David Julian McClements

List of Publications by Year
in descending order

1,639 papers	131,952 citations	123 162 h-index	567 263 g-index
1663 all docs	1663 docs citations	1663 times ranked	47941 citing authors

#	Article	IF	Citations
1	A standardised static<i>in vitro</i>digestion method suitable for food â€“ an international consensus. Food and Function, 2014, 5, 1113-1124.	2.1	3,730
2	INFOGEST static in vitro simulation of gastrointestinal food digestion. Nature Protocols, 2019, 14, 991-1014.	5.5	1,873
3	Food-Grade Nanoemulsions: Formulation, Fabrication, Properties, Performance, Biological Fate, and Potential Toxicity. Critical Reviews in Food Science and Nutrition, 2011, 51, 285-330.	5.4	1,237
4	Nanoemulsions versus microemulsions: terminology, differences, and similarities. Soft Matter, 2012, 8, 1719-1729.	1.2	1,237
5	Lipid Oxidation in Oil-in-Water Emulsions: Impact of Molecular Environment on Chemical Reactions in Heterogeneous Food Systems. Journal of Food Science, 2000, 65, 1270-1282.	1.5	1,084
6	Effect of conjugated linoleic acid on body composition in mice. Lipids, 1997, 32, 853-858.	0.7	1,020
7	Functional Materials in Food Nanotechnology. Journal of Food Science, 2006, 71, R107-R116.	1.5	894
8	Protein-stabilized emulsions. Current Opinion in Colloid and Interface Science, 2004, 9, 305-313.	3.4	834
9	Emulsionâ€Based Delivery Systems for Lipophilic Bioactive Components. Journal of Food Science, 2007, 72, R109-24.	1.5	829
10	Edible nanoemulsions: fabrication, properties, and functional performance. Soft Matter, 2011, 7, 2297-2316.	1.2	822
11	Critical Review of Techniques and Methodologies for Characterization of Emulsion Stability. Critical Reviews in Food Science and Nutrition, 2007, 47, 611-649.	5.4	802
12	Structural Design Principles for Delivery of Bioactive Components in Nutraceuticals and Functional Foods. Critical Reviews in Food Science and Nutrition, 2009, 49, 577-606.	5.4	788
13	Formation, stability and properties of multilayer emulsions for application in the food industry. Advances in Colloid and Interface Science, 2006, 128-130, 227-248.	7.0	729
14	In vitro human digestion models for food applications. Food Chemistry, 2011, 125, 1-12.	4.2	727
15	Structured emulsion-based delivery systems: Controlling the digestion and release of lipophilic food components. Advances in Colloid and Interface Science, 2010, 159, 213-228.	7.0	723
16	Formation of nanoemulsions stabilized by model food-grade emulsifiers using high-pressure homogenization: Factors affecting particle size. Food Hydrocolloids, 2011, 25, 1000-1008.	5.6	717
17	Natural emulsifiers â€" Biosurfactants, phospholipids, biopolymers, and colloidal particles: Molecular and physicochemical basis of functional performance. Advances in Colloid and Interface Science, 2016, 234, 3-26.	7.0	676
18	Improving emulsion formation, stability and performance using mixed emulsifiers: A review. Advances in Colloid and Interface Science, 2018, 251, 55-79.	7.0	631

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19	Factors Influencing the Chemical Stability of Carotenoids in Foods. Critical Reviews in Food Science and Nutrition, 2010, 50, 515-532.	5.4	614
20	Food Emulsions. , 0, , .		525
21	Molecular basis of protein functionality with special consideration of cold-set gels derived from heat-denatured whey. Trends in Food Science and Technology, 1998, 9, 143-151.	7.8	520
22	Mechanisms of lipid oxidation in food dispersions. Trends in Food Science and Technology, 2011, 22, 3-13.	7.8	490
23	Influence of particle size on lipid digestion and Î²-carotene bioaccessibility in emulsions and nanoemulsions. Food Chemistry, 2013, 141, 1472-1480.	4.2	489
24	Nanoemulsion delivery systems: Influence of carrier oil on Î²-carotene bioaccessibility. Food Chemistry, 2012, 135, 1440-1447.	4.2	472
25	Advances in the application of ultrasound in food analysis and processing. Trends in Food Science and Technology, 1995, 6, 293-299.	7.8	468
