

Isao Kobayashi

List of Publications by Year in descending order

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129
papers

4,593
citations

81900

39
h-index

118850

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138
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138
times ranked

3632
citing authors

#	ARTICLE	IF	CITATIONS
1	Formulation characteristics of monodisperse structured lipid microparticles using microchannel emulsification. <i>Particulate Science and Technology</i> , 2022, 40, 196-206.	2.1	1
2	Effect of hydrogel particle mechanical properties on their disintegration behavior using a gastric digestion simulator. <i>Food Hydrocolloids</i> , 2021, 110, 106166.	10.7	10
3	Interfacial and emulsifying properties of purified glycyrrhizin and non-purified glycyrrhizin-rich extracts from liquorice root (<i>Glycyrrhiza glabra</i>). <i>Food Chemistry</i> , 2021, 337, 127949.	8.2	22
4	Stability characteristics of O/W emulsions prepared using purified glycyrrhizin or a non-purified glycyrrhizin-rich extract from liquorice root (<i>Glycyrrhiza glabra</i>). <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 614, 126006.	4.7	5
5	Microfibrillated cellulose from <i>Argania spinosa</i> shells as sustainable solid particles for O/W Pickering emulsions. <i>Carbohydrate Polymers</i> , 2021, 251, 116990.	10.2	19
6	Emulsifying Performance of Crude Surface-Active Extracts from Liquorice Root (<i>Glycyrrhiza Glabra</i>). <i>ACS Food Science & Technology</i> , 2021, 1, 1472-1480.	2.7	4
7	Formulation and stability evaluation of water-in-fat and water-in-oil emulsions loaded with short-chain fatty acid. <i>Particulate Science and Technology</i> , 2020, 38, 647-651.	2.1	0
8	Preparation of monodisperse O/W emulsions using a crude surface-active extract from argan by-products in microchannel emulsification. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 585, 124050.	4.7	16
9	Effects of water-soluble soybean polysaccharide on rheological properties, stability and lipid digestibility of oil-in-water emulsion during <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1437-1447.	2.7	12
10	Formulation and characterisation of O/W emulsions stabilised with modified seaweed polysaccharides. <i>International Journal of Food Science and Technology</i> , 2020, 55, 211-221.	2.7	32
11	Asymmetric straight-through microchannel arrays made of aluminum for producing monodisperse O/W emulsions. <i>Particulate Science and Technology</i> , 2020, 38, 747-755.	2.1	5
12	Potential of bagasse obtained using hydrothermal liquefaction pre-treatment as a natural emulsifier. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1485-1496.	2.7	13
13	Formation and stability of emulsions using crude extracts as natural emulsifiers from Argan shells. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 591, 124536.	4.7	23
14	Spray technology applications of xanthan gum-based edible coatings for fresh-cut lotus root (<i>Nelumbo nucifera</i>). <i>Food Research International</i> , 2020, 137, 109723.	6.2	45
15	Effects of Esterified Maltodextrin on In Vitro Gastrointestinal Digestibility of Tween 80-Stabilized Oil-in-water Emulsion. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 2000066.	1.5	5
16	Oil-in-water emulsions containing tamarind seed gum during <i>in vitro</i> gastrointestinal digestion: rheological properties, stability, and lipid digestibility. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2473-2481.	3.5	12
17	Comparative study of oil-in-water emulsions encapsulating fucoxanthin formulated by microchannel emulsification and high-pressure homogenization. <i>Food Hydrocolloids</i> , 2020, 108, 105977.	10.7	29
18	Complex coacervates from gelatin and octenyl succinic anhydride modified kudzu starch: Insights of formulation and characterization. <i>Food Hydrocolloids</i> , 2019, 86, 70-77.	10.7	54

