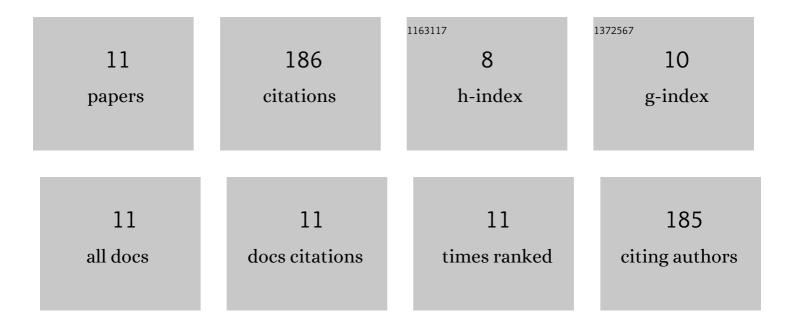
## Xilong Zhou

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4689611/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Bulk and interfacial properties of milk fat emulsions stabilized by whey protein isolate and whey protein aggregates. Food Hydrocolloids, 2020, 109, 106100.	10.7	35
2	Contact resonance force microscopy for nanomechanical characterization: Accuracy and sensitivity. Journal of Applied Physics, 2013, 114, 064301.	2.5	27
3	Microstructural evolution of whipped cream in whipping process observed by confocal laser scanning microscopy. International Journal of Food Properties, 2018, 21, 593-605.	3.0	23
4	Effects of glycerol monostearate and Tween 80 on the physical properties and stability of recombined low-fat dairy cream. Dairy Science and Technology, 2016, 96, 377-390.	2.2	21
5	Acid-induced gels from soy and whey protein thermally-induced mixed aggregates: Rheology and microstructure. Food Hydrocolloids, 2022, 125, 107376.	10.7	20
6	Nanoscale structural and functional mapping of nacre by scanning probe microscopy techniques. Nanoscale, 2013, 5, 11885.	5.6	19
7	Stability and physical properties of recombined dairy cream: Effects of soybean lecithin. International Journal of Food Properties, 2017, 20, 2223-2233.	3.0	19
8	Nanomechanical mapping of glass fiber reinforced polymer composites using atomic force acoustic microscopy. Journal of Applied Polymer Science, 2014, 131, .	2.6	9
9	Are micelles actually at the interface in micellar casein stabilized foam and emulsions?. Food Hydrocolloids, 2022, 129, 107610.	10.7	8
10	Structure and rheological properties of oil-water and air-water interfaces stabilized with micellar casein isolate and whey protein isolate mixtures. Food Hydrocolloids, 2022, 133, 107946.	10.7	5
11	Local Contact Stiffness Detection for Nondestructive Testing Based on the Contact Resonance of a Piezoelectric Cantilever, Journal of Vibration and Acoustics, Transactions of the ASME, 2015, 137	1.6	0