

Brent S Murray

List of Publications by Year in descending order

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96
papers

6,375
citations

57758

44
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66911

78
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97
docs citations

97
times ranked

4447
citing authors

#	ARTICLE	IF	CITATIONS
1	Relationship between size and cellulose content of cellulose microgels (CMGs) and their water-in-oil emulsifying capacity. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 647, 128926.	4.7	6
2	Differential effects of oilseed protein hydrolysates in attenuating inflammation in murine macrophages. <i>Food Bioscience</i> , 2022, 49, 101860.	4.4	3
3	A natural, cellulose-based microgel for water-in-oil emulsions. <i>Food Hydrocolloids</i> , 2021, 113, 106408.	10.7	21
4	Rheology and tribology of starch + carrageenan mixtures. <i>Journal of Texture Studies</i> , 2021, 52, 16-24.	2.5	14
5	Advances in the use of microgels as emulsion stabilisers and as a strategy for cellulose functionalisation. <i>Cellulose</i> , 2021, 28, 647-670.	4.9	22
6	Comparison of alcalase- and pepsin-treated oilseed protein hydrolysates – Experimental validation of predicted antioxidant, antihypertensive and antidiabetic properties. <i>Current Research in Food Science</i> , 2021, 4, 141-149.	5.8	34
7	Rheological and NMR Studies of Cellulose Dissolution in the Ionic Liquid BmimAc. <i>Journal of Physical Chemistry B</i> , 2021, 125, 8205-8218.	2.6	10
8	The perfect hydrocolloid stabilizer: Imagination versus reality. <i>Food Hydrocolloids</i> , 2021, 117, 106696.	10.7	21
9	Enzyme cross-linked pectin microgel particles for use in foods. <i>Food Hydrocolloids</i> , 2021, 121, 107045.	10.7	7
10	Synergistic Interactions of Plant Protein Microgels and Cellulose Nanocrystals at the Interface and Their Inhibition of the Gastric Digestion of Pickering Emulsions. <i>Langmuir</i> , 2021, 37, 827-840.	3.5	22
11	Egg white protein microgels as aqueous Pickering foam stabilizers: Bubble stability and interfacial properties. <i>Food Hydrocolloids</i> , 2020, 98, 105292.	10.7	61
12	Combination of egg white protein and microgels to stabilize foams: Impact of processing treatments. <i>Journal of Food Engineering</i> , 2020, 275, 109860.	5.2	18
13	Recent developments in food foams. <i>Current Opinion in Colloid and Interface Science</i> , 2020, 50, 101394.	7.4	91
14	Water-in-oil emulsions stabilized by surfactants, biopolymers and/or particles: a review. <i>Trends in Food Science and Technology</i> , 2020, 104, 49-59.	15.1	138
15	Foam-Mat Freeze-Drying of Blueberry Juice by Using Trehalose-Lactoglobulin and Trehalose-Bovine Serum Albumin as Matrices. <i>Food and Bioprocess Technology</i> , 2020, 13, 988-997.	4.7	12
16	Stability of water-in-oil emulsions co-stabilized by polyphenol crystal-protein complexes as a function of shear rate and temperature. <i>Journal of Food Engineering</i> , 2020, 281, 109991.	5.2	25
17	Microgels at fluid-fluid interfaces for food and drinks. <i>Advances in Colloid and Interface Science</i> , 2019, 271, 101990.	14.7	42
18	On the Origin of Seemingly Non-surface-Active Particles Partitioning between Phase-Separated Solutions of Incompatible Nonadsorbing Polymers and Their Adsorption at the Phase Boundary. <i>Langmuir</i> , 2019, 35, 9493-9503.	3.5	7

