Peter Fischer

List of Publications by Year
in descending order

200 papers	7,207 citations	50276 46 h-index	79698 73 g-index
206 all docs	206 docs citations	206 times ranked	6326 citing authors

#	Article	IF	Citations
1	Influence of the interfacial tension on the microstructural and mechanical properties of microgels at fluid interfaces. Journal of Colloid and Interface Science, 2022, 608, 2584-2592.	9.4	22
2	The rheology and foamability of crystal-melt suspensions composed of triacylglycerols. Soft Matter, 2022, , .	2.7	1
3	Time-dependent viscoelastic characteristics of montmorillonite dispersion examined by ultrasonic spinning rheometry. Applied Clay Science, 2022, 217, 106395.	5.2	5
4	Replicating the Cynandra opis Butterfly's Structural Color for Bioinspired Bigrating Color Filters. Advanced Materials, 2022, 34, e2109161.	21.0	30
5	Microgels as globular protein model systems. Colloids and Surfaces B: Biointerfaces, 2022, 217, 112595.	5.0	5
6	Adsorption of proteins to fluid interfaces: Role of the hydrophobic subphase. Journal of Colloid and Interface Science, 2021, 584, 411-417.	9.4	70
7	Viscoelastic characterization of the crosslinking of Î²-lactoglobulin on emulsion drops via microcapsule compression and interfacial dilational and shear rheology. Journal of Colloid and Interface Science, 2021, 583, 404-413.	9.4	16
8	Effect of Arthrospira platensis microalgae protein purification on emulsification mechanism and efficiency. Journal of Colloid and Interface Science, 2021, 584, 344-353.	9.4	47
9	Complex fluids in animal survival strategies. Soft Matter, 2021, 17, 3022-3036.	2.7	15
10	Crust treatments to reduce bread staling. Current Research in Food Science, 2021, 4, 182-190.	5.8	11
11	Transient in situ measurement of kombucha biofilm growth and mechanical properties. Food and Function, 2021, 12, 4015-4020.	4.6	15
12	Proteins from microalgae for the stabilization of fluid interfaces, emulsions, and foams. Trends in Food Science and Technology, 2021, 108, 326-342.	15.1	55
13	Investigation of the prebiotic potential of rice varieties for Lactobacillus acidophilus bacteria. European Food Research and Technology, 2021, 247, 1815-1824.	3.3	5
14	Micro-computed tomography study on bread dehydration and structural changes during ambient storage. Journal of Food Engineering, 2021, 296, 110462.	5.2	11
15	Surfactant Adsorption to Different Fluid Interfaces. Langmuir, 2021, 37, 6722-6727.	3.5	35
16	Self-Grown Bacterial Cellulose Capsules Made through Emulsion Templating. ACS Biomaterials Science and Engineering, 2021, 7, 3221-3228.	5.2	10
17	Influence of Amylase Addition on Bread Quality and Bread Staling. ACS Food Science & Technology, 2021, 1, 1143-1150.	2.7	12
18	Physiological fluid interfaces: Functional microenvironments, drug delivery targets, and first line of defense. Acta Biomaterialia, 2021, 130, 32-53.	8.3	24

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19	Rheology of cocoa butter. Journal of Food Engineering, 2021, 305, 110598.	5.2	9
20	Effect of the hydrophobic phase on interfacial phenomena of surfactants, proteins, and particles at fluid interfaces. Current Opinion in Colloid and Interface Science, 2021, 56, 101509.	7.4	20
21	Self-Assembly Pathways and Antimicrobial Properties of Lysozyme in Different Aggregation States. Biomacromolecules, 2021, 22, 4327-4336.	5.4	17
22	Potential Factors for Poor Reproducibility of In Vitro Hemolysis Testing. ASAIO Journal, 2021, Publish Ahead of Print, .	1.6	1
23	Black tea interfacial rheology and calcium carbonate. Physics of Fluids, 2021, 33, 092105.	4.0	4
24	Synergistic effect of glycyrrhizic acid and cellulose nanocrystals for oil-water interfacial stabilization. Food Hydrocolloids, 2021, 120, 106888.	10.7	14
