Kelvin K T Goh

List of Publications by Year
in descending order

56 papers	2,233 citations	236612 25 h-index	223531 46 g-index
59 all docs	59 docs citations	59 times ranked	2302 citing authors

#	Article	IF	Citations
1	Behaviour of an oil-in-water emulsion stabilized by Î2-lactoglobulin in an in vitro gastric model. Food Hydrocolloids, 2009, 23, 1563-1569.	5.6	311
2	Colloidal stability and interactions of milk-protein-stabilized emulsions in an artificial saliva. Food Hydrocolloids, 2009, 23, 1270-1278.	5.6	274
3	Physicochemical properties of whey protein, lactoferrin and Tween 20 stabilised nanoemulsions: Effect of temperature, pH and salt. Food Chemistry, 2016, 197, 297-306.	4.2	128
4	Properties of oil-in-water emulsions stabilized by Î2-lactoglobulin in simulated gastric fluid as influenced by ionic strength and presence of mucin. Food Hydrocolloids, 2010, 24, 534-541.	5.6	116
5	The physico-chemical properties of chia seed polysaccharide and its microgel dispersion rheology. Carbohydrate Polymers, 2016, 149, 297-307.	5.1	100
6	Extraction and characterisation of pomace pectin from gold kiwifruit (Actinidia chinensis). Food Chemistry, 2015, 187, 290-296.	4.2	96
7	Characterization of gold kiwifruit pectin from fruit of different maturities and extraction methods. Food Chemistry, 2015, 166, 479-485.	4.2	74
8	Kinetic stability and cellular uptake of lutein in WPI-stabilised nanoemulsions and emulsions prepared by emulsification and solvent evaporation method. Food Chemistry, 2017, 221, 1269-1276.	4.2	60
9	Interfacial structures of whey protein isolate (WPI) and lactoferrin on hydrophobic surfaces in a model system monitored by quartz crystal microbalance with dissipation (QCM-D) and their formation on nanoemulsions. Food Hydrocolloids, 2016, 56, 150-160.	5.6	58
10	Molecular interactions in composite wheat starch-Mesona chinensis polysaccharide gels: Rheological, textural, microstructural and retrogradation properties. Food Hydrocolloids, 2018, 79, 1-12.	5.6	54
11	Rheological and Light Scattering Properties of Flaxseed Polysaccharide Aqueous Solutions. Biomacromolecules, 2006, 7, 3098-3103.	2.6	53
12	Complex coacervation of an arabinogalactan-protein extracted from the Meryta sinclarii tree (puka) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.6	46
13	Influence of chitosan-coating on the stability and digestion of emulsions stabilized by waxy maize starch crystals. Food Hydrocolloids, 2019, 94, 603-612.	5.6	41
14	Probing hydrogen bond interactions in a shear thickening polysaccharide using nonlinear shear and extensional rheology. Carbohydrate Polymers, 2015, 123, 136-145.	5.1	40
15	Understanding the interaction between wheat starch and Mesona chinensis polysaccharide. LWT - Food Science and Technology, 2017, 84, 212-221.	2.5	40
16	Characterisation and bioactivity of protein-bound polysaccharides from submerged-culture fermentation of Coriolus versicolor Wr-74 and ATCC-20545 strains. Journal of Industrial Microbiology and Biotechnology, 2007, 34, 393-402.	1.4	39
17	Structure of a shear-thickening polysaccharide extracted from the New Zealand black tree fern, Cyathea medullaris. International Journal of Biological Macromolecules, 2014, 70, 86-91.	3.6	37
18	Characterisation of ice cream containing flaxseed oil. International Journal of Food Science and Technology, 2006, 41, 946-953.	1.3	36

