Jianshe Chen

List of Publications by Year
in descending order

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167 papers	7,950 citations	57758 44 h-index	56724 83 g-index
188 all docs	188 docs citations	188 times ranked	4969 citing authors

#	Article	IF	Citations
1	In situ oral lubrication and smoothness sensory perception influenced by tongue surface roughness. Journal of the Science of Food and Agriculture, 2022, 102, 132-138.	3.5	6
2	Buffering capacity of saliva influences the perception of acid-related sensory properties. Food Quality and Preference, 2022, 97, 104454.	4.6	4
3	In vitro stability study of saliva emulsions: The impact of time, calcium ion and pH. Food Hydrocolloids, 2022, 125, 107390.	10.7	4
4	Wine astringency: more than just tanninâ€“protein interactions. Journal of the Science of Food and Agriculture, 2022, 102, 1771-1781.	3.5	24
5	The starch hydrolysis and aroma retention caused by salivary Î±-amylase during oral processing of food. Current Opinion in Food Science, 2022, 43, 237-245.	8.0	15
6	Tea compound-saliva interactions and their correlations with sweet aftertaste. Npj Science of Food, 2022, 6, 13.	5.5	3
7	Variations in oral microbiota and salivary proteomics reveal distinct patterns in polysensitized individuals. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 1899-1902.	5.7	3
8	The role of capsaicin stimulation on the physicochemical properties of saliva and aroma release in model aqueous and oil systems. Food Chemistry, 2022, 386, 132824.	8.2	2
9	Current Perspectives on Food Oral Processing. Annual Review of Food Science and Technology, 2022, 13, 167-192.	9.9	14
10	Mapping of Î²-lactoglobulin â^' mucin interactions in an in vitro astringency model: Phase compatibility, adsorption mechanism and thermodynamic analysis. Food Hydrocolloids, 2022, 129, 107640.	10.7	2
11	Instrumental texture assessment of <scp>IDDSI</scp> texture levels for dysphagia management. Part 2: Texture modified foods. Journal of Texture Studies, 2022, 53, 617-628.	2.5	8
12	Instrumental texture assessment of IDDSI texture levels for dysphagia management. Part 1: Thickened fluids. Journal of Texture Studies, 2022, 53, 609-616.	2.5	9
13	A new design of soft texture analyzer tribometer (STAT) for in vitro oral lubrication study. Food Hydrocolloids, 2021, 110, 106146.	10.7	19
14	Texture and texture assessment of thickened fluids and textureâ€modified food for dysphagia management. Journal of Texture Studies, 2021, 52, 4-15.	2.5	49
15	Sensory perception of guar gum-induced thickening: Correlations with rheological analysis. Food Hydrocolloids, 2021, 111, 106246.	10.7	12
16	Effect of amylose and amylopectin content on the colloidal behaviour of emulsions stabilised by OSA-Modified starch. Food Hydrocolloids, 2021, 111, 106363.	10.7	20
17	Emulsifying and emulsion stabilizing properties of soy protein hydrolysates, covalently bonded to polysaccharides: The impact of enzyme choice and the degree of hydrolysis. Food Hydrocolloids, 2021, 113, 106519.	10.7	43
18	Impact of capsaicin on aroma release and perception from flavoured solutions. LWT - Food Science and Technology, 2021, 138, 110613.	5.2	15

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19	Comparison of and relationships between oral physiology, anatomy and food oral processing behavior of Chinese (Asian) and Dutch (Caucasian) consumers differing in age. Physiology and Behavior, 2021, 232, 113284.	2.1	5
20	Oral Processing of Lipids. , 2021, , 67-88.		0
21	Comparison of oral physiological and salivary rheological properties of Chinese Mongolian and Han young adults. Archives of Oral Biology, 2021, 123, 105033.	1.8	8
