

Thrandur Helgason

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2608208/publications.pdf>

Version: 2024-02-01

17
papers

1,643
citations

566801

15
h-index

887659

17
g-index

17
all docs

17
docs citations

17
times ranked

1805
citing authors

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