

Kelly Muijlwijk

List of Publications by Year in descending order

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9
papers

293
citations

1307594

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1474206

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all docs

9
docs citations

9
times ranked

365
citing authors

#	ARTICLE	IF	CITATIONS
1	Dynamic fluid interface formation in microfluidics: Effect of emulsifier structure and oil viscosity. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 215-219.	5.6	5
2	The effect of dissolved gas on coalescence of oil drops studied with microfluidics. <i>Journal of Colloid and Interface Science</i> , 2018, 528, 166-173.	9.4	22
3	Coalescence of protein-stabilised emulsions studied with microfluidics. <i>Food Hydrocolloids</i> , 2017, 70, 96-104.	10.7	52
4	Food-grade Pickering stabilisation of foams by in situ hydrophobisation of calcium carbonate particles. <i>Food Hydrocolloids</i> , 2017, 63, 585-592.	10.7	53
5	Convective mass transport dominates surfactant adsorption in a microfluidic Y-junction. <i>Soft Matter</i> , 2016, 12, 9025-9029.	2.7	17
6	Cross-flow microfluidic emulsification from a food perspective. <i>Trends in Food Science and Technology</i> , 2016, 49, 51-63.	15.1	41
7	Interfacial tension measured at high expansion rates and within milliseconds using microfluidics. <i>Journal of Colloid and Interface Science</i> , 2016, 470, 71-79.	9.4	34
8	How microfluidic methods can lead to better emulsion products. <i>Lipid Technology</i> , 2015, 27, 234-236.	0.3	5
9	Microfluidic emulsification devices: from micrometer insights to large-scale food emulsion production. <i>Current Opinion in Food Science</i> , 2015, 3, 33-40.	8.0	64