Eric Andrew Decker

List of Publications by Year in Descending Order

405 papers	30,431 citations	94 h-index	154 g-index
414 ext. papers	33,331 ext. citations	6 avg, IF	7.52 L-index

#	Paper	IF	Citations
405	Factors impacting the antioxidant/prooxidant activity of tea polyphenols on lipids and proteins in oil-in-water emulsions. *LWT - Food Science and Technology*, **2022**, 156, 113024	5.4	4
404	Characterization of encapsulated □bryzanol powder by spray drying using whey protein and maltodextrin as wall materials.. *Journal of Food Science and Technology*, **2022**, 59, 355-365	3.3	0
403	Antioxidant and prooxidant activities of tea polyphenols in oil-in-water emulsions depend on the level used and the location of proteins. *Food Chemistry*, **2021**, 375, 131672	8.5	2
402	Lipid oxidation in emulsions and bulk oils: a review of the importance of micelles. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-41	11.5	5
401	Oxidation in Low Moisture Foods as a Function of Surface Lipids and Fat Content. *Foods*, **2021**, 10,	4.9	2
400	Roles of Lipid Peroxidation-Derived Electrophiles in Pathogenesis of Colonic Inflammation and Colon Cancer. *Frontiers in Cell and Developmental Biology*, **2021**, 9, 665591	5.7	4
399	Ability of Sodium Dodecyl Sulfate (SDS) Micelles to Increase the Antioxidant Activity of □Tocopherol. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5702-5708	5.7	4
398	Impact of tea polyphenols on the stability of oil-in-water emulsions coated by whey proteins. *Food Chemistry*, **2021**, 343, 128448	8.5	26
397	Formulated protein-polysaccharide-surfactant ternary complexes for co-encapsulation of curcumin and resveratrol: Characterization, stability and in vitro digestibility. *Food Hydrocolloids*, **2021**, 111, 106265	10.6	13
396	Comparing DPPP fluorescence and UV based methods to assess oxidation degree of krill oil-in-water emulsions. *Food Chemistry*, **2021**, 339, 127898	8.5	4
395	Impact of Polyunsaturated Fatty Acid Dilution and Antioxidant Addition on Lipid Oxidation Kinetics in Oil/Water Emulsions. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 750-755	5.7	3
394	Application of vibrational spectroscopic techniques for determination of thermal degradation of frying oils and fats: a review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-22	11.5	4
393	Impact of high-intensity ultrasound on the chemical and physical stability of oil-in-water emulsions stabilized by almond protein isolate. *LWT - Food Science and Technology*, **2021**, 149, 111972	5.4	6
392	Black pepper and vegetable oil-based emulsion synergistically enhance carotenoid bioavailability of raw vegetables in humans. *Food Chemistry*, **2021**, 373, 131277	8.5	2
391	Robust and recyclable magnetic nanobiocatalysts for extraction of anthocyanin from black rice. *Food Chemistry*, **2021**, 364, 130447	8.5	2
390	Formation of Antioxidant Multilayered Coatings for the Prevention of Lipid and Protein Oxidation in Oil-in-Water Emulsions: Polysaccharides and Whey Proteins.. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 15691-15698	5.7	1
389	Implementing the 2020-2025 Dietary Guidelines for Americans: Recommendations for a Path Forward.. *Current Developments in Nutrition*, **2021**, 5, nzab136	0.4	0

388	Implementing the 2020-2025 Dietary Guidelines for Americans: Recommendations for a path forward. *Journal of Food Science*, **2021**,	3.4	3
387	Headspace Characterization and Quantification of Aromatic Organosulfur Compounds in Garlic Extracts Using Surface-Enhanced Raman Scattering with a Mirror-in-a-Cap Substrate. *Journal of AOAC INTERNATIONAL*, **2020**, 103, 1201-1207	1.7	
386	How To Stabilize Polyunsaturated Fatty Acids (PUFAs) in an Animal Feeding Study?-Effects of the Temperature, Oxygen Level, and Antioxidant on Oxidative Stability of PUFAs in a Mouse Diet. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13146-13153	5.7	8
385	Mixed plant-based emulsifiers inhibit the oxidation of proteins and lipids in walnut oil-in-water emulsions: Almond protein isolate-camellia saponin. *Food Hydrocolloids*, **2020**, 109, 106136	10.6	12
