Alan R Mackie

List of Publications by Year
in descending order

185 papers	12,316 citations	22153 59 h-index	29157 104 g-index
191 all docs	191 docs citations	191 times ranked	10191 citing authors

#	Article	IF	Citations
1	INFOGEST static in vitro simulation of gastrointestinal food digestion. Nature Protocols, 2019, 14, 991-1014.	12.0	1,873
2	The role of bile salts in digestion. Advances in Colloid and Interface Science, 2011, 165, 36-46.	14.7	422
3	Proteins and emulsifiers at liquid interfaces. Advances in Colloid and Interface Science, 2004, 108-109, 63-71.	14.7	404
4	Orogenic Displacement of Protein from the Air/Water Interface by Competitive Adsorption. Journal of Colloid and Interface Science, 1999, 210, 157-166.	9.4	328
5	Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps ,. American Journal of Clinical Nutrition, 2017, 105, 1033-1045.	4.7	267
6	Re-evaluation of the mechanisms of dietary fibre and implications for macronutrient bioaccessibility, digestion and postprandial metabolism. British Journal of Nutrition, 2016, 116, 816-833.	2.3	255
7	A standardised semi-dynamic <i>in vitro</i> digestion method suitable for food â€“ an international consensus. Food and Function, 2020, 11, 1702-1720.	4.6	233
8	Specificity of Infant Digestive Conditions: Some Clues for Developing Relevant In Vitro Models. Critical Reviews in Food Science and Nutrition, 2014, 54, 1427-1457.	10.3	213
9	Comparative resistance of food proteins to adult and infant <i>in vitro</i> digestion models. Molecular Nutrition and Food Research, 2010, 54, 767-780.	3.3	196
10	Emulsification alters simulated gastrointestinal proteolysis of Î²-casein and Î²-lactoglobulin. Soft Matter, 2009, 5, 538-550.	2.7	193
11	Impact of food processing on the structural and allergenic properties of food allergens. Molecular Nutrition and Food Research, 2009, 53, 963-969.	3.3	187
12	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	6.2	180
13	Competitive adsorption of proteins and low-molecular-weight surfactants: computer simulation and microscopic imaging. Advances in Colloid and Interface Science, 2004, 107, 27-49.	14.7	176
14	How much is too much? Threshold dose distributions for 5 food allergens. Journal of Allergy and Clinical Immunology, 2015, 135, 964-971.	2.9	156
15	Orogenic Displacement of Protein from the Oil/Water Interface. Langmuir, 2000, 16, 2242-2247.	3.5	154
16	Interfacial Characterization of Î²-Lactoglobulin Networks: Displacement by Bile Salts. Langmuir, 2008, 24, 6759-6767.	3.5	151
17	Lateral diffusion of Toll-like receptors reveals that they are transiently confined within lipid rafts on the plasma membrane. Journal of Cell Science, 2004, 117, 4007-4014.	2.0	142
18	Colloidal aspects of protein digestion. Current Opinion in Colloid and Interface Science, 2010, 15, 102-108.	7.4	137

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19	Binding of lipopeptide to CD14 induces physical proximity of CD14, TLR2 and TLR1. European Journal of Immunology, 2005, 35, 911-921.	2.9	136
20	Combinational clustering of receptors following stimulation by bacterial products determines lipopolysaccharide responses. Biochemical Journal, 2004, 381, 527-536.	3.7	131
21	Food processing increases casein resistance to simulated infant digestion. Molecular Nutrition and Food Research, 2010, 54, 1677-1689.	3.3	131
22	The role of interactions in defining the structure of mixed proteinâ€"surfactant interfaces. Advances in Colloid and Interface Science, 2005, 117, 3-13.	14.7	128
23	Lipoteichoic Acid and Toll-like Receptor 2 Internalization and Targeting to the Golgi Are Lipid Raft-dependent. Journal of Biological Chemistry, 2004, 279, 40882-40889.	3.4	118
24	Structural mechanism and kinetics of inÂvitro gastric digestion are affected by process-induced changes in bovine milk. Food Hydrocolloids, 2019, 86, 172-183.	10.7	118
25	Orogenic Displacement in Mixed Î²-Lactoglobulin/Î²-Casein Films at the Air/Water Interface. Langmuir, 2001, 17, 6593-6598.	3.5	115