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19	Preparation of monodisperse W/O emulsions using a stainless-steel microchannel emulsification chip. <i>Particulate Science and Technology</i> , 2019, 37, 68-73.	2.1	5
20	Effects of the Type of Pectin and Concentration of Citric Acid on Digestive Behavior of a Bubble-containing Gel: Evaluation Using a Human Gastric Digestion Simulator. <i>Japan Journal of Food Engineering</i> , 2019, 20, 53-60.	0.3	0
21	Emulsion stability of clove oil in chitosan and sodium alginate matrix. <i>International Journal of Food Properties</i> , 2018, 21, 566-581.	3.0	25
22	Formulation and characterization of water-in-oil nanoemulsions loaded with a blueberry anthocyanins: Insights of degradation kinetics and stability evaluation of anthocyanins and nanoemulsions. <i>Food Research International</i> , 2018, 106, 542-548.	6.2	52
23	Microencapsulation of betanin in monodisperse W/O/W emulsions. <i>Food Research International</i> , 2018, 109, 489-496.	6.2	33
24	Microchannel emulsification: A promising technique towards encapsulation of functional compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2364-2385.	10.3	18
25	Long-term stability of droplet production by microchannel (step) emulsification in microfluidic silicon chips with large number of terraced microchannels. <i>Chemical Engineering Journal</i> , 2018, 333, 380-391.	12.7	47
26	Formulation and stabilization of oil-in-water nanoemulsions using a saponins-rich extract from argan oil press-cake. <i>Food Chemistry</i> , 2018, 246, 457-463.	8.2	46
27	Formulation and Evaluation of a Satiety-inducing Carbonated Beverage that Forms a Bubble-containing Gel in the Stomach. <i>Food Science and Technology Research</i> , 2018, 24, 435-442.	0.6	5
28	In vitro Digestion of Oil-containing Hydrogels Using Gastric Digestion Simulator: a Model Analysis for Oil Release Control inside Human Stomach. <i>Japan Journal of Food Engineering</i> , 2018, 19, 89-101.	0.3	3
29	Visualization and Evaluation of Disintegration of Food Particles Using a Human Gastric Digestion Simulator. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2018, 65, 543-551.	0.1	1
30	In vitro bioaccessibility of ergocalciferol in nanoemulsion-based delivery system: the influence of food-grade emulsifiers with different stabilising mechanisms. <i>International Journal of Food Science and Technology</i> , 2018, 53, 430-440.	2.7	12
31	Assessment of Oxidative Stability in Fish Oil-in-Water Emulsions: Effect of Emulsification Process, Droplet Size and Storage Temperature. <i>Journal of Food Process Engineering</i> , 2017, 40, e12316.	2.9	21
32	Encapsulation of β -sitosterol plus β -oryzanol in O/W emulsions: Formulation characteristics and stability evaluation with microchannel emulsification. <i>Food and Bioproducts Processing</i> , 2017, 102, 222-232.	3.6	23
33	Mixing characterization of liquid contents in human gastric digestion simulator equipped with gastric secretion and emptying. <i>Biochemical Engineering Journal</i> , 2017, 122, 85-90.	3.6	23
34	Recent lab-on-a-chip developments for novel drug discovery. <i>Wiley Interdisciplinary Reviews: Systems Biology and Medicine</i> , 2017, 9, e1381.	6.6	53
35	Development of a radio frequency heating system for sterilization of vacuum-packed fish in water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 762-767.	1.3	20
36	Emerging Technologies for Recovery of Value-Added Components from Olive Leaves and Their Applications in Food/Feed Industries. <i>Food and Bioprocess Technology</i> , 2017, 10, 229-248.	4.7	63

