Thrandur Helgason

List of Publications by Year
in descending order

17	1,643	566801 15	887659 17
papers	citations	h-index	g-index

17	17	17	1805
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Solid Lipid Nanoparticles as Delivery Systems for Bioactive Food Components. Food Biophysics, 2008, 3, 146-154.	1.4	386
2	Effect of surfactant surface coverage on formation of solid lipid nanoparticles (SLN). Journal of Colloid and Interface Science, 2009, 334, 75-81.	5.0	276
3	Impact of Surfactant Properties on Oxidative Stability of Î²-Carotene Encapsulated within Solid Lipid Nanoparticles. Journal of Agricultural and Food Chemistry, 2009, 57, 8033-8040.	2.4	199
4	Influence of Lipid Physical State on the in Vitro Digestibility of Emulsified Lipids. Journal of Agricultural and Food Chemistry, 2008, 56, 3791-3797.	2.4	141
5	Investigation of emulsifying properties and emulsion stability of plant and milk proteins using interfacial tension and interfacial elasticity. Food Hydrocolloids, 2014, 39, 180-186.	5.6	131
6	Influence of Polymorphic Transformations on Gelation of Tripalmitin Solid Lipid Nanoparticle Suspensions. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 501-511.	0.8	96
7	Formation of solid shell nanoparticles with liquid Ï‰-3 fatty acid core. Food Chemistry, 2013, 141, 2934-2943.	4.2	80
8	Influence of co-surfactants on crystallization and stability of solid lipid nanoparticles. Journal of Colloid and Interface Science, 2014, 426, 256-263.	5.0	68
9	Effect of Cooling and Heating Rates on Polymorphic Transformations and Gelation of Tripalmitin Solid Lipid Nanoparticle (SLN) Suspensions. Food Biophysics, 2008, 3, 155-162.	1.4	60
10	Effect of Omega-3 Fatty Acids on Crystallization, Polymorphic Transformation and Stability of Tripalmitin Solid Lipid Nanoparticle Suspensions. Crystal Growth and Design, 2009, 9, 3405-3411.	1.4	45
11	Influence of molecular character of chitosan on the adsorption of chitosan to oil droplet interfaces in an in vitro digestion model. Food Hydrocolloids, 2009, 23, 2243-2253.	5.6	39
12	Formation of transparent solid lipid nanoparticles by microfluidization: Influence of lipid physical state on appearance. Journal of Colloid and Interface Science, 2015, 448, 114-122.	5.0	32
13	Tuning of shell thickness of solid lipid particles impacts the chemical stability of encapsulated Ï‰-3 fish oil. Journal of Colloid and Interface Science, 2017, 490, 207-216.	5.0	26
14	Artificial intelligence identified peptides modulate inflammation in healthy adults. Food and Function, 2019, 10, 6030-6041.	2.1	24
15	Examination of the Interaction of Chitosan and Oil-in-Water Emulsions Under Conditions Simulating the Digestive System Using Confocal Microscopy. Journal of Aquatic Food Product Technology, 2008, 17, 216-233.	0.6	22
16	Temperature Scanning Ultrasonic Velocity Study of Complex Thermal Transformations in Solid Lipid Nanoparticles. Langmuir, 2008, 24, 12779-12784.	1.6	11
17	Formation of nanostructured colloidosomes using electrostatic deposition of solid lipid nanoparticles onto an oil droplet interface. Food Research International, 2016, 79, 11-18.	2.9	7