26	Phospholipid Interactions Protect the Milk Allergen Î±-Lactalbumin from Proteolysis during in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2005, 53, 9810-9816.	5.2	112
27	In Situ Measurement of the Displacement of Protein Films from the Air/Water Interface by Surfactant. Biomacromolecules, 2001, 2, 1001-1006.	5.4	111
28	Competitive Displacement of Î²-Lactoglobulin from the Air/Water Interface by Sodium Dodecyl Sulfate. Langmuir, 2000, 16, 8176-8181.	3.5	109
29	Adsorbed Protein Secondary and Tertiary Structures by Circular Dichroism and Infrared Spectroscopy with Refractive Index Matched Emulsions. Journal of Agricultural and Food Chemistry, 2001, 49, 859-866.	5.2	107
30	Boiling peanut Ara h 1 results in the formation of aggregates with reduced allergenicity. Molecular Nutrition and Food Research, 2011, 55, 1887-1894.	3.3	101
31	Effect of Heating and Glycation on the Allergenicity of 2S Albumins (Ara h 2/6) from Peanut. PLoS ONE, 2011, 6, e23998.	2.5	99
32	Effect of Surfactant Type on Surfactantâˆ'Protein Interactions at the Airâˆ'Water Interface. Biomacromolecules, 2004, 5, 984-991.	5.4	97
33	High pressure, thermal and pulsed electricâ€fieldâ€induced structural changes in selected food allergens. Molecular Nutrition and Food Research, 2010, 54, 1701-1710.	3.3	96
34	The influence of small intestinal mucus structure on particle transport ex vivo. Colloids and Surfaces B: Biointerfaces, 2015, 135, 73-80.	5.0	94
35	Simulating human digestion: developing our knowledge to create healthier and more sustainable foods. Food and Function, 2020, 11, 9397-9431.	4.6	94
36	Lamellar Structures of MUC2-Rich Mucin: A Potential Role in Governing the Barrier and Lubricating Functions of Intestinal Mucus. Biomacromolecules, 2012, 13, 3253-3261.	5.4	91

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37	Specific food structures supress appetite through reduced gastric emptying rate. American Journal of Physiology - Renal Physiology, 2013, 304, G1038-G1043.	3.4	87
38	Dairy food structures influence the rates of nutrient digestion through different inÂvitro gastric behaviour. Food Hydrocolloids, 2017, 67, 63-73.	10.7	87
39	Fluorescence recovery after photobleaching reveals that LPS rapidly transfers from CD14 to hsp70 and hsp90 on the cell membrane. Journal of Cell Science, 2001, 114, 2535-2545.	2.0	87
40	Current challenges and future perspectives in oral absorption research: An opinion of the UNGAP network. Advanced Drug Delivery Reviews, 2021, 171, 289-331.	13.7	84
41	Molecular diffusion and thickness measurements of protein-stabilized thin liquid films. Journal of Colloid and Interface Science, 1990, 138, 207-219.	9.4	79
42	Effects of gastrointestinal digestion and heating on the allergenicity of the kiwi allergens Act d 1, actinidin, and Act d 2, a thaumatinâ€like protein. Molecular Nutrition and Food Research, 2008, 52, 1130-1139.	3.3	78
43	Adsorption of bile salts to particles allows penetration of intestinal mucus. Soft Matter, 2011, 7, 8077.	2.7	77
44	Innovative Methods and Applications in Mucoadhesion Research. Macromolecular Bioscience, 2017, 17, 1600534.	4.1	77
45	The impact of processing on allergenicity of food. Current Opinion in Allergy and Clinical Immunology, 2008, 8, 249-253.	2.3	76
46	Rheology of Mixed Î²-Casein/Î²-Lactoglobulin Films at the Airâ^'Water Interface. Journal of Agricultural and Food Chemistry, 2004, 52, 3930-3937.	5.2	74
47	Emulsion Stability as Affected by Competitive Adsorption Between an Oil-Soluble Emulsifier and Milk Proteins at the Interface. Journal of Food Science, 1998, 63, 39-43.	3.1	73
48	The effect of gel structure on the kinetics of simulated gastrointestinal digestion of bovine Î²-lactoglobulin. Food Chemistry, 2012, 134, 2156-2163.	8.2	72
49	Transport of Particles in Intestinal Mucus under Simulated Infant and Adult Physiological Conditions: Impact of Mucus Structure and Extracellular DNA. PLoS ONE, 2014, 9, e95274.	2.5	70
50	The role of plant cell wall encapsulation and porosity in regulating lipolysis during the digestion of almond seeds. Food and Function, 2016, 7, 69-78.	4.6	70
