Arjen Bot

List of Publications by Year
in descending order

75 papers	2,964 citations	159585 30 h-index	168389 53 g-index
78 all docs	78 docs citations	78 times ranked	1829 citing authors

#	Article	IF	Citations
1	Meta-analysis of critical points to determine second virial coefficients for binary biopolymer mixtures. Food Hydrocolloids, 2022, 126, 107473.	10.7	1
2	At-line and inline prediction of droplet size in mayonnaise with near-infrared spectroscopy. Infrared Physics and Technology, 2022, 123, 104155.	2.9	6
3	Effects of Oil Type on Sterol-Based Organogels and Emulsions. Food Biophysics, 2021, 16, 109-118.	3.0	14
4	Corrigendum to â€œsecond order virial coefficients from phase diagrams.â€•[Food Hydrocolloids 101 (2020) 105546]. Food Hydrocolloids, 2021, 112, 106324.	10.7	4
5	Phase-Separating Binary Polymer Mixtures: The Degeneracy of the Virial Coefficients and Their Extraction from Phase Diagrams. ACS Omega, 2021, 6, 7862-7878.	3.5	7
6	Second order virial coefficients from phase diagrams. Food Hydrocolloids, 2020, 101, 105546.	10.7	6
7	Phytosterols. , 2019, , 225-228.		6
8	Edible Oil Oleogels Based on Self-assembled Î²-Sitosterol + Î³-Oryzanol Tubules. , 2018, , 31-63.		10
9	CHAPTER 5. Structuring Edible Oil Phases with Fatty Acids and Alcohols. Food Chemistry, Function and Analysis, 2017, , 95-105.	0.2	2
10	The Phase Behavior of Î³â€Oryzanol and Î²â€Sitosterol in Edible Oil. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1651-1659.	1.9	44
11	Edible oleogels in molecular gastronomy. International Journal of Gastronomy and Food Science, 2014, 2, 22-31.	3.0	89
12	Modelling acidified emulsion gels as Matryoshka composites: Firmness and syneresis. Food Hydrocolloids, 2014, 34, 88-97.	10.7	11
13	Effects of emulsifiers on vegetable-fat based aerated emulsions with interfacial rheological contributions. Food Research International, 2013, 53, 342-351.	6.2	20
14	The influence of the type of oil phase on the selfâ€assembly process of Î³â€oryzanolâ€‰+â€‰Î²â€sitosterol tubules in organogel systems. European Journal of Lipid Science and Technology, 2013, 115, 295-300.	1.5	43
15	Elucidation of density profile of self-assembled sitosterol + oryzanol tubules with small-angle neutron scattering. Faraday Discussions, 2012, 158, 223.	3.2	45
16	Stability of aqueous food grade fibrillar systems against pH change. Faraday Discussions, 2012, 158, 125.	3.2	42
17	Organogel-Emulsions with Mixtures of Î²-Sitosterol and Î³-Oryzanol: Influence of Water Activity and Type of Oil Phase on Gelling Capability. Journal of Agricultural and Food Chemistry, 2012, 60, 3462-3470.	5.2	98
18	Edible Oil Organogels Based on Self-assembled Î²-sitosterol + Î³-oryzanol Tubules. , 2011, , 49-79.		13

