Karin Schroen

List of Publications by Year
in descending order

232 papers	9,721 citations	36303 51 h-index	56724 83 g-index
234 all docs	234 docs citations	234 times ranked	8131 citing authors

#	Article	IF	Citations
1	Pickering Emulsions for Food Applications: Background, Trends, and Challenges. Annual Review of Food Science and Technology, 2015, 6, 263-297.	9.9	524
2	Membrane fractionation of milk: state of the art and challenges. Journal of Membrane Science, 2004, 243, 263-272.	8.2	351
3	Lattice Boltzmann Simulations of Droplet Formation in a T-Shaped Microchannel. Langmuir, 2006, 22, 4144-4152.	3.5	308
4	Preparation of double emulsions by membrane emulsification?a review. Journal of Membrane Science, 2005, 251, 7-15.	8.2	254
5	Modification methods for poly(arylsulfone) membranes: A mini-review focusing on surface modification. Desalination, 2011, 275, 1-9.	8.2	243
6	Morus alba L. nature's functional tonic. Trends in Food Science and Technology, 2008, 19, 505-512.	15.1	181
7	Nanofiltration of multi-component feeds. Interactions between neutral and charged components and their effect on retention. Journal of Membrane Science, 2005, 247, 11-20.	8.2	168
8	Formation, Structure, and Functionality of Interfacial Layers in Food Emulsions. Annual Review of Food Science and Technology, 2018, 9, 551-587.	9.9	160
9	Preparation methods and applications of chitosan nanoparticles; with an outlook toward reinforcement of biodegradable packaging. Reactive and Functional Polymers, 2021, 161, 104849.	4.1	158
10	Premix emulsification: A review. Journal of Membrane Science, 2010, 362, 1-11.	8.2	157
11	Droplet formation in a T-shaped microchannel junction: A model system for membrane emulsification. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2005, 266, 106-116.	4.7	132
12	Influence of Preadsorbed Block Copolymers on Protein Adsorption: Surface Properties, Layer Thickness, and Surface Coverage. Langmuir, 1995, 11, 3068-3074.	3.5	118
13	Influence of dynamic interfacial tension on droplet formation during membrane emulsification. Journal of Colloid and Interface Science, 2004, 277, 456-463.	9.4	111
14	Oil-filled polymer microcapsules for ultrasound-mediated delivery of lipophilic drugs. Journal of Controlled Release, 2009, 133, 109-118.	9.9	109
15	Covalent Attachment of Organic Monolayers to Silicon Carbide Surfaces. Langmuir, 2008, 24, 4007-4012.	3.5	104
16	Separation kinetics of an oil-in-water emulsion under enhanced gravity. Chemical Engineering Science, 2012, 71, 118-125.	3.8	104
17	Covalently Attached Organic Monolayers on SiC and Si_{<i>x</i>}N₄ Surfaces: Formation Using UV Light at Room Temperature. Langmuir, 2009, 25, 2172-2180.	3.5	99
18	Characterisation and use of Î²-lactoglobulin fibrils for microencapsulation of lipophilic ingredients and oxidative stability thereof. Journal of Food Engineering, 2014, 143, 53-61.	5.2	98