26	Nanoemulsion- and emulsion-based delivery systems for curcumin: Encapsulation and release properties. Food Chemistry, 2012, 132, 799-807.	4.2	462
27	Structured biopolymer-based delivery systems for encapsulation, protection, and release of lipophilic compounds. Food Hydrocolloids, 2011, 25, 1865-1880.	5.6	443
28	Physical and chemical stability of Î²-carotene-enriched nanoemulsions: Influence of pH, ionic strength, temperature, and emulsifier type. Food Chemistry, 2012, 132, 1221-1229.	4.2	433
29	Emulsion Design to Improve the Delivery of Functional Lipophilic Components. Annual Review of Food Science and Technology, 2010, 1, 241-269.	5.1	425
30	Role of Physical Structures in Bulk Oils on Lipid Oxidation. Critical Reviews in Food Science and Nutrition, 2007, 47, 299-317.	5.4	414
31	Lipid Oxidation in Corn Oil-in-Water Emulsions Stabilized by Casein, Whey Protein Isolate, and Soy Protein Isolate. Journal of Agricultural and Food Chemistry, 2003, 51, 1696-1700.	2.4	405
32	Physical and Chemical Stability of Curcumin in Aqueous Solutions and Emulsions: Impact of pH, Temperature, and Molecular Environment. Journal of Agricultural and Food Chemistry, 2017, 65, 1525-1532.	2.4	398
33	Biopolymer-based nanoparticles and microparticles: Fabrication, characterization, and application. Current Opinion in Colloid and Interface Science, 2014, 19, 417-427.	3.4	389
34	Solid Lipid Nanoparticles as Delivery Systems for Bioactive Food Components. Food Biophysics, 2008, 3, 146-154.	1.4	386
35	Nanoencapsulation of food ingredients using carbohydrate based delivery systems. Trends in Food Science and Technology, 2014, 39, 18-39.	7.8	385
36	Review of in vitro digestion models for rapid screening of emulsion-based systems. Food and Function, 2010, 1, 32.	2.1	383

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37	Influence of emulsifier type on in vitro digestibility of lipid droplets by pancreatic lipase. Food Research International, 2007, 40, 770-781.	2.9	372
38	Coreâ€“shell biopolymer nanoparticle delivery systems: Synthesis and characterization of curcumin fortified zeinâ€“pectin nanoparticles. Food Chemistry, 2015, 182, 275-281.	4.2	367
39	Advances in fabrication of emulsions with enhanced functionality using structural design principles. Current Opinion in Colloid and Interface Science, 2012, 17, 235-245.	3.4	366
40	Controlling Lipid Bioavailability through Physicochemical and Structural Approaches. Critical Reviews in Food Science and Nutrition, 2008, 49, 48-67.	5.4	365
41	Recent Advances in the Utilization of Natural Emulsifiers to Form and Stabilize Emulsions. Annual Review of Food Science and Technology, 2017, 8, 205-236.	5.1	363
42	Fabrication of vitamin E-enriched nanoemulsions: Factors affecting particle size using spontaneous emulsification. Journal of Colloid and Interface Science, 2013, 391, 95-102.	5.0	362
43	Food Emulsions. , 0, , .		361
44	Encapsulation, protection, and release of hydrophilic active components: Potential and limitations of colloidal delivery systems. Advances in Colloid and Interface Science, 2015, 219, 27-53.	7.0	350
45	Progress in natural emulsifiers for utilization in food emulsions. Current Opinion in Food Science, 2016, 7, 1-6.	4.1	336
46	Recent Advances in Edible Coatings for Fresh and Minimally Processed Fruits. Critical Reviews in Food Science and Nutrition, 2008, 48, 496-511.	5.4	327
47	New Mathematical Model for Interpreting pH-Stat Digestion Profiles: Impact of Lipid Droplet Characteristics on in Vitro Digestibility. Journal of Agricultural and Food Chemistry, 2010, 58, 8085-8092.	2.4	327
48	Is nano safe in foods? Establishing the factors impacting the gastrointestinal fate and toxicity of organic and inorganic food-grade nanoparticles. Npj Science of Food, 2017, 1, 6.	2.5	325
49	Superior antibacterial activity of nanoemulsion of Thymus daenensis essential oil against E. coli. Food Chemistry, 2016, 194, 410-415.	4.2	322
50	Formation of Foodâ€Grade Nanoemulsions Using Lowâ€Energy Preparation Methods: A Review of Available Methods. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 331-352.	5.9	317