51	Co-encapsulation of curcumin and Î²-carotene in Pickering emulsions stabilized by complex nanoparticles: Effects of microfluidization and thermal treatment. Food Hydrocolloids, 2022, 122, 107064.	10.7	70
52	Impact of dietary fibers on the properties and proteolytic digestibility of lactoferrin nano-particles. Food Hydrocolloids, 2013, 31, 33-41.	10.7	67
53	The relevance of a digestibility evaluation in the allergenicity risk assessment of novel proteins. Opinion of a joint initiative of COST action ImpARAS and COST action INFOGEST. Food and Chemical Toxicology, 2019, 129, 405-423.	3.6	67
54	Characterisation of adsorbed layers of a disordered coil protein on polystyrene latex. Journal of the Chemical Society, Faraday Transactions, 1991, 87, 3043.	1.7	65

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55	Increasing dietary oat fibre decreases the permeability of intestinal mucus. Journal of Functional Foods, 2016, 26, 418-427.	3.4	64
56	Fabrication, characterization and in vitro digestion of food grade complex nanoparticles for co-delivery of resveratrol and coenzyme Q10. Food Hydrocolloids, 2020, 105, 105791.	10.7	63
57	Surface diffusion in sodium dodecyl sulfate-stabilized thin liquid films. Journal of Colloid and Interface Science, 1990, 138, 195-206.	9.4	62
58	Regionalized Lipid Diffusion in the Plasma Membrane of Mammalian Spermatozoa. Biology of Reproduction, 1998, 59, 1506-1514.	2.7	60
59	Effect of protein corona magnetite nanoparticles derived from bread in vitro digestion on Caco-2 cells morphology and uptake. International Journal of Biochemistry and Cell Biology, 2016, 75, 212-222.	2.8	60
60	Atomic Force Microscopy as a Tool for Interpreting the Rheology of Food Biopolymers at the Molecular Level. LWT - Food Science and Technology, 2001, 34, 3-10.	5.2	59
61	TECHNIQUE TO MEASURE EMULSION CREAMING BY VELOCITY OF ULTRASOUND. Journal of Dispersion Science and Technology, 1986, 7, 231-243.	2.4	58
62	Sodium alginate decreases the permeability of intestinal mucus. Food Hydrocolloids, 2016, 52, 749-755.	10.7	58
63	Roles for dietary fibre in the upper GI tract: The importance of viscosity. Food Research International, 2016, 88, 234-238.	6.2	58
64	Differences in the structure and dynamics of the adsorbed layers in protein-stabilized model foams and emulsions. Faraday Discussions, 1994, 98, 253.	3.2	57
65	Structure of adsorbed layers of mixtures of proteins and surfactants. Current Opinion in Colloid and Interface Science, 2004, 9, 357-361.	7.4	56
66	Tracking the Fate of Pasta (<i>T. Durum</i> Semolina) Immunogenic Proteins by in Vitro Simulated Digestion. Journal of Agricultural and Food Chemistry, 2015, 63, 2660-2667.	5.2	54
67	Characterization of Citrus pectin edible films containing transglutaminase-modified phaseolin. Carbohydrate Polymers, 2014, 106, 200-208.	10.2	53
68	The impact of the Maillard reaction on the in vitro proteolytic breakdown of bovine lactoferrin in adults and infants. Food and Function, 2014, 5, 1898-1908.	4.6	51
69	InSituObservation of the Surfactant-Induced Displacement of Protein from a Graphite Surface by Atomic Force Microscopy. Langmuir, 1999, 15, 4636-4640.	3.5	50
70	Highâ€pressure treatment reduces the immunoreactivity of the major allergens in apple and celeriac. Molecular Nutrition and Food Research, 2011, 55, 1087-1095.	3.3	50
71	(Bio)chemical reactions during high pressure/high temperature processing affect safety and quality of plant-based foods. Trends in Food Science and Technology, 2012, 23, 28-38.	15.1	50
72	The fate of cellulose nanocrystal stabilised emulsions after simulated gastrointestinal digestion and exposure to intestinal mucosa. Nanoscale, 2019, 11, 2991-2998.	5.6	50

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73	Growth of Surfactant Domains in Protein Films. Langmuir, 2003, 19, 6032-6038.	3.5	49
74	Impact of caseins and whey proteins ratio and lipid content on in vitro digestion and ex vivo absorption. Food Chemistry, 2020, 319, 126514.	8.2	48