384	Preparative Separation of Procyanidins from Cocoa Polyphenolic Extract: Comparative Study of Different Fractionation Techniques. *Molecules*, **2020**, 25,	4.8	1
383	Application of flow cytometry as novel technology in studying lipid oxidation and mass transport phenomena in oil-in-water emulsions. *Food Chemistry*, **2020**, 315, 126225	8.5	17
382	Food-Safe Process for High Recovery of Flavonoids from Cocoa Beans: Antioxidant and HPLC-DAD-ESI-MS/MS Analysis. *Antioxidants*, **2020**, 9,	7.1	3
381	Enhancement of chemical stability of curcumin-enriched oil-in-water emulsions: Impact of antioxidant type and concentration. *Food Chemistry*, **2020**, 320, 126653	8.5	15
380	Development of food-grade Pickering oil-in-water emulsions: Tailoring functionality using mixtures of cellulose nanocrystals and lauric arginate. *Food Chemistry*, **2020**, 327, 127039	8.5	15
379	Effects of water activity, sugars, and proteins on lipid oxidative stability of low moisture model crackers. *Food Research International*, **2020**, 130, 108844	7	9
378	trans, trans-2,4-Decadienal, a lipid peroxidation product, induces inflammatory responses via Hsp90- or 14-3-3-dependent mechanisms. *Journal of Nutritional Biochemistry*, **2020**, 76, 108286	6.3	3
377	Application of Flow Cytometry As Novel Technology in Studying the Effect of Droplet Size on Lipid Oxidation in Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 567-573	5.7	5
376	Inhibition of Lipid and Protein Oxidation in Whey-Protein-Stabilized Emulsions Using a Natural Antioxidant: Black Rice Anthocyanins. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 10149-10156	5.7	25
375	Thermally Processed Oil Exaggerates Colonic Inflammation and Colitis-Associated Colon Tumorigenesis in Mice. *Cancer Prevention Research*, **2019**, 12, 741-750	3.2	13
374	Molecular exchange processes in mixed oil-in-water nanoemulsions: Impact on droplet size and composition. *Journal of Food Engineering*, **2019**, 250, 1-8	6	2
373	A combination of monoacylglycerol crystalline network and hydrophilic antioxidants synergistically enhances the oxidative stability of gelled algae oil. *Food and Function*, **2019**, 10, 315-324	6.1	10
372	Impact of Phospholipid-Tocopherol Combinations and Enzyme-Modified Lecithin on the Oxidative Stability of Bulk Oil. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7954-7960	5.7	15
371	Impact of interfacial composition on co-oxidation of lipids and proteins in oil-in-water emulsions: Competitive displacement of casein by surfactants. *Food Hydrocolloids*, **2019**, 87, 20-28	10.6	43

370	Impact of protein-nanoparticle interactions on gastrointestinal fate of ingested nanoparticles: Not just simple protein corona effects. *NanoImpact*, **2019**, 13, 37-43	5.6	34
369	Impact of Phospholipids and Tocopherols on the Oxidative Stability of Soybean Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 3939-3948	5.7	25
368	Impact of Interfacial Composition on Lipid and Protein Co-Oxidation in Oil-in-Water Emulsions Containing Mixed Emulisifers. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4458-4468	5.7	40
367	Relationship between the Physiochemical Properties of Cocoa Procyanidins and Their Ability to Inhibit Lipid Oxidation in Liposomes. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4490-4502	5.7	22
366	Effects of sonication on the physicochemical and functional properties of walnut protein isolate. *Food Research International*, **2018**, 106, 853-861	7	101
365	Ultrasound improving the physical stability of oil-in-water emulsions stabilized by almond proteins. *Journal of the Science of Food and Agriculture*, **2018**, 98, 4323-4330	4.3	9
364	Correction to Fourier Transform Infrared Studies on the Dissociation Behavior of Metal-Chelating Polyelectrolyte Brushes. *ACS Applied Materials & Interfaces*, **2018**, 10, 4341	9.5	
363	The ability of oxygen scavenging packaging to inhibit vitamin degradation and lipid oxidation in fish oil-in-water emulsions. *Innovative Food Science and Emerging Technologies*, **2018**, 47, 467-475	6.8	21
