Anwesha Sarkar

List of Publications by Year
in descending order

100 papers	6,483 citations	50170 46 h-index	69108 77 g-index
101 all docs	101 docs citations	101 times ranked	4424 citing authors

#	Article	IF	Citations
1	Recent advances in design and stability of double emulsions: Trends in Pickering stabilization. Food Hydrocolloids, 2022, 128, 107601.	5.6	27
2	Viscosity of food influences perceived satiety: A video based online survey. Food Quality and Preference, 2022, 99, 104565.	2.3	4
3	Comparison of oral tribological performance of proteinaceous microgel systems with protein-polysaccharide combinations. Food Hydrocolloids, 2022, 129, 107660.	5.6	11
4	Surface adsorption and lubrication properties of plant and dairy proteins: A comparative study. Food Hydrocolloids, 2021, 111, 106364.	5.6	26
5	Dry mouth diagnosis and saliva substitutesâ€"A review from a textural perspective. Journal of Texture Studies, 2021, 52, 141-156.	1.1	20
6	Rheology and tribology of starch + <i>Îº</i>â€carrageenan mixtures. Journal of Texture Studies, 2021, 52, 16-24.	1.1	14
7	Impact of albumin corona on mucoadhesion and antimicrobial activity of carvacrol loaded chitosan nano-delivery systems under simulated gastro-intestinal conditions. International Journal of Biological Macromolecules, 2021, 169, 171-182.	3.6	11
8	Proteinâ€"saliva interactions: a systematic review. Food and Function, 2021, 12, 3324-3351.	2.1	20
9	Friction between soft contacts at nanoscale on uncoated and protein-coated surfaces. Nanoscale, 2021, 13, 2350-2367.	2.8	10
10	Oral tribology of polysaccharides. , 2021, , 93-124.		1
11	Oral tribology, adsorption and rheology of alternative food proteins. Food Hydrocolloids, 2021, 116, 106636.	5.6	21
12	The perfect hydrocolloid stabilizer: Imagination versus reality. Food Hydrocolloids, 2021, 117, 106696.	5.6	21
13	Oral tribology: Providing insight into oral processing of food colloids. Food Hydrocolloids, 2021, 117, 106635.	5.6	60
14	Effects of oral lubrication on satiety, satiation and salivary biomarkers in model foods: A pilot study. Appetite, 2021, 165, 105427.	1.8	5
15	Synergistic Interactions of Plant Protein Microgels and Cellulose Nanocrystals at the Interface and Their Inhibition of the Gastric Digestion of Pickering Emulsions. Langmuir, 2021, 37, 827-840.	1.6	22
16	Oral processing of hydrogels: Influence of food material properties versus individuals' eating capability. Journal of Texture Studies, 2020, 51, 144-153.	1.1	9
17	Pickering emulsions stabilised by hydrophobically modified cellulose nanocrystals: Responsiveness to pH and ionic strength. Food Hydrocolloids, 2020, 99, 105344.	5.6	93
18	Egg white protein microgels as aqueous Pickering foam stabilizers: Bubble stability and interfacial properties. Food Hydrocolloids, 2020, 98, 105292.	5.6	61

