Alejandro G Marangoni

List of Articles by Year
in descending order

448 PR articles	17,285 PR citations	7828 72 PR h-index	13412 128 g-index
525 documents	20916 doc citations	7788 78 h-index	10445 citing authors

#	Article	IF	Citations
1	The solid state and nanostructure of starch: Effects on starch functionality. Critical Reviews in Food Science and Nutrition, 2025, 65, 4488-4509.	10.7	7
2	A zwitterionic surfactant concentrates sulfolane in floating foams, to purify water. Colloids and Surfaces C: Environmental Aspects, 2025, 3, 100051.	1.5	1
3	Ferroelectric soft materials formed with alkanolamines and unsaturated fatty acids. Journal of Molecular Liquids, 2025, 419, 126823.	5.0	2
4	Perspective: Margarine as an emulsion-filled colloidal oleogel. Physics of Fluids, 2025, 37, .	3.7	1
5	Impact of protein sources on the functionality of plant-based cheeses formulated with saturated and unsaturated fat. Physics of Fluids, 2025, 37, .	3.7	1
6	Sulfolane facilitates diisopropylamine dissolution in water, potentially enhancing pollutant transport. Journal of Molecular Liquids, 2025, 422, 126940.	5.0	3
7	Effect of alkyl chain length on the clustering of molten triacylglycerols. Journal of Molecular Liquids, 2025, 423, 126993.	5.0	2
8	Safety of edible coatings on fruits and vegetables. Comprehensive Reviews in Food Science and Food Safety, 2025, 24, .	12.9	8
9	Sulfolane reduction by arginine and ferrous iron ions. Colloids and Surfaces C: Environmental Aspects, 2025, 3, 100061.	1.5	0
10	Plant tissue-based scaffolds filled with oil function as adipose tissue mimetics. Current Research in Food Science, 2025, 10, 101002.	6.4	3
11	Physicochemical and functional characterization of plant protein isolates and their influence on plant-based mozzarella cheese performance. Food Hydrocolloids, 2025, 164, 111222.	12.4	9
12	Legume starch and flour-based emulsion gels as adipose tissue mimetics in plant-based meat products. Future Foods, 2025, 11, 100578.	6.5	3
13	Practical analysis of diffuse scattering patterns of inhomogeneous liquids. Physics of Fluids, 2025, 37, .	3.7	4
14	Exploration of structural differences between dairy and plant-based cheese. Food Structure, 2025, 44, 100424.	4.9	2
15	Lipid complexation improves the mechanical properties and functionality of legume starch gels. Food Hydrocolloids, 2025, 167, 111401.	12.4	2
16	Biosurfactant-producing bacteria counteract hydrocarbon-driven delay of sulfolane migration in groundwater. Discover Water, 2025, 5, .	2.0	0
17	Clustering and Sorption of Sulfolane and Pyridine onto Silicates. Journal of Physical Chemistry B, 2025, 129, 5578-5590.	2.7	1
18	Dimyristoylphosphoethanolamine Addition During Chocolate Manufacture Promotes Proper Tempering under Simple Cooling Conditions without Shear. Crystal Growth and Design, 2025, 25, 4621-4635.	3.4	1

#	Article	IF	Citations
19	Piezoelectric crystalline hydrogels of two surfactants with different polarity and long-chain alcohols. Journal of Molecular Liquids, 2025, 435, 128108.	5.0	0
20	Evaluating the effect of plant protein functionalities on the performance of high-protein plant-based cheese. Food Chemistry, 2025, 492, 145553.	9.6	4
21	Giant multilamellar and large unilamellar lecithin vesicles for the encapsulation and oral delivery of cannabinoids. Food Chemistry, 2024, 433, 137291.	9.6	9
22	Oleosome interfacial engineering to enhance their functionality in foods. Current Research in Food Science, 2024, 8, 100682.	6.4	5
23	Effect of Sulfolane Demixing and Sorption on its Migration Through Model Fractured and Porous Media. Water, Air, and Soil Pollution, 2024, 235, .	2.8	10
24	Ethylcellulose oleogels of oil glycerolysis products as functional adipose tissue mimetics. Food Hydrocolloids, 2024, 151, 109756.	12.4	6
25	Ethanolamine piezoelectric hydrogels structured by oleic acid lamellae. Journal of Molecular Liquids, 2024, 397, 124185.	5.0	1
26	Mixing behavior and electrical conductivity of diisopropyl amine-water surfactantless emulsions: Implications for the electrokinetic purification of water. Colloids and Surfaces C: Environmental Aspects, 2024, 2, 100026.	1.5	0
27	Ethanolamine piezoelectric hydrogels structured by oleic acid lamellae. Journal of Molecular Liquids, 2024, 397, 124185.	5.0	5
28	Rheological properties of ethylcellulose oleogels of oil glycerolysis products as functional adipose tissue mimetics. Food Hydrocolloids, 2024, 151, 109868.	12.4	5
29	On the clustering of triacylglycerols in the molten state. Physics of Fluids, 2024, 36, .	3.7	9
30	Sulfolane clustering in aqueous saline solutions. Physics of Fluids, 2024, 36, .	3.7	16
31	Phospholipid Self-Assembly in Cocoa Butter Provides a Crystallizing Surface for Seeding the Form V Polymorph in Chocolate. Crystal Growth and Design, 2024, 24, 2685-2699.	3.4	14
32	Legume milk-based yogurt mimetics structured using glucono-Î´-lactone. Food Research International, 2024, 184, 114259.	7.3	12
33	Mechanical properties of wax-oleogels: Assessing their potential to mimic commercial margarine functionality under small and large deformations. Food Research International, 2024, 189, 114579.	7.3	14
34	Solvent separation by amphiphiles: Heads and tails synergies. Journal of Molecular Liquids, 2024, 407, 125205.	5.0	3
35	Fat stabilization techniques for the reduction of oil loss in high protein plant-based cheese. Food Hydrocolloids, 2024, 156, 110362.	12.4	11
36	Role of heads and tails on tetrahydrofuran- and dimethyl sulfoxide-water separation by glycerol and sucrose esters. Physics of Fluids, 2024, 36, .	3.7	3

#	Article	IF	Citations
37	Comparison between acetonitrile-water separation by betaine and betaine hydrochloride. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2024, 700, 134804.	5.2	7
38	Influence of protein addition in plant-based cheese. MRS Bulletin, 2024, 49, 998-1004.	4.1	2
39	Effect of saturated and unsaturated fat on the physical properties of plant-based cheese. Current Research in Food Science, 2024, 9, 100832.	6.4	13
40	Functional properties of oleogels and emulsion gels as adipose tissue mimetics. Trends in Food Science and Technology, 2024, 153, 104753.	15.1	23
41	Spontaneous nanosized liposome formation from crude dried lecithin upon addition of glycerol. Scientific Reports, 2024, 14, .	3.4	4
42	Model of inhibited surface adsorption: Application to foam stabilization and destabilization. Physics of Fluids, 2024, 36, .	3.7	0
43	An entropyâ€centric equilibrium cooperative theory for the melting behavior of nonideal triaclylglycerol mixtures. JAOCS, Journal of the American Oil Chemists' Society, 2023, 100, 107-122.	2.4	5
44	New Triclinic Polymorph of Tristearin. Crystal Growth and Design, 2023, 23, 1311-1317.	3.4	14
45	Role of hydrogen bonding on solvent separation using amphiphilic sorbitan ester. Colloids and Surfaces C: Environmental Aspects, 2023, 1, 100004.	1.5	4
46	Removal notice to â€œOleosome interfacial engineering to enhance their functionality in foodsâ€•[Curr. Res. Food Sci. 6 (2023) 100465]. Current Research in Food Science, 2023, 6, 100498.	6.4	0
47	Synergistic interactions between pea protein isolate and rapid-swelling starch. Food Hydrocolloids, 2023, 142, 108753.	12.4	22
48	Effect of hydrogen bonding on the mixing behaviour of ternary aqueous mixtures. Journal of Molecular Liquids, 2023, 383, 122124.	5.0	6
49	A facile strategy for plant protein fiber formation without extrusion or shear processing. Innovative Food Science and Emerging Technologies, 2023, 86, 103385.	6.7	16
50	Effect of bacterial surfactants on the phase behavior of miscible pollutants in water. Colloids and Surfaces C: Environmental Aspects, 2023, 1, 100013.	1.5	3
51	Mixed cyclo di-amino acids structured edible oils: a potential hardstock fat mimic. Soft Matter, 2023, 19, 6871-6874.	2.6	1
52	Impact of cooling rate and shear flow on crystallization and mechanical properties of wax-crystal networks. Physics of Fluids, 2023, 35, .	3.7	10
53	Phase behavior of sulfolane: Potential implications for transport in groundwater. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2023, 677, 132451.	5.2	19
54	Mechanism of tetrahydrofuran separation from water by stearic acid. Journal of Molecular Liquids, 2023, 391, 123262.	5.0	18