75	Structural design of zein-cellulose nanocrystals coreâ€“shell microparticles for delivery of curcumin. Food Chemistry, 2021, 357, 129849.	8.2	47
76	A multi-laboratory evaluation of a clinically-validated incurred quality control material for analysis of allergens in food. Food Chemistry, 2014, 148, 30-36.	8.2	44
77	The effect of the protein corona on the interaction between nanoparticles and lipid bilayers. Journal of Colloid and Interface Science, 2017, 504, 741-750.	9.4	44
78	Structureâ^'Function Relations of Variant and Fragment Nisins Studied with Model Membrane Systems. Biochemistry, 1997, 36, 3802-3810.	2.5	43
79	The Structural Characteristics of Nonspecific Lipid Transfer Proteins Explain Their Resistance to Gastroduodenal Proteolysis. Biochemistry, 2010, 49, 2130-2139.	2.5	43
80	Permeability of the small intestinal mucus for physiologically relevant studies: Impact of mucus location and ex vivo treatment. Scientific Reports, 2019, 9, 17516.	3.3	43
81	Stability, Interfacial Structure, and Gastrointestinal Digestion of Î²-Carotene-Loaded Pickering Emulsions Co-stabilized by Particles, a Biopolymer, and a Surfactant. Journal of Agricultural and Food Chemistry, 2021, 69, 1619-1636.	5.2	42
82	Competitive adsorption of Î²-lactoglobulin and Î²-casein with Span 80 at the oil-water interface and the effects on emulsion behaviour. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1996, 114, 237-244.	4.7	41
83	Effect of crystalline emulsifier composition on structural transformations of water-in-oil emulsions: Emulsification and quiescent conditions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2009, 334, 40-52.	4.7	41
84	A Comparison of the Functional and Interfacial Properties of Î²-Casein and Dephosphorylated Î²-Casein. Journal of Colloid and Interface Science, 1997, 195, 77-85.	9.4	40
85	Id Proteins Negatively Regulate Basic Helix-Loop-Helix Transcription Factor Function by Disrupting Subnuclear Compartmentalization. Journal of Biological Chemistry, 2003, 278, 45770-45776.	3.4	40
86	Transglutaminase cross-linking kinetics of sodium caseinate is changed after emulsification. Food Hydrocolloids, 2011, 25, 843-850.	10.7	40
87	Enzymatically Structured Emulsions in Simulated Gastrointestinal Environment: Impact on Interfacial Proteolysis and Diffusion in Intestinal Mucus. Langmuir, 2012, 28, 17349-17362.	3.5	40
88	Impact of the Maillard reaction on the antioxidant capacity of bovine lactoferrin. Food Chemistry, 2013, 141, 3796-3802.	8.2	40
89	Impact of microfluidization and thermal treatment on the structure, stability and in vitro digestion of curcumin loaded zein-propylene glycol alginate complex nanoparticles. Food Research International, 2020, 138, 109817.	6.2	39
90	Heat Treatment of Bovine Î±-Lactalbumin Results in Partially Folded, Disulfide Bond Shuffled States with Enhanced Surface Activity. Biochemistry, 2007, 46, 9774-9784.	2.5	38

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91	Molecular diffusion in sperm plasma membranes during epididymal maturation. Molecular and Cellular Endocrinology, 2004, 216, 41-46.	3.2	37
92	Enzymatic cross-linking of Î²-lactoglobulin in solution and at airâ€"water interface: Structural constraints. Food Hydrocolloids, 2012, 28, 1-9.	10.7	37
93	Zein Colloidal Particles and Cellulose Nanocrystals Synergistic Stabilization of Pickering Emulsions for Delivery of Î²-Carotene. Journal of Agricultural and Food Chemistry, 2021, 69, 12278-12294.	5.2	36
94	Responsiveness of the major birch allergen Bet v 1 scaffold to the gastric environment: Impact on structure and allergenic activity. Molecular Nutrition and Food Research, 2011, 55, 1690-1699.	3.3	35
95	Ligand binding to an Allergenic Lipid Transfer Protein Enhances Conformational Flexibility resulting in an Increase in Susceptibility to Gastroduodenal Proteolysis. Scientific Reports, 2016, 6, 30279.	3.3	35
96	Engineering oral delivery of hydrophobic bioactives in real-world scenarios. Current Opinion in Colloid and Interface Science, 2020, 48, 40-52.	7.4	35