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19	Water-in-Oil Pickering Emulsions Stabilized by Synergistic Particle-Particle Interactions. <i>Langmuir</i> , 2019, 35, 13078-13089.	3.5	57
20	Pickering emulsions for food and drinks. <i>Current Opinion in Food Science</i> , 2019, 27, 57-63.	8.0	123
21	Water-in-oil Pickering emulsions stabilized by an interfacial complex of water-insoluble polyphenol crystals and protein. <i>Journal of Colloid and Interface Science</i> , 2019, 548, 88-99.	9.4	99
22	Overcoming in vitro gastric destabilisation of emulsion droplets using emulsion microgel particles for targeted intestinal release of fatty acids. <i>Food Hydrocolloids</i> , 2019, 89, 523-533.	10.7	27
23	Encapsulation of water-insoluble polyphenols and β -carotene in Ca-alginate microgel particles produced by the Leeds Jet Homogenizer. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 561, 147-154.	4.7	11
24	An investigation in to batch cleaning using wash racks. <i>Food and Bioproducts Processing</i> , 2019, 113, 118-128.	3.6	6
25	Identification of angiotensin converting enzyme and dipeptidyl peptidase-IV inhibitory peptides derived from oilseed proteins using two integrated bioinformatic approaches. <i>Food Research International</i> , 2019, 115, 283-291.	6.2	53
26	Generation of ultra-stable Pickering microbubbles via poly alkylcyanoacrylates. <i>Journal of Colloid and Interface Science</i> , 2019, 536, 618-627.	9.4	11
27	Foaming and air-water interfacial characteristics of solutions containing both gluten hydrolysate and egg white protein. <i>Food Hydrocolloids</i> , 2018, 77, 176-186.	10.7	34
28	Comparison of blueberry powder produced via foam-mat freeze-drying versus spray-drying: evaluation of foam and powder properties. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2002-2010.	3.5	63
29	Emulsion Microgel Particles as High-Performance Bio-Lubricants. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 26893-26905.	8.0	67
30	Water-In-Oil Pickering Emulsions Stabilized by Water-Insoluble Polyphenol Crystals. <i>Langmuir</i> , 2018, 34, 10001-10011.	3.5	100
31	Design of novel emulsion microgel particles of tuneable size. <i>Food Hydrocolloids</i> , 2017, 71, 47-59.	10.7	45
32	Novel starch based emulsion gels and emulsion microgel particles: Design, structure and rheology. <i>Carbohydrate Polymers</i> , 2017, 178, 86-94.	10.2	92
33	Aqueous Lubrication, Structure and Rheological Properties of Whey Protein Microgel Particles. <i>Langmuir</i> , 2017, 33, 14699-14708.	3.5	93
34	Modulating in vitro gastric digestion of emulsions using composite whey protein-cellulose nanocrystal interfaces. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 158, 137-146.	5.0	103
35	Particle stabilized water in water emulsions. <i>Food Hydrocolloids</i> , 2017, 68, 157-163.	10.7	107
36	Preparation of alginate microgels in a simple one step process via the Leeds Jet Homogenizer. <i>Food Hydrocolloids</i> , 2016, 61, 77-84.	10.7	23

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37	Soybean protein isolate gel particles as foaming and emulsifying agents. <i>Food Hydrocolloids</i> , 2016, 60, 206-215.	10.7	80
38	Emulsion microgel particles: Novel encapsulation strategy for lipophilic molecules. <i>Trends in Food Science and Technology</i> , 2016, 55, 98-108.	15.1	154
39	Whey protein microgel particles as stabilizers of waxy corn starch+locust bean gum water-in-water emulsions. <i>Food Hydrocolloids</i> , 2016, 56, 161-169.	10.7	64
40	Effect of egg white protein-pectin electrostatic interactions in a high sugar content system on foaming and foam rheological properties. <i>Food Hydrocolloids</i> , 2016, 58, 1-10.	10.7	60
41	In vitro digestion of Pickering emulsions stabilized by soft whey protein microgel particles: influence of thermal treatment. <i>Soft Matter</i> , 2016, 12, 3558-3569.	2.7	198
42	Evolution of bubble size distribution in particle stabilised bubble dispersions: Competition between particle adsorption and dissolution kinetics. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 475, 27-36.	4.7	10
43	The influence of oil droplets on the phase separation of protein+polysaccharide mixtures. <i>Food Hydrocolloids</i> , 2014, 34, 128-137.	10.7	26
44	Interfacial rheology and stability of air bubbles stabilized by mixtures of hydrophobin and β -casein. <i>Food Hydrocolloids</i> , 2014, 34, 119-127.	10.7	44
45	Effect of particle adsorption rates on the disproportionation process in pickering stabilised bubbles. <i>Journal of Chemical Physics</i> , 2014, 140, 204713.	3.0	19
46	The effect of nanoparticles on the phase separation of waxy corn starch+locust bean gum or guar gum. <i>Food Hydrocolloids</i> , 2014, 42, 92-99.	10.7	52
47	Interfacial Study of Class II Hydrophobin and Its Mixtures with Milk Proteins: Relationship to Bubble Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1554-1562.	5.2	18
48	Effect of Oil Droplets and Their Solid/Liquid Composition on the Phase Separation of Protein+Polysaccharide Mixtures. <i>Langmuir</i> , 2013, 29, 9841-9848.	3.5	27
49	Structure and oxidative stability of oil in water emulsions as affected by rutin and homogenization procedure. <i>Food Chemistry</i> , 2012, 134, 1418-1424.	8.2	52
50	Microstructure and elastic modulus of mixed gels of gelatin+oxidized starch: Effect of pH. <i>Food Hydrocolloids</i> , 2012, 26, 286-292.	10.7	17
51	Effects of pH on the ability of flavonoids to act as Pickering emulsion stabilizers. <i>Colloids and Surfaces B: Biointerfaces</i> , 2012, 92, 84-90.	5.0	114
52	Particle-Stabilizing Effects of Flavonoids at the Oil+Water Interface. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2636-2645.	5.2	140
53	Preparation and Characterization of the Foam-Stabilizing Properties of Cellulose+Ethyl Cellulose Complexes for Use in Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13277-13288.	5.2	18
54	Modified starch granules as particle-stabilizers of oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2011, 25, 42-55.	10.7	282