22	Consensus on the terminologies and methodologies for masticatory assessment. Journal of Oral Rehabilitation, 2021, 48, 745-761.	3.0	68
23	Astringency subâ€qualities of red wines and the influence of wineâ€“saliva aggregates. International Journal of Food Science and Technology, 2021, 56, 5382-5394.	2.7	8
24	Xanthan gum â^' mucin complexation: Molecular interactions, thermodynamics, and rheological analysis. Food Hydrocolloids, 2021, 114, 106579.	10.7	19
25	Enhanced oral oil release and mouthfeel perception of starch emulsion gels. Food Research International, 2021, 144, 110356.	6.2	17
26	Development of a ball back extrusion technique for texture analysis of fluid food. Journal of Texture Studies, 2021, 52, 461-469.	2.5	8
27	Oral tribology: Providing insight into oral processing of food colloids. Food Hydrocolloids, 2021, 117, 106635.	10.7	60
28	Techno-functional properties of edible insect proteins and effects of processing. Current Opinion in Colloid and Interface Science, 2021, 56, 101508.	7.4	45
29	The influence of flavor release from a solid test food, and its Time Intensity (TI) scoring, on chewing efficiency. Food Quality and Preference, 2021, 93, 104247.	4.6	5
30	Particle size distributions following chewing: Transformation of two-dimensional outcome from optical scanning to volume outcome from sieving. Journal of Food Engineering, 2021, 309, 110663.	5.2	11
31	Development of a simulated tongue substrate for in vitro soft â€œoralâ€•tribology study. Food Hydrocolloids, 2021, 120, 106991.	10.7	12
32	Construction of 3D printed reduced-fat meat analogue by emulsion gels. Part II: Printing performance, thermal, tribological, and dynamic sensory characterization of printed objects. Food Hydrocolloids, 2021, 121, 107054.	10.7	73
33	Tribological and Sensory Properties. , 2021, , 245-266.		0
34	The Stevens law and the derivation of sensory perception. Journal of Future Foods, 2021, 1, 82-87.	4.7	9
35	Analysis of Pungency Sensation Effects from an Oral Processing, Sensorial and Emotions Detection Perspectiveâ€”Case Study with Grilled Pork Meat. Applied Sciences (Switzerland), 2021, 11, 10459.	2.5	10
36	The safety and efficacy of xanthan gum-based thickeners and their effect in modifying bolus rheology in the therapeutic medical management of dysphagia. Food Hydrocolloids for Health, 2021, 1, 100038.	3.9	12

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37	Lubrication and Sensory Properties of Emulsion Systems and Effects of Droplet Size Distribution. Foods, 2021, 10, 3024.	4.3	14
38	Food texture and texture modification for dysphagia management. Journal of Texture Studies, 2021, 52, 538-539.	2.5	3
39	Release of updated International Dysphagia Diet Standardisation Initiative Framework (IDDSI 2.0). Journal of Texture Studies, 2020, 51, 195-196.	2.5	61
40	Optimizing a determination of chewing efficiency using a solid test food. Journal of Texture Studies, 2020, 51, 169-184.	2.5	5
41	It is important to differentiate sensory property from the material property. Trends in Food Science and Technology, 2020, 96, 268-270.	15.1	20
42	Cohesiveness visual evaluation of thickened fluids. Food Hydrocolloids, 2020, 101, 105522.	10.7	17
43	Effect of tongue temperature on oral tactile sensitivity and viscosity discrimination. Food Hydrocolloids, 2020, 102, 105578.	10.7	11
44	Molecular interactions between gelatin and mucin: Phase behaviour, thermodynamics and rheological studies. Food Hydrocolloids, 2020, 102, 105585.	10.7	11
45	Chemical physics of whey protein isolate in the presence of mucin: From macromolecular interactions to functionality. International Journal of Biological Macromolecules, 2020, 143, 573-581.	7.5	9