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19	Colloidosomes: Versatile microcapsules in perspective. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2009, 343, 43-49.	4.7	94
20	Fouling of dairy components on hydrophobic polytetrafluoroethylene (PTFE) membranes for membrane distillation. Journal of Membrane Science, 2013, 442, 149-159.	8.2	93
21	Effect of viscosities of dispersed and continuous phases in microchannel oil-in-water emulsification. Microfluidics and Nanofluidics, 2010, 9, 77-85.	2.2	92
22	Coalescence stability of Pickering emulsions produced with lipid particles: A microfluidic study. Journal of Food Engineering, 2018, 234, 63-72.	5.2	92
23	Characterization of Emulsification at Flat Microchannel Y Junctions. Langmuir, 2009, 25, 3396-3401.	3.5	89
24	Dynamic Interfacial Tension Measurements with Microfluidic Y-Junctions. Langmuir, 2009, 25, 9751-9758.	3.5	80
25	Coalescence dynamics of surfactant-stabilized emulsions studied with microfluidics. Soft Matter, 2012, 8, 10650.	2.7	79
26	Parallelized edge-based droplet generation (EDGE) devices. Lab on A Chip, 2009, 9, 2824.	6.0	78
27	Covalent Biofunctionalization of Silicon Nitride Surfaces. Langmuir, 2007, 23, 6233-6244.	3.5	77
28	Tailor-Made Functionalization of Silicon Nitride Surfaces. Journal of the American Chemical Society, 2004, 126, 8600-8601.	13.7	74
29	Emulsion-alginate beads designed to control in vitro intestinal lipolysis: Towards appetite control. Journal of Functional Foods, 2017, 34, 319-328.	3.4	70
30	Membrane separation technology for the recovery of nutraceuticals from food industrial streams. Trends in Food Science and Technology, 2019, 86, 426-438.	15.1	70
31	Flavor Retention and Release from Beverages: A Kinetic and Thermodynamic Perspective. Journal of Agricultural and Food Chemistry, 2018, 66, 9869-9881.	5.2	69
32	Classification and evaluation of microfluidic devices for continuous suspension fractionation. Advances in Colloid and Interface Science, 2008, 142, 53-66.	14.7	66
33	Deswelling and deformation of microgels in concentrated packings. Scientific Reports, 2017, 7, 10223.	3.3	66
34	Polymer Microcapsules with a Fiber-Reinforced Nanocomposite Shell. Langmuir, 2008, 24, 1608-1612.	3.5	65
35	Microfluidic emulsification devices: from micrometer insights to large-scale food emulsion production. Current Opinion in Food Science, 2015, 3, 33-40.	8.0	64
36	Food-grade micro-encapsulation systems that may induce satiety via delayed lipolysis: A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 2218-2244.	10.3	64

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37	Visualization of droplet break-up in pre-mix membrane emulsification using microfluidic devices. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2006, 277, 223-229.	4.7	63
38	Synergistic stabilisation of emulsions by blends of dairy and soluble pea proteins: Contribution of the interfacial composition. Food Hydrocolloids, 2019, 97, 105206.	10.7	63
39	Thermodynamically controlled synthesis of Î²-lactam antibiotics. Equilibrium concentrations and side-chain properties. Enzyme and Microbial Technology, 1999, 24, 498-506.	3.2	62
40	Spontaneous droplet formation techniques for monodisperse emulsions preparation â€“ Perspectives for food applications. Journal of Food Engineering, 2011, 107, 334-346.	5.2	62
41	Fouling mechanisms of dairy streams during membrane distillation. Journal of Membrane Science, 2013, 441, 102-111.	8.2	62
42	Physicochemical stability of lycopene-loaded emulsions stabilized by plant or dairy proteins. Food Structure, 2017, 12, 34-42.	4.5	62
43	Microchannel Emulsification: From Computational Fluid Dynamics to Predictive Analytical Model. Langmuir, 2008, 24, 10107-10115.	3.5	57
44	Towards new food emulsions: designing the interface and beyond. Current Opinion in Food Science, 2019, 27, 74-81.	8.0	57
45	Biodegradable polymeric microcapsules: Preparation and properties. Chemical Engineering Journal, 2011, 169, 1-10.	12.7	56
46	A microfluidic method to study demulsification kinetics. Lab on A Chip, 2012, 12, 1060.	6.0	56
47	Encapsulation of the therapeutic microbe Akkermansia muciniphila in a double emulsion enhances survival in simulated gastric conditions. Food Research International, 2017, 102, 372-379.	6.2	56
48	The potential of electrospraying for hydrophobic film coating on foods. Journal of Food Engineering, 2012, 108, 410-416.	5.2	53
49	Immobilization of penicillin G acylase onto chemically grafted nylon particles. Journal of Molecular Catalysis B: Enzymatic, 2000, 10, 445-451.	1.8	52
50	Modeling of the enzymatic kinetic synthesis of cephalexin-Influence of substrate concentration and temperature. Biotechnology and Bioengineering, 2001, 73, 171-178.	3.3	52
51	Effects of particle size segregation on crossflow microfiltration performance: Control mechanism for concentration polarisation and particle fractionation. Journal of Membrane Science, 2006, 268, 189-197.	8.2	52
52	Generalised insights in droplet formation at T-junctions through statistical analysis. Chemical Engineering Science, 2009, 64, 3042-3050.	3.8	52
53	EDGE emulsification for food-grade dispersions. Journal of Food Engineering, 2010, 97, 348-354.	5.2	52
54	The mechanism of droplet formation in microfluidic EDGE systems. Soft Matter, 2010, 6, 321-330.	2.7	52