#	Article	IF	Citations
55	Enzymatic glycerolysis for the conversion of plant oils into animal fat mimetics. Food Research International, 2023, 174, 113651.	7.3	18
56	Methodology and development of a high-protein plant-based cheese alternative. Current Research in Food Science, 2023, 7, 100632.	6.4	51
57	Glycerolysis structured oils as natural fat replacements. Current Opinion in Food Science, 2022, 43, 1-6.	6.4	16
58	Microbial lipids for foods. Trends in Food Science and Technology, 2022, 119, 593-607.	15.1	79
59	Encapsulation of cycloastragenol in phospholipid vesicles enhances transport and delivery across the skin barrier. Journal of Colloid and Interface Science, 2022, 608, 1222-1228.	9.9	24
60	Higher palmitic acid and dipalmitoyloleate levels are correlated to increased firmness in commercial butter. Food Chemistry, 2022, 377, 131991.	9.6	7
61	Data deficits and transparency: What led to Canada's â€˜buttergateâ€™. Trends in Food Science and Technology, 2022, 123, 334-342.	15.1	9
62	Lipid crystallinity of oil-in-water emulsions alters in vitro. Food Chemistry, 2022, 382, 132326.	9.6	5
63	Separation of Cr(VI), acetonitrile, and tetrahydrofuran from water using reducing sugars and HCl. Water, Air, and Soil Pollution, 2022, 233, .	2.8	5
64	Mechanisms of solvent separation using sugars and sugar alcohols. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 642, 128707.	5.2	18
65	Crystallization and Melting Behavior of Mixtures of Pure Monoacylglycerols and Diacylglycerols. Crystal Growth and Design, 2022, 22, 414-427.	3.4	8
66	Effect of metal salts on highâ€voltage atmospheric cold plasmaâ€induced polymerization of acrylamide. Journal of Applied Polymer Science, 2022, 139, .	2.7	2
67	Comparative study of corrosion inhibition by three anionic surfactants in an acidic environment. Journal of Surfactants and Detergents, 2022, 25, 399-411.	1.7	8
68	Particle filled protein-starch composites as the basis for plant-based meat analogues. Current Research in Food Science, 2022, 5, 892-903.	6.4	30
69	Back to the future: Fatty acids, the green genie to design smart soft materials. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 543-558.	2.4	18
70	Hardness, plasticity, and oil binding capacity of binary mixtures of natural waxes in olive oil. Current Research in Food Science, 2022, 5, 998-1008.	6.4	45
71	Cubic mesophases of self-assembled amphiphiles separate miscible solvents. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 650, 129548.	5.2	17
72	Cocoa butter equivalent from Kpangnan butter and Pequi oil. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 739-746.	2.4	4

#	Article	IF	Citations
73	Flexible polymeric biomaterials from epoxidized soybean oil, epoxidized oleic acid, and citric acid as both a hardener and acid catalyst. Journal of Applied Polymer Science, 2022, 139, .	2.7	15
74	Decontamination of water co-polluted by copper, toluene and tetrahydrofuran using lauric acid. Scientific Reports, 2022, 12, .	3.4	17
75	Mechanisms of separation between tetrahydrofuran and water using hydroxystearic acid. Physics of Fluids, 2022, 34, .	3.7	18
76	Self-Assembled glycerol monooleate demixes miscible liquids through selective hydrogen bonding to water. Journal of Molecular Liquids, 2022, 367, 120551.	5.0	15
77	Bigels and multi-component organogels: An overview from rheological perspective. Food Hydrocolloids, 2021, 111, 106190.	12.4	150
78	Path-dependent rheology of carbon particle-hydroxyethylcellulose fluids. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 612, 126000.	5.2	5
79	Physical properties of zein networks treated with microbial transglutaminase. Food Chemistry, 2021, 338, 128010.	9.6	62
80	Partial fat replacement in liver pÃ¢tÃ© using canola oil organogel. LWT - Food Science and Technology, 2021, 139, 110428.	6.3	37
81	The impact of model rigid fillers in acid-induced sodium caseinate/xanthan gum cooperative protein gels. Food Hydrocolloids, 2021, 113, 106439.	12.4	8
82	Crystallization Enhancement by a High Behenic Acid Stabilizer in a Palm Oilâ€Based Model Fat Blend and its Corresponding Fatâ€Reduced Waterâ€inâ€Oil Emulsion. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 413-424.	2.4	5
83	Lipase-catalyzed glycerolysis extended to the conversion of a variety of edible oils into structural fats. Current Research in Food Science, 2021, 4, 163-174.	6.4	32
84	Trypan blue removal from water with zein sorbents and laccase. SN Applied Sciences, 2021, 3, .	2.1	7
85	Oxidizing emulsifiers: Gelators for water in hydrocarbon reactive emulsions. Journal of Environmental Chemical Engineering, 2021, 9, 104998.	6.1	7
86	Injectable cationic traps and sticky bacterial emulsifiers: A safe alliance during diesel bioremediation. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 613, 126051.	5.2	7
87	Molecular Origins of Polymorphism in Cocoa Butter. Annual Review of Food Science and Technology, 2021, 12, 567-590.	10.5	44
88	Waterâ€repellent films from corn protein and tomato cutin. Journal of Applied Polymer Science, 2021, 138, .	2.7	18
89	The influence of network architecture on the large deformation and fracture behavior of emulsion-filled gelatin gels. Food Structure, 2021, 29, 100193.	4.9	12
90	USANS and SANS investigations on the coagulation of commercial bovine milk: Microstructures induced by calf and fungal rennet. Food Hydrocolloids, 2021, 116, 106622.	12.4	13

#	Article	IF	Citations
91	Graphene-Alginate Fluids as Unconventional Electrodes for the Electrokinetic Remediation of Cr(VI). Water, Air, and Soil Pollution, 2021, 232, .	2.8	12
92	Tempering of cocoa butter and chocolate using minor lipidic components. Nature Communications, 2021, 12, .	13.7	69
93	A new fractal structural-mechanical theory of particle-filled colloidal networks with heterogeneous stress translation. Journal of Colloid and Interface Science, 2021, 598, 56-68.	9.9	18
94	Effects of partially replacing animal fat by ethylcellulose based organogels in ground cooked salami. Food Research International, 2021, 147, 110431.	7.3	31
95	Zein-Bonded Graphene and Biosurfactants Enable the Electrokinetic Clean-Up of Hydrocarbons. Langmuir, 2021, 37, 11153-11169.	3.6	11
96	Perspective: A commentary on elevated palmitic acid levels in Canadian butter and their relationship to butter hardness. Journal of Dairy Science, 2021, 104, 9380-9382.	3.9	8
97	A â€˜three in oneâ€™ complexing agent enables copper desorption from polluted soil, its removal from groundwater and its detection. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 624, 126840.	5.2	12
98	Modulation of the Viscosity of Guar-Based Fracking Fluids Using Salts. Energy & Fuels, 2021, 35, 16007-16019.	5.2	18
99	Effect of matrix architecture on the elastic behavior of an emulsion-filled polymer gel. Food Hydrocolloids, 2021, 119, 106875.	12.4	32
100	Fentonâ€™s degradation of toluene using chelating and emulsifying surfactants. International Journal of Environmental Science and Technology, 2021, 19, 8131-8144.	3.0	1
101	Effect of rheology and humic acids on the transport of environmental fluids: Potential implications for soil remediation revealed through microfluidics. Journal of Applied Polymer Science, 2020, 137, .	2.7	5
102	Functionalizing zein through antisolvent precipitation from ethanol or aetic acid. Food Chemistry, 2020, 313, 126127.	9.6	47
103	â€˜Emulsion locksâ€™ for the containment of hydrocarbons during surfactant flushing. Journal of Environmental Sciences, 2020, 90, 98-109.	6.9	23
104	Advances in our understanding of the structure and functionality of edible fats and fat mimetics. Soft Matter, 2020, 16, 289-306.	2.6	129
105	Applications of fat mimetics for the replacement of saturated and hydrogenated fat in food products. Current Opinion in Food Science, 2020, 33, 61-68.	6.4	186
106	Using the USAXS technique to reveal the fat globule and casein micelle structures of bovine dairy products. Food Research International, 2020, 129, 108846.	7.3	15
107	Comparing methods to produce fibrous material from zein. Food Research International, 2020, 128, 108804.	7.3	127
108	Gelation on demand using switchable double emulsions: A potential strategy for the in situ immobilization of organic contaminants. Journal of Colloid and Interface Science, 2020, 562, 470-482.	9.9	19

