Paul S Clegg

List of Publications by Year
in descending order

		279487	276539
58	1,737	23	41
papers	citations	h-index	g-index

60	60	60	1708
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bijels: a new class of soft materials. Soft Matter, 2008, 4, 2132.	1.2	209
2	Making and breaking bridges in a Pickering emulsion. Journal of Colloid and Interface Science, 2015, 441, 30-38.	5.0	102
3	3D assembly of Ti₃C₂-MXene directed by water/oil interfaces. Nanoscale, 2018, 10, 3621-3625.	2.8	98
4	One-step production of multiple emulsions: microfluidic, polymer-stabilized and particle-stabilized approaches. Soft Matter, 2016, 12, 998-1008.	1.2	86
5	Novel, Robust, and Versatile Bijels of Nitromethane, Ethanediol, and Colloidal Silica: Capsules, Subâ€Tenâ€Micrometer Domains, and Mechanical Properties. Advanced Functional Materials, 2011, 21, 2020-2027.	7.8	80
6	Making a Robust Interfacial Scaffold: Bijel Rheology and its Link to Processability. Advanced Functional Materials, 2013, 23, 417-423.	7.8	77
7	Emulsification of Partially Miscible Liquids Using Colloidal Particles:Â Nonspherical and Extended Domain Structures. Langmuir, 2007, 23, 5984-5994.	1.6	73
8	The secret life of Pickering emulsions: particle exchange revealed using two colours of particle. Scientific Reports, 2016, 6, 31401.	1.6	63
9	Microstructure of Î²-Sitosterol:Î³-Oryzanol Edible Organogels. Langmuir, 2017, 33, 4537-4542.	1.6	61
10	Colloidal Gels Assembled via a Temporary Interfacial Scaffold. Physical Review Letters, 2009, 103, 255502.	2.9	60
11	Inversion of particle-stabilized emulsions of partially miscible liquids by mild drying of modified silica particles. Journal of Colloid and Interface Science, 2011, 359, 126-135.	5.0	57
12	Bijels formed by direct mixing. Soft Matter, 2017, 13, 4824-4829.	1.2	51
13	Yielding and flow of concentrated Pickering emulsions. Soft Matter, 2013, 9, 7568.	1.2	48
14	Making Non-aqueous High Internal Phase Pickering Emulsions: Influence of Added Polymer and Selective Drying. ACS Applied Materials & Interfaces, 2014, 6, 9214-9219.	4.0	41
15	Stabilizing bijels using a mixture of fumed silica nanoparticles. Chemical Communications, 2015, 51, 16984-16987.	2.2	36
16	How do (fluorescent) surfactants affect particle-stabilized emulsions?. Soft Matter, 2011, 7, 7965.	1.2	32
17	Molecular Interactions behind the Self-Assembly and Microstructure of Mixed Sterol Organogels. Langmuir, 2018, 34, 8629-8638.	1.6	32
18	Bijels stabilized using rod-like particles. Soft Matter, 2015, 11, 4351-4355.	1.2	31

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19	Direct transformation of bijels into bicontinuous composite electrolytes using a pre-mix containing lithium salt. Materials Horizons, 2018, 5, 499-505.	6.4	30
20	The development of phytosterol-lecithin mixed micelles and organogels. Food and Function, 2017, 8, 4547-4554.	2.1	29
21	Longâ€Lived Foams Stabilized by a Hydrophobic Dipeptide Hydrogel. Advanced Materials Interfaces, 2016, 3, 1500601.	1.9	26
22	Drop-Casting Hydrogels at a Liquid Interface: The Case of Hydrophobic Dipeptides. Langmuir, 2014, 30, 13854-13860.	1.6	25
23	Stable emulsions of droplets in a solid edible organogel matrix. Soft Matter, 2018, 14, 2044-2051.	1.2	25
24	Stabilizing bubble and droplet interfaces using dipeptide hydrogels. Organic and Biomolecular Chemistry, 2017, 15, 6342-6348.	1.5	24
25	Characterising soft matter using machine learning. Soft Matter, 2021, 17, 3991-4005.	1.2	24
26	Colloidal particles at the interface between an isotropic liquid and a chiral liquid crystal. Soft Matter, 2012, 8, 8422.	1.2	23
27	Relationship between high internal-phase Pickering emulsions and catastrophic inversion. Soft Matter, 2013, 9, 7042.	1.2	22
28	Simple Synthesis of Versatile AkaganÃ©ite-Silica Coreâ€“Shell Rods. Chemistry of Materials, 2012, 24, 3449-3457.	3.2	20
29	Temperature- and pH-Dependent Shattering: Insoluble Fatty Ammonium Phosphate Films at Waterâ€“Oil Interfaces. Langmuir, 2015, 31, 9312-9324.	1.6	19
30	Particleâ€Stabilized Water Droplets that Sprout Millimeterâ€Scale Tubes. Angewandte Chemie - International Edition, 2015, 54, 1456-1460.	7.2	17
31	Compressing a spinodal surface at fixed area: bijels in a centrifuge. Soft Matter, 2016, 12, 4375-4383.	1.2	16
32	Influence of salt concentration on the formation of Pickering emulsions. Soft Matter, 2020, 16, 7342-7349.	1.2	16
33	Squeezing particle-stabilized emulsions into biliquid foams â€“ equation of state. Soft Matter, 2013, 9, 7757.	1.2	15
34	X-ray studies of the phases and phase transitions of liquid crystals. Acta Crystallographica Section A: Foundations and Advances, 2005, 61, 112-121.	0.3	14
35	Particle-stabilized oscillating diver: a self-assembled responsive capsule. Soft Matter, 2011, 7, 7969.	1.2	14
36	Viscosity of protein-stabilized emulsions: Contributions of components and development of a semipredictive model. Journal of Rheology, 2019, 63, 179-190.	1.3	14