46	Sensory attributes of edible insects and insect-based foods â€“ Future outlooks for enhancing consumer appeal. Trends in Food Science and Technology, 2020, 95, 141-148.	15.1	138
47	The Influence of Initial Breakage on Size Reduction during Habitual Chewing of a Solid Test Food. Archives of Oral Biology, 2020, 118, 104852.	1.8	7
48	Perception of creaminess in foods. Journal of Texture Studies, 2020, 51, 375-388.	2.5	39
49	Development of model mouth for food oral processing studies: Present challenges and scopes. Innovative Food Science and Emerging Technologies, 2020, 66, 102524.	5.6	31
50	Perspectives from CO+RE: How COVID-19 changed our food systems and food security paradigms. Current Research in Food Science, 2020, 3, 166-172.	5.8	134
51	Rheological study of tannin and protein interactions based on model systems. Journal of Texture Studies, 2020, 51, 585-592.	2.5	7
52	Rheology and tribology assessment of foods. , 2020, , 697-715.		3
53	Oral physiological and biochemical characteristics of different dietary habit groups II: Comparison of oral salivary biochemical properties of Chinese Mongolian and Han Young adults. Food Research International, 2020, 136, 109465.	6.2	14
54	Contribution analysis of sensory cues to oil/fat perception. Journal of Sensory Studies, 2020, 35, e12566.	1.6	6

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55	From tastes good to mouthâ€¢feels good: A remark for the 50â€‰years success of the Journal of Texture Studies. Journal of Texture Studies, 2020, 51, 5-6.	2.5	2
56	Impact of capsaicin on aroma release: in vitro and in vivo analysis. Food Research International, 2020, 133, 109197.	6.2	23
57	Biologically-relevant interactions, phase separations and thermodynamics of chitosanâ€“mucin binary systems. Process Biochemistry, 2020, 94, 152-163.	3.7	10
58	Rheological investigations of beta glucan functionality: Interactions with mucin. Food Hydrocolloids, 2019, 87, 180-186.	10.7	12
59	Smoothness as a tactile percept: Correlating â€˜oralâ€™ tribology with sensory measurements. Food Hydrocolloids, 2019, 87, 38-47.	10.7	73
60	Oral behaviour of emulsions stabilized by mixed monolayer. Food Research International, 2019, 125, 108603.	6.2	14
61	Surface properties of adsorbed salivary components at a solid hydrophobic surface using a quartz crystal microbalance with dissipation (QCMâ€“D). Food Hydrocolloids, 2019, 97, 105195.	10.7	19
62	Oral physiological characteristics among Chinese subjects in the eastern region of China. Archives of Oral Biology, 2019, 108, 104539.	1.8	14
63	â€œOralâ€•tribology study on saliva-tea compound mixtures: Correlation between sweet aftertaste (Huigan) perception and friction coefficient. Food Research International, 2019, 125, 108642.	6.2	15
64	The Importance of Extensional Rheology in Bolus Control during Swallowing. Scientific Reports, 2019, 9, 16106.	3.3	40
65	Locking up of food between posterior teeth and its influence on chewing efficiency. Archives of Oral Biology, 2019, 107, 104524.	1.8	6
66	The application of diffusing wave spectroscopy (DWS) in soft foods. Food Hydrocolloids, 2019, 96, 671-680.	10.7	14
67	The fifth international conference on Food Oral Processing, University of Nottingham, July 2018. Journal of Texture Studies, 2019, 50, 193-193.	2.5	2
68	Recognition of the great successes of food texture research. Journal of Texture Studies, 2019, 50, 187-192.	2.5	2
69	A novel experimental set up for in situ oral lubrication measurements. Food Hydrocolloids, 2019, 95, 396-405.	10.7	18
