

Michael A Rogers

List of Publications by Citations

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106
papers

3,088
citations

31
h-index

53
g-index

117
ext. papers

3,441
ext. citations

5.3
avg, IF

5.69
L-index

#	Paper	IF	Citations
106	To gel or not to gel: correlating molecular gelation with solvent parameters. <i>Chemical Society Reviews</i> , 2015 , 44, 6035-58	58.5	226
105	Potential food applications of edible oil organogels. <i>Trends in Food Science and Technology</i> , 2009 , 20, 470-480	15.3	206
104	Novel structuring strategies for unsaturated fats [Meeting the zero-trans, zero-saturated fat challenge: A review. <i>Food Research International</i> , 2009 , 42, 747-753	7	150
103	Oil organogels: the fat of the future?. <i>Soft Matter</i> , 2009 , 5, 1594	3.6	117
102	Advances in edible oleogel technologies - A decade in review. <i>Food Research International</i> , 2017 , 97, 307-317		111
101	Nanostructuring fiber morphology and solvent inclusions in 12-hydroxystearic acid / canola oil organogels. <i>Current Opinion in Colloid and Interface Science</i> , 2009 , 14, 33-42	7.6	109
100	Harnessing Hansen solubility parameters to predict organogel formation. <i>Journal of Materials Chemistry</i> , 2012 , 22, 12651		107
99	Engineering the oil binding capacity and crystallinity of self-assembled fibrillar networks of in edible oils. <i>Soft Matter</i> , 2008 , 4, 1483-1490	3.6	97
98	Measurement of nanomaterials in foods: integrative consideration of challenges and future prospects. <i>ACS Nano</i> , 2014 , 8, 3128-35	16.7	96
97	Non-Isothermal Nucleation and Crystallization of 12-Hydroxystearic Acid in Vegetable Oils. <i>Crystal Growth and Design</i> , 2008 , 8, 4596-4601	3.5	87
96	Solvent-modulated nucleation and crystallization kinetics of 12-hydroxystearic acid: a nonisothermal approach. <i>Langmuir</i> , 2009 , 25, 8556-66	4	86
95	Comparing and correlating solubility parameters governing the self-assembly of molecular gels using 1,3:2,4-dibenzylidene sorbitol as the gelator. <i>Langmuir</i> , 2014 , 30, 14128-42	4	83
94	Structural basis for the yield stress in plastic disperse systems. <i>Applied Physics Letters</i> , 2003 , 82, 3239-3241	3.4	78
93	Scaling Behavior of the Elastic Modulus in Colloidal Networks of Fat Crystals. <i>Journal of Physical Chemistry B</i> , 2004 , 108, 171-179	3.4	69
92	A molecular insight into the nature of crystallographic mismatches in self-assembled fibrillar networks under non-isothermal crystallization conditions. <i>Soft Matter</i> , 2010 , 6, 404-408	3.6	66
91	Edible oleogels in molecular gastronomy. <i>International Journal of Gastronomy and Food Science</i> , 2014 , 2, 22-31	2.8	65
90	Thellungiella: an Arabidopsis-related model plant adapted to cold temperatures. <i>Plant, Cell and Environment</i> , 2007 , 30, 529-38	8.4	58

