

Simeon D Stoyanov

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

119
papers

4,348
citations

34
h-index

62
g-index

123
ext. papers

4,881
ext. citations

7.9
avg, IF

5.65
L-index

#	Paper	IF	Citations
119	Non-Invasive Rheo-MRI Study of Egg Yolk-Stabilized Emulsions: Yield Stress Decay and Protein Release. <i>Molecules</i> , 2022 , 27, 3070	4.8	0
118	Printable homocomposite hydrogels with synergistically reinforced molecular-colloidal networks. <i>Nature Communications</i> , 2021 , 12, 2834	17.4	13
117	Analytical modeling of micelle growth. 3. Electrostatic free energy of ionic wormlike micelles - Effects of activity coefficients and spatially confined electric double layers. <i>Journal of Colloid and Interface Science</i> , 2021 , 581, 262-275	9.3	9
116	Analytical modeling of micelle growth. 4. Molecular thermodynamics of wormlike micelles from ionic surfactants: Theory vs. experiment. <i>Journal of Colloid and Interface Science</i> , 2021 , 584, 561-581	9.3	9
115	Scalable Formation of Concentrated Monodisperse Lignin Nanoparticles by Recirculation-Enhanced Flash Nanoprecipitation. <i>Particle and Particle Systems Characterization</i> , 2020 , 37, 2000122	3.1	9
114	Origin of the extremely high elasticity of bulk emulsions, stabilized by Yucca Schidigera saponins. <i>Food Chemistry</i> , 2020 , 316, 126365	8.5	7
113	Role of interfacial elasticity for the rheological properties of saponin-stabilized emulsions. <i>Journal of Colloid and Interface Science</i> , 2020 , 564, 264-275	9.3	18
112	Nonequilibrium continuous phase transition in colloidal gelation with short-range attraction. <i>Nature Communications</i> , 2020 , 11, 3558	17.4	17
111	Natural Deep Eutectics as a Green Cellulose Cosolvent. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 14166-14178	8.3	17
110	Role of lysophospholipids on the interfacial and liquid film properties of enzymatically modified egg yolk solutions. <i>Food Hydrocolloids</i> , 2020 , 99, 105319	10.6	7
109	Analytical modeling of micelle growth. 2. Molecular thermodynamics of mixed aggregates and scission energy in wormlike micelles. <i>Journal of Colloid and Interface Science</i> , 2019 , 551, 227-241	9.3	16
108	Hierarchically structured composites and porous materials from soft templates: fabrication and applications. <i>Journal of Materials Chemistry A</i> , 2019 , 7, 8030-8049	13	40
107	Analytical modeling of micelle growth. 1. Chain-conformation free energy of binary mixed spherical, wormlike and lamellar micelles. <i>Journal of Colloid and Interface Science</i> , 2019 , 547, 245-255	9.3	23
106	Gravity-driven syneresis in model low-fat mayonnaise. <i>Soft Matter</i> , 2019 , 15, 9474-9481	3.6	
105	Soft dendritic microparticles with unusual adhesion and structuring properties. <i>Nature Materials</i> , 2019 , 18, 1315-1320	27	30
104	Three-dimensional cancer cell culture in high-yield multiscale scaffolds by shear spinning. <i>Biotechnology Progress</i> , 2019 , 35, e2750	2.8	3
103	Smart soaps: stimulus responsive soap hydrogel bead composites for controlled dissolution and release of actives. <i>Materials Chemistry Frontiers</i> , 2018 , 2, 402-409	7.8	4