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55	Microfluidic emulsification in food processing. Journal of Food Engineering, 2015, 147, 1-7.	5.2	52
56	Food Engineering at Multiple Scales: Case Studies, Challenges and the Futureâ€"A European Perspective. Food Engineering Reviews, 2016, 8, 91-115.	5.9	52
57	Coalescence of protein-stabilised emulsions studied with microfluidics. Food Hydrocolloids, 2017, 70, 96-104.	10.7	52
58	Behavior of plant-dairy protein blends at air-water and oil-water interfaces. Colloids and Surfaces B: Biointerfaces, 2020, 192, 111015.	5.0	52
59	Food-grade double emulsions as effective fat replacers in meat systems. Journal of Food Engineering, 2017, 213, 54-59.	5.2	51
60	Mechanical Characterization and pH Response of Fibril-Reinforced Microcapsules Prepared by Layer-by-Layer Adsorption. Langmuir, 2010, 26, 19106-19113.	3.5	50
61	Dynamic heterogeneity in complex interfaces of soft interface-dominated materials. Scientific Reports, 2019, 9, 2938.	3.3	50
62	Protein and lipid oxidation affect the viscoelasticity of whey protein layers at the oilâ€"water interface. European Journal of Lipid Science and Technology, 2016, 118, 1630-1643.	1.5	49
63	Analysis of mixed motion in deterministic ratchets via experiment and particle simulation. Microfluidics and Nanofluidics, 2011, 10, 843-853.	2.2	48
64	Maillard reaction products as functional components in oil-in-water emulsions: A review highlighting interfacial and antioxidant properties. Trends in Food Science and Technology, 2022, 121, 129-141.	15.1	48
65	Coalescence kinetics of oil-in-water emulsions studied with microfluidics. Fuel, 2013, 106, 327-334.	6.4	46
66	Tailored microstructure of colloidal lipid particles for Pickering emulsions with tunable properties. Soft Matter, 2017, 13, 3190-3198.	2.7	46
67	Microcapsule production by an hybrid colloidosome-layer-by-layer technique. Food Hydrocolloids, 2012, 27, 119-125.	10.7	45
68	Partitioned EDGE devices for high throughput production of monodisperse emulsion droplets with two distinct sizes. Lab on A Chip, 2015, 15, 2486-2495.	6.0	45
69	Preparation of stable food-grade double emulsions with a hybrid premix membrane emulsification system. Food Chemistry, 2016, 206, 59-66.	8.2	43
70	Polylactide microspheres prepared by premix membrane emulsificationâ€"Effects of solvent removal rate. Journal of Membrane Science, 2008, 310, 484-493.	8.2	42
71	Anti-browning and barrier properties of edible coatings prepared with electrospraying. Innovative Food Science and Emerging Technologies, 2014, 25, 9-13.	5.6	42
72	Spruce galactoglucomannans in rapeseed oil-in-water emulsions: Efficient stabilization performance and structural partitioning. Food Hydrocolloids, 2016, 52, 615-624.	10.7	42

