Christophe Chassenieux

List of Publications by Citations

122 papers	3,606 citations	33 h-index	54 g-index
130 ext. papers	3,977 ext. citations	6.3 avg, IF	5.61 L-index

#	Paper	IF	Citations
122	Dynamic polymeric micelles versus frozen nanoparticles formed by block copolymers. *Soft Matter*, **2010**, 6, 3111	3.6	227
121	Rheology of associative polymer solutions. *Current Opinion in Colloid and Interface Science*, **2011**, 16, 18-26	7.6	185
120	The analysis of solution self-assembled polymeric nanomaterials. *Chemical Society Reviews*, **2014**, 43, 2412-25	58.5	133
119	Structural and Rheological Study of a Bis-urea Based Reversible Polymer in an Apolar Solvent *Langmuir*, **2002**, 18, 7218-7222	4	126
118	Association of Hydrophobically End-Capped Poly(ethylene oxide). *Macromolecules*, **1997**, 30, 4952-4958	5.5	119
117	Study of Interaction of Poly(ethylene imine) with Sodium Dodecyl Sulfate in Aqueous Solution by Light Scattering, Conductometry, NMR, and Microcalorimetry. *Langmuir*, **2000**, 16, 4495-4510	4	109
116	Characterization of aqueous micellar solutions of amphiphilic block copolymers of poly(acrylic acid) and polystyrene prepared via ATRP. Toward the control of the number of particles in emulsion polymerization. *Polymer*, **2003**, 44, 509-518	3.9	91
115	Structure and gelation mechanism of silk hydrogels. *Physical Chemistry Chemical Physics*, **2010**, 12, 3834-44	3.6	79
114	Synthesis by RAFT of Amphiphilic Block and Comblike Cationic Copolymers and Their Use in Emulsion Polymerization for the Electrosteric Stabilization of Latexes. *Macromolecules*, **2005**, 38, 280-289	5.5	77
113	Amphiphilic gradient poly(styrene-co-acrylic acid) copolymer prepared via nitroxide-mediated solution polymerization. Synthesis, characterization in aqueous solution and evaluation as emulsion polymerization stabilizer. *Polymer*, **2006**, 47, 1935-1945	3.9	77
112	Recent trends in pH/thermo-responsive self-assembling hydrogels: from polyions to peptide-based polymeric gelators. *Soft Matter*, **2016**, 12, 1344-59	3.6	75
111	Controlling the Dynamics of Self-Assembled Triblock Copolymer Networks via the pH. *Macromolecules*, **2011**, 44, 4487-4495	5.5	73
110	Stabilization of Water-in-Water Emulsions by Polysaccharide-Coated Protein Particles. *Langmuir*, **2016**, 32, 1227-32	4	66
109	Synthesis and Structural Characterization of Neutral and Cationic Alkylaluminum Complexes Based on Bidentate Aminophenolate Ligands. *Organometallics*, **2003**, 22, 3732-3741	3.8	65
108	Chain Stopper-Assisted Characterization of Supramolecular Polymers. *Macromolecules*, **2005**, 38, 5283-5287	5.5	64
107	Amphiphilic Diblock Copolymers with a Moderately Hydrophobic Block: Toward Dynamic Micelles. *Macromolecules*, **2010**, 43, 2667-2671	5.5	61
106	Stable Dispersions of Highly Anisotropic Nanoparticles Formed by Cocrystallization of Enantiomeric Diblock Copolymers. *Macromolecules*, **2007**, 40, 4037-4042	5.5	59