70	Effect of storage temperature and relative humidity on long-term colloidal stability of reconstitutable emulsions stabilised by hydrophobically modified starch. Food Hydrocolloids, 2019, 95, 62-75.	10.7	10
71	Biting force and tongue muscle strength as useful indicators for eating and swallowing capability assessment among elderly patients. Food Science and Human Wellness, 2019, 8, 149-155.	4.9	9
72	Manipulating oral behaviour of food emulsions using different emulsifiers. International Journal of Food Science and Technology, 2019, 54, 2408-2415.	2.7	13

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73	Interactions between mucin and okra gum during pH cycling. Food Hydrocolloids, 2019, 95, 1-9.	10.7	13
74	Topographic study of human tongue in relation to oral tribology. Food Hydrocolloids, 2019, 95, 116-121.	10.7	19
75	Saliva and Food Oral Processing. Journal of Texture Studies, 2019, 50, 4-5.	2.5	14
76	A non-invasive measurement of tongue surface temperature. Food Research International, 2019, 116, 499-507.	6.2	10
77	How are macronutrient intake, BMI, ethnicity, age, and gender related to the composition of unstimulated saliva? A case study. Journal of Texture Studies, 2019, 50, 53-61.	2.5	25
78	Extraction, characterization and functional properties of soluble proteins from edible grasshopper (Schistocerca gregaria) and honey bee (Apis mellifera). Food Research International, 2019, 116, 697-706.	6.2	120
79	Saliva could act as an emulsifier during oral processing of oil/fat. Journal of Texture Studies, 2019, 50, 83-89.	2.5	30
80	Food Sensory Perception Influenced by Structure and/or Foodâ€“Saliva Interactions. , 2019, , 154-157.		0
81	Sensory and Oral Processing of Semisolid Foods. Food Engineering Series, 2019, , 231-247.	0.7	6
82	Determining chewing efficiency using a solid test food and considering all phases of mastication. Archives of Oral Biology, 2018, 91, 63-77.	1.8	26
83	Extensional and shear rheology of okra hydrocolloidâ€“saliva mixtures. Food Research International, 2018, 106, 204-212.	6.2	26
84	Clinical applications of IDDSI framework for texture recommendation for dysphagia patients. Journal of Texture Studies, 2018, 49, 2-10.	2.5	40
85	Extensional and shear rheology of a food hydrocolloid. Food Hydrocolloids, 2018, 74, 296-306.	10.7	30
86	Extensional and shear rheology of okra polysaccharides in the presence of artificial saliva. Npj Science of Food, 2018, 2, 20.	5.5	13
87	Shear and extensional rheological characterisation of mucin solutions. Colloids and Surfaces B: Biointerfaces, 2018, 171, 614-621.	5.0	19
88	Alina Surmacka Szczesniak. Journal of Texture Studies, 2018, 49, 139-139.	2.5	0
89	Malcolm Bourne. Journal of Texture Studies, 2018, 49, 140-140.	2.5	0
90	Sensory discrimination of the viscosity of thickened liquids for dysphagia management. Journal of Sensory Studies, 2018, 33, e12464.	1.6	6

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91	The role of starch and saliva in tribology studies and the sensory perception of protein-added yogurts. Food and Function, 2017, 8, 545-553.	4.6	53
92	Food oral processing: Recent developments and challenges. Current Opinion in Colloid and Interface Science, 2017, 28, 22-30.	7.4	72
93	Human capability in the perception of extensional and shear viscosity. Journal of Texture Studies, 2017, 48, 463-469.	2.5	23
94	Human roughness perception and possible factors effecting roughness sensation. Journal of Texture Studies, 2017, 48, 181-192.	2.5	20
95	Spectral analysis of the stickâ€slip phenomenon in â€œoralâ€•tribological texture evaluation. Journal of Texture Studies, 2017, 48, 318-334.	2.5	18