89	Influence of emulsifier structure on lipid bioaccessibility in oil-water nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6505-15	5.7	56
88	Influence of solvent on the supramolecular architectures in molecular gels. <i>Soft Matter</i> , 2013 , 9, 5942	3.6	56
87	Influence of positional isomers on the macroscale and nanoscale architectures of aggregates of racemic hydroxyoctadecanoic acids in their molecular gel, dispersion, and solid states. <i>Langmuir</i> , 2012 , 28, 4955-64	4	52
86	Influence of chirality on the modes of self-assembly of 12-hydroxystearic acid in molecular gels of mineral oil. <i>Soft Matter</i> , 2011 , 7, 7359	3.6	50
85	Effect of calcium source and exposure-time on basic caviar spherification using sodium alginate. <i>International Journal of Gastronomy and Food Science</i> , 2012 , 1, 96-100	2.8	48
84	Crystalline stability of self-assembled fibrillar networks of 12-hydroxystearic acid in edible oils. <i>Food Research International</i> , 2008 , 41, 1026-1034	7	47
83	Solvent-Induced Polymorphic Nanoscale Transitions for 12-Hydroxyoctadecanoic Acid Molecular Gels. <i>Crystal Growth and Design</i> , 2013 , 13, 1360-1366	3.5	45
82	A Novel Cryo-SEM Technique for Imaging Vegetable Oil Based Organogels. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2007 , 84, 899-906	1.8	44
81	Multicomponent hollow tubules formed using phytosterol and gamma-oryzanol-based compounds: an understanding of their molecular embrace. <i>Journal of Physical Chemistry A</i> , 2010 , 114, 8278-85	2.8	42
80	Nanoscale and microscale structural changes alter the critical gelator concentration of self-assembled fibrillar networks. <i>CrystEngComm</i> , 2013 , 15, 4507	3.3	41
79	Viscoelastic Emulsion Improved the Bioaccessibility and Oral Bioavailability of Crystalline Compound: A Mechanistic Study Using in Vitro and in Vivo Models. <i>Molecular Pharmaceutics</i> , 2015 , 12, 2229-36	5.6	41
78	Phase-selective sorbent xerogels as reclamation agents for oil spills. <i>Langmuir</i> , 2013 , 29, 5617-21	4	40
77	Systematic modifications of alkane-based molecular gelators and the consequences to the structures and properties of their gels. <i>New Journal of Chemistry</i> , 2015 , 39, 785-799	3.6	36
76	Experimental validation of the modified Avrami model for non-isothermal crystallization conditions. <i>CrystEngComm</i> , 2011 , 13, 866-875	3.3	36
75	Simplifying Hansen Solubility Parameters for Complex Edible Fats and Oils. <i>Food Biophysics</i> , 2016 , 11, 283-291	3.2	30
74	Comparison of dipolar, H-bonding, and dispersive interactions on gelation efficiency of positional isomers of keto and hydroxy substituted octadecanoic acids. <i>Langmuir</i> , 2013 , 29, 6467-75	4	28
73	Biophysical Aspects of Lipid Digestion in Human Breast Milk and Similac Infant Formulas. <i>Food Biophysics</i> , 2015 , 10, 282-291	3.2	27
72	Naturally occurring nanoparticles in food. <i>Current Opinion in Food Science</i> , 2016 , 7, 14-19	9.8	26

71	Ternary Phase Diagram of Bitosterol, Oryzanol, and Canola Oil. <i>JAOCS, Journal of the American Oil Chemistssociety</i> , 2013 , 90, 1533-1540	1.8	25
70	Micro-viscosity of liquid oil confined in colloidal fat crystal networks. <i>Soft Matter</i> , 2014 , 10, 8652-8	3.6	23
69	Hydrogen-Bonding Density of Supramolecular Self-Assembled Fibrillar Networks Probed Using Synchrotron Infrared Spectromicroscopy. <i>Crystal Growth and Design</i> , 2009 , 9, 3621-3625	3.5	22
68	Activation Energy of Crystallization for Trihydroxystearin, Stearic Acid, and 12-Hydroxystearic Acid under Nonisothermal Cooling Conditions. <i>Crystal Growth and Design</i> , 2011 , 11, 3593-3599	3.5	21
67	Do Molecular Gelators Cluster in Hansen Space?. <i>Crystal Growth and Design</i> , 2014 , 14, 4811-4818	3.5	20
66	Post-crystallization increases in the mechanical strength of self-assembled fibrillar networks is due to an increase in network supramolecular ordering. <i>Journal Physics D: Applied Physics</i> , 2008 , 41, 215501	3	20
65	12-Hydroxystearic acid SAFiNs in aliphatic diols: a molecular oddity. <i>CrystEngComm</i> , 2015 , 17, 8031-8038	3.3	18
64	Self-assembly of 12-hydroxystearic acid molecular gels in mixed solvent systems rationalized using Hansen solubility parameters. <i>Colloid and Polymer Science</i> , 2015 , 293, 975-983	2.4	17
63	Influence of the Hydroxyl Position in Racemic Hydroxyoctadecanoic Acids on the Crystallization Kinetics and Activation Energies of Gels and Dispersions in Mineral Oil. <i>Crystal Growth and Design</i> , 2012 , 12, 5497-5504	3.5	17
62	Rheological assessment of the sol-gel transition for self-assembling low molecular weight gelators. <i>Food Research International</i> , 2011 , 44, 1447-1451	7	15
61	In-vitro measurements of luminal viscosity and glucose/maltose bioaccessibility for oat bran, instant oats, and steel cut oats. <i>Food Hydrocolloids</i> , 2017 , 70, 293-303	10.6	14
60	Molecular Nuances Governing the Self-Assembly of 1,3:2,4-Dibenzylidene-d-sorbitol. <i>Langmuir</i> , 2017 , 33, 10907-10916	4	14
59	Effect of carrier oil on Tocopherol encapsulation in ora-pro-nobis (Pereskia aculeata Miller) mucilage-whey protein isolate microparticles. <i>Food Hydrocolloids</i> , 2020 , 105, 105716	10.6	14
58	Kinetics of 12-Hydroxyoctadecanoic Acid SAFiN Crystallization Rationalized Using Hansen Solubility Parameters. <i>Langmuir</i> , 2016 , 32, 12833-12841	4	14
57	A potential bioactive hard-stock fat replacer comprised of a molecular gel. <i>Food Science and Nutrition</i> , 2017 , 5, 579-587	3.2	14
56	Water-induced self-assembly of mixed gelator system (ceramide and lecithin) for edible oil structuring. <i>Food and Function</i> , 2019 , 10, 3923-3933	6.1	13
55	Salicylic acid (SA) bioaccessibility from SA-based poly(anhydride-ester). <i>Biomacromolecules</i> , 2014 , 15, 3406-11	6.9	12
54	Benzoyl peroxide formulated polycarbophil/carbopol 934P hydrogel with selective antimicrobial activity, potentially beneficial for treatment and prevention of bacterial vaginosis. <i>Infectious Diseases in Obstetrics and Gynecology</i> , 2013 , 2013, 909354	2.4	12

