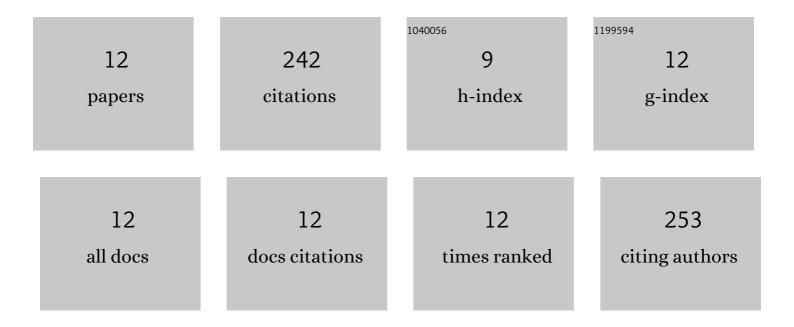
Hoang Tam Joseph Do

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2326820/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	New experimental melting properties as access for predicting amino-acid solubility. RSC Advances, 2018, 8, 6365-6372.	3.6	45
2	Melting properties of amino acids and their solubility in water. RSC Advances, 2020, 10, 44205-44215.	3.6	39
3	Standard Gibbs energy of metabolic reactions: II. Glucose-6-phosphatase reaction and ATP hydrolysis. Biophysical Chemistry, 2017, 223, 30-38.	2.8	32
4	Melting properties of peptides and their solubility in water. Part 1: dipeptides based on glycine or alanine. RSC Advances, 2019, 9, 32722-32734.	3.6	30
5	Effect of different organic salts on amino acids partition behaviour in PEG-salt ATPS. Fluid Phase Equilibria, 2018, 456, 84-91.	2.5	20
6	Unravelling the nature of citric acid: <scp>l</scp> -arginine:water mixtures: the bifunctional role of water. Physical Chemistry Chemical Physics, 2021, 23, 1706-1717.	2.8	20
7	Melting Properties of Peptides and Their Solubility in Water. Part 2: Di- and Tripeptides Based on Glycine, Alanine, Leucine, Proline, and Serine. Industrial & Engineering Chemistry Research, 2021, 60, 4693-4704.	3.7	13
8	Measuring and modeling thermodynamic properties of aqueous lysozyme and BSA solutions. Fluid Phase Equilibria, 2018, 472, 62-74.	2.5	12
9	Modeling solubility of amino acids and peptides in water and in water+2-propanol mixtures: PC-SAFT vs. gE models. Fluid Phase Equilibria, 2021, 542-543, 113087.	2.5	11
10	Partitioning of waterâ€soluble vitamins in biodegradable aqueous twoâ€phase systems: Electrolyte perturbedâ€chain statistical associating fluid theory predictions and experimental validation. AICHE Journal, 2020, 66, e16984.	3.6	9
11	Measurement and modelling solubility of amino acids and peptides in aqueous 2-propanol solutions. Physical Chemistry Chemical Physics, 2021, 23, 10852-10863.	2.8	8
12	The melting properties of D-α-glucose, D-β-fructose, D-sucrose, D-α-galactose, and D-α-xylose and their solubility in water: A revision. Food Biophysics, 2022, 17, 181-197.	3.0	3