96	Rheology and Tribology Study of the Sensory Perception of Oral Care Products. Biotribology, 2017, 10, 17-25.	1.9	18
97	Development of International Terminology and Definitions for Texture-Modified Foods and Thickened Fluids Used in Dysphagia Management: The IDDSI Framework. Dysphagia, 2017, 32, 293-314.	1.8	545
98	Food-saliva interactions: Mechanisms and implications. Trends in Food Science and Technology, 2017, 66, 125-134.	15.1	137
99	The 4th international conference on Food Oral Processing, July 2016. Journal of Texture Studies, 2017, 48, 269-270.	2.5	2
100	Eating Capability Assessments in Elderly Populations. , 2017, , 83-98.		6
101	Objective and Subjective Aspects of Food Oral Texture Assessment. , 2016, , .		1
102	Food for Elderly: Challenges and Opportunities. Journal of Texture Studies, 2016, 47, 255-256.	2.5	8
103	A Comparison Between Young and Elderly Adults Investigating the Manual and Oral Capabilities During the Eating Process. Journal of Texture Studies, 2016, 47, 361-372.	2.5	14
104	â€œOralâ€•Tribological Study on the Astringency Sensation of Red Wines. Journal of Texture Studies, 2016, 47, 392-402.	2.5	91
105	New Approach to Food Difficulty Perception: Food Structure, Food Oral Processing and Individual's Physical Strength. Journal of Texture Studies, 2016, 47, 413-422.	2.5	35
106	Mechanisms underlying astringency: introduction to an oral tribology approach. Journal Physics D: Applied Physics, 2016, 49, 104003.	2.8	58
107	Measuring eating capability, liking and difficulty perception of older adults: A textural consideration. Food Quality and Preference, 2016, 53, 47-56.	4.6	45
108	Improved Low pH Emulsification Properties of Glycated Peanut Protein Isolate by Ultrasound Maillard Reaction. Journal of Agricultural and Food Chemistry, 2016, 64, 5531-5538.	5.2	73

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109	Food oral management: physiology and objective assessment. Current Opinion in Food Science, 2016, 9, 11-20.	8.0	20
110	Improved emulsifying capabilities of hydrolysates of soy protein isolate pretreated with high pressure microfluidization. LWT - Food Science and Technology, 2016, 69, 1-8.	5.2	40
111	Steric stabilising properties of hydrophobically modified starch: Amylose vs. amylopectin. Food Hydrocolloids, 2016, 58, 364-377.	10.7	27
112	The eating capability: Constituents and assessments. Food Quality and Preference, 2016, 48, 345-358.	4.6	41
113	The 3rd International Conference on Food Oral Processing â€“ Physics, Physiology, and Psychology of Eating, <scp>J</scp>uly 2014. Journal of Texture Studies, 2015, 46, 121-121.	2.5	1
114	Tactile Sensitivity and Capability of Softâ€Solid Texture Discrimination. Journal of Texture Studies, 2015, 46, 429-439.	2.5	27
115	A quantitative assessment of the eating capability in the elderly individuals. Physiology and Behavior, 2015, 147, 274-281.	2.1	52
116	Food oral processing: Mechanisms and implications of food oral destruction. Trends in Food Science and Technology, 2015, 45, 222-228.	15.1	99
117	The Influence of Food Texture and Liquid Consistency Modification on Swallowing Physiology and Function: A Systematic Review. Dysphagia, 2015, 30, 2-26.	1.8	414
118	Evaluation of the Sensory Correlation between Touch Sensitivity and the Capacity to Discriminate Viscosity. Journal of Sensory Studies, 2015, 30, 98-107.	1.6	22
119	Integration to Continuous Success. Journal of Texture Studies, 2015, 46, 2-2.	2.5	1
120	Food oral breaking and the determining role of tongue muscle strength. Food Research International, 2015, 67, 331-337.	6.2	40
121	Studies of the Oral Capabilities in Relation to Bolus Manipulations and the Ease of Initiating Bolus Flow. Journal of Texture Studies, 2014, 45, 1-12.	2.5	68