53	The curious case of 12-hydroxystearic acid [The Dr. Jekyll & Mr. Hyde of molecular gelators. <i>Current Opinion in Colloid and Interface Science</i> , 2020 , 45, 68-82	7.6	12
52	Investigations of in vitro bioaccessibility from interesterified stearic and oleic acid-rich blends. <i>Food and Function</i> , 2016 , 7, 1932-40	6.1	12
51	Investigating the Phospholipid Effect on the Bioaccessibility of Rosmarinic Acid-Phospholipid Complex through a Dynamic Gastrointestinal in Vitro Model. <i>Pharmaceutics</i> , 2019 , 11,	6.4	11
50	The influence of dietary fat and intestinal pH on calcium bioaccessibility: an in vitro study. <i>Food and Function</i> , 2018 , 9, 1809-1815	6.1	10
49	Potential applications of luminescent molecular rotors in food science and engineering. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1902-1916	11.5	9
48	Opportunities and challenges in developing orally administered cannabis edibles. <i>Current Opinion in Food Science</i> , 2019 , 28, 7-13	9.8	8
47	Avocado-derived polyols for use as novel co-surfactants in low energy self-emulsifying microemulsions. <i>Scientific Reports</i> , 2020 , 10, 5566	4.9	8
46	Hansen Solubility Parameters as a Tool in the Quest for New Edible Oleogels. <i>JAACS, Journal of the American Oil Chemistssociety</i> , 2018 , 95, 393-405	1.8	8
45	Self-assembled fibrillar networks comprised of a naturally-occurring cyclic peptide [OB3. <i>RSC Advances</i> , 2016 , 6, 40765-40776	3.7	8
44	Lipid digestion of oil-in-water emulsions stabilized with low molecular weight surfactants. <i>Food and Function</i> , 2019 , 10, 8195-8207	6.1	8
43	Gastric viscosity and sugar bioaccessibility of instant and steel cut oat/milk protein blends. <i>Food Hydrocolloids</i> , 2018 , 82, 424-433	10.6	8
42	Biomimicry [An approach to engineering oils into solid fats. <i>Lipid Technology</i> , 2015 , 27, 175-178		7
41	Co-operative self-assembly of cholesterol and [bryzanol composite crystals. <i>CrystEngComm</i> , 2011 , 13, 7049	3.3	7
40	Thermo-mechanical method for the determination of the fractal dimension of fat crystal networks. <i>Journal of Thermal Analysis and Calorimetry</i> , 2009 , 98, 7-12	4.1	7
39	gastrointestinal digestibility of phytosterol oleogels: influence of self-assembled microstructures on emulsification efficiency and lipase activity. <i>Food and Function</i> , 2020 , 11, 9503-9513	6.1	7
38	Engineering water-induced ceramide/lecithin oleogels: understanding the influence of water added upon pre- and post-nucleation. <i>Food and Function</i> , 2020 , 11, 2048-2057	6.1	6
37	Comparison of methodologies used to define the protein quality of human foods and support regulatory claims. <i>Applied Physiology, Nutrition and Metabolism</i> , 2020 , 45, 917-926	3	6
36	Assembly pattern of multicomponent supramolecular oleogel composed of ceramide and lecithin in sunflower oil: self-assembly or self-sorting?. <i>Food and Function</i> , 2020 , 11, 7651-7660	6.1	6

