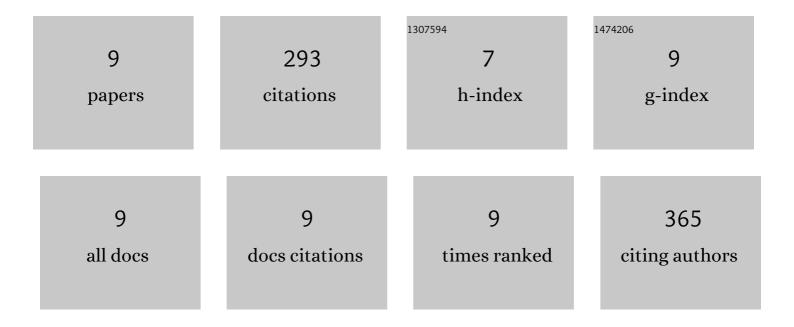
## Kelly Muijlwijk

List of Publications by Year in descending order

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KELLY MILLINNIK

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