122	Lubrication studies of fluid food using a simple experimental set up. Food Hydrocolloids, 2014, 42, 100-105.	10.7	61
123	Food oral processing: Some important underpinning principles of eating and sensory perception. Food Structure, 2014, 1, 91-105.	4.5	98
124	Cell Wall Pectic Arabinans Influence the Mechanical Properties of Arabidopsis thaliana Inflorescence Stems and Their Response to Mechanical Stress. Plant and Cell Physiology, 2013, 54, 1278-1288.	3.1	60
125	Applications of tribology in studying food oral processing and texture perception. Food Research International, 2013, 54, 1627-1635.	6.2	164
126	The Need for International Terminology and Definitions for Texture-Modified Foods and Thickened Liquids Used in Dysphagia Management: Foundations of a Global Initiative. Current Physical Medicine and Rehabilitation Reports, 2013, 1, 280-291.	0.8	265

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127	The 2nd International Conference on Food Oral Processing â€“ Physics, Physiology, and Psychology of Eating, <scp>J</scp>uly 2012. Journal of Texture Studies, 2013, 44, 333-333.	2.5	1
128	Influences of food hardness on the particle size distribution of food boluses. Archives of Oral Biology, 2013, 58, 293-298.	1.8	69
129	Kinetics of Food Biopolymer Film Dehydration: Experimental Studies and Mathematical Modeling. Industrial & Engineering Chemistry Research, 2013, 52, 7391-7402.	3.7	2
130	Multimodal mechanisms of food creaminess sensation. Food and Function, 2012, 3, 1265.	4.6	32
131	Rheology and tribology: Two distinctive regimes of food texture sensation. Trends in Food Science and Technology, 2012, 25, 4-12.	15.1	258
132	Effects of Ultrasound Pretreatment on the Enzymatic Hydrolysis of Soy Protein Isolates and on the Emulsifying Properties of Hydrolysates. Journal of Agricultural and Food Chemistry, 2011, 59, 2600-2609.	5.2	277
133	Development of a simple model device for in vitro gastric digestion investigation. Food and Function, 2011, 2, 174.	4.6	61
134	INTERNATIONAL CONFERENCE ON FOOD ORAL PROCESSING - PHYSICS, PHYSIOLOGY, AND PSYCHOLOGY OF EATING, JULY 2010. Journal of Texture Studies, 2011, 42, 81-81.	2.5	0
135	The determining role of bolus rheology in triggering a swallowing. Food Hydrocolloids, 2011, 25, 325-332.	10.7	133
136	Modifications of soy protein isolates using combined extrusion pre-treatment and controlled enzymatic hydrolysis for improved emulsifying properties. Food Hydrocolloids, 2011, 25, 887-897.	10.7	143
137	Chocolate demoulding and effects of processing conditions. Journal of Food Engineering, 2010, 98, 133-140.	5.2	19
138	Food oral processingâ€"A review. Food Hydrocolloids, 2009, 23, 1-25.	10.7	625
139	Filament stretchability of biopolymer fluids and controlling factors. Food Hydrocolloids, 2009, 23, 1602-1609.	10.7	17
140	Surface energy investigation of chocolate adhesion to solid mould materials. Journal of Food Engineering, 2009, 92, 217-225.	5.2	34
141	A novel technique for in situ measurements of stress development within a drying film. Journal of Food Engineering, 2009, 92, 383-388.	5.2	3
142	Application of probe tensile method for quantitative characterisation of the stickiness of fluid foods. Journal of Food Engineering, 2008, 87, 281-290.	5.2	23
143	Studies on tea protein extraction using alkaline and enzyme methods. Food Chemistry, 2008, 107, 929-938.	8.2	132
144	Surface Texture of Foods: Perception and Characterization. Critical Reviews in Food Science and Nutrition, 2007, 47, 583-598.	10.3	44