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19	Structuring in Î²-sitosterol+Î³-oryzanol-based emulsion gels during various stages of a temperature cycle. Food Hydrocolloids, 2011, 25, 639-646.	10.7	61
20	The Influence of Concentration and Temperature on the Formation of Î³-Oryzanolâ€‰+â€‰Î²-Sitosterol Tubules in Edible Oil Organogels. Food Biophysics, 2011, 6, 20-25.	3.0	57
21	Effect of hydrolysed egg protein on brain tryptophan availability. British Journal of Nutrition, 2011, 105, 611-617.	2.3	18
22	Effect of water on self-assembled tubules in Î²-sitosterol + Î³-oryzanol-based organogels. Journal of Physics: Conference Series, 2010, 247, 012025.	0.4	41
23	Manipulation of glycemic response with isomaltulose in a milkâ€based drink does not affect cognitive performance in healthy adults. Molecular Nutrition and Food Research, 2010, 54, 506-515.	3.3	31
24	Multicomponent Hollow Tubules Formed Using Phytosterol and Î³-Oryzanol-Based Compounds: An Understanding of Their Molecular Embrace. Journal of Physical Chemistry A, 2010, 114, 8278-8285.	2.5	54
25	Non-triglyceride structuring of edible oils and emulsions. Acta Crystallographica Section A: Foundations and Advances, 2010, 66, s250-s251.	0.3	0
26	Non-TAG structuring of edible oils and emulsions. Food Hydrocolloids, 2009, 23, 1184-1189.	10.7	107
27	Organogelâ€Based Emulsion Systems, Microâ€Structural Features and Impact on In Vitro Digestion. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 733-741.	1.9	65
28	Effect of Sterol Type on Structure of Tubules in Sterol + Î³-Oryzanol-Based Organogels. Food Biophysics, 2009, 4, 266-272.	3.0	74
29	Casein micelles as a vehicle for iron fortification of foods. European Food Research and Technology, 2009, 229, 929-935.	3.3	26
30	Iron fortification of skim milk: Minerals and 57Fe MÃ¶ssbauer study. International Dairy Journal, 2009, 19, 56-63.	3.0	13
31	Fibrils of Î³â€Oryzanol + Î²â€Sitosterol in Edible Oil Organogels. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 1127-1134.	1.9	140
32	Stability of casein micelles subjected to CO2 reversible acidification: Impact of carbonation temperature and chilled storage time. International Dairy Journal, 2008, 18, 221-227.	3.0	9
33	Influence of Calcium Salt Supplementation on Calcium Equilibrium in Skim Milk During pH Cycle. Journal of Dairy Science, 2007, 90, 2155-2162.	3.4	18
34	Stability of casein micelle subjected to reversible CO2 acidification: Impact of holding time and chilled storage. International Dairy Journal, 2007, 17, 873-880.	3.0	22
35	Structuring of edible oils by alternatives to crystalline fat. Current Opinion in Colloid and Interface Science, 2007, 12, 221-231.	7.4	314
36	Probing the droplet cluster structure in acidified temperatureâ€cycled o/w emulsion gels by means of SESANS^{â€}. International Journal of Food Science and Technology, 2007, 42, 746-752.	2.7	7

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37	Effect of processing on droplet cluster structure in emulsion gels. Food Hydrocolloids, 2007, 21, 844-854.	10.7	16
38	The texture and microstructure of spreads * *This chapter is a revised version of: Bot, A., FlÃ¶ter, E., Lammers, J.G., and Pelan, E.G. (2003). â€˜Controlling the texture of spreadsâ€™, in Texture in Food. Vol. 1. Semi-solid Foods, editor B.M. McKenna, Woodhead Publishing, Cambridge, pp. 350â€“372.. , 2007, , 575-599.		6
39	Microstructural aspects of protein-based drinks. , 2007, , 622-647.		0
40	Structuring of edible oils by mixtures of Î³-oryzanol with Î²-sitosterol or related phytosterols. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 513-521.	1.9	218
41	Practical implications of the phase-compositional assessment of lipid-based food products by time-domain NMR. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 905-912.	1.9	31
42	Temperature cycling stability of pre-heated acidified whey protein-stabilised o/w emulsion gels in relation to the internal surface area of the emulsion. Food Hydrocolloids, 2006, 20, 245-252.	10.7	26
43	Effect of denaturation on temperature cycling stability of heated acidified protein-stabilised o/w emulsion gels. Food Hydrocolloids, 2005, 19, 493-501.	10.7	27
44	Influence of crystallisation conditions on the large deformation rheology of inulin gels. Food Hydrocolloids, 2004, 18, 547-556.	10.7	127
45	Structuring of edible oils by long-chain FA, fatty alcohols, and their mixtures. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 1-6.	1.9	173
46	Stability of Whey-Protein-Stabilized Oil-in-Water Emulsions during Chilled Storage and Temperature Cycling. Journal of Agricultural and Food Chemistry, 2004, 52, 3823-3830.	5.2	40
47	The use of static light scattering and pulsed-field gradient NMR to measure droplet sizes in heat-treated acidified protein-stabilised oil-in-water emulsion gels. International Dairy Journal, 2004, 14, 287-295.	3.0	31
48	Phase diagram of mixtures of stearic acid and stearyl alcohol. Thermochimica Acta, 2003, 404, 9-17.	2.7	72
49	Gelation Mechanism of Milk as Influenced by Temperature and pH; Studied by the Use of Transglutaminase Cross-Linked Casein Micelles. Journal of Dairy Science, 2003, 86, 1556-1563.	3.4	75
50	Differential Scanning Calorimetric Study on the Effects of Frozen Storage on Gluten and Dough. Cereal Chemistry, 2003, 80, 366-370.	2.2	46
51	Osmotic Properties of Gluten. Cereal Chemistry, 2003, 80, 404-408.	2.2	11
52	Controlling the texture of spreads. , 2003, , .		1
53	Melting behaviour of schizophyllan extracellular polysaccharide gels in the temperature range between 5 and 20Â°C. Carbohydrate Polymers, 2001, 45, 363-372.	10.2	44
54	Acid-induced gelation of heat-treated milk studied by diffusing wave spectroscopy. Colloids and Surfaces B: Biointerfaces, 2001, 21, 245-250.	5.0	95