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55	Stabilization of foams and emulsions by mixtures of surface active food-grade particles and proteins. <i>Food Hydrocolloids</i> , 2011, 25, 627-638.	10.7	150
56	Rheological properties of protein films. <i>Current Opinion in Colloid and Interface Science</i> , 2011, 16, 27-35.	7.4	159
57	Brewster angle microscopy of adsorbed protein films at air-water and oil-water interfaces after compression, expansion and heat processing. <i>Food Hydrocolloids</i> , 2009, 23, 1190-1197.	10.7	22
58	Bubble stability in the presence of oil-in-water emulsion droplets: Influence of surface shear versus dilatational rheology. <i>Food Hydrocolloids</i> , 2009, 23, 1198-1208.	10.7	51
59	Mixed Layers of Sodium Caseinate + Dextran Sulfate: Influence of Order of Addition to Oil-Water Interface. <i>Langmuir</i> , 2009, 25, 10026-10037.	3.5	108
60	Interfacial Structuring in a Phase-Separating Mixed Biopolymer Solution Containing Colloidal Particles. <i>Langmuir</i> , 2009, 25, 1300-1305.	3.5	87
61	Development of a model whipped cream: Effects of emulsion droplet liquid/solid character and added hydrocolloid. <i>Food Hydrocolloids</i> , 2008, 22, 690-699.	10.7	50
62	Whipped cream-like textured systems based on acidified caseinate-stabilized oil-in-water emulsions. <i>International Dairy Journal</i> , 2008, 18, 1011-1021.	3.0	35
63	Morphological Changes in Adsorbed Protein Films at the Oil-Water Interface Subjected to Compression, Expansion, and Heat Processing. <i>Langmuir</i> , 2008, 24, 1979-1988.	3.5	23
64	Optimising the viability during storage of freeze-dried cell preparations of <i>Campylobacter jejuni</i> . <i>Cryobiology</i> , 2007, 54, 265-270.	0.7	35
65	Morphological Changes in Adsorbed Protein Films at the Air-Water Interface Subjected to Large Area Variations, as Observed by Brewster Angle Microscopy. <i>Langmuir</i> , 2007, 23, 5005-5013.	3.5	21
66	Stabilization of bubbles and foams. <i>Current Opinion in Colloid and Interface Science</i> , 2007, 12, 232-241.	7.4	263
67	Particle Tracking Using Confocal Microscopy to Probe the Microrheology in a Phase-Separating Emulsion Containing Nonadsorbing Polysaccharide. <i>Langmuir</i> , 2006, 22, 4710-4719.	3.5	105
68	Stabilization of carbon dioxide-in-water emulsions by proteins. <i>Chemical Communications</i> , 2006, , 1410.	4.1	4
69	Influence of Ionic Surfactants on the Microstructure of Heat-Set β -Lactoglobulin-Stabilized Emulsion Gels. <i>Food Biophysics</i> , 2006, 1, 133-143.	3.0	13
70	Effect of thickeners on the coalescence of protein-stabilized air bubbles undergoing a pressure drop. <i>Food Hydrocolloids</i> , 2006, 20, 114-123.	10.7	18
71	Microstructural evolution of viscoelastic emulsions stabilised by sodium caseinate and xanthan gum. <i>Journal of Colloid and Interface Science</i> , 2005, 284, 714-728.	9.4	152
72	Coalescence of Protein-Stabilized Bubbles Undergoing Expansion at a Simultaneously Expanding Planar Air-Water Interface. <i>Langmuir</i> , 2005, 21, 4622-4630.	3.5	21