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145	Study of the shear and extensional rheology of casein, waxy maize starch and their mixtures. Food Hydrocolloids, 2007, 21, 716-725.	10.7	43
146	Surface Structure Smoothing Effect of Polysaccharide on a Heat-Set Protein Particle Gel. Langmuir, 2006, 22, 8873-8880.	3.5	29
147	Numerical Studies of Transport Properties in Heterogeneous Food Systems. Applied Rheology, 2006, 16, 275-286.	5.2	3
148	Surface topography of heat-set whey protein gels by confocal laser scanning microscopy. Food Hydrocolloids, 2006, 20, 468-474.	10.7	24
149	ACOUSTIC ENVELOPE DETECTOR FOR CRISPNESS ASSESSMENT OF BISCUITS. Journal of Texture Studies, 2005, 36, 139-156.	2.5	133
150	APPLICATION OF SURFACE FRICTION MEASUREMENTS FOR SURFACE CHARACTERIZATION OF HEATâ€SET WHEY PROTEIN GELS. Journal of Texture Studies, 2004, 35, 493-510.	2.5	27
151	Rheology and machining performance of waterborne biopolymer labelling adhesives. Journal of Adhesion Science and Technology, 2003, 17, 409-421.	2.6	0
152	Sticking of protein-coated particles in a shear field. Colloids and Surfaces B: Biointerfaces, 2001, 22, 237-244.	5.0	10
153	Mechanical Properties and Microstructure of Heat-set Whey Protein Emulsion Gels: Effect of Emulsifiers. LWT - Food Science and Technology, 2000, 33, 299-307.	5.2	76
154	On the temperature reversibility of the viscoelasticity of acid-induced sodium caseinate emulsion gels. International Dairy Journal, 2000, 10, 541-549.	3.0	37
155	Dynamic colloidal interactions between protein-stabilised particles â€" experiment and simulation. Physical Chemistry Chemical Physics, 2000, 2, 3861-3869.	2.8	14
156	Simulation and Experiments on Colloidal Particle Capture in a Shear Field. Langmuir, 2000, 16, 9784-9791.	3.5	10
157	Effect of surface character of filler particles on rheology of heat-set whey protein emulsion gels. Colloids and Surfaces B: Biointerfaces, 1999, 12, 373-381.	5.0	121
158	Effect of monoglycerides and diglycerol-esters on viscoelasticity of heat-set whey protein emulsion gels. International Journal of Food Science and Technology, 1999, 34, 493-501.	2.7	35
159	RHEOLOGY OF ACID-INDUCED SODIUM CASEINATE STABILIZED EMULSION GELS. Journal of Texture Studies, 1999, 30, 377-396.	2.5	72
160	HEAT-SET WHEY PROTEIN EMULSION GELS: ROLE OF ACTIVE AND INACTIVE FILLER PARTICLES. Journal of Dispersion Science and Technology, 1999, 20, 197-213.	2.4	169
161	VISCOELASTIC PROPERTIES OF HEAT-SET WHEY PROTEIN EMULSION GELS. Journal of Texture Studies, 1998, 29, 285-304.	2.5	126
162	Viscoelastic Properties of Protein-Stabilized Emulsions:Â Effect of Proteinâ^'Surfactant Interactions. Journal of Agricultural and Food Chemistry, 1998, 46, 91-97.	5.2	107

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163	Surface shear viscosity and protein-surfactant interactions in mixed protein films adsorbed at the oil-water interface. Food Hydrocolloids, 1995, 9, 35-42.	10.7	57
164	Protein/surfactant interfacial interactions part 1. Flocculation of emulsions containing mixed protein + surfactant. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1995, 100, 255-265.	4.7	49
165	Protein/surfactant interfacial interactions paet 2. Electrophoretic mobility of mixed protein + surfactant systems. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1995, 100, 267-277.	4.7	45
166	Protein/surfactant interfacial interactions Part 3. Competitive adsorption of protein + surfactant in emulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1995, 101, 77-85.	4.7	61
167	Time-dependent competitive adsorption of milk proteins and surfactants in oil-in-water emulsions. Journal of the Science of Food and Agriculture, 1993, 62, 283-289.	3.5	92