Elliot Gilbert

List of Publications by Year
in descending order

172	6,588	66234	76769
papers	citations	42 h-index	74 g-index

175	175	175	6225
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A novel approach for calculating starch crystallinity and its correlation with double helix content: A combined XRD and NMR study. Biopolymers, 2008, 89, 761-768.	1.2	554
2	Application of small-angle X-ray and neutron scattering techniques to the characterisation of starch structure: A review. Carbohydrate Polymers, 2011, 85, 281-293.	5.1	300
3	Effect of Enzymatic Hydrolysis on Native Starch Granule Structure. Biomacromolecules, 2010, 11, 3275-3289.	2.6	243
4	Molecular Rearrangement Of Starch During In Vitro Digestion: Toward A Better Understanding Of Enzyme Resistant Starch Formation In Processed Starches. Biomacromolecules, 2008, 9, 1951-1958.	2.6	205
5	Effects of processing high amylose maize starches under controlled conditions on structural organisation and amylase digestibility. Carbohydrate Polymers, 2009, 75, 236-245.	5.1	190
6	QUOKKA, the pinhole small-angle neutron scattering instrument at the OPAL Research Reactor, Australia: design, performance, operation and scientific highlights. Journal of Applied Crystallography, 2018, 51, 294-314.	1.9	156
7	Fast-forming hydrogel with ultralow polymeric content as an artificial vitreous body. Nature Biomedical Engineering, 2017, 1, .	11.6	150
8	â€˜Quokkaâ€™â€”the small-angle neutron scattering instrument at OPAL. Physica B: Condensed Matter, 2006, 385-386, 1180-1182.	1.3	139
9	Relations between Molecular, Crystalline, and Lamellar Structures of Amylopectin. Biomacromolecules, 2012, 13, 4273-4282.	2.6	124
10	Structureâ€“function relationships in A and B granules from wheat starches of similar amylose content. Carbohydrate Polymers, 2009, 75, 420-427.	5.1	121
11	New insights on the mechanism of acid degradation of pea starch. Carbohydrate Polymers, 2012, 87, 1941-1949.	5.1	120
12	Influence of Storage Conditions on the Structure, Thermal Behavior, and Formation of Enzyme-Resistant Starch in Extruded Starches. Journal of Agricultural and Food Chemistry, 2007, 55, 9883-9890.	2.4	114
13	Molecular, mesoscopic and microscopic structure evolution during amylase digestion of maize starch granules. Carbohydrate Polymers, 2012, 90, 23-33.	5.1	114
14	Hidden amorphous phase and reentrant supercooled liquid in Pd-Ni-P metallic glasses. Nature Communications, 2017, 8, 14679.	5.8	109
15	Effect of inulin soluble dietary fibre addition on technological, sensory, and structural properties of durum wheat spaghetti. Food Chemistry, 2012, 132, 993-1002.	4.2	103
16	Glucan affinity of starch synthase IIa determines binding of starch synthase I and starch-branching enzyme IIb to starch granules. Biochemical Journal, 2012, 448, 373-387.	1.7	93
17	Enzyme resistance and structural organization in extruded high amylose maize starch. Carbohydrate Polymers, 2010, 80, 699-710.	5.1	89
18	Skyrmion lattice structural transition in MnSi. Science Advances, 2017, 3, e1602562.	4.7	89

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19	Nonlinear Behavior of Gelatin Networks Reveals a Hierarchical Structure. Biomacromolecules, 2016, 17, 590-600.	2.6	88
20	Influence of Extrusion and Digestion on the Nanostructure of High-Amylose Maize Starch. Biomacromolecules, 2007, 8, 1564-1572.	2.6	87
21	Reconstitution properties of micellar casein powder: Effects of composition and storage. International Dairy Journal, 2011, 21, 877-886.	1.5	82