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37	Rheological Behavior and in Situ Confocal Imaging of Bijels Made by Mixing. Langmuir, 2019, 35, 10927-10936.	1.6	13
38	Mixing Time, Inversion and Multiple Emulsion Formation in a Limonene and Water Pickering Emulsion. Frontiers in Chemistry, 2018, 6, 132.	1.8	12
39	Colloidal Aggregation in Mixtures of Partially Miscible Liquids by Shear-Induced Capillary Bridges. Langmuir, 2014, 30, 5763-5770.	1.6	11
40	Particle-stabilized Janus emulsions that exhibit pH-tunable stability. Chemical Communications, 2019, 55, 5773-5776.	2.2	11
41	Rheology of protein-stabilised emulsion gels envisioned as composite networks 1â€" Comparison of pure droplet gels and protein gels. Journal of Colloid and Interface Science, 2020, 579, 878-887.	5.0	11
42	Compositional ripening of particle-stabilized drops in a three-liquid system. Soft Matter, 2018, 14, 3783-3790.	1.2	9
43	Controlling the morphological evolution of a particle-stabilized binary-component system. Chemical Communications, 2019, 55, 5575-5578.	2.2	9
44	Demixing, remixing and cellular networks in binary liquids containing colloidal particles. Soft Matter, 2010, 6, 1182.	1.2	8
45	Using a Molecular Stopwatch to Study Particle Uptake in Pickering Emulsions. Langmuir, 2016, 32, 6387-6397.	1.6	8
46	Rheology of protein-stabilised emulsion gels envisioned as composite networks. 2 - Framework for the study of emulsion gels. Journal of Colloid and Interface Science, 2021, 594, 92-100.	5.0	8
47	Cracking in films of titanium dioxide nanoparticles with varying interaction strength. Journal of Colloid and Interface Science, 2014, 417, 317-324.	5.0	5
48	Assembling cellular networks of colloids via emulsions of partially miscible liquids: a compositional approach. Materials Horizons, 2014, 1, 360-364.	6.4	5
49	Autonomous analysis to identify bijels from two-dimensional images. Soft Matter, 2020, 16, 2565-2573.	1.2	4
50	Bijel Capsules: Novel, Robust, and Versatile Bijels of Nitromethane, Ethanediol, and Colloidal Silica: Capsules, Sub-Ten-Micrometer Domains, and Mechanical Properties (Adv. Funct. Mater. 11/2011). Advanced Functional Materials, 2011, 21, 1949-1949.	7.8	3
51	Sprouting Droplets Driven by Physical Effects Alone. Langmuir, 2017, 33, 4235-4241.	1.6	3
52	Complex High-Internal Phase Emulsions that can Form Interfacial Films with Tunable Morphologies. Langmuir, 2021, 37, 9802-9808.	1.6	2
53	Mixed Aqueous-and-Oil Foams via the Spinning Together of Separate Particle-Stabilized Aqueous and Oil Foams. Langmuir, 2022, 38, 4243-4249.	1.6	2
54	Controlling the Organization of Colloidal Sphero-Cylinders Using Confinement in a Minority Phase. Gels, 2018, 4, 15.	2.1	1

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55	Are Langmuir Trough Studies Useful? Unexpected Emulsification Behavior Using Colloidal Rods. Journal of Physical Chemistry Letters, 2021, 12, 5241-5247.	2.1	1
56	Effects of orientational order on modulated cylindrical interfaces. Physical Review E, 2022, 105, .	0.8	1
57	Symbiosis between the components of a soft composite material responding to osmotic shock: The case of three-liquid systems. Journal of Colloid and Interface Science, 2022, 608, 1135-1140.	5.0	0
58	Functional enhancement of whey protein concentrate and egg by partial denaturation and co-processing. Food Bioscience, 2022, 49, 101895.	2.0	0