105	New covalent bonded polymer□calcium silicate hydrate composites. *Journal of Materials Chemistry*, **2007**, 17, 913-922		50
104	Polymeric micelles encapsulating photosensitizer: structure/photodynamic therapy efficiency relation. *Biomacromolecules*, **2014**, 15, 1443-55	6.9	49
103	In situ glyco-nanostructure formulation via photo-polymerization induced self-assembly. *Polymer Chemistry*, **2018**, 9, 2868-2872	4.9	43
102	Optical Analysis of Beads Encoded with Quantum Dots Coated with a Cationic Polymer. *Advanced Materials*, **2007**, 19, 4420-4425	24	43
101	Calcium-induced gelation of whey protein aggregates: Kinetics, structure and rheological properties. *Food Hydrocolloids*, **2018**, 79, 145-157	10.6	38
100	Synthesis of Amphiphilic Poly(acrylic acid)-b-poly(n-butyl acrylate-co-acrylic acid) Block Copolymers with Various Microstructures via RAFT Polymerization in Water/Ethanol Heterogeneous Media. *Macromolecules*, **2014**, 47, 51-60	5.5	38
99	Heat-induced gelation of plant globulins. *Current Opinion in Food Science*, **2019**, 27, 18-22	9.8	37
98	Synergistic effects of mixed salt on the gelation of □carrageenan. *Carbohydrate Polymers*, **2014**, 112, 10-5	10.3	37
97	Ionization of amphiphilic acidic block copolymers. *Journal of Physical Chemistry B*, **2012**, 116, 7560-5	3.4	37
96	Rheological characterisation of bis-urea based viscoelastic solutions in an apolar solvent. *Journal of Colloid and Interface Science*, **2007**, 310, 624-9	9.3	37
95	Neutral Polymeric Surfactants Derived from Dextran: A Study of Their Aqueous Solution Behavior. *Macromolecular Chemistry and Physics*, **2005**, 206, 2038-2046	2.6	37
94	The effect of adding NaCl on thermal aggregation and gelation of soy protein isolate. *Food Hydrocolloids*, **2017**, 70, 88-95	10.6	34
93	The effect of the pH on thermal aggregation and gelation of soy proteins. *Food Hydrocolloids*, **2017**, 66, 27-36	10.6	34
92	The Copolymer Blending Method: A New Approach for Targeted Assembly of Micellar Nanoparticles. *Macromolecules*, **2015**, 48, 6516-6522	5.5	34
91	Thermoresponsive Hydrogels Based on Telechelic Polyelectrolytes: From Dynamic to □rozen□ Networks. *Macromolecules*, **2018**, 51, 2169-2179	5.5	34
90	Acid-induced gelation of whey protein aggregates: Kinetics, gel structure and rheological properties. *Food Hydrocolloids*, **2018**, 81, 263-272	10.6	33
89	Structure of pH sensitive self-assembled amphiphilic di- and triblock copolyelectrolytes: micelles, aggregates and transient networks. *Physical Chemistry Chemical Physics*, **2013**, 15, 3955-64	3.6	33
88	Towards more realistic reference microplastics and nanoplastics: preparation of polyethylene micro/nanoparticles with a biosurfactant. *Environmental Science: Nano*, **2019**, 6, 315-324	7.1	32

87	Charge Dependent Dynamics of Transient Networks and Hydrogels Formed by Self-Assembled pH-Sensitive Triblock Copolyelectrolytes. *Macromolecules*, **2014**, 47, 2439-2444	5.5	32
86	Thermal aggregation and gelation of soy globulin at neutral pH. *Food Hydrocolloids*, **2016**, 61, 740-746	10.6	32
85	Effect of the pH and NaCl on the microstructure and rheology of mixtures of whey protein isolate and casein micelles upon heating. *Food Hydrocolloids*, **2017**, 70, 114-122	10.6	31
84	Structure of self-assembled native soy globulin in aqueous solution as a function of the concentration and the pH. *Food Hydrocolloids*, **2016**, 56, 417-424	10.6	30
83	Tuning the aggregation behavior of pH-responsive micelles by copolymerization. *Polymer Chemistry* , **2015**, 6, 2761-2768	4.9	29
82	Structural characterization of amphiphilic homopolymer micelles using light scattering, SANS, and cryo-TEM. *Macromolecules*, **2013**, 46, 6319-6325	5.5	29
81	Miniemulsion polymerization of styrene using well-defined cationic amphiphilic comblike copolymers as the sole stabilizer. *Colloid and Polymer Science*, **2005**, 284, 142-150	2.4	29
80	Multiresponsive Hydrogels Formed by Interpenetrated Self-Assembled Polymer Networks. *Macromolecules*, **2014**, 47, 8386-8393	5.5	28
79	Influence of Preparation Conditions on the Self-Assembly by Stereocomplexation of Polylactide Containing Diblock Copolymers. *Macromolecules*, **2004**, 37, 3401-3406	5.5	28
78	Control of the Reversible Shear-Induced Gelation of Amphiphilic Polymers through Their Chemical Structure. *Macromolecules*, **2005**, 38, 527-536	5.5	27
77	Blending block copolymer micelles in solution; Obstacles of blending. *Polymer Chemistry*, **2016**, 7, 1577-1583	4.9	26
76	1H NMR Study of the Association of Hydrophobically End-Capped Poly(ethylene oxide). *Macromolecules*, **1998**, 31, 4035-4037	5.5	26
75	The effect of aggregation into fractals or microgels on the charge density and the isoionic point of globular proteins. *Food Hydrocolloids*, **2016**, 60, 470-475	10.6	25
74	Heat-induced gelation of aqueous micellar casein suspensions as affected by globular protein addition. *Food Hydrocolloids*, **2018**, 82, 258-267	10.6	24
73	Asymmetrical flow field-flow fractionation with multi-angle light scattering and quasi-elastic light scattering for characterization of polymersomes: comparison with classical techniques. *Analytical and Bioanalytical Chemistry*, **2014**, 406, 7841-53	4.4	24
72	Dynamic Properties of the Transient Network formed by Telechelic Ionomers Studied by Dynamic Light Scattering and Dynamic Mechanical Analysis. *Macromolecules*, **1995**, 28, 8504-8510	5.5	24
71	Polymersomes from Amphiphilic Glycopolymers Containing Polymeric Liquid Crystal Grafts. *ACS Macro Letters*, **2015**, 4, 1119-1122	6.6	23
70	Heat-set emulsion gels of casein micelles in mixtures with whey protein isolate. *Food Hydrocolloids*, **2017**, 73, 213-221	10.6	23