51	Formation and stability of emulsions using a natural small molecule surfactant: Quillaja saponin (Q-NaturaleÂ®). Food Hydrocolloids, 2013, 30, 589-596.	5.6	310
52	Non-covalent interactions between proteins and polysaccharides. Biotechnology Advances, 2006, 24, 621-625.	6.0	309
53	Beverage emulsions: Recent developments in formulation, production, and applications. Food Hydrocolloids, 2014, 42, 5-41.	5.6	305
54	Low-energy formation of edible nanoemulsions: Factors influencing droplet size produced by emulsion phase inversion. Journal of Colloid and Interface Science, 2012, 388, 95-102.	5.0	303

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55	Mechanisms of the Antioxidant Activity of a High Molecular Weight Fraction of Whey. Journal of Agricultural and Food Chemistry, 2000, 48, 1473-1478.	2.4	301
56	Characterization of Î²-lactoglobulinâ€“sodium alginate interactions in aqueous solutions: A calorimetry, light scattering, electrophoretic mobility and solubility study. Food Hydrocolloids, 2006, 20, 577-585.	5.6	291
57	Podophyllotoxin-loaded solid lipid nanoparticles for epidermal targeting. Journal of Controlled Release, 2006, 110, 296-306.	4.8	289
58	Encapsulation, protection, and delivery of bioactive proteins and peptides using nanoparticle and microparticle systems: A review. Advances in Colloid and Interface Science, 2018, 253, 1-22.	7.0	287
59	Fabrication, Functionalization, and Application of Electrospun Biopolymer Nanofibers. Critical Reviews in Food Science and Nutrition, 2008, 48, 775-797.	5.4	286
60	Production of nanoparticles by anti-solvent precipitation for use in food systems. Trends in Food Science and Technology, 2013, 34, 109-123.	7.8	286
61	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural biopolymers: Whey protein isolate and gum arabic. Food Chemistry, 2015, 188, 256-263.	4.2	286
62	Lipid oxidation in food emulsions. Trends in Food Science and Technology, 1996, 7, 83-91.	7.8	280
63	Factors affecting lipase digestibility of emulsified lipids using an in vitro digestion model: Proposal for a standardised pH-stat method. Food Chemistry, 2011, 126, 498-505.	4.2	280
64	Effect of surfactant surface coverage on formation of solid lipid nanoparticles (SLN). Journal of Colloid and Interface Science, 2009, 334, 75-81.	5.0	276
65	Surfaceâ€Enhanced Raman Spectroscopy for the Chemical Analysis of Food. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 317-328.	5.9	275
66	Formation of vitamin D nanoemulsion-based delivery systems by spontaneous emulsification: Factors affecting particle size and stability. Food Chemistry, 2015, 171, 117-122.	4.2	275
67	Recent progress in biopolymer nanoparticle and microparticle formation by heat-treating electrostatic proteinâ€“polysaccharide complexes. Advances in Colloid and Interface Science, 2011, 167, 49-62.	7.0	273
68	Crystals and crystallization in oil-in-water emulsions: Implications for emulsion-based delivery systems. Advances in Colloid and Interface Science, 2012, 174, 1-30.	7.0	268
69	Potential biological fate of ingested nanoemulsions: influence of particle characteristics. Food and Function, 2012, 3, 202-220.	2.1	265
70	The Stability, Sustained Release and Cellular Antioxidant Activity of Curcumin Nanoliposomes. Molecules, 2015, 20, 14293-14311.	1.7	265
71	Nanoemulsion delivery systems for oil-soluble vitamins: Influence of carrier oil type on lipid digestion and vitamin D3 bioaccessibility. Food Chemistry, 2015, 187, 499-506.	4.2	263
72	Fluorescence quenching study of resveratrol binding to zein and gliadin: Towards a more rational approach to resveratrol encapsulation using water-insoluble proteins. Food Chemistry, 2015, 185, 261-267.	4.2	262

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73	A comparative study of covalent and non-covalent interactions between zein and polyphenols in ethanol-water solution. Food Hydrocolloids, 2017, 63, 625-634.	5.6	261