#	Article	IF	Citations
109	Enzymatic glycerolysis converts vegetable oils into structural fats with the potential to replace palm oil in food products. Nature Food, 2020, 1, 684-692.	14.6	48
110	Crystal Memory near Discontinuous Triacylglycerol Phase Transitions: Models, Metastable Regimes, and Critical Points. Molecules, 2020, 25, 5631.	4.2	1
111	Chitosan-Based biogels: A potential approach to trap and bioremediate naphthalene. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 605, 125374.	5.2	14
112	Selective solvent filters for non-aqueous phase liquid separation from water. Scientific Reports, 2020, 10, .	3.4	17
113	Novel Cocoa Butter Equivalent from Microalgal Butters. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 1095-1104.	2.4	7
114	Laccase-zein interactions at the air-water interface: Reactors on an air bubble and naphthalene removal from water. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 607, 125518.	5.2	9
115	Waxâ€based delivery systems: Preparation, characterization, and food applications. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2994-3030.	12.9	65
116	Perspectives from CO+RE: How COVID-19 changed our food systems and food security paradigms. Current Research in Food Science, 2020, 3, 166-172.	6.4	167
117	Phosphate removal from water using alginate/carboxymethylcellulose/aluminum beads and plaster of paris. Water Environment Research, 2020, 92, 1255-1267.	2.0	17
118	Evaluating the use of zein in structuring plant-based products. Current Research in Food Science, 2020, 3, 59-66.	6.4	104
119	Modulating water mobility in comminuted meat protein gels using model hydrophilic filler particles. LWT - Food Science and Technology, 2020, 129, 109376.	6.3	14
120	Physical properties of plant-based cheese products produced with zein. Food Hydrocolloids, 2020, 105, 105746.	12.4	104
121	Zein for hydrocarbon remediation: Emulsifier, trapping agent, or both?. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 589, 124456.	5.2	28
122	Effect of Toluene and Hexane Sorption on the Rheology and Interfacial Properties of Lecithin-Based Emulsion Gels. Langmuir, 2020, 36, 1484-1495.	3.6	13
123	The Phase Space of Crystallization: Modeling Fat Crystallization Using Thermodynamic and Mass-Transfer Variables. Crystal Growth and Design, 2020, 20, 1628-1637.	3.4	7
124	Avocado-derived polyols for use as novel co-surfactants in low energy self-emulsifying microemulsions. Scientific Reports, 2020, 10, .	3.4	23
125	Zein-Based Materials: Effect of Nanocarbon Inclusion and Potential Applications. Journal of Polymers and the Environment, 2020, 29, 637-646.	4.3	7
126	Small and ultra-small angle neutron scattering studies of commercial milk. Food Structure, 2019, 21, 100120.	4.9	15

#	Article	IF	Citations
127	Spontaneous aggregation of bovine milk casein micelles: Ultra-small angle x-ray scattering and mathematical modeling. Physics of Fluids, 2019, 31, .	3.7	13
128	Colloidal networks of fat crystals. Advances in Colloid and Interface Science, 2019, 273, 102035.	17.5	12
129	Using Canola Oil Organogels as Fat Replacement in Liver PÃ¢tÃ©. Journal of Food Science, 2019, 84, 2646-2651.	3.0	50
130	The Stability and Nature of the Form IV Polymorph of Cocoa Butter Is Dictated by 1-Palmitoyl-2-Oleoyl-3-Stearoyl-Glycerol. Crystal Growth and Design, 2019, 19, 1488-1493.	3.4	13
131	Structuration, elastic properties scaling, and mechanical reversibility of candelilla wax oleogels with and without emulsifiers. Food Research International, 2019, 122, 471-478.	7.3	36
132	Natural emulsion gels and lecithin-based sorbents: A potential treatment method for organic spills on surface waters. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 574, 245-259.	5.2	13
133	Shear rheological properties of composite fluids and stability of particle suspensions: Potential implications for fracturing and environmental fluids. Canadian Journal of Chemical Engineering, 2019, 97, 2395-2407.	1.8	7
134	Considerations for readdressing theoretical descriptions of particle-reinforced composite food gels. Food Research International, 2019, 122, 209-221.	7.3	38
135	Heterogeneous Nucleation of 1,3-Distearoyl-2-oleoylglycerol on Tristearin Surfaces. ACS Omega, 2019, 4, 6273-6282.	4.3	19
136	Cannabis edibles: dosing, encapsulation, and stability considerations. Current Opinion in Food Science, 2019, 28, 1-6.	6.4	17
137	Lipid digestion of oil-in-water emulsions stabilized with low molecular weight surfactants. Food and Function, 2019, 10, 8195-8207.	5.3	23
138	Molecular motifs encoding self-assembly of peptide fibers into molecular gels. Soft Matter, 2019, 15, 9205-9214.	2.6	15
139	Development of lecithin and stearic acid based oleogels and oleogel emulsions for edible semisolid applications. Food Research International, 2019, 116, 79-89.	7.3	106
140	Portulaca oleracea seeds as a novel source of alkylresorcinols and its phenolic profiles during germination. LWT - Food Science and Technology, 2019, 101, 246-250.	6.3	15
141	Engineering rheological properties of edible oleogels with ethylcellulose and lecithin. Carbohydrate Polymers, 2019, 205, 98-105.	12.2	129
142	The Ternary Solid State Phase Behavior of Triclinic POP, POS, and SOS and Its Relationship to CB and CBE Properties. Crystal Growth and Design, 2019, 19, 704-713.	3.4	34
143	Natural guar, xanthan and carboxymethyl-cellulose-based fluids: Potential use to trap and treat hexavalent chromium in the subsurface. Journal of Environmental Chemical Engineering, 2019, 7, 102807.	6.1	13
144	The Triclinic Polymorphism of Cocoa Butter Is Dictated by Its Major Molecular Species, 1-Palmitoyl, 2-Oleoyl, 3-Stearoyl Glycerol (POS). Crystal Growth and Design, 2019, 19, 90-97.	3.4	25

#	Article	IF	Citations
145	Characterization of the micro and nanostructure of the candelilla wax organogels crystal networks. Food Structure, 2018, 16, 1-7.	4.9	43
146	Prediction of Triacylglycerol Composition From Fatty Acid Composition Data. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 239-243.	2.4	2
147	Engineering the rheological and thermomechanical properties of model imitation cheese using particle fillers. Journal of Food Engineering, 2018, 235, 9-15.	6.0	11
148	Nonlinear viscoelasticity of fat crystal networks. Rheologica Acta, 2018, 57, 251-266.	2.5	42
149	Monitoring the Polymorphic Transformation of a Palm Kernel-Based Emulsion Using Ultrasound. Food and Bioprocess Technology, 2018, 11, 797-808.	4.8	4
150	Processed cheese as a polymer matrix composite: A particle toolkit for the replacement of milk fat with canola oil in processed cheese. Food Research International, 2018, 107, 110-118.	7.3	40
151	The fat in a perfect croissant. Physics Today, 2018, 71, 70-71.	0.3	6
152	Nanostructured Oil in Cosmetic Paraffin Waxes. Crystal Growth and Design, 2018, 18, 2677-2680.	3.4	18
153	Gelatinized wheat starch influences crystallization behaviour and structure of roll-in shortenings in laminated bakery products. Food Chemistry, 2018, 243, 396-402.	9.6	10
154	Effects of Shear and Cooling Rate on the Crystallization Behavior and Structure of Cocoa Butter: Shear Applied During the Early Stages of Nucleation. Crystal Growth and Design, 2018, 18, 1002-1011.	3.4	27
155	In situ trapping and treating of hexavalent chromium using scleroglucan-based fluids: A proof of concept. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 559, 192-200.	5.2	19
156	Facile lipase-catalyzed synthesis of a chocolate fat mimetic. Scientific Reports, 2018, 8, .	3.4	22
157	Algal Butter, a Novel Cocoa Butter Equivalent: Chemical Composition, Physical Properties, and Functionality in Chocolate. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 1239-1251.	2.4	19
158	Molecular Insights into the Eutectic Tripalmitin/Tristearin Binary System. Journal of the American Chemical Society, 2018, 140, 12405-12414.	15.0	29
159	Dynamics of Polymorphic Transformations in Palm Oil, Palm Stearin and Palm Kernel Oil Characterized by Coupled Powder XRD-DSC. Journal of Oleo Science, 2018, 67, 737-744.	1.7	18
160	Ethylcellulose oleogels with extra virgin olive oil: the role of oil minor components on microstructure and mechanical strength. Food Hydrocolloids, 2018, 84, 508-514.	12.4	75
161	New Insights into the Î² Polymorphism of 1,3-Palmitoyl-stearoyl-2-oleoyl Glycerol. Crystal Growth and Design, 2018, 18, 4811-4814.	3.4	22
162	Influence of thermal processing on the phase behavior of a novel acylglyceride-alkylglyceride lipid-based delivery system. Food and Function, 2018, 9, 4028-4035.	5.3	0