102	Hierarchically porous composites fabricated by hydrogel templating and viscous trapping techniques. <i>Materials and Design</i> , 2018 , 137, 384-393	8.1	5
101	Saponin Adsorption at the Air-Water Interface-Neutron Reflectivity and Surface Tension Study. <i>Langmuir</i> , 2018 , 34, 9540-9547	4	29
100	Rheology of particle/water/oil three-phase dispersions: Electrostatic vs. capillary bridge forces. <i>Journal of Colloid and Interface Science</i> , 2018 , 513, 515-526	9.3	6
99	Hardening of particle/oil/water suspensions due to capillary bridges: Experimental yield stress and theoretical interpretation. <i>Advances in Colloid and Interface Science</i> , 2018 , 251, 80-96	14.3	18
98	Capillary Structured Suspensions from In Situ Hydrophobized Calcium Carbonate Particles Suspended in a Polar Liquid Media. <i>Langmuir</i> , 2018 , 34, 442-452	4	8
97	Growth of wormlike micelles in nonionic surfactant solutions: Quantitative theory vs. experiment. <i>Advances in Colloid and Interface Science</i> , 2018 , 256, 1-22	14.3	53
96	Role of surface properties for the kinetics of bubble Ostwald ripening in saponin-stabilized foams. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017 , 534, 16-25	5.1	27
95	3D Printing by Multiphase Silicone/Water Capillary Inks. <i>Advanced Materials</i> , 2017 , 29, 1701554	24	109
94	An ultra melt-resistant hydrogel from food grade carbohydrates. <i>RSC Advances</i> , 2017 , 7, 45535-45544	3.7	10
93	Sound transmission loss of hierarchically porous composites produced by hydrogel templating and viscous trapping techniques. <i>Materials Chemistry Frontiers</i> , 2017 , 1, 2627-2637	7.8	4
92	Production and characterization of stable foams with fine bubbles from solutions of hydrophobin HFBII and its mixtures with other proteins. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017 , 521, 92-104	5.1	8
91	Thermally Responsive Capillary Suspensions. <i>ACS Applied Materials & Interfaces</i> , 2017 , 9, 44152-44160	6.5	12
90	Structuring and calorie control of bakery products by templating batter with ultra melt-resistant food-grade hydrogel beads. <i>Food and Function</i> , 2017 , 8, 2967-2973	6.1	3
89	The mechanism of lowering cholesterol absorption by calcium studied by using an in vitro digestion model. <i>Food and Function</i> , 2016 , 7, 151-63	6.1	19
88	Adhesion of bubbles and drops to solid surfaces, and anisotropic surface tensions studied by capillary meniscus dynamometry. <i>Advances in Colloid and Interface Science</i> , 2016 , 233, 223-239	14.3	15
87	Limited coalescence and Ostwald ripening in emulsions stabilized by hydrophobin HFBII and milk proteins. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2016 , 509, 521-538	5.1	15
86	Multi-template synthesis of hierarchically porous carbon spheres with potential application in supercapacitors. <i>RSC Advances</i> , 2016 , 6, 111406-111414	3.7	7
85	Synthesis and Characterization of Biodegradable Lignin Nanoparticles with Tunable Surface Properties. <i>Langmuir</i> , 2016 , 32, 6468-77	4	166

84	Fabrication of living soft matter by symbiotic growth of unicellular microorganisms. <i>Journal of Materials Chemistry B</i> , 2016 , 4, 3685-3694	7.3	23
83	Sustained satiety induced by food foams is independent of energy content, in healthy adults. <i>Appetite</i> , 2016 , 97, 64-71	4.5	4
82	Surface properties of adsorption layers formed from triterpenoid and steroid saponins. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2016 , 491, 18-28	5.1	49
81	Toward Scalable Fabrication of Hierarchical Silica Capsules with Integrated Micro-, Meso-, and Macropores. <i>Small</i> , 2016 , 12, 1797-805	11	11
80	A Scalable Platform for Functional Nanomaterials via Bubble-Bursting. <i>Advanced Materials</i> , 2016 , 28, 4047-52	24	16
79	Sound absorption of porous cement composites: effects of the porosity and the pore size. <i>Journal of Materials Science</i> , 2015 , 50, 3495-3503	4.3	15
78	Cyclodextrin-Based Solid-Gas Clathrates. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6603-13	5.7	12
77	An environmentally benign antimicrobial nanoparticle based on a silver-infused lignin core. <i>Nature Nanotechnology</i> , 2015 , 10, 817-23	28.7	373
76	Mechanisms of cholesterol and saturated fatty acid lowering by Quillaja saponaria extract, studied by in vitro digestion model. <i>Food and Function</i> , 2015 , 6, 1319-30	6.1	14
75	Lowering of cholesterol bioaccessibility and serum concentrations by saponins: in vitro and in vivo studies. <i>Food and Function</i> , 2015 , 6, 501-12	6.1	30
74	Shear rheology of mixed protein adsorption layers vs their structure studied by surface force measurements. <i>Advances in Colloid and Interface Science</i> , 2015 , 222, 148-61	14.3	17
73	Capillary meniscus dynamometry method for determining the surface tension of drops and bubbles with isotropic and anisotropic surface stress distributions. <i>Journal of Colloid and Interface Science</i> , 2015 , 440, 168-78	9.3	32
72	Cell shape recognition by colloidal cell imprints: energy of the cell-imprint interaction. <i>Physical Review E</i> , 2015 , 92, 032730	2.4	9
71	Fabrication of salt-hydrogel marbles and hollow-shell microcapsules by an aerosol gelation technique. <i>Journal of Materials Chemistry B</i> , 2015 , 3, 82-89	7.3	12
70	Aerated drinks increase gastric volume and reduce appetite as assessed by MRI: a randomized, balanced, crossover trial. <i>American Journal of Clinical Nutrition</i> , 2015 , 101, 270-8	7	17
69	Hydrophobic modification of chitin whisker and its potential application in structuring oil. <i>Langmuir</i> , 2015 , 31, 1641-8	4	44
68	The role of the hydrophobic phase in the unique rheological properties of saponin adsorption layers. <i>Soft Matter</i> , 2014 , 10, 7034-44	3.6	47
67	Adsorption of shape-anisotropic and porous particles at the air/water and the decane/water interface studied by the gel trapping technique. <i>RSC Advances</i> , 2014 , 4, 2205-2213	3.7	29