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73	Can we prevent lipid oxidation in emulsions by using fat-based Pickering particles?. Food Research International, 2019, 120, 352-363.	6.2	42
74	High-throughput premix membrane emulsification using nickel sieves having straight-through pores. Journal of Membrane Science, 2011, 383, 116-123.	8.2	41
75	Mixed motion in deterministic ratchets due to anisotropic permeability. Journal of Colloid and Interface Science, 2011, 354, 7-14.	9.4	41
76	Cross-flow microfluidic emulsification from a food perspective. Trends in Food Science and Technology, 2016, 49, 51-63.	15.1	41
77	Physical and oxidative stability of food emulsions prepared with pea protein fractions. LWT - Food Science and Technology, 2021, 146, 111424.	5.2	41
78	Preparation of hollow polylactide microcapsules through premix membrane emulsificationâ€"Effects of nonsolvent properties. Journal of Membrane Science, 2008, 325, 665-671.	8.2	40
79	Tayloring W/O/W emulsion composition for effective encapsulation: The role of PGPR in water transfer-induced swelling. Food Research International, 2018, 106, 722-728.	6.2	40
80	Coalescence and compression in centrifuged emulsions studied with in situ optical microscopy. Soft Matter, 2013, 9, 4026.	2.7	39
81	Shear-induced diffusion model for microfiltration of polydisperse suspensions. Desalination, 2002, 146, 63-68.	8.2	38
82	Evaluation of microsieve membrane design. Journal of Membrane Science, 2006, 278, 344-348.	8.2	38
83	A Multi-Platform Flow Device for Microbial (Co-) Cultivation and Microscopic Analysis. PLoS ONE, 2012, 7, e36982.	2.5	38
84	A comparison of microfiltration and inertia-based microfluidics for large scale suspension separation. Separation and Purification Technology, 2017, 173, 86-92.	7.9	38
85	Microfluidic investigation of the coalescence susceptibility of pea protein-stabilised emulsions: Effect of protein oxidation level. Food Hydrocolloids, 2020, 102, 105610.	10.7	38
86	Electrostatic powder coating of foods â€" State of the art and opportunities. Journal of Food Engineering, 2012, 111, 1-5.	5.2	37
87	Emulsification in novel ultrasonic cavitation intensifying bag reactors. Ultrasonics Sonochemistry, 2017, 36, 446-453.	8.2	37
88	Microfluidic EDGE emulsification: the importance of interface interactions on droplet formation and pressure stability. Scientific Reports, 2016, 6, 26407.	3.3	36
89	Destabilization of multilayered interfaces in digestive conditions limits their ability to prevent lipolysis in emulsions. Food Structure, 2017, 12, 54-63.	4.5	36
90	Droplet break-up mechanism in premix emulsification using packed beds. Chemical Engineering Science, 2013, 92, 190-197.	3.8	35

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91	Mechanical properties and porosity of polylactide for biomedical applications. Journal of Applied Polymer Science, 2008, 107, 82-93.	2.6	34
92	Transition-state theory predicts clogging at the microscale. Scientific Reports, 2016, 6, 28450.	3.3	34
93	Interfacial tension measured at high expansion rates and within milliseconds using microfluidics. Journal of Colloid and Interface Science, 2016, 470, 71-79.	9.4	34
94	From cooperative to uncorrelated clogging in cross-flow microfluidic membranes. Scientific Reports, 2018, 8, 5687.	3.3	34
95	Integrated reactor concepts for the enzymatic kinetic synthesis of cephalexin. Biotechnology and Bioengineering, 2002, 80, 144-155.	3.3	33
96	Modelling of the enzymatic kinetically controlled synthesis of cephalexin:Influence of diffusion limitation. Biotechnology and Bioengineering, 2002, 80, 331-340.	3.3	33
97	Premix membrane emulsification by using a packed layer of glass beads. AIChE Journal, 2008, 54, 2190-2197.	3.6	33
98	Protein-Repellent Silicon Nitride Surfaces: UV-Induced Formation of Oligoethylene Oxide Monolayers. ACS Applied Materials & Interfaces, 2011, 3, 697-704.	8.0	33
99	Microfluidic preparation and self diffusion PFG-NMR analysis of monodisperse water-in-oil-in-water double emulsions. Journal of Colloid and Interface Science, 2013, 389, 147-156.	9.4	33
100	Synergistic and antagonistic effects of plant and dairy protein blends on the physicochemical stability of lycopene-loaded emulsions. Food Hydrocolloids, 2018, 81, 180-190.	10.7	33
101	Pickering particles as interfacial reservoirs of antioxidants. Journal of Colloid and Interface Science, 2020, 575, 489-498.	9.4	33
102	Suspension flow in microfluidic devices â€" A review of experimental techniques focussing on concentration and velocity gradients. Advances in Colloid and Interface Science, 2012, 173, 23-34.	14.7	31
103	Surfactant-induced wetting transitions: Role of surface hydrophobicity and effect on oil permeability of ultrafiltration membranes. Colloids and Surfaces, 1990, 51, 189-205.	0.9	30
104	Cephalexin synthesis by immobilised penicillin G acylase under non-isothermal conditions: reduction of diffusion limitation. Journal of Molecular Catalysis B: Enzymatic, 2001, 15, 163-172.	1.8	30
105	Membrane-facilitated bioproduction of 3-methylcatechol in an octanol/water two-phase system. Journal of Biotechnology, 2002, 96, 281-289.	3.8	30
106	Substrate sorption into the polymer matrix of Novozym 435Â® and its effect on the enantiomeric ratio determination. Tetrahedron: Asymmetry, 2003, 14, 2699-2704.	1.8	30
107	Monodisperse droplet formation by spontaneous and interaction based mechanisms in partitioned EDGE microfluidic device. Scientific Reports, 2019, 9, 7820.	3.3	30
108	Conformational Changes of Whey and Pea Proteins upon Emulsification Approached by Front-Surface Fluorescence. Journal of Agricultural and Food Chemistry, 2021, 69, 6601-6612.	5.2	30

