Erich J Windhab

List of PR Articles by Year
in descending order

95 PR articles	3,487 PR citations	103993 32 PR h-index	114138 57 g-index
96 documents	3856 doc citations	114578 33 h-index	3828 citing authors

#	Article	IF	PR Citations
1	Valorization of cocoa pod side streams improves nutritional and sustainability aspects of chocolate. Nature Food, 2024, 5, 423-432.	17.1	9
2	Impact of microplastic pollution on breaking waves. Physics of Fluids, 2024, 36, .	3.8	6
3	The rheology and foamability of crystal-melt suspensions composed of triacylglycerols. Soft Matter, 2022, 18, 1183-1193.	2.7	5
4	Crust treatments to reduce bread staling. Current Research in Food Science, 2021, 4, 182-190.	6.5	27
5	Influence of local convective heat flux on solidification, contraction and wall detachment behavior of molded chocolate during air cooling. Innovative Food Science and Emerging Technologies, 2021, 68, 102629.	6.8	6
6	Fabrication of a Novel Protein Sponge with Dual-Scale Porosity and Mixed Wettability Using a Clean and Versatile Microwave-Based Process. Materials, 2021, 14, 2298.	2.9	4
7	Influence of Amylase Addition on Bread Quality and Bread Staling. ACS Food Science & Technology, 2021, 1, 1143-1150.	2.9	40
8	Physiological fluid interfaces: Functional microenvironments, drug delivery targets, and first line of defense. Acta Biomaterialia, 2021, 130, 32-53.	9.4	33
9	Rheology of cocoa butter. Journal of Food Engineering, 2021, 305, 110598.	6.1	12
10	Entrance flow of unfoamed and foamed Herschelâ€“Bulkley fluids. Journal of Rheology, 2021, 65, 1155-1168.	2.9	16
11	Filter-less separation technique for micronized anthropogenic polymers from artificial seawater. Environmental Science: Water Research and Technology, 2021, 7, 2372-2380.	1.8	4
12	Extruded meat analogues based on yellow, heterotrophically cultivated Auxenochlorella protothecoides microalgae. Innovative Food Science and Emerging Technologies, 2020, 59, 102275.	6.8	186
13	The Effect of Wet Milling and Cryogenic Milling on the Structure and Physicochemical Properties of Wheat Bran. Foods, 2020, 9, 1755.	4.7	27
14	Crystallization-Induced Network Formation of Tri- and Monopalmitin at the Middle-Chain Triglyceride Oil/Air Interface. Langmuir, 2020, 36, 7566-7572.	3.8	34
15	Enzymatic cross-linking of pectin in a high-pressure foaming process. Food and Function, 2020, 11, 2040-2047.	5.4	12
16	Yield Stress Dependent Foaming of Edible Crystal-Melt Suspensions. Crystal Growth and Design, 2020, 20, 1292-1301.	3.4	35
17	Chia seed mucilage â€“ a vegan thickener: isolation, tailoring viscoelasticity and rehydration. Food and Function, 2019, 10, 4854-4860.	5.4	65
18	Impact of airflow on the heat transfer conditions inside an oven cavity, characterized using particle imaging velocimetry. Physics of Fluids, 2019, 31, 107109.	3.8	3