74	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during in vitro digestion. Food Chemistry, 2009, 114, 253-262.	4.2	256
75	Nutraceutical delivery systems: Resveratrol encapsulation in grape seed oil nanoemulsions formed by spontaneous emulsification. Food Chemistry, 2015, 167, 205-212.	4.2	256
76	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.	5.4	251
77	Influence of pH and pectin type on properties and stability of sodium-caseinate stabilized oil-in-water emulsions. Food Hydrocolloids, 2006, 20, 607-618.	5.6	248
78	Physical Properties of Whey Protein Stabilized Emulsions as Related to pH and NaCl. Journal of Food Science, 1997, 62, 342-347.	1.5	247
79	Foodâ€Grade Covalent Complexes and Their Application as Nutraceutical Delivery Systems: A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 76-95.	5.9	246
80	Nanoscale Nutrient Delivery Systems for Food Applications: Improving Bioactive Dispersibility, Stability, and Bioavailability. Journal of Food Science, 2015, 80, N1602-11.	1.5	239
81	Iron-catalyzed lipid oxidation in emulsion as affected by surfactant, pH and NaCl. Food Chemistry, 1998, 61, 307-312.	4.2	238
82	Progress in microencapsulation of probiotics: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 857-874.	5.9	238
83	Theoretical prediction of emulsion color. Advances in Colloid and Interface Science, 2002, 97, 63-89.	7.0	237
84	Impact of Electrostatic Interactions on Formation and Stability of Emulsions Containing Oil Droplets Coated by Î²-LactoglobulinâPectin Complexes. Journal of Agricultural and Food Chemistry, 2007, 55, 475-485.	2.4	236
85	Resveratrol encapsulation: Designing delivery systems to overcome solubility, stability and bioavailability issues. Trends in Food Science and Technology, 2014, 38, 88-103.	7.8	236
86	Relationships between Free Radical Scavenging and Antioxidant Activity in Foods. Journal of Agricultural and Food Chemistry, 2009, 57, 2969-2976.	2.4	235
87	Influence of environmental stresses on stability of O/W emulsions containing droplets stabilized by multilayered membranes produced by a layer-by-layer electrostatic deposition technique. Food Hydrocolloids, 2005, 19, 209-220.	5.6	234
88	Functional Biopolymer Particles: Design, Fabrication, and Applications. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 374-397.	5.9	234
89	Nanotechnology Approaches for Increasing Nutrient Bioavailability. Advances in Food and Nutrition Research, 2017, 81, 1-30.	1.5	233
90	Ultrasonic characterization of foods and drinks: Principles, methods, and applications. Critical Reviews in Food Science and Nutrition, 1997, 37, 1-46.	5.4	231

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91	Resveratrol encapsulation in core-shell biopolymer nanoparticles: Impact on antioxidant and anticancer activities. Food Hydrocolloids, 2017, 64, 157-165.	5.6	231
92	The Nutraceutical Bioavailability Classification Scheme: Classifying Nutraceuticals According to Factors Limiting their Oral Bioavailability. Annual Review of Food Science and Technology, 2015, 6, 299-327.	5.1	227
93	Fabrication of biopolymer nanoparticles by antisolvent precipitation and electrostatic deposition: Zein-alginate core/shell nanoparticles. Food Hydrocolloids, 2015, 44, 101-108.	5.6	227
94	Comparison of emulsifying properties of food-grade polysaccharides in oil-in-water emulsions: Gum arabic, beet pectin, and corn fiber gum. Food Hydrocolloids, 2017, 66, 144-153.	5.6	225
95	Influence of Interfacial Composition on in Vitro Digestibility of Emulsified Lipids: Potential Mechanism for Chitosan's Ability to Inhibit Fat Digestion. Food Biophysics, 2006, 1, 21-29.	1.4	223
96	Fabrication of oil-in-water nanoemulsions by dual-channel microfluidization using natural emulsifiers: Saponins, phospholipids, proteins, and polysaccharides. Food Hydrocolloids, 2016, 61, 703-711.	5.6	223
97	Preparation, characterization, and properties of chitosan films with cinnamaldehyde nanoemulsions. Food Hydrocolloids, 2016, 61, 662-671.	5.6	223