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109	Droplet Microfluidics for Food and Nutrition Applications. Micromachines, 2021, 12, 863.	2.9	30
110	Non-isothermal cephalexin hydrolysis by penicillin G acylase immobilized on grafted nylon membranes. Journal of Molecular Catalysis B: Enzymatic, 2000, 8, 221-232.	1.8	29
111	Optimization of the membrane and pore design for micro-machined membranes. Journal of Membrane Science, 2006, 278, 239-250.	8.2	29
112	Mild and Highly Flexible Enzyme-Catalyzed Modification of Poly(ethersulfone) Membranes. ACS Applied Materials & Interfaces, 2011, 3, 801-810.	8.0	29
113	The Importance of Interfacial Tension in Emulsification: Connecting Scaling Relations Used in Large Scale Preparation with Microfluidic Measurement Methods. ChemEngineering, 2020, 4, 63.	2.4	29
114	Sequential adsorption and interfacial displacement in emulsions stabilized with plant-dairy protein blends. Journal of Colloid and Interface Science, 2021, 583, 704-713.	9.4	29
115	Membrane modification to avoid wettability changes due to protein adsorption in an emulsion/membrane bioreactor. Journal of Membrane Science, 1993, 80, 265-274.	8.2	28
116	Electrospraying of water in oil emulsions for thin film coating. Journal of Food Engineering, 2013, 119, 776-780.	5.2	28
117	Ambient Surface Analysis of Organic Monolayers using Direct Analysis in Real Time Orbitrap Mass Spectrometry. Analytical Chemistry, 2014, 86, 2403-2411.	6.5	28
118	Interfacial behaviour of biopolymer multilayers: Influence of in vitro digestive conditions. Colloids and Surfaces B: Biointerfaces, 2017, 153, 199-207.	5.0	28
119	Glycation of soy proteins leads to a range of fractions with various supramolecular assemblies and surface activities. Food Chemistry, 2021, 343, 128556.	8.2	28
120	Enzyme Distribution Derived from Macroscopic Particle Behavior of an Industrial Immobilized Penicillin-G Acylase. Biotechnology Progress, 2003, 19, 1510-1518.	2.6	27
121	Zwitterionic Polymer Modified Porous Carbon for High-Performance and Antifouling Capacitive Desalination. ACS Applied Materials & Interfaces, 2018, 10, 33564-33573.	8.0	27
122	Emulsion encapsulation in calcium-alginate beads delays lipolysis during dynamic in vitro digestion. Journal of Functional Foods, 2018, 46, 394-402.	3.4	27
123	Assessment of intraparticle biocatalytic distributions as a tool in rational formulation. Current Opinion in Biotechnology, 2002, 13, 398-405.	6.6	26
124	Transmission and fractionation of micro-sized particle suspensions. Journal of Membrane Science, 2007, 290, 230-240.	8.2	26
125	Antioxidant potential of non-modified and glycated soy proteins in the continuous phase of oil-in-water emulsions. Food Hydrocolloids, 2021, 114, 106564.	10.7	26
126	Thermodynamically Controlled Synthesis Of Cefamandole. Biocatalysis and Biotransformation, 1999, 17, 209-223.	2.0	25