66	Shear rheology of hydrophobin adsorption layers at oil/water interfaces and data interpretation in terms of a viscoelastic thixotropic model. <i>Soft Matter</i> , 2014 , 10, 5777-86	3.6	11
65	Sonication-microfluidics for fabrication of nanoparticle-stabilized microbubbles. <i>Langmuir</i> , 2014 , 30, 4262-6	4	19
64	Sustained hunger suppression from stable liquid food foams. <i>Obesity</i> , 2014 , 22, 2131-6	8	8
63	Nanoemulsions obtained via bubble-bursting at a compound interface. <i>Nature Physics</i> , 2014 , 10, 606-612	16.2	63
62	Growth of bubbles on a solid surface in response to a pressure reduction. <i>Langmuir</i> , 2014 , 30, 4223-8	4	17
61	Competitive adsorption of the protein hydrophobin and an ionic surfactant: Parallel vs sequential adsorption and dilatational rheology. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014 , 457, 307-317	5.1	16
60	Colloidal and Nanocellulose-Stabilized Emulsions. <i>Materials and Energy</i> , 2014 , 185-196		2
59	Shape recognition of microbial cells by colloidal cell imprints. <i>Nanoscale</i> , 2013 , 5, 8560-8	7.7	39
58	Electrospinning of ethyl cellulose fibres with glass and steel needle configurations. <i>Food Research International</i> , 2013 , 54, 1761-1772	7	16
57	Remarkably high surface visco-elasticity of adsorption layers of triterpenoid saponins. <i>Soft Matter</i> , 2013 , 9, 5738	3.6	67
56	Colloids in Flatland: a perspective on 2D phase-separated systems, characterisation methods, and lineactant design. <i>Chemical Society Reviews</i> , 2013 , 42, 2100-29	58.5	29
55	Photothermal colloid antibodies for shape-selective recognition and killing of microorganisms. <i>Journal of the American Chemical Society</i> , 2013 , 135, 5282-5	16.4	89
54	Surface pressure and elasticity of hydrophobin HFBI layers on the air-water interface: rheology versus structure detected by AFM imaging. <i>Langmuir</i> , 2013 , 29, 6053-67	4	32
53	Sound absorption properties of porous composites fabricated by a hydrogel templating technique. <i>Journal of Materials Research</i> , 2013 , 28, 2409-2414	2.5	7
52	Scaffold free fabrication of linear multicellular assemblies by dielectrophoretic hydrogel trapping technique. <i>Biomaterials Science</i> , 2013 , 1, 996-1002	7.4	2
51	Triggered release kinetics of living cells from composite microcapsules. <i>Physical Chemistry Chemical Physics</i> , 2013 , 15, 2337-44	3.6	5
50	Triggered Cell Release from Shellac-Cells Composite Microcapsules. <i>Materials Research Society Symposia Proceedings</i> , 2013 , 1498, 177-182		
49	Sporopollenin microcapsules for microencapsulation of living cells. <i>Materials Research Society Symposia Proceedings</i> , 2013 , 1499, 1		2