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37	Preparation characteristics of monodisperse oil-in-water emulsions by microchannel emulsification using different essential oils. <i>LWT - Food Science and Technology</i> , 2017, 84, 617-625.	5.2	17
38	Formulation and characterization of monodisperse O/W emulsions encapsulating astaxanthin extracts using microchannel emulsification: Insights of formulation and stability evaluation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 157, 355-365.	5.0	37
39	Formulation and characterization of food grade water-in-oil emulsions encapsulating mixture of essential amino acids. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600202.	1.5	17
40	Encapsulation of cholecalciferol and ergocalciferol in oil-in-water emulsions by different homogenization techniques. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600247.	1.5	11
41	Formulation and characterization of O/W emulsions stabilized using octenyl succinic anhydride modified kudzu starch. <i>Carbohydrate Polymers</i> , 2017, 176, 91-98.	10.2	48
42	Asymmetrical Microchannel Emulsification Plates for Production of Small-Sized Monodispersed Emulsion Droplets. <i>Chemical Engineering and Technology</i> , 2017, 40, 2351-2355.	1.5	9
43	Formulation of W/O/W emulsions loaded with short-chain fatty acid and their stability improvement by layer-by-layer deposition using dietary fibers. <i>LWT - Food Science and Technology</i> , 2017, 76, 344-350.	5.2	13
44	Cross-linkable chitosan-based hydrogel microbeads with pH-responsive adsorption properties for organic dyes prepared using size-tunable microchannel emulsification technique. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 514, 69-78.	4.7	41
45	Development and Fundamental Characteristics of a Human Gastric Digestion Simulator for Analysis of Food Disintegration. <i>Japan Agricultural Research Quarterly</i> , 2017, 51, 17-25.	0.4	12
46	Formulation of Uniform-sized Agar Gel Microbeads from Water-in-oil Emulsion Prepared Using Microchannel Emulsification under Controlled Temperature. <i>Japan Journal of Food Engineering</i> , 2016, 17, 11-19.	0.3	7
47	Microchannel emulsification study on formulation and stability characterization of monodisperse oil-in-water emulsions encapsulating quercetin. <i>Food Chemistry</i> , 2016, 212, 27-34.	8.2	29
48	Efficient Encapsulation of a Water-Soluble Molecule into Lipid Vesicles Using W/O/W Multiple Emulsions via Solvent Evaporation. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 421-430.	1.9	15
49	Simulation of oleuropein structural conformation in vacuum, water and triolein-water systems using molecular dynamics. <i>Food Research International</i> , 2016, 88, 79-90.	6.2	8
50	Formulation and characterization of esterified xylo-oligosaccharides-stabilized oil-in-water emulsions using microchannel emulsification. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 148, 333-342.	5.0	9
51	Precise genome editing in the silkworm <i>Bombyx mori</i> using TALENs and ds- and ssDNA donors – A practical approach. <i>Insect Biochemistry and Molecular Biology</i> , 2016, 78, 29-38.	2.7	21
52	Î2-lactoglobulin as food grade surfactant for clove oil-in-water and limonene-in-water emulsion droplets produced by microchannel emulsification. <i>Food Hydrocolloids</i> , 2016, 60, 98-108.	10.7	17
53	Effect of esterified oligosaccharides on the formation and stability of oil-in-water emulsions. <i>Carbohydrate Polymers</i> , 2016, 143, 44-50.	10.2	17
54	Handmade microfluidic device for biochemical applications in emulsion. <i>Journal of Bioscience and Bioengineering</i> , 2016, 121, 471-476.	2.2	3

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55	Formulation characteristics of triacylglycerol oil-in-water emulsions loaded with ergocalciferol using microchannel emulsification. <i>RSC Advances</i> , 2015, 5, 97151-97162.	3.6	23
56	Pasteurization of Packed Tofu by Radio Frequency Heating. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2015, 62, 541-546.	0.1	3
57	Formulation of monodisperse oil-in-water emulsions loaded with ergocalciferol and cholecalciferol by microchannel emulsification: insights of production characteristics and stability. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1807-1814.	2.7	18
58	Analysis of Disintegration of Agar Gel Particles with Different Textures using Gastric Digestion Simulator. <i>Japan Journal of Food Engineering</i> , 2015, 16, 161-166.	0.3	8
59	Microchannel Emulsification and Improvement of the Stability of Food-Grade Monodisperse Emulsion Droplets through Layer-by-layer Deposition. <i>Japan Journal of Food Engineering</i> , 2015, 16, 89-96.	0.3	3
60	Effects of surface treatment and storage conditions of silicon microchannel emulsification plates on their surface hydrophilicity and preparation of soybean oil-in-water emulsion droplets. <i>Journal of Food Engineering</i> , 2015, 167, 106-113.	5.2	6
61	Direct observation and evaluation of cooked white and brown rice digestion by gastric digestion simulator provided with peristaltic function. <i>Food Research International</i> , 2015, 71, 16-22.	6.2	20
62	Preparation of monodisperse aqueous microspheres containing high concentration of α -ascorbic acid by microchannel emulsification. <i>Journal of Microencapsulation</i> , 2015, 32, 570-577.	2.8	7
63	Formulation and stabilization of nano-/microdispersion systems using naturally occurring edible polyelectrolytes by electrostatic deposition and complexation. <i>Advances in Colloid and Interface Science</i> , 2015, 226, 86-100.	14.7	19
64	Monodisperse aqueous microspheres encapsulating high concentration of α -ascorbic acid: insights of preparation and stability evaluation from straight-through microchannel emulsification. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015, 79, 1852-1859.	1.3	11
65	Stability of monodisperse clove oil droplets prepared by microchannel emulsification. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 466, 66-74.	4.7	20
66	Microchannel Emulsification. , 2015, , 1-3.		0
67	Microchannel Emulsification. <i>Contemporary Food Engineering</i> , 2015, , 209-234.	0.2	0
68	Development of a Human Gastric Digestion Simulator Equipped with Peristalsis Function for the Direct Observation and Analysis of the Food Digestion Process. <i>Food Science and Technology Research</i> , 2014, 20, 225-233.	0.6	59
69	The influence of polysaccharide on the stability of protein stabilized oil-in-water emulsion prepared by microchannel emulsification technique. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 440, 136-144.	4.7	36
70	Influence of electrolyte concentration on microchannel oil-in-water emulsification using differently charged surfactants. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 440, 79-86.	4.7	9
71	PIV and CFD studies on analyzing intragastric flow phenomena induced by peristalsis using a human gastric flow simulator. <i>Food and Function</i> , 2014, 5, 1839-1847.	4.6	21
72	Formulation of monodisperse water-in-oil emulsions encapsulating calcium ascorbate and ascorbic acid 2-glucoside by microchannel emulsification. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 459, 247-253.	4.7	15