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19	Evaluation and modification of existing methods for the quantification of exopolysaccharides in milk-based media. Food Research International, 2005, 38, 605-613.	2.9	32
20	A natural shear-thickening water-soluble polymer from the fronds of the black tree fern, Cyathea medullaris: Influence of salt, pH and temperature. Carbohydrate Polymers, 2012, 87, 131-138.	5.1	32
21	Development of an improved procedure for isolation and purification of exopolysaccharides produced by Lactobacillus delbrueckii subsp. bulgaricus NCFB 2483. Applied Microbiology and Biotechnology, 2005, 67, 202-208.	1.7	31
22	Viscometric and static light scattering studies on an exopolysaccharide produced byLactobacillus delbrueckii subspeciesbulgaricus NCFB 2483. Biopolymers, 2005, 77, 98-106.	1.2	29
23	Molecular characteristics of a novel water-soluble polysaccharide from the New Zealand black tree fern (Cyathea medullaris). Food Hydrocolloids, 2011, 25, 286-292.	5.6	29
24	Characterisation of a high acyl gellan polysaccharide using light scattering and rheological techniques. Food Hydrocolloids, 2006, 20, 176-183.	5.6	28
25	Complex Rheological Properties of a Water-Soluble Extract from the Fronds of the Black Tree Fern, <i>Cyathea medullaris</i>. Biomacromolecules, 2007, 8, 3414-3421.	2.6	28
26	The effect of gel structure on the <i>in vitro</i> digestibility of wheat starch-<i>Mesona chinensis</i> polysaccharide gels. Food and Function, 2019, 10, 250-258.	2.1	27
27	Enhancement of the gut-retention time of resveratrol using waxy maize starch nanocrystal-stabilized and chitosan-coated Pickering emulsions. Food Hydrocolloids, 2021, 112, 106291.	5.6	26
28	Gastrointestinal digestion and stability of submicron-sized emulsions stabilized using waxy maize starch crystals. Food Hydrocolloids, 2018, 84, 343-352.	5.6	25
29	Effect of Celluclast 1.5L on the Physicochemical Characterization of Gold Kiwifruit Pectin. International Journal of Molecular Sciences, 2011, 12, 6407-6417.	1.8	23
30	The interactions between wheat starch and Mesona chinensis polysaccharide: A study using solid-state NMR. Food Chemistry, 2019, 284, 67-72.	4.2	22
31	Spray drying of whey protein stabilized nanoemulsions containing different wall materials â€“ maltodextrin or trehalose. LWT - Food Science and Technology, 2021, 136, 110344.	2.5	22
32	The role of calcium in wheat starch-Mesona chinensis polysaccharide gels: Rheological properties, in vitro digestibility and enzyme inhibitory activities. LWT - Food Science and Technology, 2019, 99, 202-208.	2.5	19
33	Effect of chia seed mucilage as stabiliser in ice cream. International Dairy Journal, 2021, 120, 105087.	1.5	18
34	Examination of Exopolysaccharide Produced by Lactobacillus delbrueckii subsp. bulgaricus Using Confocal Laser Scanning and Scanning Electron Microscopy Techniques. Journal of Food Science, 2005, 70, M224-M229.	1.5	17
35	Effect of ultrasonication on low-acetylated gellan gum gel properties. Food Hydrocolloids, 2015, 49, 240-247.	5.6	17
36	Rheological characterization of a physically-modified waxy potato starch: Investigation of its shear-thickening mechanism. Food Hydrocolloids, 2021, 120, 106908.	5.6	17

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37	Lipid droplet size and emulsification on postprandial glycemia, insulinemia and lipidemia. Food and Function, 2016, 7, 4278-4284.	2.1	15
38	The cation-controlled and hydrogen bond-mediated shear-thickening behaviour of a tree-fern isolated polysaccharide. Carbohydrate Polymers, 2015, 130, 57-68.	5.1	14
39	Molecular, rheological and physicochemical characterisation of puka gum, an arabinogalactan-protein extracted from the Meryta sinclairii tree. Carbohydrate Polymers, 2019, 220, 247-255.	5.1	14
40	Exploiting the Functionality of Lactic Acid Bacteria in Ice Cream. Food Biophysics, 2008, 3, 295-304.	1.4	11
41	Milk proteinâ€"polysaccharide interactions. , 2008, , 347-376.		10
42	Time- and shear history-dependence of the rheological properties of a water-soluble extract from the fronds of the black tree fern, Cyathea medullaris. Journal of Rheology, 2015, 59, 365-376.	1.3	10
43	Formation and stability of single and bi-layer nanoemulsions using WPI and lactoferrin as interfacial coatings under different environmental conditions. Food Structure, 2017, 14, 60-67.	2.3	10
44	Kernel structure in breads reduces in vitro starch digestion rate and estimated glycaemic potency only at high grain inclusion rates. Food Structure, 2019, 21, 100109.	2.3	10
45	Milk protein-polysaccharide interactions. , 2020, , 499-535.		10
46	Rheology, Microstructure, and Storage Stability of Emulsion-Filled Gels Stabilized Solely by Maize Starch Modified with Octenyl Succinylation and Pregelatinization. Foods, 2021, 10, 837.	1.9	10
47	Molecular and physico-chemical characterization of de-structured waxy potato starch. Food Hydrocolloids, 2021, 117, 106667.	5.6	10
48	Phase stability-induced complex rheological behaviour of galactomannan and maltodextrin mixtures. Food and Function, 2013, 4, 627.	2.1	9
49	Effects of Spray-Drying Inlet Temperature on the Production of High-Quality Native Rice Starch. Processes, 2021, 9, 1557.	1.3	8
50	Characterization of Anthocyanin-Bound Pectin-Rich Fraction Extracted from New Zealand Blackcurrant (<i>Ribes nigrum</i>) Juice. ACS Food Science & Technology, 2021, 1, 1130-1142.	1.3	7
51	Complexation of Anthocyanin-Bound Blackcurrant Pectin and Whey Protein: Effect of pH and Heat Treatment. Molecules, 2022, 27, 4202.	1.7	7
52	Continuous low-temperature spray drying approach for efficient production of high quality native rice starch. Drying Technology, 2022, 40, 1758-1773.	1.7	6
53	High-Protein Foods for Dysphagia: Manipulation of Mechanical and Microstructural Properties of Whey Protein Gels Using De-Structured Starch and Salts. Gels, 2022, 8, 399.	2.1	6
54	Correlation between instrumental and sensory properties of textureâ€modified carrot puree. Journal of Texture Studies, 2022, 53, 72-80.	1.1	5

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55	Effects of Xanthan Gum, Lambda-Carrageenan and Psyllium Husk on the Physical Characteristics and Glycaemic Potency of White Bread. Foods, 2022, 11, 1513.	1.9	4
56	Characterisation of de-structured starch and its shear-thickening mechanism. Food Hydrocolloids, 2022, 132, 107864.	5.6	3