25	Entrance flow of unfoamed and foamed Herschelâ€“Bulkley fluids. Journal of Rheology, 2021, 65, 1155-1168.	2.6	10
26	Globular protein assembly and network formation at fluid interfaces: effect of oil. Soft Matter, 2021, 17, 1692-1700.	2.7	42
27	Higher Salt Hydrophobicity Lengthens Ionic Wormlike Micelles and Stabilizes Them upon Heating. Langmuir, 2021, 37, 132-138.	3.5	7
28	Adsorption and interfacial structure of nanocelluloses at fluid interfaces. Advances in Colloid and Interface Science, 2020, 276, 102089.	14.7	48
29	Rigid, Fibrillar Quaternary Structures Induced by Divalent Ions in a Carboxylated Linear Polysaccharide. ACS Macro Letters, 2020, 9, 115-121.	4.8	23
30	Laminar Flow-Based Fiber Fabrication and Encoding via Two-Photon Lithography. ACS Applied Materials & Interfaces, 2020, 12, 54068-54074.	8.0	6
31	Interfacial Properties of Chitosan in Interfacial Shear and Capsule Compression. ACS Applied Materials & Interfaces, 2020, 12, 48084-48092.	8.0	6
32	Amyloid hybrid membranes for bacterial & genetic material removal from water and their anti-biofouling properties. Nanoscale Advances, 2020, 2, 4665-4670.	4.6	7
33	Stabilizing emulsions with microalgae proteins â€“ Changes in mechanism and efficiency along purification. Chemie-Ingenieur-Technik, 2020, 92, 1238-1238.	0.8	0
34	Crystallization-Induced Network Formation of Tri- and Monopalmitin at the Middle-Chain Triglyceride Oil/Air Interface. Langmuir, 2020, 36, 7566-7572.	3.5	27
35	Chemical and physical properties of alginate-like exopolymers of aerobic granules and flocs produced from different wastewaters. Bioresource Technology, 2020, 312, 123632.	9.6	41
36	Complex emulsion stabilization behavior of clay particles and surfactants based on an interfacial rheological study. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 602, 125121.	4.7	12

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37	Single Droplet Detection: A Counter Propagating Lensâ€Mirror System for Ultrahigh Throughput Single Droplet Detection (Small 20/2020). Small, 2020, 16, 2070112.	10.0	0
38	A Counter Propagating Lensâ€Mirror System for Ultrahigh Throughput Single Droplet Detection. Small, 2020, 16, e1907534.	10.0	13
39	Purified exopolysaccharides from Weissella confusa 11GU-1 and Propionibacterium freudenreichii JS15 act synergistically on bread structure to prevent staling. LWT - Food Science and Technology, 2020, 127, 109375.	5.2	9
40	Molecular interactions and the viscoelasticity of micellar aggregates. Physics of Fluids, 2019, 31, .	4.0	9
41	Transient measurement and structure analysis of proteinâ€“polysaccharide multilayers at fluid interfaces. Soft Matter, 2019, 15, 6362-6368.	2.7	32
42	Chia seed mucilage â€“ a vegan thickener: isolation, tailoring viscoelasticity and rehydration. Food and Function, 2019, 10, 4854-4860.	4.6	42
43	Adsorption kinetics and foaming properties of soluble microalgae fractions at the air/water interface. Food Hydrocolloids, 2019, 97, 105182.	10.7	32
44	Relaxation Behavior and Nonlinear Surface Rheology of PEOâ€“PPOâ€“PEO Triblock Copolymers at the Airâ€“Water Interface. Langmuir, 2019, 35, 14388-14396.	3.5	6
45	Ultrasonic spinning rheometry test on the rheology of gelled food for making better tasting desserts. Physics of Fluids, 2019, 31, .	4.0	17
46	Structure and dynamics of hagfish mucin in different saline environments. Soft Matter, 2019, 15, 8627-8637.	2.7	9
47	Designing Cellulose Nanofibrils for Stabilization of Fluid Interfaces. Biomacromolecules, 2019, 20, 4574-4580.	5.4	25
48	Injectable Biocompatible Hydrogels from Cellulose Nanocrystals for Locally Targeted Sustained Drug Release. ACS Applied Materials & Interfaces, 2019, 11, 38578-38585.	8.0	62