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73	Preparation of Monodisperse Food-Grade Oleuropein-Loaded W/O/W Emulsions Using Microchannel Emulsification and Evaluation of Their Storage Stability. Food and Bioprocess Technology, 2014, 7, 2014-2027.	4.7	42
74	Monodisperse W/O/W emulsions encapsulating l-ascorbic acid: Insights on their formulation using microchannel emulsification and stability studies. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 458, 69-77.	4.7	48
75	Interfacial characteristics and microchannel emulsification of oleuropein-containing triglyceride oil-in-water systems. Food Research International, 2014, 62, 467-475.	6.2	32
76	Industrial lab-on-a-chip: Design, applications and scale-up for drug discovery and delivery. Advanced Drug Delivery Reviews, 2013, 65, 1626-1663.	13.7	250
77	Preparation and Characterization of Water-in-Oil-in-Water Emulsions Containing a High Concentration of L-Ascorbic Acid. Bioscience, Biotechnology and Biochemistry, 2013, 77, 1171-1178.	1.3	22
78	Direct observation and characterization of the generation of organic solvent droplets with and without triglyceride oil by electro spraying. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2013, 436, 937-943.	4.7	14
79	Preparation and characterization of water-in-oil emulsions loaded with high concentration of l-ascorbic acid. LWT - Food Science and Technology, 2013, 51, 448-454.	5.2	37
80	Formulation and storage stability of baicalein-loaded oil-in-water emulsions. European Journal of Lipid Science and Technology, 2013, 115, n/a-n/a.	1.5	3
81	Preparation and characterization of highly stable monodisperse argan oil-in-water emulsions using microchannel emulsification. European Journal of Lipid Science and Technology, 2013, 115, 224-231.	1.5	13
82	Preparation, Characterization, and <i>in Vitro</i> Gastrointestinal Digestibility of Oil-in-Water Emulsion-Agar Gels. Bioscience, Biotechnology and Biochemistry, 2013, 77, 467-474.	1.3	18
83	Long-Term Continuous Production of Soybean Oil-in-Water Emulsions by Microchannel Emulsification. Food Science and Technology Research, 2013, 19, 995-1001.	0.6	5
84	Development and CFD Analysis of Asymmetric Straight-through Microchannel Emulsification. Japan Journal of Food Engineering, 2013, 14, 147-154.	0.3	1
85	Large microchannel emulsification device for mass producing uniformly sized droplets on a liter per hour scale. Green Processing and Synthesis, 2012, 1, .	3.4	20
86	In Vitro Gastrointestinal Digestibility of Soybean Oil-in-Water Emulsion Droplets Stabilized by Polyglycerol Esters of Fatty Acid. Food Science and Technology Research, 2012, 18, 149-156.	0.6	15
87	Influence of temperature on production of water-in-oil emulsions by microchannel emulsification. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2012, 411, 50-59.	4.7	16
88	FORMULATION OF LIPID MICRO/NANODISPERSION SYSTEMS. , 2012, , 95-134.		4
89	Production of uniform droplets using membrane, microchannel and microfluidic emulsification devices. Microfluidics and Nanofluidics, 2012, 13, 151-178.	2.2	297
90	Microfluidics for food, agriculture and biosystems industries. Lab on A Chip, 2011, 11, 1574.	6.0	200

