Enrico K Hadde

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2702388/publications.pdf

Version: 2024-02-01

840776 996975 15 482 11 15 citations h-index g-index papers 15 15 15 245 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Effect of clay minerals on pulp rheology and the flotation of copper and gold minerals. Minerals Engineering, 2015, 70, 8-13.	4.3	71
2	Managing clay minerals in froth flotation—A critical review. Mineral Processing and Extractive Metallurgy Review, 2018, 39, 289-307.	5.0	65
3	Interactions of clay minerals in copper–gold flotation: Part 1 – Rheological properties of clay mineral suspensions in the presence of flotation reagents. Minerals Engineering, 2013, 50-51, 30-37.	4.3	60
4	Texture and texture assessment of thickened fluids and textureâ€modified food for dysphagia management. Journal of Texture Studies, 2021, 52, 4-15.	2.5	49
5	The different effects of bentonite and kaolin on copper flotation. Applied Clay Science, 2015, 114, 48-52.	5.2	45
6	The interaction of clay minerals with gypsum and its effects on copper–gold flotation. Minerals Engineering, 2015, 77, 121-130.	4.3	40
7	The effect of sea water on copper and gold flotation in the presence of bentonite. Minerals Engineering, 2015, 77, 93-98.	4.3	31
8	The entrainment of kaolinite particles in copper and gold flotation using fresh water and sea water. Powder Technology, 2015, 286, 431-437.	4.2	31
9	The effect of amorphous silica on pulp rheology and copper flotation. Minerals Engineering, 2017, 113, 41-46.	4.3	26
10	Mitigating the negative effects of clay minerals on gold flotation by a lignosulfonate-based biopolymer. Minerals Engineering, 2018, 126, 9-15.	4.3	21
11	The safety and efficacy of xanthan gum-based thickeners and their effect in modifying bolus rheology in the therapeutic medical management of dysphagia. Food Hydrocolloids for Health, 2021, 1, 100038.	3.9	12
12	Instrumental texture assessment of IDDSI texture levels for dysphagia management. Part 1: Thickened fluids. Journal of Texture Studies, 2022, 53, 609-616.	2.5	9
13	Development of a ball back extrusion technique for texture analysis of fluid food. Journal of Texture Studies, 2021, 52, 461-469.	2.5	8
14	Instrumental texture assessment of <scp>IDDSI</scp> texture levels for dysphagia management. Part 2: Texture modified foods. Journal of Texture Studies, 2022, 53, 617-628.	2.5	8
15	Sensory discrimination of the viscosity of thickened liquids for dysphagia management. Journal of Sensory Studies, 2018, 33, e12464.	1.6	6