49	Effect of foaming on mechanical properties of microfibrillated cellulose-based porous solids. Cellulose, 2019, 26, 2487-2497.	4.9	4
50	Interfacial Rheology of Charged Anisotropic Cellulose Nanocrystals at the Airâ€“Water Interface. Langmuir, 2019, 35, 7937-7943.	3.5	25
51	Shear rheological properties of acid hydrolyzed insoluble proteins from Chlorella protothecoides at the oil-water interface. Journal of Colloid and Interface Science, 2019, 551, 297-304.	9.4	20
52	Ion-Induced Formation of Nanocrystalline Cellulose Colloidal Glasses Containing Nematic Domains. Langmuir, 2019, 35, 4117-4124.	3.5	46
53	Rheological analysis of oilâ€“water emulsions stabilized with clay particles by LAOS and interfacial shear moduli measurements. Rheologica Acta, 2019, 58, 453-466.	2.4	10
54	A Rat Model of Human Lipid Emulsion Digestion. Frontiers in Nutrition, 2019, 6, 170.	3.7	7

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55	Coupling of long-wavelength density fluctuations to orientations in cellulose nanocrystal suspensions under external fields. Physical Review E, 2019, 100, 052606.	2.1	1
56	Adsorption of charged anisotropic nanoparticles at oilâ€“water interfaces. Nanoscale Advances, 2019, 1, 4308-4312.	4.6	50
57	Interfacial Fourier transform shear rheometry of complex fluid interfaces. Rheologica Acta, 2019, 58, 29-45.	2.4	10
58	Rheology of Swiss Cheese Fondue. ACS Omega, 2019, 4, 1103-1109.	3.5	8
59	Development of Smart Optical Gels with Highly Magnetically Responsive Bicelles. ACS Applied Materials & Interfaces, 2018, 10, 8926-8936.	8.0	13
60	Fabrication Procedures and Birefringence Measurements for Designing Magnetically Responsive Lanthanide Ion Chelating Phospholipid Assemblies. Journal of Visualized Experiments, 2018, , .	0.3	1
61	Effect of Oil Hydrophobicity on the Adsorption and Rheology of Î²-Lactoglobulin at Oilâ€“Water Interfaces. Langmuir, 2018, 34, 4929-4936.	3.5	69
62	Rheological properties and microstructure of soy-whey protein. Food Hydrocolloids, 2018, 82, 434-441.	10.7	51
63	The many ways sputum flows â€“ Dealing with high within-subject variability in cystic fibrosis sputum rheology. Respiratory Physiology and Neurobiology, 2018, 254, 36-39.	1.6	16
64	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	64
65	Polyphenol-Binding Amyloid Fibrils Self-Assemble into Reversible Hydrogels with Antibacterial Activity. ACS Nano, 2018, 12, 3385-3396.	14.6	210
66	Adsorption and Interfacial Layer Structure of Unmodified Nanocrystalline Cellulose at Air/Water Interfaces. Langmuir, 2018, 34, 15195-15202.	3.5	56
67	Targeted Inhibition of Enzymatic Browning in Wheat Pastry Dough. Journal of Agricultural and Food Chemistry, 2018, 66, 12353-12360.	5.2	28
68	Structure and Nanomechanics of Dry and Hydrated Intermediate Filament Films and Fibers Produced from Hagfish Slime Fibers. ACS Applied Materials & Interfaces, 2018, 10, 40460-40473.	8.0	9
69	3D bacterial cellulose biofilms formed by foam templating. Npj Biofilms and Microbiomes, 2018, 4, 21.	6.4	51
70	Effect of ionic strength and seawater cations on hagfish slime formation. Scientific Reports, 2018, 8, 9867.	3.3	19
71	Stratification in the physical structure and cohesion of membrane biofilms â€” Implications for hydraulic resistance. Journal of Membrane Science, 2018, 564, 897-904.	8.2	33
72	Acute effects of combined exercise and oscillatory positive expiratory pressure therapy on sputum properties and lung diffusing capacity in cystic fibrosis: a randomized, controlled, crossover trial. BMC Pulmonary Medicine, 2018, 18, 99.	2.0	21

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73	Nonlinear shear and dilatational rheology of viscoelastic interfacial layers of cellulose nanocrystals. Physics of Fluids, 2018, 30, .	4.0	43