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91	Effect of Temperature on Production of Soybean Oil-in-Water Emulsions by Microchannel Emulsification Using Different Emulsifiers. <i>Food Science and Technology Research</i> , 2011, 17, 77-86.	0.6	18
92	CFD analysis of microchannel emulsification: Droplet generation process and size effect of asymmetric straight flow-through microchannels. <i>Chemical Engineering Science</i> , 2011, 66, 5556-5565.	3.8	54
93	Temperature effect on microchannel oil-in-water emulsification. <i>Microfluidics and Nanofluidics</i> , 2011, 10, 773-783.	2.2	24
94	Effect of dispersed phase viscosity on maximum droplet generation frequency in microchannel emulsification using asymmetric straight-through channels. <i>Microfluidics and Nanofluidics</i> , 2011, 10, 1199-1209.	2.2	78
95	Inactivation of <i>Bacillus subtilis</i> Spores in Orange Juice and the Quality Change by High Electric Field Alternating Current. <i>Japan Agricultural Research Quarterly</i> , 2010, 44, 61-66.	0.4	22
96	Microchannel emulsification for mass production of uniform fine droplets: integration of microchannel arrays on a chip. <i>Microfluidics and Nanofluidics</i> , 2010, 8, 255-262.	2.2	71
97	Effect of viscosities of dispersed and continuous phases in microchannel oil-in-water emulsification. <i>Microfluidics and Nanofluidics</i> , 2010, 9, 77-85.	2.2	92
98	Analysis of Flow Phenomena in Gastric Contents Induced by Human Gastric Peristalsis Using CFD. <i>Food Biophysics</i> , 2010, 5, 330-336.	3.0	68
99	Production Characteristics of Large Soybean Oil Droplets by Microchannel Emulsification Using Asymmetric Through Holes. <i>Japan Journal of Food Engineering</i> , 2010, 11, 37-48.	0.3	18
100	Effects of Channel and Operation Parameters on Emulsion Production Using Oblong Straight-Through Microchannels. <i>Japan Journal of Food Engineering</i> , 2009, 10, 69-75.	0.3	8
101	Effect of chitosan on the stability and properties of modified lecithin stabilized oil-in-water monodisperse emulsion prepared by microchannel emulsification. <i>Food Hydrocolloids</i> , 2009, 23, 600-610.	10.7	72
102	Controlled preparation of giant vesicles from uniform water droplets obtained by microchannel emulsification with bilayer-forming lipids as emulsifiers. <i>Microfluidics and Nanofluidics</i> , 2009, 6, 811-821.	2.2	29
103	Production of monodisperse water-in-oil emulsions consisting of highly uniform droplets using asymmetric straight-through microchannel arrays. <i>Microfluidics and Nanofluidics</i> , 2009, 7, 107-119.	2.2	42
104	Preparation of uniformly sized alginate microspheres using the novel combined methods of microchannel emulsification and external gelation. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2009, 351, 9-17.	4.7	50
105	Generation of Geometrically Confined Droplets Using Microchannel Arrays: Effects of Channel and Step Structure. <i>Industrial & Engineering Chemistry Research</i> , 2009, 48, 8848-8855.	3.7	8
106	Generation Characteristics of Highly Uniform Nonspherical Droplets of Soybean Oil Using Microchannel Array Devices. <i>Food Biophysics</i> , 2008, 3, 132-139.	3.0	5
107	Encapsulation of Lipophilic Bioactive Molecules by Microchannel Emulsification. <i>Food Biophysics</i> , 2008, 3, 126-131.	3.0	50
108	Straight-through microchannel devices for generating monodisperse emulsion droplets several microns in size. <i>Microfluidics and Nanofluidics</i> , 2008, 4, 167-177.	2.2	83