#	Article	IF	Citations
163	Water immobilization by glass microspheres affects biological activity. Scientific Reports, 2018, 8, .	3.4	10
164	Shear effects on the diffusive movement of oil in triacylglycerol networks. RSC Advances, 2017, 7, 1634-1642.	4.4	10
165	Physical Form of Dietary Fat Alters Postprandial Substrate Utilization and Glycemic Response in Healthy Chinese Men. Journal of Nutrition, 2017, 147, 1138-1144.	2.9	26
166	Engineering the nucleation of edible fats using a high behenic acid stabilizer. European Journal of Lipid Science and Technology, 2017, 119, .	1.8	9
167	Effect of oil viscosity on oil migration in a two-phase model system (cream-filled chocolate). LWT - Food Science and Technology, 2017, 84, 740-745.	6.3	4
168	Characterization of the polymorphism of milk fat within processed cheese products. Food Structure, 2017, 12, 15-25.	4.9	40
169	Ethylcellulose oleogels for lipophilic bioactive delivery â€“ effect of oleogelation on in vitro bioaccessibility and stability of beta-carotene. Food and Function, 2017, 8, 1438-1451.	5.3	172
170	Mechanical Response of Single Triacylglycerol Spherulites by Using Microcolloidal Probes. Chemistry Letters, 2017, 46, 599-601.	1.1	5
171	Matrix effects on the crystallization behaviour of butter and roll-in shortening in laminated bakery products. Food Research International, 2017, 96, 54-63.	7.3	20
172	Estimating Thermodynamic Properties of Pure Triglyceride Systems Using the Triglyceride Property Calculator. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 187-199.	2.4	30
173	Filled myofibrillar protein gels: Improving cooking loss and texture with model filler particles. Food Structure, 2017, 12, 73-81.	4.9	24
174	Effects of liquid oil vs. oleogel co-ingested with a carbohydrate-rich meal on human blood triglycerides, glucose, insulin and appetite. Food and Function, 2017, 8, 241-249.	5.3	68
175	Effects of the physical-form and the degree-of-saturation of oil on postprandial plasma triglycerides, glycemia and appetite of healthy Chinese adults. Food and Function, 2017, 8, 4433-4440.	5.3	20
176	Food-grade filler particles as an alternative method to modify the texture and stability of myofibrillar gels. Scientific Reports, 2017, 7, .	3.4	46
177	Encapsulation of phytosterols and phytosterol esters in liposomes made with soy phospholipids by high pressure homogenization. Food and Function, 2017, 8, 3964-3969.	5.3	41
178	Physicochemical and thermal characterization of seed oil from Mexican mamey sapote (Pouteria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1	2.4	4
179	Sheared edible oils studied using dissipative particle dynamics and ultra small angle X-ray scattering: TAGwood orientation aggregation and disaggregation. Food and Function, 2017, 8, 3621-3635.	5.3	6
180	Crystallization Behavior of High Behenic Acid Stabilizers in Liquid Oil. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 1165-1173.	2.4	10

#	Article	IF	Citations
181	The role of nonlinear viscoelasticity on the functionality of laminating shortenings. Journal of Food Engineering, 2017, 212, 87-96.	6.0	25
182	Influence of fat structure on the mechanical properties of commercial pate products. Food Research International, 2017, 100, 558-565.	7.3	22
183	Structure and properties of an ethylcellulose and stearyl alcohol/stearic acid (EC/SO:SA) hybrid oleogelator system. European Journal of Lipid Science and Technology, 2017, 119, .	1.8	54
184	Using Mettler Dropping Point Data from Dilute Soybean Oilâ€Triglyceride Mixtures to Estimate Thermodynamic Properties for Corresponding Pure Triglyceride. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 519-526.	2.4	4
185	Insights into the mechanism of the formation of the most stable crystal polymorph of milk fat in model protein matrices. Journal of Dairy Science, 2017, 100, 6930-6937.	3.9	13
186	Structure and physical properties of oleogels containing peanut oil and saturated fatty alcohols. European Journal of Lipid Science and Technology, 2017, 119, .	1.8	47
187	Influencing the crystallization behavior of binary mixtures of stearyl alcohol and stearic acid (SOSA) using ethylcellulose. Food Research International, 2017, 91, 1-10.	7.3	76
188	Shear-induced aggregation or disaggregation in edible oils: Models, computer simulation, and USAXS measurements. Journal of Applied Physics, 2017, 122, .	2.0	5
189	The Influence of Particle Size and Protein Content in Particle-Filled Myofibrillar Protein Gels. Meat and Muscle Biology, 2017, 1, .	2.4	16
190	Rheological characterization of triglyceride shortenings. Rheologica Acta, 2016, 55, 767-779.	2.5	42
191	Investigations of in vitro bioaccessibility from interesterified stearic and oleic acid-rich blends. Food and Function, 2016, 7, 1932-1940.	5.3	16
192	Hydroxypropyl methylcellulose and methylcellulose structured oil as a replacement for shortening in sandwich cookie creams. Food Hydrocolloids, 2016, 61, 329-337.	12.4	102
193	Engineering the microstructure of milk fat by blending binary and ternary mixtures of its fractions. RSC Advances, 2016, 6, 41189-41194.	4.4	19
194	Revisiting the crystallization behavior of stearyl alcoholâ€‰:â€‰stearic acid (SOâ€‰:â€‰SA) mixtures in edible oil. RSC Advances, 2016, 6, 81151-81163.	4.4	91
195	Structure and functionality of nanostructured triacylglycerol crystal networks. Progress in Lipid Research, 2016, 64, 231-242.	14.4	67
196	Edible oleogels for the oral delivery of lipid soluble molecules: Composition and structural design considerations. Trends in Food Science and Technology, 2016, 57, 59-73.	15.1	185
197	Advances in the application of food emulsifier Î±-gel phases: Saturated monoglycerides, polyglycerol fatty acid esters, and their derivatives. Journal of Colloid and Interface Science, 2016, 483, 394-403.	9.9	85
198	Effects of Organogel Hardness and Formulation on Acceptance of Frankfurters. Journal of Food Science, 2016, 81, .	3.0	61

#	Article	IF	Citations
199	Kinetics of 12-Hydroxyoctadecanoic Acid SAFiN Crystallization Rationalized Using Hansen Solubility Parameters. Langmuir, 2016, 32, 12833-12841.	3.6	17
200	Phase Transition and Polymorphic Behavior of Binary Systems Containing Fatty Alcohols and Peanut Oil. Crystal Growth and Design, 2016, 16, 4209-4215.	3.4	24
201	Prevention of oil migration in palm mid fraction and palm olein using a stabilizer rich in behenic acid. Food Research International, 2016, 88, 52-60.	7.3	15
202	Insight into the mechanism of myofibrillar protein gel stability: Influencing texture and microstructure using a model hydrophilic filler. Food Hydrocolloids, 2016, 60, 415-424.	12.4	114
203	Oil stabilization of natural peanut butter using food grade polymers. Food Hydrocolloids, 2016, 61, 399-408.	12.4	81
204	Monitoring Tempered Dark Chocolate Using Ultrasonic Spectrometry. Food and Bioprocess Technology, 2016, 9, 1692-1705.	4.8	17
205	Effect of the addition of palm stearin and storage temperatures on the thermal properties of glycerol monostearate-structured emulsions. Food Research International, 2016, 79, 29-32.	7.3	4
206	Physicochemical and Rheological Characterization of Rollâ€in Shortenings. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 575-585.	2.4	29
207	Phase Diagram of Glycerol Monostearate and Sodium Stearoyl Lactylate. Crystal Growth and Design, 2016, 16, 297-306.	3.4	16
208	Characterization of the nanoscale structure of milk fat. Food Chemistry, 2016, 203, 224-230.	9.6	46
209	Development, Characterization, and Utilization of Food-Grade Polymer Oleogels. Annual Review of Food Science and Technology, 2016, 7, 65-91.	10.5	148
210	Microstructural basis for water release from glycerol monostearate structured emulsions upon transformation from the Î±-gel to the coagel phase. Food Structure, 2016, 7, 1-5.	4.9	10
211	Enhanced Structuring of Fat with Reduced Saturates Using Mixed Molecular Compounds. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1441-1452.	2.4	16
212	Influence of solvent quality on the mechanical strength of ethylcellulose oleogels. Carbohydrate Polymers, 2016, 135, 169-179.	12.2	163
213	Novel trans fat replacement strategies. Current Opinion in Food Science, 2016, 7, 27-34.	6.4	154
214	Coarse-grained modelling of triglyceride crystallisation: a molecular insight into tripalmitin tristearin binary mixtures by molecular dynamics simulations. Journal Physics D: Applied Physics, 2015, 48, 494004.	2.9	29
215	pH and stability of the Î±-gel phase in glycerol monostearateâ€“water systems using sodium stearoyl lactylate and sodium stearate as the co-emulsifier. RSC Advances, 2015, 5, 96746-96749.	4.4	6
216	Internal and external factors affecting the stability of glycerol monostearate structured emulsions. RSC Advances, 2015, 5, 93108-93116.	4.4	29

#	Article	IF	Citations
217	The Effect of Shear on the Microstructure and Oil Binding Capacity of Wax Crystal Networks. Food Biophysics, 2015, 10, 403-415.	2.7	98
218	Factors affecting the rheological properties of a structured cellular solid used as a fat mimetic. Food Research International, 2015, 74, 284-293.	7.3	64
219	Fractal dimension in palm oil crystal networks during storage by image analysis and rheological measurements. LWT - Food Science and Technology, 2015, 64, 483-489.	6.3	39
220	Temperature effects on the gelation of ethylcellulose oleogels. Food Hydrocolloids, 2015, 46, 76-83.	12.4	109
221	Plant wax crystals display platelet-like morphology. Food Structure, 2015, 3, 30-34.	4.9	101
222	Influence of particle size and interfacial interactions on the physical and mechanical properties of particle-filled myofibrillar protein gels. RSC Advances, 2015, 5, 60723-60735.	4.4	52
223	The role of surfactants on ethylcellulose oleogel structure and mechanical properties. Carbohydrate Polymers, 2015, 127, 355-362.	12.2	109
224	Effect of intrinsic and extrinsic factors on the stability of the Î±-gel phase of a glyceryl monostearateâ€“water system. RSC Advances, 2015, 5, 43121-43129.	4.4	23
225	Monoglyceride organogels developed in vegetable oil with and without ethylcellulose. Food Research International, 2015, 72, 37-46.	7.3	121
226	Edible fat structures at high solid fat concentrations: Evidence for the existence of oil-filled nanospaces. Applied Physics Letters, 2015, 106, .	3.0	10
227	Engineering the viscosity and melting behaviour of triacylglycerol biolubricants via interesterification. RSC Advances, 2015, 5, 37180-37187.	4.4	13
228	Condensation versus diffusion. A spatial-scale-independent theory of aggregate structures in edible oils: applications to model systems and commercial shortenings studied via rheology and USAXS. Journal Physics D: Applied Physics, 2015, 48, 384003.	2.9	19
229	The Use of Cooling Rate to Engineer the Microstructure and Oil Binding Capacity of Wax Crystal Networks. Food Biophysics, 2015, 10, 456-465.	2.7	104
230	Nanostructured Fat Crystal Systems. Annual Review of Food Science and Technology, 2015, 6, 71-96.	10.5	79
231	The gelation of oil using ethyl cellulose. Carbohydrate Polymers, 2015, 117, 869-878.	12.2	191
232	Structural-mechanical model of wax crystal networksâ€”a mesoscale cellular solid approach. Materials Research Express, 2014, 1, 025101.	2.0	31
233	Ultra small angle x-ray scattering in complex mixtures of triacylglycerols. Journal of Physics Condensed Matter, 2014, 26, 464110.	2.3	30
234	Aggregation in complex triacylglycerol oils: coarse-grained models, nanophase separation, and predicted x-ray intensities. Journal of Physics Condensed Matter, 2014, 26, 464108.	2.3	18