35	Solvent induced supramolecular anisotropy in molecular gels. <i>Materials Chemistry and Physics</i> , 2017 , 194, 224-230	4.4	5
34	A comprehensive perspective of food nanomaterials. <i>Advances in Food and Nutrition Research</i> , 2019 , 88, 1-45	6	5
33	Temperature Dependence of Relaxation Spectra for Self-Assembled Fibrillar Networks of 12-Hydroxystearic Acid in Canola Oil Organogels. <i>Food Biophysics</i> , 2012 , 7, 132-137	3.2	5
32	Molecular gels: improving selection and design through computational methods. <i>Current Opinion in Food Science</i> , 2016 , 9, 84-92	9.8	5
31	Molecular motifs encoding self-assembly of peptide fibers into molecular gels. <i>Soft Matter</i> , 2019 , 15, 9205-9214	3.6	5
30	Surfactants 2019 , 276-282		4
29	Ceramide Oleogels 2011 , 221-234		4
28	Construction of Foam-Templated Oleogels based on Rice Bran Protein. <i>Food Hydrocolloids</i> , 2021 , 124, 107245	10.6	4
27	Fat Crystal Networks 2008 , 369-414		4
26	Hansen Solubility Parameters Clarify the Role of the Primary and Secondary Hydroxyl Groups on the Remarkable Self-Assembly of 1:3,2:4-Dibenzylidene Sorbitol. <i>Journal of Physical Chemistry C</i> , 2020 , 124, 26455-26466	3.8	3
25	Dissecting kinetic pathways to formation of the fibrillar objects in molecular gels using synchrotron FT-IR. <i>CrystEngComm</i> , 2015 , 17, 8085-8092	3.3	3
24	Microstructure of fat crystallizing on a collagenous surface. <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 684-688	3	3
23	Ceramide Oleogels 2018 , 235-248		3
22	Crystallization of Fats and Fatty Acids in Edible Oils and Structure Determination 2017 , 541-559		2
21	Novel Lipid Substitutes 2011 , 603-616		2
20	Dependence of liquid crystal morphology on phospholipid hydrocarbon length. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011 , 87, 116-21	6	2
19	Lipid digestibility and bioaccessibility of a high dairy fat meal is altered when consumed with whole apples: Investigations using static and dynamic in vitro digestion models. <i>Food Structure</i> , 2021 , 28, 100191	4.3	2
18	Encyclopedia of Food Chemistry: Fat replacers 2019 , 96-100		2

17	12-Hydroxystearic Acid Oleogels 2018 , 85-102		2
16	Luminescence Spectroscopy [a] Useful Tool in Real-Time Monitoring of Viscosity during In-Vitro Digestion. <i>Food Biophysics</i> , 2021 , 16, 181-190	3.2	2
15	Surfactant concentration and type affects the removal of Escherichia coli from pig skin during a simulated hand wash. <i>Letters in Applied Microbiology</i> , 2017 , 65, 292-297	2.9	1
14	Hydroxystearic Acid Oleogels 2011 , 101-118		1
13	Supramolecular Fractal Growth of Self-Assembled Fibrillar Networks. <i>Gels</i> , 2021 , 7,	4.2	1
12	Lipid crystallinity of oil-in-water emulsions alters in vitro.. <i>Food Chemistry</i> , 2022 , 382, 132326	8.5	0
11	Structural Properties of Egg Yolks Modify In-vitro Lipid Digestion. <i>Food Biophysics</i> ,1	3.2	0
10	Cook Temperature Alters the Physical Structure and Lipid Bioaccessibility of Beef Muscle in TIM-1. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8394-8402	5.7	0
9	Encyclopedia of Food Chemistry: Water 2019 , 297-304		0
8	Chemical hardening of gliadin nanoparticles alters their oil-water interfacial behaviour. <i>Food Structure</i> , 2021 , 30, 100218	4.3	0
7	Effects of a wax organogel and alginate gel complex on holy basil (<i>Ocimum sanctum</i>) in vitro ruminal dry matter disappearance and gas production. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4488-4494	4.3	
6	THE EFFECT OF PHASE SEPARATION ON ENZYME KINETICS IN FROZEN SUGAR SOLUTIONS CONTAINING PROTEIN AND POLYSACCHARIDE. <i>Journal of Food Biochemistry</i> , 2010 , 34, 283-294	3.3	
5	Functional Foods 2010 , 1-4		
4	Lipid-Based Nanosystems Production 2019 , 53-73		
3	The Higher Calcium Absorption Associated with a High Fat Diet is Not Due to Intestinal Calcium Availability. <i>FASEB Journal</i> , 2015 , 29, 760.2	0.9	
2	Food as a drug. <i>Oncoscience</i> , 2015 , 2, 801-2	0.8	
1	Sliced versus formulated potato chips [Does food structure alter lipid digestion?. <i>Food Structure</i> , 2022 , 32, 100272	4.3	