69	Abrupt Shear Thickening of Aqueous Solutions of Hydrophobically Modified Poly(N,N?-dimethylacrylamide-co-acrylic acid). *Macromolecules*, **2010**, 43, 10055-10063	5.5	23
68	Temperature study of [N(C3H7)4]2Cd2Cl6 by thermal analysis, Raman scattering, and X-ray powder diffraction: Evidence of phase transitions. *Physica A: Statistical Mechanics and Its Applications*, **2011**, 390, 2987-2994	3.3	23
67	Shear-induced gelation of associative polyelectrolytes. *Polymer*, **2010**, 51, 1964-1971	3.9	23
66	Complexation between a Hydrophobically Modified Chitosan and Cyclodextrin Homodimers Singly or Doubly Connected through Their Primary Sides: Effects of Their Molecular Architecture on the Polymer Properties in Solution. *Macromolecules*, **2004**, 37, 4635-4642	5.5	23
65	Formation of Nanoparticles of Polylactide-Containing Diblock Copolymers: Is Stereocomplexation the Driving Force?. *Macromolecules*, **2002**, 35, 1484-1486	5.5	23
64	Exploiting Salt Induced Microphase Separation To Form Soy Protein Microcapsules or Microgels in Aqueous Solution. *Biomacromolecules*, **2017**, 18, 2064-2072	6.9	22
63	Heat-induced gelation of mixtures of micellar caseins and plant proteins in aqueous solution. *Food Research International*, **2019**, 116, 1135-1143	7	22
62	pH- and Thermoresponsive Self-Assembly of Cationic Triblock Copolymers with Controlled Dynamics. *Macromolecules*, **2017**, 50, 416-423	5.5	21
61	Heat-induced and acid-induced gelation of dairy/plant protein dispersions and emulsions. *Current Opinion in Food Science*, **2019**, 27, 43-48	9.8	20
60	Progressive Freezing-in of the Junctions in Self-Assembled Triblock Copolymer Hydrogels during Aging. *Macromolecules*, **2012**, 45, 1025-1030	5.5	20
59	Transforming frozen self-assemblies of amphiphilic block copolymers into dynamic pH-sensitive micelles. *Macromolecular Rapid Communications*, **2012**, 33, 753-9	4.8	19
58	Hydrophobically Modified Poly(acrylic acid) Using 3-Pentadecylcyclohexylamine: Synthesis and Rheology. *Macromolecular Chemistry and Physics*, **2005**, 206, 464-472	2.6	19
57	Association of Telechelic Ionomers in Apolar Solvents. *Macromolecular Rapid Communications*, **2001**, 22, 1216	4.8	19
56	Amphiphilic copolymers of styrene with a surfactant-like comonomer: gel formation in aqueous solution. *Journal of Molecular Structure*, **2000**, 554, 99-108	3.4	19
55	Heat-induced gelation of micellar casein/plant protein oil-in-water emulsions. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2019**, 569, 85-92	5.1	18
54	Kinetics of NaCl induced gelation of soy protein aggregates: Effects of temperature, aggregate size, and protein concentration. *Food Hydrocolloids*, **2018**, 77, 66-74	10.6	18
53	Elongation of Telechelic Ionomers under Shear: a Rheological and Rheo-optical Study. *Macromolecules*, **2000**, 33, 1796-1800	5.5	18
52	Synthesis and swelling behaviour of hydrophobically modified responsive polymers in dilute aqueous solutions. *Polymer*, **2005**, 46, 12190-12199	3.9	17