74	Modifying the Contact Angle of Anisotropic Cellulose Nanocrystals: Effect on Interfacial Rheology and Structure. Langmuir, 2018, 34, 10932-10942.	3.5	22
75	Intermicellar Interactions and the Viscoelasticity of Surfactant Solutions: Complementary Use of SANS and SAXS. Langmuir, 2017, 33, 2617-2627.	3.5	21
76	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
77	In-situ shear-banding quantification of surfactant solutions in straight microfluidic channels. Journal of Rheology, 2017, 61, 769-783.	2.6	6
78	Methods for Generating Highly Magnetically Responsive Lanthanide-Chelating Phospholipid Polymolecular Assemblies. Langmuir, 2017, 33, 6363-6371.	3.5	4
79	Scaffold requirements for periodontal regeneration with enamel matrix derivative proteins. Colloids and Surfaces B: Biointerfaces, 2017, 156, 221-226.	5.0	8
80	Hagfish slime exudate stabilization and its effect on slime formation and functionality. Biology Open, 2017, 6, 1115-1122.	1.2	11
81	Ion-Induced Hydrogel Formation and Nematic Ordering of Nanocrystalline Cellulose Suspensions. Biomacromolecules, 2017, 18, 4060-4066.	5.4	68
82	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
83	Cohesiveness and flowability of particulated solid and semi-solid food systems. Food and Function, 2017, 8, 3647-3653.	4.6	27
84	Ionic micelles and aromatic additives: a closer look at the molecular packing parameter. Physical Chemistry Chemical Physics, 2017, 19, 21869-21877.	2.8	29
85	Microfluidic Technique for the Simultaneous Quantification of Emulsion Instabilities and Lipid Digestion Kinetics. Analytical Chemistry, 2017, 89, 9116-9123.	6.5	34
86	Understanding the Enhanced Magnetic Response of Aminocholesterol Doped Lanthanide-Ion-Chelating Phospholipid Bicelles. Langmuir, 2017, 33, 8533-8544.	3.5	4
87	Comparison of rheological and colorimetric measurements to determine Î±-amylase activity for malt used for the beverage Bozo. International Journal of Food Properties, 2017, 20, 2060-2070.	3.0	8
88	Gelation of Soy Milk with Hagfish Exudate Creates a Flocculated and Fibrous Emulsion- and Particle Gel. PLoS ONE, 2016, 11, e0147022.	2.5	15
89	Hagfish slime and mucin flow properties and their implications for defense. Scientific Reports, 2016, 6, 30371.	3.3	34
90	Quantification of Spontaneous W/O Emulsification and its Impact on the Swelling Kinetics of Multiple W/O/W Emulsions. Langmuir, 2016, 32, 5787-5795.	3.5	44

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91	Viscoelasticity Enhancement of Surfactant Solutions Depends on Molecular Conformation: Influence of Surfactant Headgroup Structure and Its Counterion. Langmuir, 2016, 32, 4239-4250.	3.5	36
92	The effects of intermolecular interactions on the physical properties of organogels in edible oils. Journal of Colloid and Interface Science, 2016, 483, 154-164.	9.4	96
93	Scanning-SAXS of microfluidic flows: nanostructural mapping of soft matter. Lab on A Chip, 2016, 16, 4028-4035.	6.0	42
94	Bulk and interfacial rheology of emulsions stabilized with clay particles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 508, 316-326.	4.7	24
95	Tailoring Bicelle Morphology and Thermal Stability with Lanthanide-Chelating Cholesterol Conjugates. Langmuir, 2016, 32, 9005-9014.	3.5	11
96	Blocking Gastric Lipase Adsorption and Displacement Processes with Viscoelastic Biopolymer Adsorption Layers. Biomacromolecules, 2016, 17, 3328-3337.	5.4	34
97	Shear localisation in interfacial particle layers and its influence on Lissajous-plots. Rheologica Acta, 2016, 55, 267-278.	2.4	10
98	Continuous Paranematic Ordering of Rigid and Semiflexible Amyloid-Fe₃O₄ Hybrid Fibrils in an External Magnetic Field. Biomacromolecules, 2016, 17, 2555-2561.	5.4	12
99	Limiting coalescence by interfacial rheology: over-compressed polyglycerol ester layers. Rheologica Acta, 2016, 55, 537-546.	2.4	14