22	Application of X-ray and neutron small angle scattering techniques to study the hierarchical structure of plant cell walls: A review. Carbohydrate Polymers, 2015, 125, 120-134.	5.1	80
23	Structural modifications of granular starch upon acylation with short-chain fatty acids. Food Hydrocolloids, 2009, 23, 1940-1946.	5.6	78
24	Neutron scattering: a natural tool for food science and technology research. Trends in Food Science and Technology, 2009, 20, 576-586.	7.8	76
25	Structure of cellulose microfibrils in mature cotton fibres. Carbohydrate Polymers, 2017, 175, 450-463.	5.1	74
26	Optimisation of resistant starch II and III levels in durum wheat pasta to reduce in vitro digestibility while maintaining processing and sensory characteristics. Food Chemistry, 2013, 136, 1100-1109.	4.2	72
27	Evidence for differential interaction mechanism of plant cell wall matrix polysaccharides in hierarchically-structured bacterial cellulose. Cellulose, 2015, 22, 1541-1563.	2.4	67
28	Differential effects of genetically distinct mechanisms of elevating amylose on barley starch characteristics. Carbohydrate Polymers, 2012, 89, 979-991.	5.1	59
29	High Internal Phase Water-in-Oil Emulsions Studied by Small-Angle Neutron Scattering. Journal of Physical Chemistry B, 2000, 104, 7012-7022.	1.2	58
30	Structure of casein micelles in milk protein concentrate powders via small angle X-ray scattering. Soft Matter, 2011, 7, 3837.	1.2	57
31	Characterisation of large scale structures in starch granules via small-angle neutron and X-ray scattering. Carbohydrate Polymers, 2013, 91, 444-451.	5.1	57
32	Cellulose-pectin composite hydrogels: Intermolecular interactions and material properties depend on order of assembly. Carbohydrate Polymers, 2017, 162, 71-81.	5.1	56
33	High Internal Phase Water-in-Oil Emulsions and Related Microemulsions Studied by Small Angle Neutron Scattering. 2. The Distribution of Surfactant. Journal of Physical Chemistry B, 2001, 105, 6925-6932.	1.2	55
34	Adsorption behaviour of polyphenols on cellulose is affected by processing history. Food Hydrocolloids, 2017, 63, 496-507.	5.6	55
35	Structural characterization of wheat starch granules differing in amylose content and functional characteristics. Carbohydrate Polymers, 2009, 75, 705-711.	5.1	52
36	Multi-scale model for the hierarchical architecture of native cellulose hydrogels. Carbohydrate Polymers, 2016, 147, 542-555.	5.1	52

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37	Invisible detergents for structure determination of membrane proteins by smallâ€angle neutron scattering. FEBS Journal, 2018, 285, 357-371.	2.2	52
38	A comparison of methods for the measurement of the particle-size distribution of magnetic nanoparticles. Journal of Applied Crystallography, 2007, 40, s495-s500.	1.9	50
39	Hierarchical architecture of bacterial cellulose and composite plant cell wall polysaccharide hydrogels using small angle neutron scattering. Soft Matter, 2016, 12, 1534-1549.	1.2	50
40	Structural Changes from Native Waxy Maize Starch Granules to Cold-Water-Soluble Pyrodextrin during Thermal Treatment. Journal of Agricultural and Food Chemistry, 2014, 62, 4186-4194.	2.4	48
41	Elucidation of density profile of self-assembled sitosterol + oryzanol tubules with small-angle neutron scattering. Faraday Discussions, 2012, 158, 223.	1.6	45
42	Small-angle X-Ray and neutron scattering in food colloids. Current Opinion in Colloid and Interface Science, 2019, 42, 55-72.	3.4	45