97	Oatmeal particle size alters glycemic index but not as a function of gastric emptying rate. American Journal of Physiology - Renal Physiology, 2017, 313, G239-G246.	3.4	34
98	Effect of Processing on the Displacement of Whey Proteins:Â Applying the Orogenic Model to a Real System. Journal of Agricultural and Food Chemistry, 2004, 52, 1287-1292.	5.2	33
99	Technical tip: high-resolution isolation of nanoparticleâ€"protein corona complexes from physiological fluids. Nanoscale, 2015, 7, 11980-11990.	5.6	32
100	Dairy structures and physiological responses: a matter of gastric digestion. Critical Reviews in Food Science and Nutrition, 2020, 60, 3737-3752.	10.3	32
101	Effect of the Interfacial Layer Composition on the Properties of Emulsion Creams. Journal of Agricultural and Food Chemistry, 2007, 55, 5611-5619.	5.2	31
102	Microemulsion-based gels: A small-angle neutron scattering study. Chemical Physics Letters, 1988, 151, 494-498.	2.6	30
103	Structural Stability and Surface Activity of Sunflower 2S Albumins and Nonspecific Lipid Transfer Protein. Journal of Agricultural and Food Chemistry, 2010, 58, 6490-6497.	5.2	30
104	High fat food increases gastric residence and thus thresholds for objective symptoms in allergic patients. Molecular Nutrition and Food Research, 2012, 56, 1708-1714.	3.3	29
105	Interfacial cross-linking of Î²-casein changes the structure of the adsorbed layer. Food Hydrocolloids, 2013, 32, 271-277.	10.7	29
106	Measurement of the Lateral Diffusion of Human MHC Class I Molecules on HeLa Cells by Fluorescence Recovery after Photobleaching Using a Phycoerythrin Probe. Biophysical Journal, 2002, 82, 1828-1834.	0.5	28
107	Adsorption of beta-Lactoglobulin variants A and B to the air-water interface. International Journal of Food Science and Technology, 1999, 34, 509-516.	2.7	26
108	Motion of a Cell Wall Polysaccharide Observed by Atomic Force Microscopy. Macromolecules, 2000, 33, 5680-5685.	4.8	26

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109	Scanning Near Field Optical Microscopy of Phase Separated Regions in a Mixed Interfacial Protein (BSA)â^'Surfactant (Tween 20) Film. Langmuir, 2001, 17, 2013-2018.	3.5	25
110	Structures and rheological properties of hen egg yolk low density lipoprotein layers spread at the airâ€“water interface at pH 3 and 7. Colloids and Surfaces B: Biointerfaces, 2007, 57, 124-133.	5.0	25
111	Flavonoidâ€“gastrointestinal mucus interaction and its potential role in regulating flavonoid bioavailability and mucosal biophysical properties. Food Research International, 2016, 88, 342-347.	6.2	25
112	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. Food Digestion, 2011, 2, 23-25.	0.9	24
113	Characterisation, in vitro digestibility and expected glycemic index of commercial starches as uncooked ingredients. Journal of Food Science and Technology, 2016, 53, 4126-4134.	2.8	24
114	Isoenergic modification of whey protein structure by denaturation and crosslinking using transglutaminase. Food and Function, 2018, 9, 797-805.	4.6	24
115	Surface Diffusion in Phospholipid Foam Films. Journal of Colloid and Interface Science, 1995, 174, 283-288.	9.4	23
116	Stability of sunflower 2S albumins and LTP to physiologically relevant in vitro gastrointestinal digestion. Food Chemistry, 2013, 138, 2374-2381.	8.2	23
117	Almond Allergy: An Overview on Prevalence, Thresholds, Regulations and Allergen Detection. Nutrients, 2018, 10, 1706.	4.1	23
118	Calcium Alters the Interfacial Organization of Hydrolyzed Lipids during Intestinal Digestion. Langmuir, 2018, 34, 7536-7544.	3.5	23
119	The antibiotic vancomycin induces complexation and aggregation of gastrointestinal and submaxillary mucins. Scientific Reports, 2020, 10, 960.	3.3	23
120	Trehaloseâ€containing hydrocolloid edible films prepared in the presence of transglutaminase. Biopolymers, 2014, 101, 931-937.	2.4	22
121	Study on the digestion of milk with prebiotic carbohydrates in a simulated gastrointestinal model. Journal of Functional Foods, 2017, 33, 149-154.	3.4	22