100	Mechanically Enhanced Liquid Interfaces at Human Body Temperature Using Thermosensitive Methylated Nanocrystalline Cellulose. Langmuir, 2016, 32, 1396-1404.	3.5	27
101	Fiber-Enforced Hydrogels: Hagfish Slime Stabilized with Biopolymers including Î°-Carrageenan. ACS Biomaterials Science and Engineering, 2016, 2, 90-95.	5.2	21
102	Adhesion Potential of Intestinal Microbes Predicted by Physico-Chemical Characterization Methods. PLoS ONE, 2015, 10, e0136437.	2.5	45
103	Decoupling of Mass Transport Mechanisms in the Stagewise Swelling of Multiple Emulsions. Langmuir, 2015, 31, 5265-5273.	3.5	27
104	Localization of clay particles at the oilâ€“water interface in the presence of surfactants. Rheologica Acta, 2015, 54, 725-734.	2.4	9
105	Investigation of changes in chemical composition and rheological properties of Kyrgyz rice cultivars (Ozgon rice) depending on long-termÂstack-storage after harvesting. LWT - Food Science and Technology, 2015, 63, 626-632.	5.2	19
106	Effective viscosity measurement of interfacial bubble and particle layers at high volume fraction. Flow Measurement and Instrumentation, 2015, 41, 121-128.	2.0	20
107	Micellar solutions in contraction slit-flow: Alignment mapped by SANS. Journal of Non-Newtonian Fluid Mechanics, 2015, 215, 8-18.	2.4	27
108	The Influence of Arginine on the Response of Enamel Matrix Derivative (EMD) Proteins to Thermal Stress: Towards Improving the Stability of EMD-Based Products. PLoS ONE, 2015, 10, e0144641.	2.5	2

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109	Semi-dilute galactomannan solutions: observations on viscosity scaling behavior of guar gum. Journal of Physics Condensed Matter, 2014, 26, 464107.	1.8	2
110	Studying bacterial hydrophobicity and biofilm formation at liquidâ€“liquid interfaces through interfacial rheology and pendant drop tensiometry. Colloids and Surfaces B: Biointerfaces, 2014, 117, 174-184.	5.0	61
111	Simultaneous visualization of the flow inside and around droplets generated in microchannels. Microfluidics and Nanofluidics, 2014, 16, 743-755.	2.2	8
112	Magnetically Enhanced Bicelles Delivering Switchable Anisotropy in Optical Gels. ACS Applied Materials & Interfaces, 2014, 6, 1100-1105.	8.0	19
113	Bridging the Gap between the Nanostructural Organization and Macroscopic Interfacial Rheology of Amyloid Fibrils at Liquid Interfaces. Langmuir, 2014, 30, 10090-10097.	3.5	61
114	Nonlinear rheology of complex fluidâ€“fluid interfaces. Current Opinion in Colloid and Interface Science, 2014, 19, 520-529.	7.4	141
115	Tailored Interfacial Rheology for Gastric Stable Adsorption Layers. Biomacromolecules, 2014, 15, 3139-3145.	5.4	51
116	Mechanical properties of protein adsorption layers at the air/water and oil/water interface: A comparison in light of the thermodynamical stability of proteins. Advances in Colloid and Interface Science, 2014, 206, 195-206.	14.7	123
117	On the appearance of vorticity and gradient shear bands in wormlike micellar solutions of different CPCl/salt systems. Journal of Rheology, 2014, 58, 1647-1672.	2.6	8
118	Interfacial Rheology of Bacterial Biofilms at Air/Water and Oil/Water Interfaces. Chimia, 2014, 68, 273-273.	0.6	0
119	Rheology of interfacial protein-polysaccharide composites. European Physical Journal: Special Topics, 2013, 222, 73-81.	2.6	25
120	Shear thickening, temporal shear oscillations, and degradation of dilute equimolar CTAB/NaSal wormlike solutions. Rheologica Acta, 2013, 52, 297-312.	2.4	14
121	Interfacial localization of nanoclay particles in oil-in-water emulsions and its reflection in interfacial moduli. Rheologica Acta, 2013, 52, 327-335.	2.4	23
122	Dynamics of complex fluid-fluid interfaces. European Physical Journal: Special Topics, 2013, 222, 1-5.	2.6	5