43	Organogel formation via supramolecular assembly of oleic acid and sodium oleate. RSC Advances, 2015, 5, 47466-47475.	1.7	44
44	Structural changes during starch pasting using simultaneous Rapid Visco Analysis and small-angle neutron scattering. Carbohydrate Polymers, 2012, 88, 1061-1071.	5.1	43
45	Disposition and crystallization of saturated fatty acid in mixed micelles of relevance to lipid digestion. Journal of Colloid and Interface Science, 2015, 449, 160-166.	5.0	43
46	Adsorption isotherm studies on the interaction between polyphenols and apple cell walls: Effects of variety, heating and drying. Food Chemistry, 2019, 282, 58-66.	4.2	43
47	Effect of NaCl and CaCl2 concentration on the rheological and structural characteristics of thermally-induced quinoa protein gels. Food Hydrocolloids, 2022, 124, 107350.	5.6	42
48	High-amylose wheat and maize starches have distinctly different granule organization and annealing behaviour: A key role for chain mobility. Food Hydrocolloids, 2020, 105, 105820.	5.6	40
49	Characterisation of a basal-plane-oriented graphite. Journal of the Chemical Society, Faraday Transactions, 1998, 94, 1861-1868.	1.7	38
50	Processing of Novel Elevated Amylose Wheats: Functional Properties and Starch Digestibility of Extruded Products. Journal of Agricultural and Food Chemistry, 2007, 55, 10248-10257.	2.4	38
51	pH-Responsive Micelles Based on Caprylic Acid. Langmuir, 2014, 30, 7296-7303.	1.6	38
52	Fabrication and Structural Characterization of Module-Assembled Amphiphilic Conetwork Gels. Macromolecules, 2016, 49, 4940-4947.	2.2	38
53	Effect of amyloglucosidase hydrolysis on the multi-scale supramolecular structure of corn starch. Carbohydrate Polymers, 2019, 212, 40-50.	5.1	38
54	Advanced structural characterisation of agar-based hydrogels: Rheological and small angle scattering studies. Carbohydrate Polymers, 2020, 236, 115655.	5.1	38

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55	Effects of monoglycerides on pasting properties of wheat starch after repeated heating and cooling. Journal of Cereal Science, 2011, 54, 151-159.	1.8	37
56	Molecular, mesoscopic and microscopic structure evolution during amylase digestion of extruded maize and high amylose maize starches. Carbohydrate Polymers, 2015, 118, 224-234.	5.1	36
57	Rheological and structural properties of complex arabinoxylans from Plantago ovata seed mucilage under non-gelled conditions. Carbohydrate Polymers, 2018, 193, 179-188.	5.1	35
58	Molecular interactions of a model bile salt and porcine bile with (1,3:1,4)-Î²-glucans and arabinoxylans probed by 13C NMR and SAXS. Food Chemistry, 2016, 197, 676-685.	4.2	34
59	Pectin impacts cellulose fibre architecture and hydrogel mechanics in the absence of calcium. Carbohydrate Polymers, 2016, 153, 236-245.	5.1	32
60	Investigation of the micro- and nano-scale architecture of cellulose hydrogels with plant cell wall polysaccharides: A combined USANS/SANS study. Polymer, 2016, 105, 449-460.	1.8	31
61	Microscopic Structure of the â€œNonswellableâ€•Thermoresponsive Amphiphilic Conetwork. Macromolecules, 2017, 50, 3388-3395.	2.2	31
62	A SANS and APT study of precipitate evolution and strengthening in a maraging steel. Materials Science & Engineering A: Structural Materials: Properties, Microstructure and Processing, 2017, 702, 414-424.	2.6	31
63	Expanded Mesoporous Silicate Films Grown at the Airâ^'Water Interface by Addition of Hydrocarbons. Langmuir, 2003, 19, 793-800.	1.6	30