51	Structure and flow of dense suspensions of protein fractal aggregates in comparison with microgels. *Soft Matter*, **2016**, 12, 2785-93	3.6	16
50	Specific effect of calcium ions on thermal gelation of aqueous micellar casein suspensions. *Colloids and Surfaces B: Biointerfaces*, **2018**, 163, 218-224	6	16
49	Transient and quasi-permanent networks in xyloglucan solutions. *Carbohydrate Polymers*, **2015**, 129, 216-23	10.3	15
48	Heat-induced gelation of mixtures of whey protein isolate and sodium caseinate between pH 5.8 and pH 6.6. *Food Hydrocolloids*, **2016**, 61, 433-441	10.6	14
47	Formation of rodlike silica aggregates directed by adsorbed thermoresponsive polymer chains. *Langmuir*, **2010**, 26, 2279-87	4	14
46	Highlighting the Role of the Random Associating Block in the Self-Assembly of Amphiphilic Block–Random Copolymers. *Macromolecules*, **2015**, 48, 7613-7619	5.5	13
45	Mechanism of the spontaneous formation of plant protein microcapsules in aqueous solution. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2019**, 562, 213-219	5.1	13
44	pH and ionic strength responsive core-shell protein microgels fabricated via simple coacervation of soy globulins. *Food Hydrocolloids*, **2020**, 105, 105853	10.6	13
43	Fast and effective quantum-dots encapsulation and protection in PEO based photo-cross-linked micelles. *Journal of Colloid and Interface Science*, **2016**, 476, 222-229	9.3	12
42	Telechelic ionomers studied by light scattering and dynamic mechanical measurements. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **1996**, 112, 155-162	5.1	12
41	Inhibition and Promotion of Heat-Induced Gelation of Whey Proteins in the Presence of Calcium by Addition of Sodium Caseinate. *Biomacromolecules*, **2016**, 17, 3800-3807	6.9	12
40	Oligomeric and polymeric surfactants for the transfer of luminescent ZnO nanocrystals to water. *Journal of Materials Chemistry C*, **2013**, 1, 2158	7.1	11
39	Columnar aggregates of crown ether substituted phthalocyanines perpendicularly anchored on a surface via a selective binding site. *Journal of Porphyrins and Phthalocyanines*, **2002**, 06, 563-570	1.8	11
38	Heat-induced gelation of mixtures of casein micelles with whey protein aggregates. *Food Hydrocolloids*, **2019**, 92, 198-207	10.6	10
37	Effect of Connectivity on the Structure and the Liquid–Solid Transition of Dense Suspensions of Soft Colloids. *Macromolecules*, **2015**, 48, 7995-8002	5.5	10
36	Interplay of thermal and covalent gelation of silanized hydroxypropyl methyl cellulose gels. *Carbohydrate Polymers*, **2015**, 115, 510-5	10.3	9
35	Evidence for the coexistence of interpenetrating permanent and transient networks of hydroxypropyl methyl cellulose. *Biomacromolecules*, **2014**, 15, 311-8	6.9	9
34	pH-Sensitive hydrogels formed by self-assembled amphiphilic triblock copolyelectrolytes. *Reactive and Functional Polymers*, **2013**, 73, 965-968	4.6	9