123	Protein adsorption and interfacial rheology interfering in dilatational experiment. European Physical Journal: Special Topics, 2013, 222, 47-60.	2.6	71
124	Shear and dilatational linear and nonlinear subphase controlled interfacial rheology of Î²-lactoglobulin fibrils and their derivatives. Journal of Rheology, 2013, 57, 1003-1022.	2.6	100
125	Cholesterol-Diethylenetriaminepentaacetate Complexed with Thulium Ions Integrated into Bicelles To Increase Their Magnetic Alignability. Journal of Physical Chemistry B, 2013, 117, 14743-14748.	2.6	10
126	Foams Stabilized by Multilamellar Polyglycerol Ester Self-Assemblies. Langmuir, 2013, 29, 38-49.	3.5	29

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127	The self-assembly, aggregation and phase transitions of food protein systems in one, two and three dimensions. Reports on Progress in Physics, 2013, 76, 046601.	20.1	295
128	Alignment of Bicelles Studied with High-Field Magnetic Birefringence and Small-Angle Neutron Scattering Measurements. Langmuir, 2013, 29, 3467-3473.	3.5	19
129	In-Situ Quantification of the Interfacial Rheological Response of Bacterial Biofilms to Environmental Stimuli. PLoS ONE, 2013, 8, e78524.	2.5	76
130	Periodic dripping dynamics in a co-flowing liquid-liquid system. Physics of Fluids, 2012, 24, .	4.0	14
131	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.	3.5	21
132	Stabilization mechanism of double emulsions made by microfluidics. Soft Matter, 2012, 8, 11471.	2.7	24
133	Simultaneous Control of pH and Ionic Strength during Interfacial Rheology of Î²-Lactoglobulin Fibrils Adsorbed at Liquid/Liquid Interfaces. Langmuir, 2012, 28, 12536-12543.	3.5	86
134	Microfluidic production of monodisperse biopolymer particles with reproducible morphology by kinetic control. Food Hydrocolloids, 2012, 28, 20-27.	10.7	20
135	The interfacial behavior of designed ankyrin repeat proteins. Soft Matter, 2011, 7, 7612.	2.7	6
136	Rheology of food materials. Current Opinion in Colloid and Interface Science, 2011, 16, 36-40.	7.4	176
137	Emulsion Drops with Complex Interfaces: Globular Versus Flexible Proteins. Macromolecular Materials and Engineering, 2011, 296, 249-262.	3.6	59
138	Characterization of galactomannans derived from legume endosperms of genus Sesbania (Faboideae). Carbohydrate Polymers, 2011, 84, 550-559.	10.2	27
139	Rheological characteristics of debris-flow material in South-Gargano watersheds. Natural Hazards, 2010, 54, 209-223.	3.4	35
140	Characterization of galactomannans isolated from legume endosperms of Caesalpinioideae and Faboideae subfamilies by multidetection aqueous SEC. Carbohydrate Polymers, 2010, 79, 70-84.	10.2	36
141	Novel Type of Bicellar Disks from a Mixture of DMPC and DMPE-DTPA with Complexed Lanthanides. Langmuir, 2010, 26, 5382-5387.	3.5	26
142	Magnetic Field Alignable Domains in Phospholipid Vesicle Membranes Containing Lanthanides. Journal of Physical Chemistry B, 2010, 114, 174-186.	2.6	11
143	Rheological properties and debris-flow modeling in a southern Italy watershed. , 2010, , .		3
144	Interfacial rheology of soy proteins â€“ High methoxyl pectin films. Food Hydrocolloids, 2009, 23, 2125-2131.	10.7	41

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145	Rheometry for large-particulated fluids: analysis of the ball measuring system and comparison to debris flow rheometry. Rheologica Acta, 2009, 48, 715-733.	2.4	44
146	Continuous flow structuring of anisotropic biopolymer particles. Advances in Colloid and Interface Science, 2009, 150, 16-26.	14.7	41
147	Rheological approaches to food systems. Comptes Rendus Physique, 2009, 10, 740-750.	0.9	65
148	Macroscopic Pipe Flow of Micellar Solutions Investigated by Ultrasound Doppler Velocimetry. Tenside, Surfactants, Detergents, 2009, 46, 140-144.	1.2	4