98	Comments on viscosity enhancement and depletion flocculation by polysaccharides. Food Hydrocolloids, 2000, 14, 173-177.	5.6	222
99	Comparison of Gum Arabic, Modified Starch, and Whey Protein Isolate as Emulsifiers: Influence of pH, CaCl2 and Temperature. Journal of Food Science, 2002, 67, 120-125.	1.5	220
100	Interactions of bovine serum albumin with ionic surfactants in aqueous solutions. Food Hydrocolloids, 2003, 17, 73-85.	5.6	219
101	Effects of sonication on the physicochemical and functional properties of walnut protein isolate. Food Research International, 2018, 106, 853-861.	2.9	217
102	Role of Continuous Phase Protein on the Oxidative Stability of Fish Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2004, 52, 4558-4564.	2.4	216
103	Influence of Environmental Conditions on the Stability of Oil in Water Emulsions Containing Droplets Stabilized by Lecithinâ˘Chitosan Membranes. Journal of Agricultural and Food Chemistry, 2003, 51, 5522-5527.	2.4	213
104	Antioxidant Activity of Cysteine, Tryptophan, and Methionine Residues in Continuous Phase Î²-Lactoglobulin in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2005, 53, 10248-10253.	2.4	212
105	Food-grade microemulsions, nanoemulsions and emulsions: Fabrication from sucrose monopalmitate & lemon oil. Food Hydrocolloids, 2011, 25, 1413-1423.	5.6	212
106	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural surfactants: Quillaja saponin and lecithin. Journal of Food Engineering, 2014, 142, 57-63.	2.7	212
107	Influence of Surfactant Charge on Antimicrobial Efficacy of Surfactant-Stabilized Thyme Oil Nanoemulsions. Journal of Agricultural and Food Chemistry, 2011, 59, 6247-6255.	2.4	208
108	Electrospinning of chitosanâ€"poly(ethylene oxide) blend nanofibers in the presence of micellar surfactant solutions. Polymer, 2009, 50, 189-200.	1.8	207

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109	Edible Nanoemulsions as Carriers of Active Ingredients: A Review. Annual Review of Food Science and Technology, 2017, 8, 439-466.	5.1	207
110	Production and Characterization of O/W Emulsions Containing Cationic Droplets Stabilized by Lecithinâ˘Chitosan Membranes. Journal of Agricultural and Food Chemistry, 2003, 51, 2806-2812.	2.4	206
111	Theoretical Analysis of Factors Affecting the Formation and Stability of Multilayered Colloidal Dispersions. Langmuir, 2005, 21, 9777-9785.	1.6	206
112	Slowly Digestible Starchâ€"A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1642-1657.	5.4	205
113	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, 41-54.	2.1	204
114	Formation of Flavor Oil Microemulsions, Nanoemulsions and Emulsions: Influence of Composition and Preparation Method. Journal of Agricultural and Food Chemistry, 2011, 59, 5026-5035.	2.4	203
115	Factors influencing the production of o/w emulsions stabilized by Î²-lactoglobulinâ€"pectin membranes. Food Hydrocolloids, 2004, 18, 967-975.	5.6	201
116	Influence of emulsifier type on gastrointestinal fate of oil-in-water emulsions containing anionic dietary fiber (pectin). Food Hydrocolloids, 2015, 45, 175-185.	5.6	201
117	Pectin Modifications: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1684-1698.	5.4	201
118	Effect of endogenous proteins and lipids on starch digestibility in rice flour. Food Research International, 2018, 106, 404-409.	2.9	201
119	Protein encapsulation in alginate hydrogel beads: Effect of pH on microgel stability, protein retention and protein release. Food Hydrocolloids, 2016, 58, 308-315.	5.6	200
120	Impact of Surfactant Properties on Oxidative Stability of Î²-Carotene Encapsulated within Solid Lipid Nanoparticles. Journal of Agricultural and Food Chemistry, 2009, 57, 8033-8040.	2.4	199
121	Vitamin E bioaccessibility: Influence of carrier oil type on digestion and release of emulsified Î±-tocopherol acetate. Food Chemistry, 2013, 141, 473-481.	4.2	199
122	Properties and stability of oil-in-water emulsions stabilized by fish gelatin. Food Hydrocolloids, 2006, 20, 596-606.	5.6	198