362	Lutein-enriched emulsion-based delivery systems: Influence of emulsifiers and antioxidants on physical and chemical stability. *Food Chemistry*, **2018**, 242, 395-403	8.5	66
361	The Need for a New Step in the Study of Lipid Oxidation in Heterophasic Systems. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8433-8434	5.7	18
360	The Inhibition of Advanced Glycation End Products by Carnosine and Other Natural Dipeptides to Reduce Diabetic and Age-Related Complications. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 1367-1378	16.4	32
359	Measurement of Peroxide Values in Oils by Triphenylphosphine/Triphenylphosphine Oxide (TPP/TPPO) Assay Coupled with FTIR-ATR Spectroscopy: Comparison with Iodometric Titration. *European Journal of Lipid Science and Technology*, **2018**, 120, 1800109	3	5
358	Design, Fabrication, Characterization, and In Vitro Digestion of Alkaloid-, Catechin-, and Cocoa Extract-Loaded Liposomes. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 12051-12065	5.7	16
357	Biological Implications of Lipid Oxidation Products. *JAOCS, Journal of the American Oil Chemistso Society*, **2017**, 94, 339-351	1.8	95
356	Utilisation of spontaneous emulsification to fabricate lutein-loaded nanoemulsion-based delivery systems: factors influencing particle size and colour. *International Journal of Food Science and Technology*, **2017**, 52, 1408-1416	3.8	25
355	Safety evaluation and lipid-lowering effects of food-grade biopolymer complexes (Ɛpolylysine-pectin) in mice fed a high-fat diet. *Food and Function*, **2017**, 8, 1822-1829	6.1	10
354	Improvements in the formation and stability of fish oil-in-water nanoemulsions using carrier oils: MCT, thyme oil, & lemon oil. *Journal of Food Engineering*, **2017**, 211, 60-68	6	52
353	Physical and Oxidative Stability of Flaxseed Oil-in-Water Emulsions Fabricated from Sunflower Lecithins: Impact of Blending Lecithins with Different Phospholipid Profiles. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 4755-4765	5.7	30

352	Gastrointestinal fate of emulsion-based ⊟ oil delivery systems stabilized by plant proteins: Lentil, pea, and faba bean proteins. *Journal of Food Engineering*, **2017**, 207, 90-98	6	48
351	Formation and Stability of ⊟ Oil Emulsion-Based Delivery Systems Using Plant Proteins as Emulsifiers: Lentil, Pea, and Faba Bean Proteins. *Food Biophysics*, **2017**, 12, 186-197	3.2	73
350	Formulation of food emulsions using natural emulsifiers: Utilization of quillaja saponin and soy lecithin to fabricate liquid coffee whiteners. *Journal of Food Engineering*, **2017**, 209, 1-11	6	61
349	Evaluating Electron Paramagnetic Resonance (EPR) to Measure Lipid Oxidation Lag Phase for Shelf-Life Determination of Oils. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2017**, 94, 89-97	1.8	15
348	Is oxygen reduction a viable antioxidant strategy for oil-in-water emulsions?. *European Journal of Lipid Science and Technology*, **2017**, 119, 1600285	3	7
347	Eleostearic phospholipids as probes to evaluate antioxidants efficiency against liposomes oxidation. *Chemistry and Physics of Lipids*, **2017**, 209, 19-28	3.7	4
346	Establishing Standards on Colors from Natural Sources. *Journal of Food Science*, **2017**, 82, 2539-2553	3.4	22
345	Impact of legume protein type and location on lipid oxidation in fish oil-in-water emulsions: Lentil, pea, and faba bean proteins. *Food Research International*, **2017**, 100, 175-185	7	68
344	Utilizing Mushrooms to Reduce Overall Sodium in Taco Filling Using Physical and Sensory Evaluation. *Journal of Food Science*, **2017**, 82, 2379-2386	3.4	14
343	Comparison of Antioxidant Evaluation Assays for Investigating Antioxidative Activity of Gallic Acid and Its Alkyl Esters in Different Food Matrices. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 7509-7518	5.7	41
342	Hurdles in Predicting Antioxidant Efficacy in Oil-in-water emulsions. *Trends in Food Science and Technology*, **2017**, 67, 183-194	15.3	75