122	Which casein in sodium caseinate is most resistant to in vitro digestion? Effect of emulsification and enzymatic structuring. Food Hydrocolloids, 2019, 88, 114-118.	10.7	22
123	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. Journal of Functional Foods, 2021, 82, 104497.	3.4	22
124	Diffusion Barriers in Ram and Boar Sperm Plasma Membranes: Directionality of Lipid Diffusion Across the Posterior Ring1. Biology of Reproduction, 2001, 64, 113-119.	2.7	21
125	Static and dynamic in vitro digestion models to study protein stability in the gastrointestinal tract. Drug Discovery Today: Disease Models, 2015, 17-18, 23-27.	1.2	21
126	Use of metabolomics and fluorescence recovery after photobleaching to study the bioavailability and intestinal mucus diffusion of polyphenols from cauliflower waste. Journal of Functional Foods, 2015, 16, 403-413.	3.4	21

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127	Raspberry pomace alters cecal microbial activity and reduces secondary bile acids in rats fed a high-fat diet. Journal of Nutritional Biochemistry, 2017, 46, 13-20.	4.2	21
128	Impact of in vitro gastrointestinal digestion on peptide profile and bioactivity of cooked and non-cooked oat protein concentrates. Current Research in Food Science, 2021, 4, 93-104.	5.8	21
129	The perfect hydrocolloid stabilizer: Imagination versus reality. Food Hydrocolloids, 2021, 117, 106696.	10.7	21
130	The pattern of peptides released from dairy and egg proteins is highly dependent on the simulated digestion scenario. Food and Function, 2020, 11, 5240-5256.	4.6	21
131	Proteinâ€“saliva interactions: a systematic review. Food and Function, 2021, 12, 3324-3351.	4.6	20
132	Competitive effects in the adsorbed layer of oil-in-water emulsions stabilised by Î²-lactoglobulinâ€“Tween 20 mixtures. Journal of the Chemical Society, Faraday Transactions, 1993, 89, 2755-2759.	1.7	19
133	Partially Folded Forms of Barley Lipid Transfer Protein Are More Surface Active. Biochemistry, 2009, 48, 12081-12088.	2.5	18
134	Stability of oil-in-water emulsions. The effect of dispersed phase and polysaccharide on creaming. Colloids and Surfaces, 1986, 20, 65-80.	0.9	17
135	Bursting the bubble; how surfactants destabilize protein foams, revealed by atomic force microscopy. Surface and Interface Analysis, 1999, 27, 433-436.	1.8	17
136	Surface Properties Are Highly Sensitive to Small pH Induced Changes in the 3-D Structure of Î±-Lactalbumin. Biochemistry, 2008, 47, 1659-1666.	2.5	17
137	The Role of the Mucus Barrier in Digestion. Food Digestion, 2012, 3, 8-15.	0.9	17
138	Interaction between sodium chloride and texture in semi-hard Danish cheese as affected by brining time, dl -starter culture, chymosin type and cheese ripening. International Dairy Journal, 2017, 70, 34-45.	3.0	16
139	The interaction of bovine serum albumin and lysozyme and its effect on foam composition. Food Hydrocolloids, 1988, 2, 209-223.	10.7	14
140	Process-Induced Changes in MolecularStructure that Alter Adsorbed Layer Propertiesin Oil-in-Water Emulsions Stabilised byÎ²-Casein/Tween20 Mixtures. Journal of the Science of Food and Agriculture, 1996, 70, 413-421.	3.5	14
141	Structure modification in hen egg yolk low density lipoproteins layers between 30 and 45mN/m observed by AFM. Colloids and Surfaces B: Biointerfaces, 2007, 54, 241-248.	5.0	14
142	Hydrodynamic characterisation of chitosan and its interaction with two polyanions: DNA and xanthan. Carbohydrate Polymers, 2015, 122, 359-366.	10.2	14
143	Preparation and characterisation of a novel buoyancy and refractive index matched oil-in-water emulsion. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2007, 301, 453-461.	4.7	13
144	Food allergy in the Netherlands: differences in clinical severity, causative foods, sensitization and DBPCFC between community and outpatients. Clinical and Translational Allergy, 2015, 5, 8.	3.2	13

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145	Food: more than the sum of its parts. Current Opinion in Food Science, 2017, 16, 120-124.	8.0	13