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109	Generation of uniform drops via through-hole arrays micromachined in stainless-steel plates. <i>Microfluidics and Nanofluidics</i> , 2008, 5, 677-687.	2.2	22
110	High-aspect-ratio through-hole array microfabricated in a PMMA plate for monodisperse emulsion production. <i>Microsystem Technologies</i> , 2008, 14, 1349-1357.	2.0	17
111	Generation of highly uniform droplets using asymmetric microchannels fabricated on a single crystal silicon plate: Effect of emulsifier and oil types. <i>Powder Technology</i> , 2008, 183, 37-45.	4.2	49
112	Formulation of Controlled Size PUFA-Loaded Oil-in-Water Emulsions by Microchannel Emulsification Using β -Carotene-Rich Palm Oil. <i>Industrial & Engineering Chemistry Research</i> , 2008, 47, 6405-6411.	3.7	43
113	Formulation of monodisperse emulsions using submicron-channel arrays. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2007, 296, 285-289.	4.7	75
114	Controlled Generation of Monodisperse Discoid Droplets Using Microchannel Arrays. <i>Langmuir</i> , 2006, 22, 10893-10897.	3.5	47
115	Comparison of stability of bovine serum albumin-stabilized emulsions prepared by microchannel emulsification and homogenization. <i>Food Hydrocolloids</i> , 2006, 20, 1020-1028.	10.7	38
116	Preparation of monodisperse water-in-oil-in-water emulsions using microfluidization and straight-through microchannel emulsification. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2005, 82, 65-71.	1.9	53
117	Preparation characteristics of monodispersed oil-in-water emulsions with large particles stabilized by proteins in straight-through microchannel emulsification. <i>Food Hydrocolloids</i> , 2005, 19, 745-751.	10.7	55
118	Effects of Type and Physical Properties of Oil Phase on Oil-in-Water Emulsion Droplet Formation in Straight-Through Microchannel Emulsification, Experimental and CFD Studies. <i>Langmuir</i> , 2005, 21, 5722-5730.	3.5	76
119	Novel Asymmetric Through-Hole Array Microfabricated on a Silicon Plate for Formulating Monodisperse Emulsions. <i>Langmuir</i> , 2005, 21, 7629-7632.	3.5	114
120	Production of Monodisperse Oil-in-Water Emulsions Using a Large Silicon Straight-Through Microchannel Plate. <i>Industrial & Engineering Chemistry Research</i> , 2005, 44, 5852-5856.	3.7	88
121	Effect of slot aspect ratio on droplet formation from silicon straight-through microchannels. <i>Journal of Colloid and Interface Science</i> , 2004, 279, 277-280.	9.4	106
122	CFD Simulation and Analysis of Emulsion Droplet Formation from Straight-Through Microchannels. <i>Langmuir</i> , 2004, 20, 9868-9877.	3.5	85
123	Preparation characteristics of oil-in-water emulsions using differently charged surfactants in straight-through microchannel emulsification. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2003, 229, 33-41.	4.7	138
124	Preparation Characteristics of Lipid Microspheres Using Microchannel Emulsification and Solvent Evaporation Methods. <i>Journal of Chemical Engineering of Japan</i> , 2003, 36, 996-1000.	0.6	21
125	Effect of emulsifiers on the preparation of food-grade oil-in-water emulsions using a straight-through extrusion filter. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 720-727.	1.5	45
126	Silicon array of elongated through-holes for monodisperse emulsion droplets. <i>AIChE Journal</i> , 2002, 48, 1639-1644.	3.6	223

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127	Preparation of micron-scale monodisperse oil-in-water microspheres by microchannel emulsification. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2001, 78, 797-802.	1.9	61
128	Formulation and characterization of oil-in-water emulsions stabilized by gelatinized kudzu starch. <i>International Journal of Food Properties</i> , 0, , 1-13.	3.0	8
129	Enhancing the Formation and Stability of Oil-In-Water Emulsions Prepared by Microchannels Using Mixed Protein Emulsifiers. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	3