#	Article	IF	Citations
235	Triglyceride nanocrystal aggregation into polycrystalline colloidal networks: Ultra-small angle X-ray scattering, models and computer simulation. Current Opinion in Colloid and Interface Science, 2014, 19, 459-470.	6.5	50
236	Matching the Functionality of Singleâ€Cell Algal Oils with Different Molecular Compositions. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 533-548.	2.4	2
237	Micronutrient content of coldâ€pressed, hotâ€pressed, solvent extracted and RBD canola oil: Implications for nutrition and quality. European Journal of Lipid Science and Technology, 2014, 116, 380-387.	1.8	93
238	Structure and Physical Properties of Plant Wax Crystal Networks and Their Relationship to Oil Binding Capacity. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 885-903.	2.4	358
239	In Situ Ultrasonic Characterization of Cocoa Butter Using a Chirp. Food and Bioprocess Technology, 2014, 7, 3186-3196.	4.8	17
240	In search of confectionary fat blends stable to heat: Hydrogenated palm kernel oil stearin with sorbitan monostearate. Food Research International, 2014, 55, 93-102.	7.3	33
241	Microstructure of ethylcellulose oleogels and its relationship to mechanical properties. Food Structure, 2014, 2, 27-40.	4.9	146
242	Molecular interactions of ethylcellulose with sucrose particles. RSC Advances, 2014, 4, 55048-55061.	4.4	40
243	Monoacylglycerol gel offers improved lipid profiles in high and low moisture baked products but does not influence postprandial lipid and glucose responses. Food and Function, 2014, 5, 882-893.	5.3	6
244	Ultra Small Angle X-Ray Scattering for Pure Tristearin and Tripalmitin: Model Predictions and Experimental Results. Food Biophysics, 2014, 9, 304-313.	2.7	25
245	Nature and dynamics of monostearin phase transitions in water: stability and the sub-Î±-gel phase. RSC Advances, 2014, 4, 50417-50425.	4.4	19
246	Oil binding capacities of triacylglycerol crystalline nanoplatelets: nanoscale models of tristearin solids in liquid triolein. Food and Function, 2014, 5, 2501-2508.	5.3	20
247	The replacement for petrolatum: thixotropic ethylcellulose oleogels in triglyceride oils. Green Chemistry, 2014, 16, 3064-3070.	9.1	65
248	Comparing the crystallization and rheological behavior of organogels developed by pure and commercial monoglycerides in vegetable oil. Food Research International, 2014, 64, 946-957.	7.3	113
249	Crystallization Dynamics of Shear Worked Cocoa Butter. Crystal Growth and Design, 2014, 14, 1199-1210.	3.4	45
250	Quality and safety of frying oils used in restaurants. Food Research International, 2014, 64, 420-423.	7.3	118
251	Physical structure and thermal behavior of ethylcellulose. Cellulose, 2014, 21, 3243-3255.	4.4	135
252	Towards the development of a predictive model of the formulation-dependent mechanical behaviour of edible oil-based ethylcellulose oleogels. Journal of Food Engineering, 2014, 143, 114-122.	6.0	100

#	Article	IF	Citations
253	Engineering the Functionality of Blends of Fully Hydrogenated and Non-Hydrogenated Soybean Oil by Addition of Emulsifiers. Food Biophysics, 2014, 9, 368-379.	2.7	30
254	Edible oleogels in molecular gastronomy. International Journal of Gastronomy and Food Science, 2014, 2, 22-31.	3.0	98
255	The Role of Lecithin and Solvent Addition in Ethylcellulose-Stabilized Heat Resistant Chocolate. Food Biophysics, 2014, 10, 253-263.	2.7	27
256	Minor Constituents in Canola Oil Processed by Traditional and Minimal Refining Methods. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 743-756.	2.4	58
257	The Potential Application of Rice Bran Wax Oleogel to Replace Solid Fat and Enhance Unsaturated Fat Content in Ice Cream. Journal of Food Science, 2013, 78, .	3.0	151
258	Development of Formulations and Processes to Incorporate Wax Oleogels in Ice Cream. Journal of Food Science, 2013, 78, .	3.0	76
259	Ethylcellulose solvent substitution method of preparing heat resistant chocolate. Food Research International, 2013, 51, 797-803.	7.3	84
260	Stability of whippable oil-in-water emulsions: Effect of monoglycerides on crystallization of palm kernel oil. Food Research International, 2013, 54, 1738-1745.	7.3	54
261	The Formation of a 12â€Hydroxystearic Acid/Vegetable Oil Organogel Under Shear and Thermal Fields. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 529-544.	2.4	40
262	Minor Components in Canola Oil and Effects of Refining on These Constituents: A Review. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 923-932.	2.4	142
263	Fractionation of ethylcellulose oleogels during setting. Food and Function, 2013, 4, 153-161.	5.3	52
264	Edible oil structures at low and intermediate concentrations. I. Modeling, computer simulation, and predictions for X ray scattering. Journal of Applied Physics, 2013, 114, .	2.0	57
265	Edible oil structures at low and intermediate concentrations. II. Ultra-small angle X-ray scattering of in situ tristearin solids in triolein. Journal of Applied Physics, 2013, 114, .	2.0	66
266	Functionalization of Non-interesterified Mixtures of Fully Hydrogenated Fats Using Shear Processing. Food and Bioprocess Technology, 2013, 7, 575-587.	4.8	48
267	Ethylcellulose oleogels: Manufacturing considerations and effects of oil oxidation. Food Research International, 2012, 48, 578-583.	7.3	143
268	Effect of genetic modification and storage on the physico-chemical properties of potato dry matter and acrylamide content of potato chips. Food Research International, 2012, 49, 7-14.	7.3	8
269	Critical laminar shear-temperature effects on the nano- and mesoscale structure of a model fat and its relationship to oil binding and rheological properties. Faraday Discussions, 2012, 158, 171.	3.0	71
270	Nanoscale characteristics of triacylglycerol oils: phase separation and binding energies of two-component oils to crystalline nanoplatelets. Faraday Discussions, 2012, 158, 425.	3.0	25

#	Article	IF	Citations
271	Unsaturated Emulsifier-Mediated Modification of the Mechanical Strength and Oil Binding Capacity of a Model Edible Fat Crystallized under Shear. Langmuir, 2012, 28, 16207-16217.	3.6	45
272	Mechanical properties of ethylcellulose oleogels and their potential for saturated fat reduction in frankfurters. Food and Function, 2012, 3, 327.	5.3	313
273	Structure and functionality of edible fats. Soft Matter, 2012, 8, 1275-1300.	2.6	243
274	Monoglyceride Stabilized Oil in Water Emulsions: an Investigation of Structuring and Shear History on Phase Behaviour. Food Biophysics, 2012, 7, 227-235.	2.7	25
275	Cooling rate and dilution affect the nanostructure and microstructure differently in model fats. European Journal of Lipid Science and Technology, 2012, 114, 748-759.	1.8	59
276	Organogels: An Alternative Edible Oilâ€Structuring Method. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 749-780.	2.4	581
277	Effect of Cocoa Butter Structure on Oil Migration. Journal of Food Science, 2012, 77, .	3.0	40
278	Markers of Cardiovascular Risk and Metabolism Assessed on Multiple Baseline Occasions and in Response to a Single Fatty Meal in Healthy Young Adults. Food Digestion, 2012, 4, 49-57.	1.2	2
279	Nanoscale effects on oil migration through triacylglycerol polycrystalline colloidal networks. Soft Matter, 2011, 7, 6012.	2.6	34
280	Molecular interactions of polymer oleogelation. Soft Matter, 2011, 7, 2734.	2.6	202
281	Ultrasonic Technique for Determination of the Shear Elastic Modulus of Polycrystalline Soft Materials. Crystal Growth and Design, 2011, 11, 941-944.	3.4	11
282	Thermal and Mechanical Properties of Cocoa Butter Crystallized under an External Laminar Shear Field. Crystal Growth and Design, 2011, 11, 2429-2437.	3.4	42
283	Effects of Shear Rate Variation on the Nanostructure of Crystallizing Triglycerides. Crystal Growth and Design, 2011, 11, 4544-4550.	3.4	44
284	Laminar Shear Effects on Crystalline Alignments and Nanostructure of a Triacylglycerol Crystal Network. Crystal Growth and Design, 2011, 11, 2335-2345.	3.4	75
285	Heat resistant chocolate. Trends in Food Science and Technology, 2011, 22, 201-214.	15.1	91
286	Nanoscale structure intercrystalline interactions in fat crystal networks. Current Opinion in Colloid and Interface Science, 2011, 16, 374-383.	6.5	99
287	Alleviation of low temperature sweetening in potato by expressing Arabidopsis pyruvate decarboxylase gene and stress-inducible rd29A: A preliminary study. Physiology and Molecular Biology of Plants, 2011, 17, 105-114.	3.0	20
288	Comparison of Oil, Shortening, and a Structured Shortening on Wheat Dough Rheology and Starch Pasting Properties. Cereal Chemistry, 2011, 88, 253-259.	2.8	29

