

Anna Millqvist-Fureby

List of Publications by Year in descending order

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47
papers

1,735
citations

304743

22
h-index

276875

41
g-index

48
all docs

48
docs citations

48
times ranked

1861
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Cooling Rate on Ice Crystallization and Melting in Sucrose-Water System. <i>Journal of Pharmaceutical Sciences</i> , 2022, 111, 2030-2037.	3.3	7
2	Hydration enthalpies of amorphous sucrose, trehalose and maltodextrins and their relationship with heat capacities. <i>Physical Chemistry Chemical Physics</i> , 2021, 23, 14433-14448.	2.8	5
3	A broad spectrum anti-bacterial peptide with an adjunct potential for tuberculosis chemotherapy. <i>Scientific Reports</i> , 2021, 11, 4201.	3.3	8
4	Freeze-dried cake structural and physical heterogeneity in relation to freeze-drying cycle parameters. <i>International Journal of Pharmaceutics</i> , 2020, 590, 119891.	5.2	11
5	Hydration-Induced Structural Changes in the Solid State of Protein: A SAXS/WAXS Study on Lysozyme. <i>Molecular Pharmaceutics</i> , 2020, 17, 3246-3258.	4.6	18
6	Freeze-dried and re-hydrated liquid crystalline nanoparticles stabilized with disaccharides for drug-delivery of the plectasin derivative AP114 antimicrobial peptide. <i>Journal of Colloid and Interface Science</i> , 2018, 522, 126-135.	9.4	32
7	Milling induced amorphisation and recrystallization of β -lactose monohydrate. <i>International Journal of Pharmaceutics</i> , 2018, 537, 140-147.	5.2	14
8	Determination of Interfacial Amorphicity in Functional Powders. <i>Langmuir</i> , 2017, 33, 920-926.	3.5	9
9	The morphology and internal composition of dried particles from whole milk "From single droplet to full scale drying. <i>Food Structure</i> , 2017, 13, 35-44.	4.5	23
10	Porous calcium carbonate as a carrier material to increase the dissolution rate of poorly soluble flavouring compounds. <i>Food and Function</i> , 2017, 8, 1627-1640.	4.6	23
11	AFM Colloidal Probe Measurements Implicate Capillary Condensation in Particle Surface Interactions during Tableting. <i>Langmuir</i> , 2017, 33, 13180-13188.	3.5	10
12	The microstructure and component distribution in spray-dried emulsion particles. <i>Food Structure</i> , 2016, 8, 16-24.	4.5	36
13	Phase Segregation in Individually Dried Particles Composed of Biopolymers. <i>Langmuir</i> , 2015, 31, 10946-10954.	3.5	10
14	Surface Composition and Morphology of Particles Dried Individually and by Spray Drying. <i>Drying Technology</i> , 2015, 33, 757-767.	3.1	38
15	Confocal Raman microscopy for mapping phase segregation in individually dried particles composed of lactose and macromolecules. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 481, 229-236.	4.7	16
16	Effect of shell microstructure on oil migration and fat bloom development in model pralines. <i>Food Structure</i> , 2015, 5, 51-65.	4.5	17
17	Tablet mechanics depend on nano and micro scale adhesion, lubrication and structure. <i>International Journal of Pharmaceutics</i> , 2015, 486, 315-323.	5.2	14
18	Effect of particle size in chocolate shell on oil migration and fat bloom development. <i>Journal of Food Engineering</i> , 2015, 146, 172-181.	5.2	26