64	Characterisation of bacterial cellulose from diverse Komagataeibacter strains and their application to construct plant cell wall analogues. Cellulose, 2017, 24, 1211-1226.	2.4	30
65	The effect of acid dextrinisation on enzyme-resistant starch content in extruded maize starch. Food Chemistry, 2010, 120, 140-149.	4.2	29
66	Effect of Î²â€Glucan on Technological, Sensory, and Structural Properties of Durum Wheat Pasta. Cereal Chemistry, 2012, 89, 84-93.	1.1	29
67	Magnetization reversal in Nd-Fe-B based nanocomposites as seen by magnetic small-angle neutron scattering. Applied Physics Letters, 2013, 102, 022415.	1.5	29
68	Nanostructure and poroviscoelasticity in cell wall materials from onion, carrot and apple: Roles of pectin. Food Hydrocolloids, 2020, 98, 105253.	5.6	28
69	The stability of binary alkane blends. Physical Chemistry Chemical Physics, 1999, 1, 1517-1529.	1.3	27
70	Thermal stability and irreversibility of skyrmion-lattice phases in Cu2OSeO3. Physical Review B, 2017, 95, .	1.1	26
71	A further study on supramolecular structure changes of waxy maize starch subjected to alkaline treatment by extended-q small-angle neutron scattering. Food Hydrocolloids, 2019, 95, 133-142.	5.6	26
72	Powder Neutron Diffraction in an Applied Magnetic Field:Â A Novel Tool for Transition Metal Chemistry. Inorganic Chemistry, 1996, 35, 545-546.	1.9	25

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73	Microphase separation kinetics in n-alkane mixtures. Physical Chemistry Chemical Physics, 1999, 1, 2715-2724.	1.3	25
74	Structure and Molecular Mobility of Soy Glycinin in the Solid State. Biomacromolecules, 2008, 9, 2937-2946.	2.6	24
75	Learning about SANS instruments and data reduction from round robin measurements on samples of polystyrene latex. Journal of Applied Crystallography, 2013, 46, 1289-1297.	1.9	24
76	The Effect of a Two-Stage Heat-Treatment on the Microstructural and Mechanical Properties of a Maraging Steel. Materials, 2017, 10, 1346.	1.3	24
77	Multi-scale assembly of hydrogels formed by highly branched arabinoxylans from Plantago ovata seed mucilage studied by USANS/SANS and rheology. Carbohydrate Polymers, 2019, 207, 333-342.	5.1	24
78	Effects of Thermal Denaturation on the Solid-State Structure and Molecular Mobility of Glycinin. Biomacromolecules, 2011, 12, 2092-2102.	2.6	23
79	Selective deuteration for molecular insights into the digestion of medium chain triglycerides. Chemistry and Physics of Lipids, 2015, 190, 43-50.	1.5	23
80	Multi-scale characterisation of deuterated cellulose composite hydrogels reveals evidence for different interaction mechanisms with arabinoxylan, mixed-linkage glucan and xyloglucan. Polymer, 2017, 124, 1-11.	1.8	23
81	Interfacial Structures of Droplet-Stabilized Emulsions Formed with Whey Protein Microgel Particles as Revealed by Small- and Ultra-Small-Angle Neutron Scattering. Langmuir, 2019, 35, 12017-12027.	1.6	22
82	PEGylation and surface functionalization of liposomes containing drug nanocrystals for cell-targeted delivery. Colloids and Surfaces B: Biointerfaces, 2019, 182, 110362.	2.5	22
83	Influence of molecular weight on PNIPAM brush modified colloidal silica particles. Soft Matter, 2019, 15, 55-64.	1.2	22
84	Structure of High Internal Phase Aqueous-in-Oil Emulsions and Related Inverse Micelle Solutions. 3. Variation of Surfactant. Journal of Physical Chemistry B, 2009, 113, 12231-12242.	1.2	21
85	Relating Structure to Efficiency in Surfactant-Free Polymer/Fullerene Nanoparticle-Based Organic Solar Cells. ACS Applied Materials & Interfaces, 2017, 9, 42986-42995.	4.0	21
