Iris Tavernier

List of Publications by Year
in descending order

19 papers	1,248 citations	567144 15 h-index	794469 19 g-index
19 all docs	19 docs citations	19 times ranked	1014 citing authors

#	Article	IF	Citations
1	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
2	Polymer coated fat crystals as oil structuring agents: Fabrication and oil-structuring properties. Food Hydrocolloids, 2021, 115, 106623.	5.6	6
3	Modulating the crystallization of phytosterols with monoglycerides in the binary mixture systems: mixing behavior and eutectic formation. Chemistry and Physics of Lipids, 2020, 230, 104912.	1.5	7
4	Relating crystallization behavior of monoacylglycerols-diacylglycerol mixtures to the strength of their crystalline network in oil. Food Research International, 2019, 120, 504-513.	2.9	29
5	Effect of high cooling and shear rate on the microstructural development of hybrid systems containing diacylglycerols and triacylglycerols of palm origin. Journal of Food Engineering, 2019, 246, 141-152.	2.7	10
6	Oil powders stabilized with soy protein used to prepare oil-in-fat dispersions. Journal of Food Engineering, 2019, 244, 136-141.	2.7	5
7	Synergistic interactions between lecithin and fruit wax in oleogel formation. Food and Function, 2018, 9, 1755-1767.	2.1	91
8	The Potential of Waxes to Alter the Microstructural Properties of Emulsionâ€Templated Oleogels. European Journal of Lipid Science and Technology, 2018, 120, 1700393.	1.0	56
9	Internal and external factors affecting the crystallization, gelation and applicability of wax-based oleogels in food industry. Innovative Food Science and Emerging Technologies, 2018, 45, 42-52.	2.7	125
10	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
11	Crystallization behavior of emulsified fats influences shear-induced partial coalescence. Food Research International, 2018, 113, 362-370.	2.9	23
12	Physical compatibility between wax esters and triglycerides in hybrid shortenings and margarines prepared in rice bran oil. Journal of the Science of Food and Agriculture, 2018, 98, 1042-1051.	1.7	21
13	Sequential crystallization of high and low melting waxes to improve oil structuring in wax-based oleogels. RSC Advances, 2017, 7, 12113-12125.	1.7	85
14	Crystallization and Gelation Behavior of Low- and High Melting Waxes in Rice Bran Oil: a Case-Study on Berry Wax and Sunflower Wax. Food Biophysics, 2017, 12, 97-108.	1.4	67
15	Crystal stabilization of edible oil foams. Trends in Food Science and Technology, 2017, 69, 13-24.	7.8	59
16	Phytosterols-induced viscoelasticity of oleogels prepared by using monoglycerides. Food Research International, 2017, 100, 832-840.	2.9	73
17	Emulsion-templated liquid oil structuring with soy protein and soy protein: Î¹-carrageenan complexes. Food Hydrocolloids, 2017, 65, 107-120.	5.6	156
18	The feasibility of waxâ€based oleogel as a potential coâ€structurant with palm oil in lowâ€saturated fat confectionery fillings. European Journal of Lipid Science and Technology, 2016, 118, 1903-1914.	1.0	77

#	Article	IF	Citations
19	Food-grade particles for emulsion stabilization. Trends in Food Science and Technology, 2016, 50, 159-174.	7.8	288