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73	Foam stability: proteins and nanoparticles. <i>Current Opinion in Colloid and Interface Science</i> , 2004, 9, 314-320.	7.4	302
74	Factors Controlling the Formation and Stability of Air Bubbles Stabilized by Partially Hydrophobic Silica Nanoparticles. <i>Langmuir</i> , 2004, 20, 8517-8525.	3.5	269
75	Disproportionation of clustered protein-stabilized bubbles at planar air-water interfaces. <i>Journal of Colloid and Interface Science</i> , 2003, 263, 47-58.	9.4	36
76	Interfacial shear rheological behaviour of proteins in three-phase partitioning systems. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2003, 213, 93-103.	4.7	34
77	Coalescence stability of gas bubbles subjected to rapid pressure change at a planar air/water interface. <i>Colloids and Surfaces B: Biointerfaces</i> , 2003, 30, 237-248.	5.0	17
78	Outstanding Stability of Particle-Stabilized Bubbles. <i>Langmuir</i> , 2003, 19, 3106-3108.	3.5	293
79	Response of Adsorbed Protein Films to Rapid Expansion. <i>Langmuir</i> , 2002, 18, 9476-9484.	3.5	35
80	Surface Pressure Isotherms, Dilatational Rheology, and Brewster Angle Microscopy of Insoluble Monolayers of Sugar Monoesters. <i>Langmuir</i> , 2002, 18, 4765-4774.	3.5	29
81	Technique for Studying the Effects of Rapid Surface Expansion on Bubble Stability. <i>Langmuir</i> , 2002, 18, 5007-5014.	3.5	22
82	Kinetics of Disproportionation of Air Bubbles beneath a Planar Air-water Interface Stabilized by Food Proteins. <i>Journal of Colloid and Interface Science</i> , 2002, 252, 202-213.	9.4	100
83	Interfacial rheology of food emulsifiers and proteins. <i>Current Opinion in Colloid and Interface Science</i> , 2002, 7, 426-431.	7.4	268
84	Interfacial Shear Rheology of Aged and Heat-Treated β -Lactoglobulin Films: Displacement by Nonionic Surfactant. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1491-1497.	5.2	112
85	Simulation and Experiments on Colloidal Particle Capture in a Shear Field. <i>Langmuir</i> , 2000, 16, 9784-9791.	3.5	10
86	Enhancement of the Foaming Properties of Protein Dried in the Presence of Trehalose. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4984-4991.	5.2	30
87	Dilatational rheology of protein+non-ionic surfactant films at air-water and oil-water interfaces. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 1998, 143, 211-219.	4.7	84
88	Observation of the Dynamic Colloidal Interaction Forces between Casein-Coated Latex Particles. <i>Langmuir</i> , 1998, 14, 3466-3469.	3.5	15
89	Adsorption Kinetics of Nonradiolabeled Lysozyme via Surface Pressure-Area Isotherms. <i>Langmuir</i> , 1997, 13, 1850-1852.	3.5	10
90	Cross-Linking of Milk Proteins with Transglutaminase at the Oil-water Interface. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2514-2519.	5.2	79

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91	Equilibrium and dynamic surface pressure-area measurements on protein films at air-water and oil-water interfaces. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 1997, 125, 73-83.	4.7	51
92	A Novel Langmuir Trough for Equilibrium and Dynamic Measurements on Air~Water and Oil~Water Monolayers. <i>Langmuir</i> , 1996, 12, 5973-5976.	3.5	76
93	Interfacial Rheology and the Dynamic Properties of Adsorbed Films of Food Proteins and Surfactants.. <i>Food Science and Technology Research</i> , 1996, 2, 131-145.	0.2	98
94	Mixed-Protein Films Adsorbed at the Oil-Water Interface. <i>ACS Symposium Series</i> , 1987, , 118-134.	0.5	35
95	Chapter 24. Enhancement of Stability of Bubbles to Disproportionation Using Hydrophilic Silica Particles Mixed with Surfactants or Proteins. , 0, , 357-368.		7
96	Chapter 25. Coalescence of Expanding Bubbles: Effects of Protein Type and Included Oil Droplets. , 0, , 369-382.		3