

# Graeme Gillies

## List of Publications by Year in descending order

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33  
papers

1,126  
citations

430442

18  
h-index

414034

32  
g-index

33  
all docs

33  
docs citations

33  
times ranked

1430  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inside the ensemble: unlocking the potential of one-at-a-time experiments with lab-on-a-chip automation. Lab on A Chip, 2021, 21, 4401-4413.	3.1	4
2	Aggregation and coalescence of partially crystalline emulsion drops investigated using optical tweezers. Soft Matter, 2019, 15, 6383-6391.	1.2	10
3	Predictions of the shear modulus of cheese, a soft matter approach. Applied Rheology, 2019, 29, 58-68.	3.5	3
4	Fractionation and characterisation of hard milk fat crystals using atomic force microscopy. Food Chemistry, 2019, 279, 98-104.	4.2	8
5	Revealing the Nanostructure of Glyceryl Tristearate Crystals by Atomic Force Microscopy. Crystal Growth and Design, 2019, 19, 513-519.	1.4	2
6	Understanding how the properties of whey protein stabilized emulsions depend on pH, ionic strength and calcium concentration, by mapping environmental conditions to zeta potential. Food Hydrocolloids, 2018, 79, 572-578.	5.6	67
7	The Influence of Emulsion Droplet Interactions on the Structural, Material and Functional Properties of a Model Mozzarella Cheese. Food Biophysics, 2018, 13, 333-342.	1.4	0
8	Influence of the Volume Fraction, Size and Surface Coating of Hard Spheres on the Microstructure and Rheological Properties of Model Mozzarella Cheese. Food Biophysics, 2017, 12, 33-44.	1.4	16
9	Changes in creep behavior and microstructure of model Mozzarella cheese during working. LWT - Food Science and Technology, 2017, 83, 184-192.	2.5	16
10	The heat stability of milk protein-stabilized oil-in-water emulsions: A review. Current Opinion in Colloid and Interface Science, 2017, 28, 63-73.	3.4	53
11	Structure and stability of sodium-caseinate-stabilized oil-in-water emulsions as influenced by heat treatment. Food Hydrocolloids, 2017, 66, 307-317.	5.6	36
12	Microstructural transformations in anisotropy and melt-stretch properties of low moisture part skim mozzarella cheese. International Dairy Journal, 2016, 62, 19-27.	1.5	9
13	Characterizing the rheological properties of mozzarella cheese at shear rate and temperature conditions relevant to pizza baking. LWT - Food Science and Technology, 2015, 64, 82-87.	2.5	9
14	Measurement techniques for steady shear viscosity of Mozzarella-type cheeses at high shear rates and high temperature. International Dairy Journal, 2015, 47, 102-108.	1.5	10
15	Aggregation behavior of partially crystalline oil-in-water emulsions: Part I " Characterization under steady shear. Food Hydrocolloids, 2015, 43, 521-528.	5.6	32
16	Effect of sugar type and concentration on the heat coagulation of oil-in-water emulsions stabilized by milk-protein-concentrate. Food Hydrocolloids, 2014, 41, 332-342.	5.6	16
17	Physical stability, microstructure and rheology of sodium-caseinate-stabilized emulsions as influenced by protein concentration and non-adsorbing polysaccharides. Food Hydrocolloids, 2014, 36, 245-255.	5.6	61
18	Simple transmission measurements discriminate instability processes in multiple emulsions. Soft Matter, 2011, 7, 2697.	1.2	6

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19	Structure of $\beta$ -lactoglobulin microgels formed during heating as revealed by small-angle X-ray scattering and light scattering. <i>Food Hydrocolloids</i> , 2011, 25, 1766-1774.	5.6	35
20	Attractive and Repulsive Electrostatic Forces between Positively Charged Latex Particles in the Presence of Anionic Linear Polyelectrolytes. <i>Journal of Physical Chemistry B</i> , 2010, 114, 3170-3177.	1.2	130
21	Attractive Electrostatic Forces between Identical Colloidal Particles Induced by Adsorbed Polyelectrolytes. <i>Journal of Physical Chemistry B</i> , 2009, 113, 8458-8461.	1.2	63
22	Charging and Aggregation of Positively Charged Latex Particles in the Presence of Anionic Polyelectrolytes. <i>Journal of Physical Chemistry B</i> , 2007, 111, 8626-8633.	1.2	82
23	Direct measurements of particle-bubble interactions. <i>Advances in Colloid and Interface Science</i> , 2005, 114-115, 165-172.	7.0	79
24	Colloid Probe AFM Investigation of the Influence of Cross-Linking on the Interaction Behavior and Nano-Rheology of Colloidal Droplets. <i>Langmuir</i> , 2005, 21, 12342-12347.	1.6	18
25	Simple, One-Step Synthesis of Gold Nanowires in Aqueous Solution. <i>Langmuir</i> , 2005, 21, 12399-12403.	1.6	53
26	Contact angles and wetting behaviour of single micron-sized particles. <i>Journal of Physics Condensed Matter</i> , 2005, 17, S445-S464.	0.7	47
27	Surface and Capillary Forces Encountered by Zinc Sulfide Microspheres in Aqueous Electrolyte. <i>Langmuir</i> , 2005, 21, 5882-5886.	1.6	20
28	Interaction forces, deformation and nano-rheology of emulsion droplets as determined by colloid probe AFM. <i>Advances in Colloid and Interface Science</i> , 2004, 108-109, 197-205.	7.0	46
29	Revealing Contamination on AFM Cantilevers by Microdrops and Microbubbles. <i>Langmuir</i> , 2004, 20, 11824-11827.	1.6	19
30	An AFM Study of the Deformation and Nanorheology of Cross-Linked PDMS Droplets. <i>Langmuir</i> , 2002, 18, 1674-1679.	1.6	61
31	Determination of the Separation in Colloid Probe Atomic Force Microscopy of Deformable Bodies. <i>Langmuir</i> , 2001, 17, 7955-7956.	1.6	41
32	Review: Deformation and Adhesion of Viscoelastic Particles: Theory and Experiment. <i>Australian Journal of Chemistry</i> , 2001, 54, 477.	0.5	9
33	Flocculation and Coalescence of Oil-in-Water Poly(dimethylsiloxane) Emulsions. <i>Journal of Colloid and Interface Science</i> , 2000, 227, 390-397.	5.0	65