#	Article	IF	Citations
289	Shear Nanostructuring of Monoglyceride Organogels. Food Biophysics, 2010, 5, 211-217.	2.7	205
290	Pre-nucleation Structuring of Triacylglycerols and Its Effect on the Activation Energy of Nucleation. Food Biophysics, 2010, 5, 218-226.	2.7	13
291	Preâ€Nucleation Structuring of TAG Melts Revealed by Fluorescence Polarization Spectroscopy and Molecular Mechanics Simulations. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1115-1125.	2.4	18
292	Toward Nanoscale Engineering of Triacylglycerol Crystal Networks. Crystal Growth and Design, 2010, 10, 3334-3339.	3.4	111
293	Characterization of the Nanoscale in Triacylglycerol Crystal Networks. Crystal Growth and Design, 2010, 10, 3327-3333.	3.4	192
294	Molecular Composition Dynamics and Structure of Cocoa Butter. Crystal Growth and Design, 2010, 10, 205-217.	3.4	63
295	Nanostructuring fiber morphology and solvent inclusions in 12-hydroxystearic acid / canola oil organogels. Current Opinion in Colloid and Interface Science, 2009, 14, 33-42.	6.5	142
296	Thermo-mechanical method for the determination of the fractal dimension of fat crystal networks. Journal of Thermal Analysis and Calorimetry, 2009, 98, 7-12.	2.6	10
297	Influence of Interesterification of a Stearic Acidâ€Rich Spreadable Fat on Acute Metabolic Risk Factors. Lipids, 2009, 44, 17-26.	1.3	30
298	Structural and Mechanical Behavior of Tristearin/Triolein-rich Mixtures and the Modification Achieved by Interesterification. Food Biophysics, 2009, 4, 64-76.	2.7	32
299	Fasting triacylglycerol status, but not polyunsaturated/saturated fatty acid ratio, influences the postprandial response to a series of oral fat tolerance tests. Journal of Nutritional Biochemistry, 2009, 20, 694-704.	4.9	28
300	Functionality and physical properties of interesterified high oleic shortening structured with stearic acid. Food Chemistry, 2009, 117, 668-673.	9.6	41
301	Effects of Cocoa Butter Origin, Tempering Procedure, and Structure on Oil Migration Kinetics. Crystal Growth and Design, 2009, 9, 4415-4423.	3.4	51
302	Solvent-Modulated Nucleation and Crystallization Kinetics of 12-Hydroxystearic Acid: A Nonisothermal Approach. Langmuir, 2009, 25, 8556-8566.	3.6	106
303	Small-Molecule Diffusion through Polycrystalline Triglyceride Networks Quantified Using Fluorescence Recovery after Photobleaching. Langmuir, 2009, 25, 8780-8785.	3.6	17
304	Optimization of a scanner imaging technique to accurately study oil migration kinetics. Food Research International, 2009, 42, 368-373.	7.3	23
305	Synchrotron study on crystallization kinetics of milk fat under shear flow. Food Research International, 2009, 42, 682-694.	7.3	53
306	Acute metabolic responses to butter, margarine, and a monoglyceride gel-structured spread. Food Research International, 2009, 42, 1034-1039.	7.3	19

#	Article	IF	Citations
307	Potential food applications of edible oil organogels. Trends in Food Science and Technology, 2009, 20, 470-480.	15.1	260
308	Development of a High Methoxyl Pectin Edible Film for Retention of l-(+)-Ascorbic Acid. Journal of Agricultural and Food Chemistry, 2009, 57, 6844-6855.	5.9	56
309	A Coupled Differential Scanning Calorimetry and X-ray Study of the Mesomorphic Phases of Monostearin and Stearic Acid in Water. Crystal Growth and Design, 2009, 9, 3928-3933.	3.4	23
310	Oil organogels: the fat of the future?. Soft Matter, 2009, 5, 1594.	2.6	148
311	Controlled Release of Food Lipids Using Monoglyceride Gel Phases Regulates Lipid and Insulin Metabolism in Humans. Food Biophysics, 2008, 3, 241-245.	2.7	19
312	Fractal Dimensions of Simulated and Real Fat Crystal Networks in 3D Space. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 495-499.	2.4	24
313	Chemical and enzymatic interesterification of tristearin/ trioleinâ€rich blends: Chemical composition, solid fat content and thermal properties. European Journal of Lipid Science and Technology, 2008, 110, 1014-1024.	1.8	49
314	Chemical and enzymatic interesterification of tristearin/trioleinâ€rich blends: Microstructure and polymorphism. European Journal of Lipid Science and Technology, 2008, 110, 1025-1034.	1.8	26
315	Modified fractal model and rheological properties of colloidal networks. Journal of Colloid and Interface Science, 2008, 318, 202-209.	9.9	36
316	Process development for continuous crystallization of fat under laminar shear. Journal of Food Engineering, 2008, 89, 399-407.	6.0	42
317	Modeling of a two-regime crystallization in a multicomponent lipid system under shear flow. European Physical Journal E, 2008, 27, 135-144.	1.8	22
318	Crystalline stability of self-assembled fibrillar networks of 12-hydroxystearic acid in edible oils. Food Research International, 2008, 41, 1026-1034.	7.3	63
319	Effect of food preparation on the structure and metabolic responses to a monostearinâ€“oilâ€“water gel-based spread. Food Research International, 2008, 41, 1065-1071.	7.3	30
320	Engineering the oil binding capacity and crystallinity of self-assembled fibrillar networks of 12-hydroxystearic acid in edible oils. Soft Matter, 2008, 4, 1483.	2.6	119
321	Non-Isothermal Nucleation and Crystallization of 12-Hydroxystearic Acid in Vegetable Oils. Crystal Growth and Design, 2008, 8, 4596-4601.	3.4	104
322	Post-crystallization increases in the mechanical strength of self-assembled fibrillar networks is due to an increase in network supramolecular ordering. Journal Physics D: Applied Physics, 2008, 41, 215501.	2.9	24
323	New oral fat tolerance tests feature tailoring of the polyunsaturated/saturated fatty acid ratio to elicit a specific postprandial response. Applied Physiology, Nutrition and Metabolism, 2007, 32, 1073-1081.	2.0	9
324	Modeling the rheological properties and structure of colloidal fat crystal networks. Trends in Food Science and Technology, 2007, 18, 474-483.	15.1	69

#	Article	IF	Citations
325	Effect of processing conditions on the structure of monostearinâ€“oilâ€“water gels. Food Research International, 2007, 40, 982-988.	7.3	69
326	A Conceptual Model for Shear-Induced Phase Behavior in Crystallizing Cocoa Butter. Crystal Growth and Design, 2007, 7, 1230-1241.	3.4	35
327	Encapsulation-stucturing of edible oil attenuates acute elevation of blood lipids and insulin in humans. Soft Matter, 2007, 3, 183-187.	2.6	111
328	Thermal and structural behaviour of crude palm oil:â€...Crystallisation at very slow cooling rate. European Journal of Lipid Science and Technology, 2007, 109, 410-421.	1.8	46
329	Fractal character of triglyceride spherulites is a consequence of nucleation kinetics. Chemical Physics Letters, 2007, 442, 360-364.	2.7	32
330	Roles of alcohol dehydrogenase, lactate dehydrogenase and pyruvate decarboxylase in low-temperature sweetening in tolerant and susceptible varieties of potato (Solanum tuberosum). Physiologia Plantarum, 2007, 130, 230-239.	3.6	18
331	Time, Temperature, and Concentration Dependence of Ricinelaidic Acidâ€“Canola Oil Organogelation. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 3-9.	2.4	60
332	Structural and Mechanical Properties of Fats Quantified by Ultrasonics. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 331-338.	2.4	21
333	A Novel Cryoâ€SEM Technique for Imaging Vegetable Oil Based Organogels. JAOCS, Journal of the American Oil Chemists' Society, 2007, 84, 899-906.	2.4	53
334	Phase Behavior, Stability, and Mesomorphism of Monostearinâ€“oilâ€“water Gels. Food Biophysics, 2007, 2, 29-37.	2.7	93
335	Modeling the Rheological Properties of Fats: A Perspective and Recent Advances. Food Biophysics, 2007, 3, 113-119.	2.7	11
336	A Probabilistic Approach to Model the Nonisothermal Nucleation of Triacylglycerol Melts. Crystal Growth and Design, 2006, 6, 1199-1205.	3.4	20
337	Polymorphic Transformation in Mixtures of High- and Low-Melting Fractions of Milk Fat. Journal of Agricultural and Food Chemistry, 2006, 54, 6030-6033.	5.9	46
338	Spatial mapping of solid and liquid lipid in confectionery products using a 1D centric SPRITE MRI technique. Food Research International, 2006, 39, 365-371.	7.3	38
339	Quantitative study on the microstructure of colloidal fat crystal networks and fractal dimensions. Advances in Colloid and Interface Science, 2006, 128-130, 257-265.	17.5	66
340	Non-isothermal nucleation of triacylglycerol melts. Chemical Physics Letters, 2006, 419, 259-264.	2.7	26
341	3D fractal dimension of fat crystal networks. Chemical Physics Letters, 2006, 433, 248-252.	2.7	54
342	Computer simulation of fractal dimensions of fat crystal networks. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 309-314.	2.4	47