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127	The effect of pore geometry on premix membrane emulsification using nickel sieves having uniform pores. Chemical Engineering Science, 2013, 93, 173-180.	3.8	25
128	Particle migration in laminar shear fields: A new basis for large scale separation technology?. Separation and Purification Technology, 2017, 174, 372-388.	7.9	25
129	Advantages of using non-isothermal bioreactors for the enzymatic synthesis of antibiotics: The penicillin G acylase as enzyme model. Biotechnology and Bioengineering, 2002, 79, 334-346.	3.3	24
130	Lattice Boltzmann simulations of droplet formation during microchannel emulsification. Journal of Colloid and Interface Science, 2009, 335, 112-122.	9.4	24
131	Controlled Oxidation, Biofunctionalization, and Patterning of Alkyl Monolayers on Silicon and Silicon Nitride Surfaces using Plasma Treatment. Langmuir, 2010, 26, 866-872.	3.5	24
132	High-flux membrane separation using fluid skimming dominated convective fluid flow. Journal of Membrane Science, 2011, 371, 20-27.	8.2	24
133	In situ product removal during enzymatic cephalexin synthesis by complexation. Enzyme and Microbial Technology, 2002, 31, 264-273.	3.2	23
134	Polylactide films formed by immersion precipitation: Effects of additives, nonsolvent, and temperature. Journal of Applied Polymer Science, 2007, 104, 959-971.	2.6	23
135	A Geometric Model for the Dynamics of Microchannel Emulsification. Langmuir, 2009, 25, 7320-7327.	3.5	23
136	Flow-induced particle migration in microchannels for improved microfiltration processes. Microfluidics and Nanofluidics, 2013, 15, 451-465.	2.2	22
137	The effect of dissolved gas on coalescence of oil drops studied with microfluidics. Journal of Colloid and Interface Science, 2018, 528, 166-173.	9.4	22
138	Application of Microfluidics in the Production and Analysis of Food Foams. Foods, 2019, 8, 476.	4.3	22
139	Equilibrium position, kinetics, and reactor concepts for the adipyl-7-ADCA-hydrolysis process. Biotechnology and Bioengineering, 2000, 70, 654-661.	3.3	21
140	A multicomponent reactionâ€“diffusion model of a heterogeneously distributed immobilized enzyme. Applied Microbiology and Biotechnology, 2006, 72, 263-278.	3.6	21
141	High throughput production of double emulsions using packed bed premix emulsification. Food Research International, 2014, 66, 78-85.	6.2	21
142	Fermentation broth components influence droplet coalescence and hinder advanced biofuel recovery during fermentation. Biotechnology Journal, 2015, 10, 1206-1215.	3.5	21
143	Manipulating and quantifying temperature-triggered coalescence with microcentrifugation. Lab on A Chip, 2015, 15, 188-194.	6.0	21
144	Linking Findings in Microfluidics to Membrane Emulsification Process Design: The Importance of Wettability and Component Interactions with Interfaces. Membranes, 2016, 6, 26.	3.0	21

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145	Coalescence dynamics in oil-in-water emulsions at elevated temperatures. Scientific Reports, 2021, 11, 10990.	3.3	21
146	Membrane Separation for Downstream Processing of Aqueous-Organic Bioconversions. Biotechnology Progress, 1997, 13, 276-283.	2.6	20
147	The life and death of sponge cells. Biotechnology and Bioengineering, 2004, 85, 239-247.	3.3	20
148	Simultaneous formation of many droplets in a single microfluidic droplet formation unit. AIChE Journal, 2010, 56, 833-836.	3.6	20
149	Enzyme-catalyzed modification of PES surfaces: Reduction in adsorption of BSA, dextrin and tannin. Journal of Colloid and Interface Science, 2012, 378, 191-200.	9.4	20
150	Legume Protein Isolates for Stable Acidic Emulsions Prepared by Premix Membrane Emulsification. Food Biophysics, 2017, 12, 119-128.	3.0	20
151	Oxidative stability of emulsions fortified with iron: the role of liposomal phospholipids. Journal of the Science of Food and Agriculture, 2019, 99, 2957-2965.	3.5	20
152	Early film formation in protein-stabilised emulsions: Insights from a microfluidic approach. Food Hydrocolloids, 2021, 118, 106785.	10.7	20
153	Electrode Surface Potential-Driven Protein Adsorption and Desorption through Modulation of Electrostatic, van der Waals, and Hydration Interactions. Langmuir, 2021, 37, 6549-6555.	3.5	19
154	Biocatalysts: Measurement, modelling and design of heterogeneity. Biotechnology Advances, 2007, 25, 137-147.	11.7	18
155	Influence of the emulsion formulation in premix emulsification using packed beds. Chemical Engineering Science, 2014, 116, 547-557.	3.8	18
156	Discontinuous nature of the repulsive-to-attractive colloidal glass transition. Scientific Reports, 2016, 6, 22725.	3.3	18
157	Laccase-catalyzed modification of PES membranes with 4-hydroxybenzoic acid and gallic acid. Journal of Membrane Science, 2012, 394-395, 69-79.	8.2	17
158	Convective mass transport dominates surfactant adsorption in a microfluidic Y-junction. Soft Matter, 2016, 12, 9025-9029.	2.7	17
159	Natural particles can armor emulsions against lipid oxidation and coalescence. Food Chemistry, 2021, 347, 129003.	8.2	17
160	A descriptive forceâ€balance model for droplet formation at microfluidic Yâ€junctions. AIChE Journal, 2010, 56, 2641-2649.	3.6	16
161	Deposition of Thin Lipid Films Prepared by Electrospraying. Food and Bioprocess Technology, 2013, 6, 3047-3055.	4.7	16
162	Separation process for very concentrated emulsions and suspensions in the food industry. Innovative Food Science and Emerging Technologies, 2013, 18, 177-182.	5.6	16