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55	An ultrahigh vacuum (UHV) apparatus to study the interaction between adsorbates and photons. Measurement Science and Technology, 1997, 8, 1313-1322.	2.6	23
56	Rheological Properties of Glutenin Subfractions in Relation to their Molecular Weight. Journal of Cereal Science, 1997, 26, 15-27.	3.7	47
57	Molecular theory of strain hardening of a polymer gel: Application to gelatin. Journal of Chemical Physics, 1996, 104, 9202-9219.	3.0	76
58	Large deformation rheology of gelatin gels. Polymer Gels and Networks, 1996, 4, 189-227.	0.6	92
59	Molecular theory of the yield behavior of a polymer gel: Application to gelatin. Journal of Chemical Physics, 1996, 104, 9220-9233.	3.0	28
60	Brillouin light scattering from a biopolymer gel: hypersonic sound waves in gelatin. Colloid and Polymer Science, 1995, 273, 252-256.	2.1	10
61	TIME-TEMPERATURE SUPERPOSITION FOR NETWORKS FORMED BY GLUTEN SUBFRACTIONS. , 1995, , 99-105.		0
62	Rayleigh-Brillouin Light Scattering: Spectral Moments and Sum Rules. The Journal of Physical Chemistry, 1994, 98, 3139-3147.	2.9	1
63	Surface diffusion during thin film annealing studied by XPS. Surface Science, 1993, 287-288, 901-906.	1.9	6
64	Comment on "Refractive index variations in pure liquids: a new theoretical relation". The Journal of Physical Chemistry, 1993, 97, 2804-2804.	2.9	1
65	The adsorption of Ba on Ag(111). Journal of Physics Condensed Matter, 1993, 5, 5411-5428.	1.8	20
66	Light scattering as a probe of thermodynamic quantities in a binary mixture. Fluid Phase Equilibria, 1992, 77, 285-295.	2.5	2
67	Rayleigh-Brillouin light scattering from noble gas mixtures. 2. Partial structure factors. The Journal of Physical Chemistry, 1991, 95, 4679-4685.	2.9	4
68	Rayleigh-Brillouin light scattering from noble gas mixtures. 1. The Landau-Placzek ratio. The Journal of Physical Chemistry, 1991, 95, 4673-4679.	2.9	4
69	Rayleigh-Brillouin light-scattering study of both fast and slow sound in binary gas mixtures. Physical Review A, 1991, 44, 8062-8071.	2.5	14
70	Fast and slow sound in binary fluid mixtures. Journal of Physics Condensed Matter, 1990, 2, SA157-SA160.	1.8	6
71	Observation of fast sound in disparate-mass gas mixtures by light scattering. Physical Review Letters, 1989, 63, 2697-2700.	7.8	28
72	Rayleighâ€"Brillouin light scattering from multicomponent mixtures: The Landauâ€"Placzek ratio. Journal of Applied Physics, 1989, 66, 2118-2121.	2.5	7

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73	Hydrodynamic states in water below the temperature of the density maximum: The limit to supercooling. Chemical Physics Letters, 1988, 145, 242-246.	2.6	2
74	Small-angle x-ray scattering from supercooled water. Physical Review A, 1988, 38, 6439-6441.	2.5	21
75	Cream Cheese as an Acidified Protein-Stabilized Emulsion Gel. , 0, , 651-672.		2