86	Neutron and X-ray Reflectivity from Polyisobutylene-Based Amphiphiles at the Airâ^'Water Interface. Langmuir, 2003, 19, 752-761.	1.6	20
87	Deuterated phytantriol â€“ A versatile compound for probing material distribution in liquid crystalline lipid phases using neutron scattering. Journal of Colloid and Interface Science, 2019, 534, 399-407.	5.0	20
88	Pore anisotropy in unconventional hydrocarbon source rocks: A small-angle neutron scattering (SANS) study on the Arthur Creek Formation, Georgina Basin, Australia. International Journal of Coal Geology, 2020, 225, 103495.	1.9	19
89	Kinetics of pepsin-induced hydrolysis and the coagulation of milk proteins. Journal of Dairy Science, 2022, 105, 990-1003.	1.4	19
90	Magnetic SANS study of a sintered Ndâ€“Feâ€“B magnet: Estimation of defect size. Acta Materialia, 2015, 87, 142-149.	3.8	18

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91	Pore accessibility and trapping of methane in Marcellus Shale. International Journal of Coal Geology, 2021, 248, 103850.	1.9	18
92	Exchange-stiffness constant of a Nd-Fe-B based nanocomposite determined by magnetic neutron scattering. Applied Physics Letters, 2013, 103, .	1.5	17
93	Experimental observation of magnetic poles inside bulk magnets via ${f q}e 0$ Fourier modes of magnetostatic field. New Journal of Physics, 2014, 16, 123031.	1.2	17
94	Small-angle neutron scattering study of coercivity enhancement in grain-boundary-diffused Nd Fe B sintered magnets. Journal of Alloys and Compounds, 2016, 677, 139-142.	2.8	16
95	Evidence for the formation of nanoprecipitates with magnetically disordered regions in bulk <mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML"><mml:mrow><mml:msub><mml:mi>Ni</mml:mi><mml:mn>50</mml:mn></mml:m Heusler alloys. Physical Review B, 2019, 99, .	1.1	16
96	Velocity-averaging effects on polarisation measurements in hot atom reactions. Journal of the Chemical Society, Faraday Transactions, 1993, 89, 1527.	1.7	15
97	Small angle X-ray scattering from phase separating n-paraffin binary mixtures. Molecular Physics, 1997, 91, 1025-1038.	0.8	15
98	Small-Angle X-ray Scattering Study of the Effect of pH and Salts on 11S Soy Glycinin in the Freeze-Dried Powder and Solution States. Journal of Agricultural and Food Chemistry, 2010, 58, 967-974.	2.4	15
99	Clustering of High Molecular Weight PCDTBT in Bulk-Heterojunction Casting Solutions. Macromolecules, 2015, 48, 8331-8336.	2.2	15
100	Evidence for perpendicular n-alkane orientation at the liquid/graphite interface. Chemical Physics Letters, 1994, 227, 443-446.	1.2	14
101	Incommensurate modulation in phase separating binary paraffin mixtures. Physical Chemistry Chemical Physics, 1999, 1, 5209.	1.3	14
102	SANS Study on Critical Polymer Clusters of Tetra-Functional Polymers. Macromolecules, 2017, 50, 3655-3661.	2.2	14
103	Insight into the Microscopic Structure of Module-Assembled Thermoresponsive Conetwork Hydrogels. Macromolecules, 2018, 51, 6645-6652.	2.2	14
104	n-Paraffin solid solutions: modification of phase separation with carbon number. Chemical Physics Letters, 1996, 255, 373-377.	1.2	13
105	Structure of Polyelectrolyte Chains Confined in Nanoporous Glass. Macromolecules, 2001, 34, 4942-4948.	2.2	13
106	Structure of High Internal Phase Aqueous-in-Oil Emulsions and Related Inverse Micelle Solutions. 4. Surfactant Mixtures. Journal of Physical Chemistry B, 2009, 113, 12243-12256.	1.2	13