#	Article	IF	Citations
343	Microstructure and fractal analysis of fat crystal networks. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 377-388.	2.4	96
344	Formation, structure, and rheological properties of ricinelaidic acid-vegetable oil organogels. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 497-503.	2.4	133
345	On the nature of the maximum gelation temperature in polymer gels. Biophysical Chemistry, 2005, 113, 265-267.	2.1	4
346	Microstructure of fat crystallizing on a collagenous surface. European Journal of Lipid Science and Technology, 2005, 107, 684-688.	1.8	3
347	In situ monitoring of solid fat content by means of pulsed nuclear magnetic resonance spectrometry and ultrasonics. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 305-312.	2.4	37
348	New technologies to determine solid fat content on-line. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 313-317.	2.4	37
349	Attenuation of ultrasonic waves: Influence of microstructure and solid fat content. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 319-328.	2.4	36
350	Modeling phase transitions during the crystallization of a multicomponent fat under shear. Physical Review E, 2005, 71, .	2.1	69
351	Fractal Growth of Milk Fat Crystals Is Unaffected by Microstructural Confinement. Crystal Growth and Design, 2005, 5, 1703-1705.	3.4	21
352	Monitoring and quantifying of oil migration in cocoa butter using a flatbed scanner and fluorescence light microscopy. Food Research International, 2005, 38, 1189-1197.	7.3	56
353	Determination of the maximum gelation temperature in gelatin gels. Applied Physics Letters, 2004, 84, 4242-4244.	3.0	55
354	Calcium Interacts with Antifreeze Proteins and Chitinase from Cold-Acclimated Winter Rye. Plant Physiology, 2004, 135, 364-376.	5.5	51
355	Scaling Behavior of the Elastic Modulus in Colloidal Networks of Fat Crystals. Journal of Physical Chemistry B, 2004, 108, 171-179.	2.7	81
356	Effects of Glycerol and Tween 60 on the Crystallization Behavior, Mechanical Properties, and Microstructure of a Plastic Fat. Crystal Growth and Design, 2004, 4, 161-168.	3.4	36
357	Matching Avrami Indices Achieves Similar Hardnesses in Palm Oil-Based Fats. Journal of Agricultural and Food Chemistry, 2004, 52, 1551-1557.	5.9	41
358	Effects of Crystalline Microstructure on Oil Migration in a Semisolid Fat Matrix. Crystal Growth and Design, 2004, 4, 731-736.	3.4	76
359	Novel Shear-Induced Phases in Cocoa Butter. Crystal Growth and Design, 2004, 4, 409-411.	3.4	43
360	Effect of Minor Components and Temperature Profiles on Polymorphism in Milk Fat. Crystal Growth and Design, 2004, 4, 1303-1309.	3.4	61

#	Article	IF	Citations
361	Peculiar frequency dependence of the storage modulus in a plastic disperse system. Food Research International, 2004, 37, 39-44.	7.3	4
362	Solid fat content determination by ultrasonic velocimetry. Food Research International, 2004, 37, 545-555.	7.3	50
363	Cooling rate effects on solid fat content determination. JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 835-836.	2.4	2
364	Aging dynamics in gelatin gel microstructure. Food Hydrocolloids, 2003, 17, 503-513.	12.4	49
365	A proposed role for the anaerobic pathway during low-temperature sweetening in tubers of Solanum tuberosum. Physiologia Plantarum, 2003, 118, 206-212.	3.6	20
366	Binding parameters for the interaction between Candida rugosa lipase and DPPC liposomes. Colloids and Surfaces B: Biointerfaces, 2003, 32, 263-274.	5.3	4
367	Orientation and Phase Transitions of Fat Crystals under Shear. Crystal Growth and Design, 2003, 3, 721-725.	3.4	142
368	Relationship between Crystallization Behavior and Structure in Cocoa Butter. Crystal Growth and Design, 2003, 3, 95-108.	3.4	218
369	Mechanical properties of cocoa butter in relation to its crystallization behavior and microstructure. LWT - Food Science and Technology, 2003, 36, 525-532.	6.3	61
370	Structural basis for the yield stress in plastic disperse systems. Applied Physics Letters, 2003, 82, 3239-3241.	3.0	93
371	Structure and mechanical properties of fat crystal networks. Advances in Food and Nutrition Research, 2002, , 33-145.	2.6	40
372	Changes in Compositional Parameters of Tubers of Potato (Solanum tuberosum) during Low-Temperature Storage and Their Relationship to Chip Processing Quality. Journal of Agricultural and Food Chemistry, 2002, 50, 4545-4553.	5.9	81
373	The nature of fractality in fat crystal networks. Trends in Food Science and Technology, 2002, 13, 37-47.	15.1	93
374	Effect of chlorpropham (CIPC) on carbohydrate metabolism of potato tubers during storage. Food Research International, 2002, 35, 651-655.	7.3	38
375	Identifying key structural indicators of mechanical strength in networks of fat crystals. Food Research International, 2002, 35, 957-969.	7.3	113
376	Effect of cooling rate on the structure and mechanical properties of milk fat and lard. Food Research International, 2002, 35, 971-981.	7.3	262
377	Effect of DAG on milk fat TAG crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 395-402.	2.4	71
378	Comparison of ultrasonic and pulsed NMR techniques for determination of solid fat content. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 431-437.	2.4	22

#	Article	IF	Citations
379	Relationship between crystallization behavior, microstructure, and mechanical properties in a palm oil-based shortening. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 647-654.	2.4	93
380	Elastic Modulus as an Indicator of Macroscopic Hardness of Fat Crystal Networks. LWT - Food Science and Technology, 2001, 34, 33-40.	6.3	45
381	Effects of processing on kiwi fruit dynamic rheological behaviour and tissue structure. Food Research International, 2001, 34, 1-6.	7.3	36
382	Contributions of cellular components to the rheological behaviour of kiwifruit. Food Research International, 2001, 34, 189-195.	7.3	19
383	Rheological Properties of Milkfat and Butter. Journal of Food Science, 2001, 66, 1056-1071.	3.0	172
384	On the structure of particulate gelsâ€"the case of salt-induced cold gelation of heat-denatured whey protein isolate. Food Hydrocolloids, 2000, 14, 61-74.	12.4	160
385	The effect of minor components on milk fat crystallization. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 463-475.	2.4	175
386	Comment on the use of direct pulsed nuclear magnetic resonance solid fat content measurements in phase behavior studies of lipid mixtures. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 565-567.	2.4	6
387	Comparison of experimental techniques used in lipid crystallization studies. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 1239-1242.	2.4	59
388	The relationship between respiration and chip color during long-term storage of potato tubers. American Journal of Potato Research, 2000, 77, 279-287.	1.4	34
389	Elasticity of high-volume-fraction fractal aggregate networks:â€ƒA thermodynamic approach. Physical Review B, 2000, 62, 13951-13955.	3.4	107
390	Solvent Effects on the Crystallization Behavior of Milk Fat Fractions. Journal of Agricultural and Food Chemistry, 2000, 48, 1033-1040.	5.9	39
391	Biotechnological Strategies for the Modification of Food Lipids. Biotechnology and Genetic Engineering Reviews, 1999, 16, 141-176.	2.6	12
392	Fractal nature of fat crystal networks. Physical Review E, 1999, 59, 1908-1920.	2.1	199
393	Mechanical and structural model of fractal networks of fat crystals at low deformations. Physical Review E, 1999, 60, 6991-7000.	2.1	159
394	Comparison of dynamic and integrated light-scattering techniques in the study of the interaction of Candida rugosa lipase with DPPC liposomes. Biophysical Chemistry, 1999, 80, 69-83.	2.1	9
395	Microscopic and rheological studies of fat crystal networks. Journal of Crystal Growth, 1999, 198-199, 1315-1319.	1.9	62
396	Assessment of lipase- and chemically catalyzed lipid modification strategies for the production of structured lipids. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 443-450.	2.4	35