146	Human gastrointestinal conditions affect<i>in vitro</i>digestibility of peanut and bread proteins. Food and Function, 2020, 11, 6921-6932.	4.6	13
147	InfoGest Consensus Method. , 2015, , 13-22.		13
148	Ultrasmall-angle X-ray scattering studies of heterogeneous systems using synchrotron radiation techniques. Nuclear Instruments & Methods in Physics Research B, 1990, 47, 283-290.	1.4	12
149	Bioaccessibility of T-2 and HT-2 toxins in mycotoxin contaminated bread models submitted to in vitro human digestion. Innovative Food Science and Emerging Technologies, 2014, 22, 248-256.	5.6	12
150	Quantitative Imaging of Aggregated Emulsions. Langmuir, 2006, 22, 2005-2015.	3.5	11
151	Physicochemical aspects of mucosa surface. RSC Advances, 2016, 6, 102634-102646.	3.6	11
152	Impact of albumin corona on mucoadhesion and antimicrobial activity of carvacrol loaded chitosan nano-delivery systems under simulated gastro-intestinal conditions. International Journal of Biological Macromolecules, 2021, 169, 171-182.	7.5	11
153	Development of Î²-carotene loaded oil-in-water emulsions using mixed biopolymerâ€“particleâ€“surfactant interfaces. Food and Function, 2021, 12, 3246-3265.	4.6	11
154	Enhanced stability and controlled gastrointestinal digestion of Î²-carotene loaded Pickering emulsions with particleâ€“particle complex interfaces. Food and Function, 2021, 12, 10842-10861.	4.6	11
155	Small-angle x-ray scattering studies of heterogeneous systems using synchrotron radiation techniques. Nuclear Instruments & Methods in Physics Research B, 1988, 34, 188-202.	1.4	10
156	Report on EFSA project OC/EFSA/GMO/2017/01 â€œIn vitro protein digestibilityâ€•(Allergestion). EFSA Supporting Publications, 2019, 16, 1765E.	0.7	10
157	Improving carvacrol bioaccessibility using coreâ€“shell carrier-systems under simulated gastrointestinal digestion. Food Chemistry, 2021, 353, 129505.	8.2	10
158	Insights and gaps on protein digestion. Current Opinion in Food Science, 2020, 31, 96-101.	8.0	9
159	Cross-linking of sodium caseinate-structured emulsion with transglutaminase alters postprandial metabolic and appetite responses in healthy young individuals. British Journal of Nutrition, 2015, 114, 418-429.	2.3	8
160	The Digestive Tract: A Complex System. , 2019, , 11-27.		8
161	Reprint of "Bioaccessibility of T-2 and HT-2 toxins in mycotoxin contaminated bread models submitted to in vitro human digestion". Innovative Food Science and Emerging Technologies, 2014, 25, 88-96.	5.6	7
162	Application of recent advances in hydrodynamic methods for characterising mucins in solution. European Biophysics Journal, 2016, 45, 45-54.	2.2	7

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163	Postâ€translational modification of barley LTP1b: The lipid adduct lies in the hydrophobic cavity and alters the protein dynamics. FEBS Letters, 2007, 581, 4557-4561.	2.8	6
164	Influence of the particle size of encapsulated chia oil on the oil release and bioaccessibility during <i>in vitro</i> gastrointestinal digestion. Food and Function, 2022, 13, 1370-1379.	4.6	6
165	The bile salt content of human bile impacts on simulated intestinal proteolysis of Î²-lactoglobulin. Food Research International, 2021, 145, 110413.	6.2	5
166	Diffusion of lactic acid in a buffered gel system supporting growth ofLactobacillus curvatus. Journal of the Science of Food and Agriculture, 2002, 82, 1729-1734.	3.5	4
167	Use of the Extended Fujita method for representing the molecular weight and molecular weight distributions of native and processed oat beta-glucans. Scientific Reports, 2018, 8, 11809.	3.3	4
168	Importance of Bile Composition for Diagnosis of Biliary Obstructions. Molecules, 2021, 26, 7279.	3.8	4
169	Molecular interactions in mixed protein + ionic surfactant interfaces. Special Publication - Royal Society of Chemistry, 0, , 143-151.	0.0	3
170	Size and Number of Food Boluses in the Stomach after Eating Different Meals: Magnetic Resonance Imaging Insights in Healthy Humans. Nutrients, 2021, 13, 3626.	4.1	3
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