341	Inhibition of lipid oxidation in nanoemulsions and filled microgels fortified with omega-3 fatty acids using casein as a natural antioxidant. *Food Hydrocolloids*, **2017**, 63, 240-248	10.6	59
340	Influence of an anionic polysaccharide on the physical and oxidative stability of omega-3 nanoemulsions: Antioxidant effects of alginate. *Food Hydrocolloids*, **2016**, 52, 690-698	10.6	52
339	Impact of ⊟polylysine and pectin on the potential gastrointestinal fate of emulsified lipids: In vitro mouth, stomach and small intestine model. *Food Chemistry*, **2016**, 192, 857-64	8.5	19
338	Physical and oxidation stability of self-emulsifying krill oil-in-water emulsions. *Food and Function*, **2016**, 7, 3590-8	6.1	13
337	Biomimetic polyphenol coatings for antioxidant active packaging applications. *Colloids and Interface Science Communications*, **2016**, 13, 10-13	5.4	21
336	Synthesis of Iminodiacetate Functionalized Polypropylene Films and Their Efficacy as Antioxidant Active-Packaging Materials. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 4606-17	5.7	26
335	Determination of Quantitative Sodium Mass Transfer Coefficient During Osmotic Processing of Potatoes. *Journal of Food Processing and Preservation*, **2016**, 40, 963-968	2.1	1

334	Retaining Oxidative Stability of Emulsified Foods by Novel Nonmigratory Polyphenol Coated Active Packaging. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5574-82	5.7	18
333	Lipid Oxidation in Low-moisture Food: A Review. *Critical Reviews in Food Science and Nutrition*, **2016**, 56, 2467-2482	11.5	85
332	Role of Water and Selected Minor Components on Association Colloid Formation and Lipid Oxidation in Bulk Oil. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2016**, 93, 83-91	1.8	11
331	Iron chelating active packaging: Influence of competing ions and pH value on effectiveness of soluble and immobilized hydroxamate chelators. *Food Chemistry*, **2016**, 196, 842-7	8.5	14
330	Preparation of metal chelating active packaging materials by laminated photografting **2016**, 13, 395-404		15
329	Influence of iron solubility and charged surface-active compounds on lipid oxidation in fatty acid ethyl esters containing association colloids. *Food Chemistry*, **2016**, 199, 862-9	8.5	10
328	Effects of salts on oxidative stability of lipids in Tween-20 stabilized oil-in-water emulsions. *Food Chemistry*, **2016**, 197 Pt B, 1130-5	8.5	29
327	Enhancement of carotenoid bioaccessibility from carrots using excipient emulsions: influence of particle size of digestible lipid droplets. *Food and Function*, **2016**, 7, 93-103	6.1	77
326	Impact of Lipid Content on the Ability of Excipient Emulsions to Increase Carotenoid Bioaccessibility from Natural Sources (Raw and Cooked Carrots). *Food Biophysics*, **2016**, 11, 71-80	3.2	34
325	Optimization of Nanoemulsion Fabrication Using Microfluidization: Role of Surfactant Concentration on Formation and Stability. *Food Biophysics*, **2016**, 11, 52-59	3.2	49
324	Riboflavin-induced oxidation in fish oil-in-water emulsions: Impact of particle size and optical transparency. *Food Chemistry*, **2016**, 213, 457-461	8.5	14
323	Fabrication of Concentrated Fish Oil Emulsions Using Dual-Channel Microfluidization: Impact of Droplet Concentration on Physical Properties and Lipid Oxidation. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 9532-9541	5.7	43
322	Oxidative Conversion Mediates Antiproliferative Effects of tert-Butylhydroquinone: Structure and Activity Relationship Study. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3743-8	5.7	9
321	Role of continuous phase protein, (-)-epigallocatechin-3-gallate and carrier oil on β-carotene degradation in oil-in-water emulsions. *Food Chemistry*, **2016**, 210, 242-8	8.5	18
320	Lipid oxidation in base algae oil and water-in-algae oil emulsion: Impact of natural antioxidants and emulsifiers. *Food Research International*, **2016**, 85, 162-169	7	26