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19	Aqueous Two-Phase Systems for Microencapsulation in Food Applications. , 2014, , 157-169.		1
20	Mesoporous Solid Carrier Particles in Controlled Delivery and Release. , 2014, , 299-319.		3
21	Study of the porous structure of white chocolate by confocal Raman microscopy. European Journal of Lipid Science and Technology, 2012, 114, 919-926.	1.5	20
22	Investigation of Chocolate Surfaces Using Profilometry and Low Vacuum Scanning Electron Microscopy. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 773-783.	1.9	22
23	Polymer-drug interactions and wetting of solid dispersions. European Journal of Pharmaceutical Sciences, 2010, 39, 125-133.	4.0	39
24	Relationships between solid dispersion preparation process, particle size and drug release – An NMR and NMR microimaging study. European Journal of Pharmaceutics and Biopharmaceutics, 2010, 76, 311-319.	4.3	34
25	Approaches to Encapsulation of Active Food Ingredients in Spray-Drying. ACS Symposium Series, 2009, , 233-245.	0.5	4
26	Adsorption of pharmaceutical excipients onto microcrystals of siramesine hydrochloride: Effects on physicochemical properties. European Journal of Pharmaceutics and Biopharmaceutics, 2009, 71, 109-116.	4.3	73
27	Surface composition and contact angle relationships for differently prepared solid dispersions. European Journal of Pharmaceutics and Biopharmaceutics, 2008, 70, 478-485.	4.3	51
28	An atomic force microscopy approach for assessment of particle density applied to single spray-dried carbohydrate particles. Journal of Pharmaceutical Sciences, 2007, 96, 905-912.	3.3	8
29	In situ coating – An approach for particle modification and encapsulation of proteins during spray-drying. International Journal of Pharmaceutics, 2006, 323, 52-63.	5.2	64
30	Aqueous two-phase systems as a formulation concept for spray-dried protein. International Journal of Pharmaceutics, 2005, 294, 73-87.	5.2	30
31	Particle Size and Density in Spray Drying – Effects of Carbohydrate Properties. Journal of Pharmaceutical Sciences, 2005, 94, 2049-2060.	3.3	175
32	Droplet and Particle Size Relationship and Shell Thickness of Inhalable Lactose Particles During Spray Drying. Journal of Pharmaceutical Sciences, 2003, 92, 900-910.	3.3	187
33	Characterisation of spray-dried emulsions with mixed fat phases. Colloids and Surfaces B: Biointerfaces, 2003, 31, 65-79.	5.0	56
34	Surface composition of spray-dried milk protein-stabilised emulsions in relation to pre-heat treatment of proteins. Colloids and Surfaces B: Biointerfaces, 2001, 21, 47-58.	5.0	155
35	Biotransformations in Supersaturated Solutions. , 2001, , 545-552.		1
36	An Aqueous Polymer Two-Phase System as Carrier in the Spray-Drying of Biological Material. Journal of Colloid and Interface Science, 2000, 225, 54-61.	9.4	49

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37	Spray-drying of trypsin " surface characterisation and activity preservation. International Journal of Pharmaceutics, 1999, 188, 243-253.	5.2	127
38	Surface characterisation of freeze-dried protein/carbohydrate mixtures. International Journal of Pharmaceutics, 1999, 191, 103-114.	5.2	49
39	Regioselective synthesis of dimeric (gemini) and trimeric sugar-based surfactants. Journal of Surfactants and Detergents, 1999, 2, 293-302.	2.1	17
40	Enzymatic transformations in supersaturated substrate solutions: I. A general study with glycosidases. , 1998, 60, 190-196.		31
41	Enzymatic transformations in supersaturated substrate solutions: II. Synthesis of disaccharides via transglycosylation. Biotechnology and Bioengineering, 1998, 60, 197-203.	3.3	26
42	Enzymatic transformations in supersaturated substrate solutions: II. Synthesis of disaccharides via transglycosylation. Biotechnology and Bioengineering, 1998, 60, 197-203.	3.3	1
43	Preparation of diglycerides by lipase-catalyzed alcoholysis of triglycerides. Enzyme and Microbial Technology, 1997, 20, 198-206.	3.2	63
44	Acyl Migration and Its Implications in Lipid Modifications. Annals of the New York Academy of Sciences, 1996, 799, 231-237.	3.8	5
45	Acyl Group Migrations in 2-Monoolein. Biocatalysis and Biotransformation, 1996, 14, 89-111.	2.0	95
46	Glyceride synthesis in a solvent-free system. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1489-1495.	1.9	28
47	Stability of spray-dried protein- stabilized emulsions" effects of different carbohydrate additives. Special Publication - Royal Society of Chemistry, 0, , 265-274.	0.0	4