48	Nanoantibiotic Particles for Shape and Size Recognition of Pathogens. <i>Materials Research Society Symposia Proceedings</i> , 2013 , 1498, 127-132		7
47	Role of surfactants on the approaching velocity of two small emulsion drops. <i>Journal of Colloid and Interface Science</i> , 2012 , 368, 342-55	9.3	12
46	Interfacial layers from the protein HFBII hydrophobin: dynamic surface tension, dilatational elasticity and relaxation times. <i>Journal of Colloid and Interface Science</i> , 2012 , 376, 296-306	9.3	63
45	Fabrication of novel lightweight composites by a hydrogel templating technique. <i>Materials Research Bulletin</i> , 2012 , 47, 980-986	5.1	22
44	Fabrication of environmentally biodegradable lignin nanoparticles. <i>ChemPhysChem</i> , 2012 , 13, 4235-43	3.2	246
43	In vitro study of triglyceride lipolysis and phase distribution of the reaction products and cholesterol: effects of calcium and bicarbonate. <i>Food and Function</i> , 2012 , 3, 1206-20	6.1	10
42	Polymer compatibility in two dimensions. Modeling of phase behavior of mixed polymethacrylate Langmuir films. <i>Langmuir</i> , 2012 , 28, 5614-21	4	9
41	Surface shear rheology of saponin adsorption layers. <i>Langmuir</i> , 2012 , 28, 12071-84	4	66
40	Triggered cell release from shellac-cell composite microcapsules. <i>Soft Matter</i> , 2012 , 8, 5069	3.6	30
39	Effects of emulsifier charge and concentration on pancreatic lipolysis. 1. In the absence of bile salts. <i>Langmuir</i> , 2012 , 28, 8127-39	4	17
38	Effects of emulsifier charge and concentration on pancreatic lipolysis: 2. Interplay of emulsifiers and biles. <i>Langmuir</i> , 2012 , 28, 12140-50	4	37
37	Super stable foams stabilized by colloidal ethyl cellulose particles. <i>Soft Matter</i> , 2012 , 8, 2194-2205	3.6	101
36	Surface shear rheology of adsorption layers from the protein HFBII hydrophobin: effect of added casein. <i>Langmuir</i> , 2012 , 28, 4168-77	4	26
35	Surface shear rheology of hydrophobin adsorption layers: laws of viscoelastic behaviour with applications to long-term foam stability. <i>Faraday Discussions</i> , 2012 , 158, 195-221; discussion 239-66	3.6	24
34	Hydrodynamic cavitation: a bottom-up approach to liquid aeration. <i>Soft Matter</i> , 2012 , 8, 4562	3.6	12
33	Electrospinning versus fibre production methods: from specifics to technological convergence. <i>Chemical Society Reviews</i> , 2012 , 41, 4708-35	58.5	468
32	A novel hybrid system for the fabrication of a fibrous mesh with micro-inclusions. <i>Carbohydrate Polymers</i> , 2012 , 89, 222-9	10.3	9
31	Encapsulation of living cells into sporopollenin microcapsules. <i>Journal of Materials Chemistry</i> , 2011 , 21, 18018		46