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163	Barrier properties and storage stability of edible coatings prepared with electrospraying. Innovative Food Science and Emerging Technologies, 2014, 23, 182-187.	5.6	16
164	Use of dynamic membranes for the preparation of vitamin E-loaded lipid particles: An alternative to prevent fouling observed in classical cross-flow emulsification. Chemical Engineering Journal, 2014, 236, 498-505.	12.7	16
165	Apparent Interfacial Tension Effects in Protein Stabilized Emulsions Prepared with Microstructured Systems. Membranes, 2017, 7, 19.	3.0	16
166	Exergy analysis of membrane capacitive deionization (MCDI). Desalination, 2018, 444, 162-168.	8.2	16
167	Effects of dynamic adsorption on bubble formation and coalescence in partitioned-EDGE devices. Journal of Colloid and Interface Science, 2021, 602, 316-324.	9.4	16
168	Addition of oils to polylactide casting solutions as a tool to tune film morphology and mechanical properties. Polymer Engineering and Science, 2010, 50, 513-519.	3.1	15
169	Monodispersed water-in-oil emulsions prepared with semi-metal microfluidic EDGE systems. Microfluidics and Nanofluidics, 2013, 14, 187-196.	2.2	15
170	Novel approach to quantify immobilized-enzyme distributions. Biotechnology and Bioengineering, 2005, 89, 660-669.	3.3	14
171	Differential analysis of deposition layers from micellar casein and milk fat globule suspensions onto ultrafiltration and microfiltration membranes. Journal of Food Engineering, 2007, 80, 257-266.	5.2	14
172	Microfluidics Used as a Tool to Understand and Optimize Membrane Filtration Processes. Membranes, 2020, 10, 316.	3.0	14
173	Compressive resistance of granular-scale microgels: From loose to dense packing. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 553, 406-416.	4.7	13
174	A cascade microfiltration and reverse osmosis approach for energy efficient concentration of skim milk. Journal of Food Engineering, 2021, 300, 110511.	5.2	13
175	Alkyl chain length modulates antioxidant activity of gallic acid esters in spray-dried emulsions. Food Chemistry, 2022, 387, 132880.	8.2	13
176	Particle migration leads to deposition-free fractionation. Journal of Membrane Science, 2013, 440, 58-66.	8.2	12
177	Encapsulation of lipids as emulsion-alginate beads reduces food intake: a randomized placebo-controlled cross-over human trial in overweight adults. Nutrition Research, 2019, 63, 86-94.	2.9	12
178	Thermoplastic bio-nanocomposites: From measurement of fundamental properties to practical application. Advances in Colloid and Interface Science, 2021, 292, 102419.	14.7	12
179	A review of multistage membrane filtration approaches for enhanced efficiency during concentration and fractionation of milk and whey. International Journal of Dairy Technology, 2022, 75, 749-760.	2.8	12
180	Lipid Oxidation in Emulsions Fortified with Iron-Loaded Alginate Beads. Foods, 2019, 8, 361.	4.3	11

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181	Preparation of monodispersed oil-in-water emulsions through semi-metal microfluidic EDGE systems. Microfluidics and Nanofluidics, 2013, 14, 775-784.	2.2	10
182	Microfluidic model systems used to emulate processes occurring during soft particle filtration. Scientific Reports, 2019, 9, 3063.	3.3	10
183	All-aqueous emulsions as miniaturized chemical reactors in the food and bioprocess technology. Current Opinion in Food Science, 2020, 33, 165-172.	8.0	10
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