149	Single bubble deformation and breakup in simple shear flow. Experiments in Fluids, 2008, 45, 917-926.	2.4	51
150	Complex Interfaces and their Role in Proteinâ€Stabilized Soft Materials. ChemPhysChem, 2008, 9, 1833-1837.	2.1	23
151	Morphological transitions in dilute solutions of sugar-based zwitterionic dimer betaine surfactants. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2008, 326, 103-108.	4.7	1
152	Experimental and numerical analysis of droplet deformation in a complex flow generated by a rotorâ€“stator device. Chemical Engineering Science, 2008, 63, 3526-3536.	3.8	10
153	Ultrasound velocimetry in a shear-thickening wormlike micellar solution: Evidence for the coexistence of radial and vorticity shear bands. European Physical Journal E, 2008, 26, 3-12.	1.6	24
154	Extensional Properties of Hydroxypropyl Ether Guar Gum Solutions. Biomacromolecules, 2008, 9, 2989-2996.	5.4	54
155	Alternating Vorticity Bands in a Solution of Wormlike Micelles. Physical Review Letters, 2007, 99, 158302.	7.8	34
156	Broad Bandwidth Optical and Mechanical Rheometry of Wormlike Micelle Solutions. Physical Review Letters, 2007, 99, 068302.	7.8	92
157	Interfacial Rheology of Surface-Active Biopolymers:â€‰ Acacia senegal Gum versus Hydrophobically Modifed Starch. Biomacromolecules, 2007, 8, 3458-3466.	5.4	106
158	Microstructure and Stability of a Lamellar Liquid Crystalline and Gel Phase Formed by a Polyglycerol Ester Mixture in Dilute Aqueous Solution. Langmuir, 2007, 23, 12827-12834.	3.5	34
159	Simulation and experiments of droplet deformation and orientation in simple shear flow with surfactants. Chemical Engineering Science, 2007, 62, 3242-3258.	3.8	66
160	Predictive stress tests to study the influence of processing procedures on long term stability of supersaturated pharmaceutical o/w creams. International Journal of Pharmaceutics, 2007, 339, 189-196.	5.2	6
161	Investigation of equilibrium solubility of a carob galactomannan. Food Hydrocolloids, 2007, 21, 683-692.	10.7	39
162	Shear thickening and shear induced band formations in solutions of wormlike micelles. Central South University, 2007, 14, 213-217.	0.5	3

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163	Role of viscoelastic interfaces in emulsion rheology and drop deformation. Central South University, 2007, 14, 246-249.	0.5	7
164	Controlled structuring of dispersed multiphase food systems. Central South University, 2007, 14, 505-509.	0.5	0
165	Emulsion drops in external flow fields â€" The role of liquid interfaces. Current Opinion in Colloid and Interface Science, 2007, 12, 196-205.	7.4	128
166	Three-Dimensional Modeling of Mechanical Forces in the Extracellular Matrix during Epithelial Lumen Formation. Biophysical Journal, 2006, 90, 4380-4391.	0.5	32
167	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.	3.8	25
168	Partial aqueous solubility of low-galactose-content galactomannansâ€"What is the quantitative basis?. Current Opinion in Colloid and Interface Science, 2006, 11, 184-190.	7.4	35
169	Droplet deformation under simple shear investigated by experiment, numerical simulation and modeling. Journal of Non-Newtonian Fluid Mechanics, 2005, 126, 153-161.	2.4	18
170	Emulsion processingâ€"from single-drop deformation to design of complex processes and products. Chemical Engineering Science, 2005, 60, 2101-2113.	3.8	118
171	Rheology of concentrated suspensions containing mixtures of spheres and fibres. Rheologica Acta, 2005, 44, 502-512.	2.4	58
172	Deformation of single emulsion drops covered with a viscoelastic adsorbed protein layer in simple shear flow. Applied Physics Letters, 2005, 87, 244104.	3.3	55
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