33	pH Induced Desaggregation Of Highly Hydrophilic Amphiphilic Diblock Copolymers **2011**, 7-16		9
32	Data on the characterization of native soy globulin by SDS-Page, light scattering and titration. *Data in Brief*, **2016**, 9, 749-752	1.2	9
31	Interpenetrated Si-HPMC/alginate hydrogels as a potential scaffold for human tissue regeneration. *Journal of Materials Science: Materials in Medicine*, **2016**, 27, 99	4.5	9
30	Branched Wormlike Micelles Formed by Self-Assembled Comblike Amphiphilic Copolyelectrolytes. *Macromolecules*, **2015**, 48, 7604-7612	5.5	8
29	Mixtures of sodium caseinate and whey protein aggregates: Viscosity and acid- or salt-induced gelation. *International Dairy Journal*, **2018**, 86, 110-119	3.5	8
28	Slow dynamics in transient polyelectrolyte hydrogels formed by self-assembly of block copolymers. *Physical Review E*, **2013**, 87, 062302	2.4	8
27	Xyloglucan gelation induced by enzymatic degalactosylation; kinetics and the effect of the molar mass. *Carbohydrate Polymers*, **2017**, 174, 517-523	10.3	8
26	Viscoelastic Properties of Hydrogels Based on Self-Assembled Multisticker Polymers Grafted with pH-Responsive Grafts. *Macromolecules*, **2017**, 50, 8178-8184	5.5	7
25	Viscosity of mixtures of protein aggregates with different sizes and morphologies. *Soft Matter*, **2019**, 15, 4682-4688	3.6	7
24	Influence of sodium dodecyl sulfate on the kinetics and control of RAFT/MADIX polymerization of acrylamide. *Journal of Polymer Science Part A*, **2018**, 56, 760-765	2.5	7
23	Salt-induced thermal gelation of xyloglucan in aqueous media. *Carbohydrate Polymers*, **2019**, 223, 115083	10.3	7
22	One and two dimensional self-assembly of comb-like amphiphilic copolyelectrolytes in aqueous solution. *Soft Matter*, **2013**, 9, 8931	3.6	7
21	Micellar RAFT/MADIX Polymerization. *ACS Macro Letters*, **2017**, 6, 1342-1346	6.6	7
20	Effect of Self-Assembly on Phase Separation of Di- and Triblock Copolymers Mixed with Homopolymers in Aqueous Solution. *Macromolecules*, **2016**, 49, 3427-3432	5.5	7
19	pH-Controlled Rheological Properties of Mixed Amphiphilic Triblock Copolymers. *Macromolecules*, **2016**, 49, 7469-7477	5.5	6
18	The effect of the competition for calcium ions between κ-carrageenan and β-lactoglobulin on the rheology and the structure in mixed gels. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2015**, 475, 9-18	5.1	5
17	Structure and rheology during catastrophic phase inversion of Pickering emulsions stabilized with fumed silica particles. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2020**, 593, 124630	5.1	5
16	Formation of porous hydrogels by self-assembly of photo-cross-linkable triblock copolymers in the presence of homopolymers. *Polymer*, **2016**, 106, 152-158	3.9	5

15	The effect of protein aggregate morphology on phase separation in mixtures with polysaccharides. *Journal of Physics Condensed Matter*, **2014**, 26, 464102	1.8	5
14	Biopolymers: State of the Art, New Challenges, and Opportunities **2013**, 1-6		5
13	Effect of the hydrophobicity of fumed silica particles and the nature of oil on the structure and rheological behavior of Pickering emulsions. *Journal of Dispersion Science and Technology*, **2019**, 40, 1169-1178	1.5	5
12	Structural, Viscoelastic, and Electrochemical Characteristics of Self-Assembled Amphiphilic Comblike Copolymers in Aqueous Solutions. *Journal of Physical Chemistry B*, **2017**, 121, 867-875	3.4	3
11	Structure of a self-assembled network made of polymeric worm-like micelles. *Polymer Bulletin*, **2016**, 73, 2689-2705	2.4	3
10	Polymer Probe Diffusion in Globular Protein Gels and Aggregate Suspensions. *Journal of Physical Chemistry B*, **2018**, 122, 8075-8081	3.4	3
9	Heat-induced gelation of casein micelles. *Food Hydrocolloids*, **2021**, 118, 106755	10.6	3
8	Electrochemical characterization of viscoelastic solutions of supramolecular polymers in phosphonium-based ionic liquids. *Journal of Electroanalytical Chemistry*, **2015**, 744, 101-109	4.1	2
7	Aggregation behaviour of monosulfonated telechelic ionomers. *Polymer International*, **2000**, 49, 561-566	3.3	2
6	Rheology **2012**,		1
5	Novel green strategy to improve the hydrophobicity of cellulose nanocrystals and the interfacial elasticity of Pickering emulsions. *Cellulose*, **2021**, 28, 6201	5.5	1
4	Dynamic Mechanical Properties of Networks of Wormlike Micelles Formed by Self-Assembled Comblike Amphiphilic Copolyelectrolytes. *Macromolecules*, **2016**, 49, 7045-7053	5.5	1
3	Gelation of whey protein fractal aggregates induced by the interplay between added HCl, CaCl2 and NaCl. *International Dairy Journal*, **2020**, 111, 104824	3.5	0
2	Synthesis and self-assembly of a penta[60]fullerene bearing benzo[]perylenetriimide units.. *RSC Advances*, **2021**, 11, 6002-6007	3.7	
1	Rheology and structure of Pickering emulsions undergoing transitional phase inversion using a mixture of hydrophilic and hydrophobic silica particles. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2022**, 644, 128801	5.1	