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19	Effect of foaming on mechanical properties of microfibrillated cellulose-based porous solids. Cellulose, 2019, 26, 2487-2497.	4.5	7
20	Development of Smart Optical Gels with Highly Magnetically Responsive Bicelles. ACS Applied Materials & Interfaces, 2018, 10, 8926-8936.	8.0	14
21	Fabrication Procedures and Birefringence Measurements for Designing Magnetically Responsive Lanthanide Ion Chelating Phospholipid Assemblies. Journal of Visualized Experiments, 2018, , .	0.3	1
22	Tailoring Emulsions for Controlled Lipid Release: Establishing in vitroâ€“in Vivo Correlation for Digestion of Lipids. ACS Applied Materials & Interfaces, 2018, 10, 17571-17581.	8.0	73
23	Targeted Inhibition of Enzymatic Browning in Wheat Pastry Dough. Journal of Agricultural and Food Chemistry, 2018, 66, 12353-12360.	6.0	39
24	The rheology of batch and continuously prepared gluten-free bread dough in oscillatory and capillary shear flow. Journal of Food Science and Technology, 2018, 55, 3077-3084.	2.7	8
25	Nonlinear shear and dilatational rheology of viscoelastic interfacial layers of cellulose nanocrystals. Physics of Fluids, 2018, 30, .	3.8	52
26	Modifying the Contact Angle of Anisotropic Cellulose Nanocrystals: Effect on Interfacial Rheology and Structure. Langmuir, 2018, 34, 10932-10942.	3.8	28
27	Mastering the magnetic susceptibility of magnetically responsive bicelles with 3Î²-amino-5-cholestene and complexed lanthanide ions. Physical Chemistry Chemical Physics, 2017, 19, 10820-10824.	2.8	6
28	Methods for Generating Highly Magnetically Responsive Lanthanide-Chelating Phospholipid Polymolecular Assemblies. Langmuir, 2017, 33, 6363-6371.	3.8	4
29	Molecular engineering of lanthanide ion chelating phospholipids generating assemblies with a switched magnetic susceptibility. Physical Chemistry Chemical Physics, 2017, 19, 20991-21002.	2.8	8
30	Cohesiveness and flowability of particulated solid and semi-solid food systems. Food and Function, 2017, 8, 3647-3653.	5.4	37
31	Microfluidic Technique for the Simultaneous Quantification of Emulsion Instabilities and Lipid Digestion Kinetics. Analytical Chemistry, 2017, 89, 9116-9123.	6.6	39
32	Understanding the Enhanced Magnetic Response of Aminocholesterol Doped Lanthanide-Ion-Chelating Phospholipid Bicelles. Langmuir, 2017, 33, 8533-8544.	3.8	5
33	Gelation of Soy Milk with Hagfish Exudate Creates a Flocculated and Fibrous Emulsion- and Particle Gel. PLoS ONE, 2016, 11, e0147022.	2.4	17
34	Quantification of Spontaneous W/O Emulsification and its Impact on the Swelling Kinetics of Multiple W/O/W Emulsions. Langmuir, 2016, 32, 5787-5795.	3.8	55
35	Stroboscopic two-dimensional ultrasonic velocity profiling for measuring flow transition in Taylor Couette systems. Flow Measurement and Instrumentation, 2016, 52, 137-143.	2.5	2
36	Tailoring Bicelle Morphology and Thermal Stability with Lanthanide-Chelating Cholesterol Conjugates. Langmuir, 2016, 32, 9005-9014.	3.8	11

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37	Experimental and computational study of a high speed pin mixer via PEPT, visualization and CFD. Chemical Engineering Science, 2016, 155, 221-232.	4.0	4
38	Trajectory analysis of a liquid filament under Rayleigh breakup conditions created from laminar rotary spraying of oil-in-water emulsions. Chemical Engineering Science, 2016, 156, 229-238.	4.0	1
39	Modeling and simulation of air-assist atomizers with applications to food sprays. Applied Mathematical Modelling, 2016, 40, 6121-6133.	4.7	5
40	Flow Properties of Spices Measured with Powder Flow Tester and Ring Shear Tester-XS. International Journal of Food Properties, 2016, 19, 1475-1482.	3.7	20
41	Decoupling of Mass Transport Mechanisms in the Stagewise Swelling of Multiple Emulsions. Langmuir, 2015, 31, 5265-5273.	3.8	35
42	Mixing quality of powder-liquid mixtures studied by near infrared spectroscopy and colorimetry. Powder Technology, 2015, 278, 130-137.	4.5	7
43	Food Engineering at Multiple Scales: Case Studies, Challenges and the Futureâ€"A European Perspective. Food Engineering Reviews, 2015, 8, 91-115.	6.6	57
44	Magnetically Enhanced Bicelles Delivering Switchable Anisotropy in Optical Gels. ACS Applied Materials & Interfaces, 2014, 6, 1100-1105.	8.0	20
45	Effect of flow type, channel height, and viscosity on drop production from micro-pores. Chemical Engineering Science, 2014, 116, 372-382.	4.0	18
46	Shear and dilatational linear and nonlinear subphase controlled interfacial rheology of Î²-lactoglobulin fibrils and their derivatives. Journal of Rheology, 2013, 57, 1003-1022.	2.9	117
47	Cholesterol-Diethylenetriaminepentaacetate Complexed with Thulium Ions Integrated into Bicelles To Increase Their Magnetic Alignability. Journal of Physical Chemistry B, 2013, 117, 14743-14748.	2.8	10
48	Foams Stabilized by Multilamellar Polyglycerol Ester Self-Assemblies. Langmuir, 2013, 29, 38-49.	3.8	33
49	Alignment of Bicelles Studied with High-Field Magnetic Birefringence and Small-Angle Neutron Scattering Measurements. Langmuir, 2013, 29, 3467-3473.	3.8	20
50	Iron encapsulated microstructured emulsion-particle formation by prilling process and its release kinetics. Journal of Food Engineering, 2013, 115, 198-206.	6.1	23
51	Simultaneous visualization of the flow inside and around droplets generated in microchannels. Microfluidics and Nanofluidics, 2013, 16, 743-755.	2.2	12
52	Cholesterol Increases the Magnetic Aligning of Bicellar Disks from an Aqueous Mixture of DMPC and DMPEâ€"DTPA with Complexed Thulium Ions. Langmuir, 2012, 28, 10905-10915.	3.8	22
53	Simultaneous Control of pH and Ionic Strength during Interfacial Rheology of Î²-Lactoglobulin Fibrils Adsorbed at Liquid/Liquid Interfaces. Langmuir, 2012, 28, 12536-12543.	3.8	100
54	Interfacial aspects of the stability of polyglycerol ester covered bubbles against coalescence. Soft Matter, 2012, 8, 11620.	2.7	22