107	Magnetic scattering in the simultaneous measurement of small-angle neutron scattering and Bragg edge transmission from steel. Journal of Applied Crystallography, 2016, 49, 1659-1664.	1.9	13
108	Structure, morphology and annealing behavior of ion tracks in polycarbonate. European Polymer Journal, 2018, 108, 406-411.	2.6	13

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109	Design and implementation of a differential scanning calorimeter for the simultaneous measurement of small angle neutron scattering. Measurement Science and Technology, 2014, 25, 055606.	1.4	12
110	Quantitative Phase Analysis of Complex Fats during Crystallization. Crystal Growth and Design, 2020, 20, 5193-5202.	1.4	12
111	Small angle neutron scattering quantifies the hierarchical structure in fibrous calcium caseinate. Food Hydrocolloids, 2020, 106, 105912.	5.6	12
112	Microphase Separation in Graphite-Adsorbed Paraffin Solid Solutions. The Journal of Physical Chemistry, 1996, 100, 18201-18213.	2.9	11
113	Application of small-angle scattering to study the effects of moisture content on a native soy protein. Journal of Applied Crystallography, 2008, 41, 628-633.	1.9	11
114	Magnetic microstructure of a textured Ndâ€“Feâ€“B sintered magnet characterized by small-angle neutron scattering. Journal of Alloys and Compounds, 2016, 661, 110-114.	2.8	11
115	Precipitation in a novel maraging steel F1E: A study of austenitization and aging using small angle neutron scattering. Materials Characterization, 2017, 129, 270-281.	1.9	11
116	The Curious Case of the OZ439 Mesylate Salt: An Amphiphilic Antimalarial Drug with Diverse Solution and Solid State Structures. Molecular Pharmaceutics, 2018, 15, 2027-2035.	2.3	11
117	Fingerprint of hydrocarbon generation in the southern Georgina Basin, Australia, revealed by small angle neutron scattering. International Journal of Coal Geology, 2018, 186, 135-144.	1.9	11
118	Structural Analysis of Ultrasoft PDMS-g-PDMS Shell-Only Particles. Macromolecules, 2020, 53, 78-89.	2.2	11
119	Effect of genipin cross-linking on the structural features of skim milk in the presence of ethylenediaminetetraacetic acid (EDTA). Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 603, 125174.	2.3	11
120	Nanostructure of PEOâ€“polyurethaneâ€“PEO triblock copolymer micelles in water. Journal of Colloid and Interface Science, 2010, 344, 81-89.	5.0	10
121	Probing Soft Corona Structures of DNA-Capped Nanoparticles by Small Angle Neutron Scattering. Journal of Physical Chemistry C, 2015, 119, 18773-18778.	1.5	10
122	In situ neutron scattering studies of a liquidâ€“liquid phase transition in the supercooled liquid of a Zrâ€“Cuâ€“Alâ€“Ag glass-forming alloy. Applied Physics Letters, 2021, 118, .	1.5	10
123	Small-angle X-ray scattering (SAXS) and small-angle neutron scattering (SANS) study on the structure of sodium caseinate in dispersions and at the oil-water interface: Effect of calcium ions. Food Structure, 2022, 32, 100276.	2.3	10
124	Dynamics of Critical Clusters Synthesized by End-Coupling of Four-Armed Poly(ethylene glycol)s. Macromolecules, 2019, 52, 5086-5094.	2.2	9
125	Revealing defect-induced spin disorder in nanocrystalline Ni. Physical Review Materials, 2021, 5, .	0.9	9
126	Anomalous magnetic anisotropy and magnetic nanostructure in pure Fe induced by high-pressure torsion straining. Physical Review Research, 2020, 2, .	1.3	9

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127	Deformation of pores in response to uniaxial and hydrostatic stress cycling in Marcellus Shale: Implications for gas recovery. International Journal of Coal Geology, 2021, 248, 103867.	1.9	9
