

Anja Schröder

List of Publications by Year in descending order

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papers

519
citations

1040056

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1474206

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11
all docs

11
docs citations

11
times ranked

592
citing authors

#	ARTICLE	IF	CITATIONS
1	Lipid oxidation in Pickering emulsions. , 2021, , 275-293.		2
2	Natural particles can armor emulsions against lipid oxidation and coalescence. Food Chemistry, 2021, 347, 129003.	8.2	17
3	Physical and oxidative stability of food emulsions prepared with pea protein fractions. LWT - Food Science and Technology, 2021, 146, 111424.	5.2	41
4	Chemical Stability of α -Tocopherol in Colloidal Lipid Particles with Various Morphologies. European Journal of Lipid Science and Technology, 2020, 122, 2000012.	1.5	9
5	Pickering particles as interfacial reservoirs of antioxidants. Journal of Colloid and Interface Science, 2020, 575, 489-498.	9.4	33
6	Can we prevent lipid oxidation in emulsions by using fat-based Pickering particles?. Food Research International, 2019, 120, 352-363.	6.2	42
7	Coalescence stability of Pickering emulsions produced with lipid particles: A microfluidic study. Journal of Food Engineering, 2018, 234, 63-72.	5.2	92
8	Tailored microstructure of colloidal lipid particles for Pickering emulsions with tunable properties. Soft Matter, 2017, 13, 3190-3198.	2.7	46
9	Interfacial properties of whey protein and whey protein hydrolysates and their influence on O/W emulsion stability. Food Hydrocolloids, 2017, 73, 129-140.	10.7	181
10	Protein and lipid oxidation affect the viscoelasticity of whey protein layers at the oil/water interface. European Journal of Lipid Science and Technology, 2016, 118, 1630-1643.	1.5	49