#	Article	IF	Citations
397	The difference between cocoa butter and salatrimÂ® lies in the microstructure of the fat crystal network. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 7-13.	2.4	77
398	Relating structure of fat crystal networks to mechanical properties. Food Research International, 1999, 32, 227-248.	7.3	315
399	The Structure of Cold-Set Whey Protein Isolate Gels Prepared With Ca++. LWT - Food Science and Technology, 1999, 32, 196-202.	6.3	48
400	The influence of chemical interesterification on the physicochemical properties of complex fat systems. 3. Rheology and fractality of the crystal network. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1633-1636.	2.4	43
401	The influence of chemical interesterification on physicochemical properties of complex fat systems 1. Melting and crystallization. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1265-1271.	2.4	43
402	On the use and misuse of the avrami equation in characterization of the kinetics of fat crystallization. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1465-1467.	2.4	71
403	The influence of chemical interesterification on the physicochemical properties of complex fat systems. 2. Morphology and polymorphism. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1833-1839.	2.4	84
404	Aggregation behavior of Candida rugosa lipase. Food Research International, 1998, 31, 243-248.	7.3	38
405	The effects of interesterification on physical and sensory attributes of butterfat and butterfatâ€“canola oil spreads. Food Research International, 1998, 31, 381-388.	7.3	106
406	Chemical and enzymatic modification of butterfat and butterfat-canola oil blends. Food Research International, 1998, 31, 595-599.	7.3	71
407	Tailoring the Textural Attributes of Butter Fat/Canola Oil Blends viaRhizopus arrhizusLipase-Catalyzed Interesterification. 1. Compositional Modifications. Journal of Agricultural and Food Chemistry, 1998, 46, 2368-2374.	5.9	41
408	Lipid Modification Strategies in the Production of Nutritionally Functional Fats and Oils. Critical Reviews in Food Science and Nutrition, 1998, 38, 639-674.	10.7	141
409	Tailoring the Textural Attributes of Butter Fat/Canola Oil Blends viaRhizopus arrhizusLipase-Catalyzed Interesterification. 2. Modifications of Physical Properties. Journal of Agricultural and Food Chemistry, 1998, 46, 2375-2381.	5.9	54
410	Ternary Phase Behavior of Milk Fat Fractions. Journal of Agricultural and Food Chemistry, 1998, 46, 3879-3884.	5.9	104
411	Structural and Functional Properties of a Partially Purified Cowpea (Vigna unguiculata) Globulin Modified with Protein Kinase and Glycopeptidase. Journal of Agricultural and Food Chemistry, 1997, 45, 2907-2913.	5.9	12
412	Kinetic model for carbon partitioning in Solanum tuberosum tubers stored at 2Â°C and the mechanism for low temperature stress-induced accumulation of reducing sugars. Biophysical Chemistry, 1997, 65, 211-220.	2.1	17
413	Discoloration of Coleslaw Is Caused by Chlorophyll Degradation. Journal of Agricultural and Food Chemistry, 1996, 44, 395-398.	5.9	47
414	Chlorophyll degradation in processed foods and senescent plant tissues. Trends in Food Science and Technology, 1996, 7, 8-15.	15.1	222

#	Article	IF	Citations
415	Kinetic Model for Chlorophyll Degradation in Green Tissue. Journal of Agricultural and Food Chemistry, 1996, 44, 399-402.	5.9	52
416	Kinetic Model for Chlorophyll Degradation in Green Tissue. 2. Pheophorbide Degradation to Colorless Compounds. Journal of Agricultural and Food Chemistry, 1996, 44, 3735-3740.	5.9	12
417	Restructing butterfat through blending and chemical interesterification. 1. Melting behavior and triacylglycerol modifications. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 963-972.	2.4	103
418	Restructuring butterfat through blending and chemical interesterification. 2. Microstructure and polymorphism. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 973-981.	2.4	58
419	Restructuring butterfat through blending and chemical interesterification. 3. Rheology. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 983-989.	2.4	57
420	Is plastic fat rheology governed by the fractal nature of the fat crystal network?. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 991-994.	2.4	113
421	Membrane effects in postharvest physiology. Postharvest Biology and Technology, 1996, 7, 193-217.	6.8	290
422	The relationship of chip color with structural parameters of starch. American Potato Journal, 1996, 73, 545-558.	0.2	10
423	Low-temperature stress induces transient oscillations in sucrose metabolism in Solanum tuberosum. Biophysical Chemistry, 1996, 61, 177-184.	2.1	8
424	Chilling-Associated Softening of Tomato Fruit is Related to Increased Pectinmethylesterase Activity. Journal of Food Science, 1995, 60, 1277-1281.	3.0	58
425	A new assay for lipase activity in organic solvents. Lipase-catalyzed synthesis of octyl-linolenate in a hexane microaqueous reaction system. Enzyme and Microbial Technology, 1995, 17, 131-135.	3.6	10
426	Environmental stresses affect tomato microsomal membrane function differently than natural ripening and senescence. Postharvest Biology and Technology, 1995, 6, 257-273.	6.8	35
427	Engineering triacylglycerols: The role of interesterification. Trends in Food Science and Technology, 1995, 6, 329-335.	15.1	128
428	Low Temperature Sweetening in Potato Tubers: the Role of the Amyloplast Membrane. Journal of Plant Physiology, 1995, 145, 335-341.	4.1	15
429	Candida and Pseudomonas Lipase-Catalyzed Hydrolysis of Butteroil in the Absence of Organic Solvents. Journal of Food Science, 1994, 59, 1096-1099.	3.0	23
430	Enzyme Kinetics of Lipolysis Revisited: The Role of Lipase Interfacial Binding. Biochemical and Biophysical Research Communications, 1994, 200, 1321-1328.	2.1	26
431	Effects of the interaction of porcine pancreatic lipase with AOT/isooctane reverse micelles on enzyme structure and function follow predictable patterns. Enzyme and Microbial Technology, 1993, 15, 944-949.	3.6	24
432	Studies on the interaction of Rhizopus arrhizus lipase with dipalmitoylphosphatidylcholine liposomes. Colloids and Surfaces B: Biointerfaces, 1993, 1, 167-176.	5.3	7

#	Article	IF	Citations
433	EFFECT OF TWO POLAR ORGANIC-AQUEOUS SOLVENT SYSTEMS ON THE STRUCTURE-FUNCTION RELATIONSHIP OF PROTEASES I. PEPSIN. Journal of Food Biochemistry, 1993, 17, 353-369.	4.2	2
434	EFFECT OF TWO POLAR ORGANIC-AQUEOUS SOLVENT SYSTEMS ON THE STRUCTURE-FUNCTION RELATIONSHIPS OF PROTEASES II. CHYMOSIN AND MUCOR MIEHEI PROTEINASE. Journal of Food Biochemistry, 1993, 17, 371-387.	4.2	0
435	EFFECT OF TWO POLAR ORGANIC-AQUEOUS SOLVENT SYSTEMS ON THE STRUCTURE-FUNCTION RELATIONSHIPS OF PROTEASES III. PAPAIN AND TRYPSIN. Journal of Food Biochemistry, 1993, 17, 389-405.	4.2	6
436	Enzymatic interesterification of triolein with tripalmitin in canola lecithin-hexane reverse micelles. JAOCS, Journal of the American Oil Chemists' Society, 1993, 70, 737-744.	2.4	39
437	Steady-state fluorescence polarization spectroscopy as a tool to determine microviscosity and structural order in food systems. Food Research International, 1992, 25, 67-80.	7.3	34
438	THE EFFECTS OF TURGOR PRESSURE ON PUNCTURE AND VISCOELASTIC PROPERTIES OF TOMATO TISSUE. Journal of Texture Studies, 1992, 23, 491-505.	3.0	51
439	Studies on the long-term storage of mature, green tomato fruit. The Journal of Horticultural Science, 1991, 66, 81-84.	0.4	12
440	Physical and Biochemical Changes in the Microsomal Membranes of Tomato Fruit Associated with Acclimation to Chilling. Journal of Plant Physiology, 1990, 135, 653-661.	4.1	16
441	Phase transitions in microsomal membranes from chilling sensitive and chilling resistant tomato plants and fruit. Phytochemistry, 1989, 28, 2293-2301.	3.1	22
442	Tomato Peroxidase: Rapid Isolation and Partial Characterization. Journal of Food Science, 1989, 54, 1269-1271.	3.0	25
443	Microstructual Evaluation of Chilling Injury in Mature Green Tomato Fruit. Canadian Institute of Food Science and Technology Journal, 1989, 22, 52-55.	0.1	4
444	Quick-freeze differential scanning calorimetry and saturation transfer electron spin resonance: Novel techniques for assessing phase transitions in biological membranes. Biochemical and Biophysical Research Communications, 1988, 153, 104-108.	2.1	4
445	Chemistry applications at the Brockhouse sector hard X-ray beamlines at the Canadian Light Source. Canadian Journal of Chemistry, 0, 103, 555-565.	1.7	0
446	Mechanical and structural properties of multi-component wax-based oleogels: A comparative analysis on the effect of secondary crystalline gelators. Food Structure, 0, 46, 100482.	4.9	0
447	Triacylglycerol Crystallinity and Emulsion Colloidal Acid Stability Influence In Vitro Digestion Lipolysis and Bioaccessibility of Long-Chain Omega-3 Fatty Acid-Rich Nanoemulsions. Foods, 0, 14, 3631.	4.6	0
448	Environmental implications of sulfolane demixing from water by phenolic co-contaminants. Journal of Molecular Liquids, 0, 443, 129143.	5.0	0