319	Effects of Environmental pH on Antioxidant Interactions between Rosmarinic Acid and α-Tocopherol in Oil-in-Water (O/W) Emulsions. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6575-83	5.7	12
318	Phospholipids in foods: prooxidants or antioxidants?. *Journal of the Science of Food and Agriculture*, **2016**, 96, 18-31	4.3	120
317	Formation, antioxidant property and oxidative stability of cold pressed rice bran oil emulsion. *Journal of Food Science and Technology*, **2015**, 52, 6520-8	3.3	11

316	Surfactant Concentration, Antioxidants, and Chelators Influencing Oxidative Stability of Water-in-Walnut Oil Emulsions. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2015**, 92, 1093-1102	1.8	12
315	Physical and oxidative stability of fish oil nanoemulsions produced by spontaneous emulsification: Effect of surfactant concentration and particle size. *Journal of Food Engineering*, **2015**, 164, 10-20	6	95
314	Influence of anionic dietary fibers (xanthan gum and pectin) on oxidative stability and lipid digestibility of wheat protein-stabilized fish oil-in-water emulsion. *Food Research International*, **2015**, 74, 131-139	7	61
313	Influence of lipid type on gastrointestinal fate of oil-in-water emulsions: In vitro digestion study. *Food Research International*, **2015**, 75, 71-78	7	104
312	Challenges of utilizing healthy fats in foods. *Advances in Nutrition*, **2015**, 6, 309S-17S	10	22
311	Impact of phosphatidylethanolamine on the antioxidant activity of ±tocopherol and trolox in bulk oil. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3288-94	5.7	37
310	Oxidative stability of n-3 fatty acids encapsulated in filled hydrogel particles and of pork meat systems containing them. *Food Chemistry*, **2015**, 184, 207-13	8.5	37
309	Physical Stability, Autoxidation, and Photosensitized Oxidation of ⊟ Oils in Nanoemulsions Prepared with Natural and Synthetic Surfactants. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9333-40	5.7	82
308	Improving nutraceutical bioavailability using mixed colloidal delivery systems: lipid nanoparticles increase tangeretin bioaccessibility and absorption from tangeretin-loaded zein nanoparticles. *RSC Advances*, **2015**, 5, 73892-73900	3.7	21
307	Potential impact of biopolymers (εpolylysine and/or pectin) on gastrointestinal fate of foods: In vitro study. *Food Research International*, **2015**, 76, 769-776	7	4
306	Apolar Radical Initiated Conjugated Autoxidizable Triene (ApoCAT) Assay: Effects of Oxidant Locations on Antioxidant Capacities and Interactions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 7546-55	5.7	10
305	Enhancing Nutraceutical Bioavailability from Raw and Cooked Vegetables Using Excipient Emulsions: Influence of Lipid Type on Carotenoid Bioaccessibility from Carrots. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10508-17	5.7	52
304	Influence of emulsifier type on gastrointestinal fate of oil-in-water emulsions containing anionic dietary fiber (pectin). *Food Hydrocolloids*, **2015**, 45, 175-185	10.6	168
303	Influence of protein type on oxidation and digestibility of fish oil-in-water emulsions: gliadin, caseinate, and whey protein. *Food Chemistry*, **2015**, 175, 249-57	8.5	110
302	Biomimetic design of chelating interfaces. *Journal of Applied Polymer Science*, **2015**, 132,	2.9	27
301	Enhancing vitamin E bioaccessibility: factors impacting solubilization and hydrolysis of ±tocopherol acetate encapsulated in emulsion-based delivery systems. *Food and Function*, **2015**, 6, 84-97	6.1	40
300	What makes good antioxidants in lipid-based systems? The next theories beyond the polar paradox. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 183-201	11.5	181
299	Development of food-grade nanoemulsions and emulsions for delivery of omega-3 fatty acids: opportunities and obstacles in the food industry. *Food and Function*, **2015**, 6, 42-55	6.1	166

298	Development of food-grade filled hydrogels for oral delivery of lipophilic active ingredients: pH-triggered release. *Food Hydrocolloids*, **2015**, 44, 345-352	10.6	55