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55	Characterization of wet powder flowability by shear cell measurements and compaction curves. Powder Technology, 2012, 215-216, 59-65.	4.5	32
56	Effect of pendular liquid bridges on the flow behavior of wet powders. Powder Technology, 2012, 217, 599-606.	4.5	17
57	Rheology of food materials. Current Opinion in Colloid and Interface Science, 2011, 16, 36-40.	6.7	210
58	Emulsion Drops with Complex Interfaces: Globular Versus Flexible Proteins. Macromolecular Materials and Engineering, 2011, 296, 249-262.	4.1	70
59	Self-aligned mask renewal for anisotropically etched circular micro- and nanostructures. Journal of Micromechanics and Microengineering, 2011, 21, 115003.	1.9	2
60	Novel Type of Bicellar Disks from a Mixture of DMPC and DMPE-DTPA with Complexed Lanthanides. Langmuir, 2010, 26, 5382-5387.	3.8	28
61	Interfacial rheology of soy proteins â€“ High methoxyl pectin films. Food Hydrocolloids, 2009, 23, 2125-2131.	12.4	44
62	Binary coalescence of gas bubbles in the presence of a non-ionic surfactant. Journal of Colloid and Interface Science, 2009, 333, 579-584.	9.9	32
63	Continuous flow structuring of anisotropic biopolymer particles. Advances in Colloid and Interface Science, 2009, 150, 16-26.	17.7	43
64	Shear-Induced Crystal Formation and Transformation in Cocoa Butter. Crystal Growth and Design, 2009, 9, 4023-4031.	3.4	30
65	Single bubble deformation and breakup in simple shear flow. Experiments in Fluids, 2008, 45, 917-926.	2.1	58
66	Complex Interfaces and their Role in Proteinâ€Stabilized Soft Materials. ChemPhysChem, 2008, 9, 1833-1837.	2.0	24
67	Monitoring of fat crystallization process using UVPâ€“PD technique. Flow Measurement and Instrumentation, 2008, 19, 163-169.	2.5	39
68	Investigation of molecular weight distribution of LBG galactomannan for flours prepared from individual seeds, mixtures, and commercial samples. Food Hydrocolloids, 2008, 22, 1596-1606.	12.4	37
69	Structure and Mechanical Properties of a Polyglycerol Ester at the Airâ^'Water Surface. Langmuir, 2008, 24, 12282-12289.	3.8	23
70	Extensional Properties of Hydroxypropyl Ether Guar Gum Solutions. Biomacromolecules, 2008, 9, 2989-2996.	5.3	59
71	Alternating Vorticity Bands in a Solution of Wormlike Micelles. Physical Review Letters, 2007, 99, .	8.3	36
72	Interfacial Rheology of Surface-Active Biopolymers:â€‰ Acacia senegal Gum versus Hydrophobically Modifed Starch. Biomacromolecules, 2007, 8, 3458-3466.	5.3	119