30	Preparation and characterization of the foam-stabilizing properties of cellulose-ethyl cellulose complexes for use in foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13277-88	5.7	16
29	Stabilization of foams and emulsions by mixtures of surface active food-grade particles and proteins. <i>Food Hydrocolloids</i> , 2011 , 25, 627-638	10.6	135
28	Close packing density and fracture strength of adsorbed polydisperse particle layers. <i>Soft Matter</i> , 2011 , 7, 4750	3.6	16
27	PMMA highlights the layering transition of PDMS in Langmuir films. <i>Langmuir</i> , 2011 , 27, 2501-8	4	13
26	Unique properties of bubbles and foam films stabilized by HFBII hydrophobin. <i>Langmuir</i> , 2011 , 27, 2382-92		71
25	Self-assembled bilayers from the protein HFBII hydrophobin: nature of the adhesion energy. <i>Langmuir</i> , 2011 , 27, 4481-8	4	42
24	Equation of state of surface-adsorbing colloids. <i>Soft Matter</i> , 2010 , 6, 1682	3.6	31
23	Polymers at the water/air interface, surface pressure isotherms, and molecularly detailed modeling. <i>Langmuir</i> , 2010 , 26, 11850-61	4	16
22	Elastic Langmuir layers and membranes subjected to unidirectional compression: wrinkling and collapse. <i>Langmuir</i> , 2010 , 26, 143-55	4	32
21	Novel anisotropic materials from functionalised colloidal cellulose and cellulose derivatives. <i>Journal of Materials Chemistry</i> , 2010 , 20, 10058		62
20	On the link between foam coarsening and surface rheology: why hydrophobins are so different. <i>Soft Matter</i> , 2010 , 6, 1799	3.6	103
19	Measuring the three-phase contact angle of nanoparticles at fluid interfaces. <i>Physical Chemistry Chemical Physics</i> , 2010 , 12, 328-31	3.6	75
18	How Rigid Rods Self-Assemble at Curved Surfaces. <i>Angewandte Chemie</i> , 2009 , 121, 384-387	3.6	3
17	Innentitelbild: How Rigid Rods Self-Assemble at Curved Surfaces (Angew. Chem. 2/2009). <i>Angewandte Chemie</i> , 2009 , 121, 244-244	3.6	
16	Novel multifunctional micro-ampoules for structuring and encapsulation. <i>ChemPhysChem</i> , 2009 , 10, 2599-602	3.6	11
15	How rigid rods self-assemble at curved surfaces. <i>Angewandte Chemie - International Edition</i> , 2009 , 48, 378-81	16.4	50
14	Inside Cover: How Rigid Rods Self-Assemble at Curved Surfaces (Angew. Chem. Int. Ed. 2/2009). <i>Angewandte Chemie - International Edition</i> , 2009 , 48, 238-238	16.4	
13	Fabrication of functional anisotropic food-grade micro-rods with micro-particle inclusions with potential application for enhanced stability of food foams. <i>Soft Matter</i> , 2009 , 5, 1019	3.6	55

12	Mesoscopic model for colloidal particles, powders, and granular solids. <i>Physical Review E</i> , 2008 , 78, 051403	4.1	23
11	Scalable fabrication of anisotropic micro-rods from food-grade materials using an in shear flow dispersion solvent attrition technique. <i>Journal of Materials Chemistry</i> , 2008 , 18, 4074		47
10	Colloid fabrication by co-extrusion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2008 , 323, 94-98	5.1	1
9	Anisotropic nano-papier mache microcapsules. <i>Soft Matter</i> , 2007 , 3, 188-190	3.6	37
8	Sporopollenin micro-reactors for in-situ preparation, encapsulation and targeted delivery of active components. <i>Journal of Materials Chemistry</i> , 2007 , 17, 609		70
7	Emulsions stabilised by food colloid particles: role of particle adsorption and wettability at the liquid interface. <i>Journal of Colloid and Interface Science</i> , 2007 , 312, 381-9	9.3	96
6	From molecular dynamics to hydrodynamics: a novel Galilean invariant thermostat. <i>Journal of Chemical Physics</i> , 2005 , 122, 114112	3.9	67
5	A General Method for Calculating Bending Moduli and Spontaneous Curvature of Polymer Brushes in Terms of Local Density Functional Theory. <i>Macromolecules</i> , 2003 , 36, 5032-5038	5.5	8
4	Foam Boosting by Amphiphilic Molecules in the Presence of Silicone Oil. <i>Langmuir</i> , 2001 , 17, 969-979	4	55
3	Role of Surface Diffusion for the Drainage and Hydrodynamic Stability of Thin Liquid Films. <i>Langmuir</i> , 2001 , 17, 1150-1156	4	30
2	Stability of evaporating two-layered liquid film in the presence of surfactant. Linear analysis. <i>Chemical Engineering Science</i> , 1998 , 53, 2823-2837	4.4	44
1	Motion of the Front between Thick and Thin Film: Hydrodynamic Theory and Experiment with Vertical Foam Films. <i>Langmuir</i> , 1997 , 13, 1400-1407	4	19