297	Chemical and cellular antioxidative properties of threadfin bream (Nemipterus spp.) surimi byproduct hydrolysates fractionated by ultrafiltration. *Food Chemistry*, **2015**, 167, 7-15	8.5	50
296	Impact of delivery systems on the chemical stability of bioactive lipids **2015**, 130-141		
295	Performance of Nonmigratory Iron Chelating Active Packaging Materials in Viscous Model Food Systems. *Journal of Food Science*, **2015**, 80, E1965-73	3.4	11
294	Executive summary. *Advances in Nutrition*, **2015**, 6, 288S-92S	10	1
293	Development of Iron-Chelating Poly(ethylene terephthalate) Packaging for Inhibiting Lipid Oxidation in Oil-in-Water Emulsions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 5055-60	5.7	17
292	Impact of Association Colloids on Lipid Oxidation in Triacylglycerols and Fatty Acid Ethyl Esters. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10161-9	5.7	26
291	Fabrication, characterization and properties of filled hydrogel particles formed by the emulsion-template method. *Journal of Food Engineering*, **2015**, 155, 16-21	6	25
290	The role of oxygen in lipid oxidation reactions: a review. *Annual Review of Food Science and Technology*, **2015**, 6, 171-90	14.7	119
289	How the multiple antioxidant properties of ascorbic acid affect lipid oxidation in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 1819-24	5.7	43
288	Food-grade filled hydrogels for oral delivery of lipophilic active ingredients: Temperature-triggered release microgels. *Food Research International*, **2015**, 69, 274-280	7	37
287	Impact of shortwave ultraviolet (UV-C) radiation on the antioxidant activity of thyme (Thymus vulgaris L.). *Food Chemistry*, **2014**, 157, 167-73	8.5	21
286	Influence of non-migratory metal-chelating active packaging film on food quality: impact on physical and chemical stability of emulsions. *Food Chemistry*, **2014**, 151, 257-65	8.5	19
285	Impact of diacylglycerol and monoacylglycerol on the physical and chemical properties of stripped soybean oil. *Food Chemistry*, **2014**, 142, 365-72	8.5	21
284	Influence of whey protein-beet pectin conjugate on the properties and digestibility of ₫carotene emulsion during in vitro digestion. *Food Chemistry*, **2014**, 156, 374-9	8.5	80
283	Iron chelating polypropylene films: Manipulating photoinitiated graft polymerization to tailor chelating activity. *Journal of Applied Polymer Science*, **2014**, 131, n/a-n/a	2.9	19
282	Increased antioxidant efficacy of tocopherols by surfactant solubilization in oil-in-water emulsions. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10561-6	5.7	47
281	Influence of aqueous phase emulsifiers on lipid oxidation in water-in-walnut oil emulsions. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 2104-11	5.7	39

280	Impact of Environmental Stresses on Orange Oil-in-Water Emulsions Stabilized by Sucrose Monopalmitate and Lysolecithin. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3257-3261	5.7	16
279	Encapsulation, protection, and release of polyunsaturated lipids using biopolymer-based hydrogel particles. *Food Research International*, **2014**, 64, 520-526	7	52
278	Fourier transform infrared studies on the dissociation behavior of metal-chelating polyelectrolyte brushes. *ACS Applied Materials & Interfaces*, **2014**, 6, 5383-7	9.5	23
277	Association Colloids Formed by Multiple Surface Active Minor Components and Their Effect on Lipid Oxidation in Bulk Oil. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2014**, 91, 1955-1965	1.8	28
276	Impact of Phosphoethanolamine Reverse Micelles on Lipid Oxidation in Bulk Oils. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2014**, 91, 1931-1937	1.8	22
275	Processing of oats and the impact of processing operations on nutrition and health benefits. *British Journal of Nutrition*, **2014**, 112 Suppl 2, S58-64	3.6	80
274	Metal-chelating active packaging film enhances lysozyme inhibition of Listeria monocytogenes. *Journal of Food Protection*, **2014**, 77, 1153-60	2.5	8