123	Interfacial Antioxidants: A Review of Natural and Synthetic Emulsifiers and Coemulsifiers That Can Inhibit Lipid Oxidation. Journal of Agricultural and Food Chemistry, 2018, 66, 20-35.	2.4	198
124	Stability, rheology, and Î²-carotene bioaccessibility of high internal phase emulsion gels. Food Hydrocolloids, 2019, 88, 210-217.	5.6	198
125	The science of plantâ€based foods: Constructing nextâ€generation meat, fish, milk, and egg analogs. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4049-4100.	5.9	198
126	Modulating Î²-carotene bioaccessibility by controlling oil composition and concentration in edible nanoemulsions. Food Chemistry, 2013, 139, 878-884.	4.2	197

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127	Physical Properties and Antimicrobial Efficacy of Thyme Oil Nanoemulsions: Influence of Ripening Inhibitors. Journal of Agricultural and Food Chemistry, 2012, 60, 12056-12063.	2.4	196
128	Designing biopolymer microgels to encapsulate, protect and deliver bioactive components: Physicochemical aspects. Advances in Colloid and Interface Science, 2017, 240, 31-59.	7.0	196
129	Plantâ€based Milks: A Review of the Science Underpinning Their Design, Fabrication, and Performance. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 2047-2067.	5.9	196
130	Protein-stabilized Pickering emulsions: Formation, stability, properties, and applications in foods. Trends in Food Science and Technology, 2020, 103, 293-303.	7.8	195
131	Effect of frozen storage on physico-chemistry of wheat gluten proteins: Studies on gluten-, glutenin- and gliadin-rich fractions. Food Hydrocolloids, 2014, 39, 187-194.	5.6	194
132	The Effects of Surfactant Type, pH, and Chelators on the Oxidation of Salmon Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1999, 47, 4112-4116.	2.4	193
133	Influence of pH and carrageenan type on properties of Î²-lactoglobulin stabilized oil-in-water emulsions. Food Hydrocolloids, 2005, 19, 83-91.	5.6	193
134	Nanotechnology for increased micronutrient bioavailability. Trends in Food Science and Technology, 2014, 40, 168-182.	7.8	193
135	Impact of Whey Protein Emulsifiers on the Oxidative Stability of Salmon Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2003, 51, 1435-1439.	2.4	191
136	Preparation and characterization of intelligent starch/PVA films for simultaneous colorimetric indication and antimicrobial activity for food packaging applications. Carbohydrate Polymers, 2017, 157, 842-849.	5.1	190
137	Oil-in-water Pickering emulsions via microfluidization with cellulose nanocrystals: 1. Formation and stability. Food Hydrocolloids, 2019, 96, 699-708.	5.6	190
138	Co-delivery of curcumin and piperine in zein-carrageenan core-shell nanoparticles: Formation, structure, stability and in vitro gastrointestinal digestion. Food Hydrocolloids, 2020, 99, 105334.	5.6	190
139	Effect of polysaccharide charge on formation and properties of biopolymer nanoparticles created by heat treatment of Î²-lactoglobulinâ€"pectin complexes. Food Hydrocolloids, 2010, 24, 374-383.	5.6	189
140	Dependence of creaming and rheology of monodisperse oil-in-water emulsions on droplet size and concentration. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2000, 172, 79-86.	2.3	188
141	Formation and stabilization of nanoemulsions using biosurfactants: Rhamnolipids. Journal of Colloid and Interface Science, 2016, 479, 71-79.	5.0	188
142	Coencapsulation of (âˆ')-Epigallocatechin-3-gallate and Quercetin in Particle-Stabilized W/O/W Emulsion Gels: Controlled Release and Bioaccessibility. Journal of Agricultural and Food Chemistry, 2018, 66, 3691-3699.	2.4	188
143	Design of Nanoâ€Laminated Coatings to Control Bioavailability of Lipophilic Food Components. Journal of Food Science, 2010, 75, R30-42.	1.5	186
144	Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. Food Hydrocolloids, 2012, 28, 121-129.	5.6	186