128	Amorphous packing of amylose and elongated branches linked to the enzymatic resistance of high-amylose wheat starch granules. Carbohydrate Polymers, 2022, 295, 119871.	5.1	9
129	Induced structural changes at aliphatic hydrocarbonâ€“graphite interfaces. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1998, 141, 81-100.	2.3	8
130	Phase Separation in the Organic Solid State: The Influence of Quenching Protocol in Unstable n-Alkane Blends. Molecular Crystals and Liquid Crystals, 2005, 440, 93-105.	0.4	8
131	Structural Analysis of Lipophilic Polyelectrolyte Solutions and Gels in Low-Polar Solvents. Macromolecules, 2015, 48, 3613-3621.	2.2	8
132	Multiple magnetic scattering in small-angle neutron scattering of Ndâ€“Feâ€“B nanocrystalline magnet. Scientific Reports, 2016, 6, 28167.	1.6	8
133	Quantitative Structure Analysis of a Near-Ideal Polymer Network with Deuterium Label by Small-Angle Neutron Scattering. Macromolecules, 2020, 53, 4047-4054.	2.2	8
134	Modified porous NafionÂ®: Membrane characterization and two-phase separationsâ˜†. Journal of Membrane Science, 2006, 281, 268-273.	4.1	7
135	Quokka: The Small-Angle Neutron Scattering Instrument. Neutron News, 2009, 20, 24-28.	0.1	7
136	Organization of mixed dimethyldioctadecylammonium and choline modifiers on the surface of synthetic hectorite. Journal of Colloid and Interface Science, 2013, 409, 72-79.	5.0	7
137	Neutron scattering shows a droplet of oleic acid at the center of the BAMLET complex. Proteins: Structure, Function and Bioinformatics, 2017, 85, 1371-1378.	1.5	7
138	Effect of porous waxy rice starch addition on acid milk gels: Structural and physicochemical functionality. Food Hydrocolloids, 2020, 109, 106092.	5.6	7
139	Application of small-angle scattering to the study of graphite-adsorbed hydrocarbons. Journal of Applied Crystallography, 2000, 33, 744-748.	1.9	6
140	Anin siturapid heatâ€“quench cell for small-angle neutron scattering. Measurement Science and Technology, 2008, 19, 065707.	1.4	6
141	Dynamical transition in a large globular protein: Macroscopic properties and glass transition. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2010, 1804, 34-40.	1.1	6
142	Structural Insights into the Mechanism of Heatâ€Set Gel Formation of Polyisocyanopeptide Polymers. Macromolecular Rapid Communications, 2020, 41, e2000304.	2.0	6
143	Small-angle neutron scattering reveals basis for composition dependence of gel behaviour in oleic acid - sodium oleate oleogels. Innovative Food Science and Emerging Technologies, 2021, 73, 102763.	2.7	6
144	Continuous chemical redistribution following amorphous-to-crystalline structural ordering in a Zr-Cu-Al bulk metallic glass. Journal of Materials Science and Technology, 2022, 101, 285-293.	5.6	6

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145	Building blocks of Î²-sitosterol-Î³-oryzanol gels revealed by small-angle neutron scattering and real space modelling. Food and Function, 2022, 13, 7123-7131.	2.1	6
146	Extended Q-range small angle neutron scattering from inverse micellar solutions of PIBSAâ€"Micelle and molecular scattering. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2013, 418, 157-164.	2.3	5
147	Accessibility of Pores to Methane in New Albany Shale Samples of Varying Maturity Determined Using SANS and USANS. Energies, 2021, 14, 8438.	1.6	5
148	Neutrons and food: barriers and opportunities. Neutron News, 2012, 23, 14-18.	0.1	4