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73	Simulation and experiments of droplet deformation and orientation in simple shear flow with surfactants. Chemical Engineering Science, 2007, 62, 3242-3258.	4.0	78
74	Dynamically enhanced membrane foaming. Chemical Engineering Science, 2007, 62, 4409-4419.	4.0	26
75	Impact of static pressure and volumetric energy input on the microstructure of food foam whipped in a rotorâ€“stator device. Journal of Food Engineering, 2007, 80, 306-316.	6.1	34
76	Development, Stability, and Sensory Testing of Microcapsules Containing Iron, Iodine, and Vitamin A for Use in Food Fortification. Journal of Food Science, 2006, 71, .	3.1	72
77	Determination of the interfacial tension of low density difference liquidâ€“liquid systems containing surfactants by droplet deformation methods. Chemical Engineering Science, 2006, 61, 1386-1394.	4.0	26
78	Rheology of concentrated suspensions containing mixtures of spheres and fibres. Rheologica Acta, 2005, 44, 502-512.	2.6	62
79	Deformation of single emulsion drops covered with a viscoelastic adsorbed protein layer in simple shear flow. Applied Physics Letters, 2005, 87, 244104.	3.1	60
80	Drop deformation dynamics and gel kinetics in a co-flowing water-in-oil system. Journal of Colloid and Interface Science, 2005, 286, 378-386.	9.9	22
81	Stress Driven Shear Bands and the Effect of Confinement on Their StructuresA Rheological, Flow Visualization, and Rheo-SALS Study. Langmuir, 2005, 21, 9051-9057.	3.8	61
82	Computer-Controlled Flow Cell for the Study of Particle and Drop Dynamics in Shear Flow Fields. Industrial & Engineering Chemistry Research, 2005, 44, 6999-7009.	3.9	15
83	Sorbitan Tristearate Layers at the Air/Water Interface Studied by Shear and Dilatational Interfacial Rheology. Langmuir, 2005, 21, 10555-10563.	3.8	72
84	Drop formation in a co-flowing ambient fluid. Chemical Engineering Science, 2004, 59, 3045-3058.	4.0	488
85	Triple fortification of salt with microcapsules of iodine, iron, and vitamin A. American Journal of Clinical Nutrition, 2004, 80, 1283-1290.	5.0	95
86	Stress- and strain-controlled measurements of interfacial shear viscosity and viscoelasticity at liquid/liquid and gas/liquid interfaces. Review of Scientific Instruments, 2003, 74, 4916-4924.	1.5	251
87	A numerical procedure for calculating droplet deformation in dispersing flows and experimental verification. Chemical Engineering Science, 2003, 58, 2351-2363.	4.0	46
88	Industrial application of ultrasound based in-line rheometry: Visualization of steady shear pipe flow of chocolate suspension in pre-crystallization process. Review of Scientific Instruments, 2003, 74, 5255-5259.	1.5	19
89	Viscosity of Cocoa and Chocolate Products. Applied Rheology, 2002, 12, 32-34.	1.7	14
90	Flow processing and gel formationâ€”a promising combination for the design of the shape of gelatin drops. Food Hydrocolloids, 2002, 16, 633-643.	12.4	24

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91	Measurement of the Surface and Interfacial Tension from Maximum Volume of a Pendant Drop. Journal of Colloid and Interface Science, 2001, 244, 113-122.	9.9	40
92	Investigation on the Drop Break-up under Controlled Mixed Shear and Elongational Flow Conditions in Combination with the Morphology and Rheology of Emulsifiers at the Drop's Interface. Chemie-Ingenieur-Technik, 2001, 73, 740-741.	0.9	1
93	Fluid Immobilization â€“ A Structure-Related Key Mechanism for the Viscous Flow Behavior of Concentrated Suspension Systems. Applied Rheology, 2000, 10, 134-144.	1.7	60
94	In-line measurement of tempered cocoa butter and chocolate by means of near-infrared spectroscopy. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 659-667.	2.5	39
95	Direct measurement of thermal fat crystal properties for milk-fat fractionation. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1603-1610.	2.5	36