3	6
149	Encapsulation behavior of curcumin in heteroprotein complex coacervates and precipitates fabricated from Î²-conglycinin and lysozyme. Food Hydrocolloids, 2022, 133, 107964.	5.6	6
150	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.	1.1	5
151	Comparison of low- and high-methoxyl pectin for the stabilization of whey protein isolate as carrier for lutein. Food Hydrocolloids, 2021, 113, 106458.	5.6	5
152	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.	1.3	5
153	Impact of tempering process on yield and composition of quinoa flour. LWT - Food Science and Technology, 2021, 140, 110808.	2.5	5
154	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.	1.1	5
155	Evaluation and Optimization of Photon Correlation Spectroscopy Data Analysis Software. Special Publication - Royal Society of Chemistry, 0, , 196-205.	0.0	5
156	Relevance of Reflection in Static and Dynamic Light Scattering Experiments. Particle and Particle Systems Characterization, 1994, 11, 320-326.	1.2	4
157	Influence of the Vesicular Bilayer Structure on the Sorption of Ethylbenzyl Alcohol. Langmuir, 2009, 25, 11322-11327.	1.6	4
158	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.	1.3	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 <scp>O/W</scp> emulsions. Journal of the Science of Food and Agriculture, 2021, 101, 3685-3692.	1.7	4
161	Rheo-NMR to investigate fat crystallization under shear. Current Research in Food Science, 2021, 4, 414-420.	2.7	4
162	Quantification of Soybean Phospholipid Solubility using an Evaporative Light Scattering Mass Detector. , 1990, , 273-277.		4

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