273	Impact of Free Fatty Acids and Phospholipids on Reverse Micelles Formation and Lipid Oxidation in Bulk Oil. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2014**, 91, 453-462	1.8	29
272	Influence of pH, metal chelator, free radical scavenger and interfacial characteristics on the oxidative stability of β-carotene in conjugated whey protein-pectin stabilised emulsion. *Food Chemistry*, **2013**, 139, 1098-104	8.5	30
271	Oil-filled hydrogel particles for reduced-fat food applications: Fabrication, characterization, and properties. *Innovative Food Science and Emerging Technologies*, **2013**, 20, 324-334	6.8	59
270	Impact of lipid nanoparticle physical state on particle aggregation and β-carotene degradation: Potential limitations of solid lipid nanoparticles. *Food Research International*, **2013**, 52, 342-349	7	112
269	Nutraceutical nanoemulsions: influence of carrier oil composition (digestible versus indigestible oil) on β-carotene bioavailability. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3175-83	4.3	94
268	Influence of free fatty acids on oxidative stability in water-in-walnut oil emulsions. *European Journal of Lipid Science and Technology*, **2013**, 115, 1013-1020	3	17
267	Influence of pH, EDTA, α-tocopherol, and WPI oxidation on the degradation of β-carotene in WPI-stabilized oil-in-water emulsions. *LWT - Food Science and Technology*, **2013**, 54, 236-241	5.4	32
266	Comparison of Antioxidant Capacities of Rosmarinate Alkyl Esters in Riboflavin Photosensitized Oil-in-Water Emulsions. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2013**, 90, 225-232	1.8	19
265	Design of foods with bioactive lipids for improved health. *Annual Review of Food Science and Technology*, **2013**, 4, 35-56	14.7	78
264	Controlling lipid oxidation of food by active packaging technologies. *Food and Function*, **2013**, 4, 669-80	6.1	98
263	How to boost antioxidants by lipophilization?. *Biochimie*, **2013**, 95, 20-6	4.6	85

262	Modulation of physicochemical properties of emulsified lipids by chitosan addition. *Journal of Food Engineering*, **2013**, 114, 1-7	6	19
261	Controlling lipid oxidation via a biomimetic iron chelating active packaging material. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 12397-404	5.7	35
260	Innovations in food chemistry and processing to enhance the nutrient profile of the white potato in all forms. *Advances in Nutrition*, **2013**, 4, 345S-50S	10	11
259	Oxidation in Different Food Matrices: How Physical Structure Impacts Lipid Oxidation in Oil-in-Water Emulsions and Bulk Oils **2013**, 129-154		4
258	Role of Hydrophobicity on Antioxidant Activity in Lipid Dispersions **2013**, 261-296		7
257	Solid Lipid Nanoparticles: Effect of Carrier Oil and Emulsifier Type on Phase Behavior and Physical Stability. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2012**, 89, 17-28	1.8	25
256	Nanoemulsion delivery systems: influence of carrier oil on β-carotene bioaccessibility. *Food Chemistry*, **2012**, 135, 1440-7	8.5	389
255	Utilization of interfacial engineering to produce novel emulsion properties: Pre-mixed lactoferrin/β-lactoglobulin protein emulsifiers. *Food Research International*, **2012**, 49, 46-52	7	18
254	Innovative technologies in the control of lipid oxidation. *Lipid Technology*, **2012**, 24, 275-277		17
253	Novel strategies for fabricating reduced fat foods: Heteroaggregation of lipid droplets with polysaccharides. *Food Research International*, **2012**, 48, 337-345	7	37
252	Antioxidant effects of mono- and diacylglycerols in non-stripped and stripped soybean oil-in-water emulsions. *Food Research International*, **2012**, 48, 353-358	7	24
251	New insights into the role of iron in the promotion of lipid oxidation in bulk oils containing reverse micelles. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3524-32	5.7	60
250	Interactions between α-tocopherol and rosmarinic acid and its alkyl esters in emulsions: synergistic, additive, or antagonistic effect?. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10320-30	5.7	43
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