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145	Enhanced delivery of lipophilic bioactives using emulsions: a review of major factors affecting vitamin, nutraceutical, and lipid bioaccessibility. Food and Function, 2018, 9, 22-41.	2.1	186
146	Ultrasonic characterisation of emulsions and suspensions. Advances in Colloid and Interface Science, 1991, 37, 33-72.	7.0	182
147	Encapsulation of Î²-carotene in wheat gluten nanoparticle-xanthan gum-stabilized Pickering emulsions: Enhancement of carotenoid stability and bioaccessibility. Food Hydrocolloids, 2019, 89, 80-89.	5.6	182
148	Evidence of Iron Association with Emulsion Droplets and Its Impact on Lipid Oxidation. Journal of Agricultural and Food Chemistry, 1998, 46, 5072-5077.	2.4	181
149	Designing Food Structure to Control Stability, Digestion, Release and Absorption of Lipophilic Food Components. Food Biophysics, 2008, 3, 219-228.	1.4	179
150	Delivery of Lipophilic Bioactives: Assembly, Disassembly, and Reassembly of Lipid Nanoparticles. Annual Review of Food Science and Technology, 2014, 5, 53-81.	5.1	179
151	Proteinâ€Based Delivery Systems for the Nanoencapsulation of Food Ingredients. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 920-936.	5.9	178
152	Characterization of spray-dried tuna oil emulsified in two-layered interfacial membranes prepared using electrostatic layer-by-layer deposition. Food Research International, 2006, 39, 449-457.	2.9	177
153	Edible lipid nanoparticles: Digestion, absorption, and potential toxicity. Progress in Lipid Research, 2013, 52, 409-423.	5.3	177
154	Encapsulation of vitamin D3 in pickering emulsions stabilized by nanofibrillated mangosteen cellulose: Impact on inÂvitro digestion and bioaccessibility. Food Hydrocolloids, 2018, 83, 153-164.	5.6	176
155	Encapsulation of resveratrol in biopolymer particles produced using liquid antisolvent precipitation. Part 1: Preparation and characterization. Food Hydrocolloids, 2015, 45, 309-316.	5.6	175
156	Influence of emulsifier type on the inÂvitro digestion of fish oil-in-water emulsions in the presence of an anionic marine polysaccharide (fucoidan): Caseinate, whey protein, lecithin, or Tween 80. Food Hydrocolloids, 2016, 61, 92-101.	5.6	174
157	Colloidal basis of emulsion color. Current Opinion in Colloid and Interface Science, 2002, 7, 451-455.	3.4	173
158	Production and Characterization of O/W Emulsions Containing Droplets Stabilized by Lecithinâ^'Chitosanâ^'Pectin Mutilayered Membranes. Journal of Agricultural and Food Chemistry, 2004, 52, 3595-3600.	2.4	173
159	Improving the Efficacy of Essential Oils as Antimicrobials in Foods: Mechanisms of Action. Annual Review of Food Science and Technology, 2019, 10, 365-387.	5.1	172
160	Influence of Biopolymer Emulsifier Type on Formation and Stability of Rice Bran Oilâ€inâ€Water Emulsions: Whey Protein, Gum Arabic, and Modified Starch. Journal of Food Science, 2011, 76, E165-72.	1.5	171
161	Factors Influencing the Freezeâ€Thaw Stability of Emulsionâ€Based Foods. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 98-113.	5.9	171
162	Stabilization of Phase Inversion Temperature Nanoemulsions by Surfactant Displacement. Journal of Agricultural and Food Chemistry, 2010, 58, 7059-7066.	2.4	170

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163	Improving Resveratrol Bioaccessibility Using Biopolymer Nanoparticles and Complexes: Impact of Proteinâ€"Carbohydrate Maillard Conjugation. Journal of Agricultural and Food Chemistry, 2015, 63, 3915-3923.	2.4	170
164	Extraction and Characterization of Oil Bodies from Soy Beans: A Natural Source of Pre-Emulsified Soybean Oil. Journal of Agricultural and Food Chemistry, 2007, 55, 8711-8716.	2.4	169
165	Use of Caseinophosphopeptides as Natural Antioxidants in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2003, 51, 2365-2370.	2.4	168
166	Encapsulation and release of hydrophobic bioactive components in nanoemulsion-based delivery systems: impact of physical form on quercetin bioaccessibility. Food and Function, 2013, 4, 162-174.	2.1	168
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