149	Small-Angle Neutron Scattering Studies on the Multilamellae Formed by Mixing Lamella-Forming Cationic Diblock Copolymers with Lipids and Their Interaction with DNA. Langmuir, 2016, 32, 1828-1835.	1.6	4
150	Energy-resolved small-angle neutron scattering from steel. Journal of Applied Crystallography, 2017, 50, 334-339.	1.9	4
151	Understanding CGTase action through the relationship between starch structure and cyclodextrin formation. Food Hydrocolloids, 2021, 112, 106316.	5.6	4
152	Role of higher-order effects in spin-misalignment small-angle neutron scattering of high-pressure torsion nickel. Physical Review Materials, 2021, 5, .	0.9	4
153	Small angle X-ray scattering from phase separating n-paraffin binary mixtures. Molecular Physics, 1997, 91, 1025-1037.	0.8	4
154	Impact of minute-time-scale kinetics on the stabilization of the skyrmion-lattice in Cu2OSeO3. Journal of Physics: Conference Series, 2017, 828, 012004.	0.3	3
155	Assessment of starch branching and lamellar structure in rice flours. Food Structure, 2021, 29, 100201.	2.3	3
156	Application of Time-Resolved Small Angle Neutron Scattering to Non-Equilibrium Kinetic Studies. Neutron Scattering Applications and Techniques, 2012, , 289-318.	0.2	3
157	Nanoscale Structures of Poly(oligo ethylene glycol methyl ether methacrylate) Hydrogels Revealed by Small-Angle Neutron Scattering. Macromolecules, 2022, 55, 1844-1854.	2.2	3
158	Small angle neutron scattering research at ANSTO. Neutron News, 2003, 14, 27-31.	0.1	2
159	Neutron depolarization studies of Pdâ€"Niâ€"Feâ€"P alloy. Physica B: Condensed Matter, 2007, 397, 30-32.	1.3	2
160	Effect of post annealing on microstructure and mechanical properties in Ni-free N-containing ODS steel. Materials Characterization, 2019, 153, 339-347.	1.9	2
161	Confinement of neutral and charged polymer chains in nanoporous glass. Physica A: Statistical Mechanics and Its Applications, 2002, 304, 244-248.	1.2	1
162	Superstructure phase in the binary C28H58:C36H/D74system. Journal of Applied Crystallography, 2007, 40, 51-55.	1.9	1

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163	SAS2012 â€“ 15thInternational Small-Angle Scattering Conference. Neutron News, 2013, 24, 13-14.	0.1	1
164	Introduction to the special issue for the 15th International Conference on Small-Angle Scattering (SAS2012). Journal of Applied Crystallography, 2014, 47, 1-3.	1.9	1
165	Networking Aplenty at â€œNeutrons and Foodâ€•in Sydney. Neutron News, 2019, 30, 5-8.	0.1	1
166	Small angle scattering (SAS) techniques for analysis of nanoencapsulated food ingredients. , 2020, , 459-502.		1
167	Microstructure evolution of alloy 709 during static-aging and creep-fatigue testing. Materials Science & Engineering A: Structural Materials: Properties, Microstructure and Processing, 2021, 801, 140361.	2.6	1
168	Structure of Charged Polymer Chains in Confined Geometry. Materials Research Society Symposia Proceedings, 2000, 651, 1.	0.1	0
169	Modulated structure formation in demixing paraffin blends. Applied Physics A: Materials Science and Processing, 2002, 74, s339-s341.	1.1	0
170	NOVEL CRYOGENIC ENGINEERING SOLUTIONS FOR THE NEW AUSTRALIAN RESEARCH REACTOR OPAL. AIP Conference Proceedings, 2008, , .	0.3	0
171	Correlation of thermostability and conformational changes of catechol 2, 3-dioxygenases from two disparate micro-organisms. Biophysical Chemistry, 2013, 180-181, 145-152.	1.5	0
172	Microphase separation in bulk and surface-adsorbed binary alkane systems. Acta Crystallographica Section A: Foundations and Advances, 1996, 52, C486-C486.	0.3	0