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19	Probing the frictional properties of soft materials at the nanoscale. Nanoscale, 2020, 12, 2292-2308.	2.8	29
20	Combination of egg white protein and microgels to stabilize foams: Impact of processing treatments. Journal of Food Engineering, 2020, 275, 109860.	2.7	18
21	Pea protein microgel particles as Pickering stabilisers of oil-in-water emulsions: Responsiveness to pH and ionic strength. Food Hydrocolloids, 2020, 102, 105583.	5.6	112
22	A Selfâ€Assembled Binary Protein Model Explains Highâ€Performance Salivary Lubrication from Macro to Nanoscale. Advanced Materials Interfaces, 2020, 7, 1901549.	1.9	24
23	Macromolecular design of folic acid functionalized amylopectinâ€"albumin coreâ€"shell nanogels for improved physiological stability and colon cancer cell targeted delivery of curcumin. Journal of Colloid and Interface Science, 2020, 580, 561-572.	5.0	37
24	Synergistic Microgel-Reinforced Hydrogels as High-Performance Lubricants. ACS Macro Letters, 2020, 9, 1726-1731.	2.3	24
25	Review on fat replacement using protein-based microparticulated powders or microgels: A textural perspective. Trends in Food Science and Technology, 2020, 106, 457-468.	7.8	55
26	Protein Microgel-Stabilized Pickering Liquid Crystal Emulsions Undergo Analyte-Triggered Configurational Transition. Langmuir, 2020, 36, 10091-10102.	1.6	15
27	Water-in-oil emulsions stabilized by surfactants, biopolymers and/or particles: a review. Trends in Food Science and Technology, 2020, 104, 49-59.	7.8	138
28	Food texture influences on satiety: systematic review and meta-analysis. Scientific Reports, 2020, 10, 12929.	1.6	59
29	3D Biomimetic Tongue-Emulating Surfaces for Tribological Applications. ACS Applied Materials & Interfaces, 2020, 12, 49371-49385.	4.0	42
30	Pickering emulsions stabilized by colloidal gel particles complexed or conjugated with biopolymers to enhance bioaccessibility and cellular uptake of curcumin. Current Research in Food Science, 2020, 3, 178-188.	2.7	48
31	Sustainable food-grade Pickering emulsions stabilized by plant-based particles. Current Opinion in Colloid and Interface Science, 2020, 49, 69-81.	3.4	208
32	Salivary lubricity (ex vivo) enhances upon moderate exercise: A pilot study. Archives of Oral Biology, 2020, 116, 104743.	0.8	2
33	Conjugate microgel-stabilized Pickering emulsions: Role in delaying gastric digestion. Food Hydrocolloids, 2020, 105, 105794.	5.6	36
34	Stability of water-in-oil emulsions co-stabilized by polyphenol crystal-protein complexes as a function of shear rate and temperature. Journal of Food Engineering, 2020, 281, 109991.	2.7	25
35	A standardised semi-dynamic <i>in vitro</i> digestion method suitable for food â€" an international consensus. Food and Function, 2020, 11, 1702-1720.	2.1	233
36	Milk protein-polysaccharide interactions. , 2020, , 499-535.		10

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37	Tribology and rheology of bead-layered hydrogels: Influence of bead size on sensory perception. Food Hydrocolloids, 2020, 104, 105692.	5.6	31
38	Gastrointestinal digestion of Pickering emulsions stabilised by hydrophobically modified cellulose nanocrystals: Release of short-chain fatty acids. Food Chemistry, 2020, 320, 126650.	4.2	46
39	Engineering oral delivery of hydrophobic bioactives in real-world scenarios. Current Opinion in Colloid and Interface Science, 2020, 48, 40-52.	3.4	35
40	Agingâ€related changes in quantity and quality of saliva: Where do we stand in our understanding?. Journal of Texture Studies, 2019, 50, 27-35.	1.1	145
41	Designing biopolymer-coated Pickering emulsions to modulate in vitro gastric digestion: a static model study. Food and Function, 2019, 10, 5498-5509.	2.1	33
42	Cell Wall Polymer Composition and Spatial Distribution in Ripe Banana and Mango Fruit: Implications for Cell Adhesion and Texture Perception. Frontiers in Plant Science, 2019, 10, 858.	1.7	18
43	Marrying oral tribology to sensory perception: a systematic review. Current Opinion in Food Science, 2019, 27, 64-73.	4.1	86
44	Human saliva and model saliva at bulk to adsorbed phasesâ€"â€"â€"similarities and differences. Advances in Colloid and Interface Science, 2019, 273, 102034.	7.0	82
45	Water-in-Oil Pickering Emulsions Stabilized by Synergistic Particleâ€"Particle Interactions. Langmuir, 2019, 35, 13078-13089.	1.6	57
46	Lubrication of soft oral surfaces. Current Opinion in Colloid and Interface Science, 2019, 39, 61-75.	3.4	118
47	Pickering emulsion stabilized by protein nanogel particles for delivery of curcumin: Effects of pH and ionic strength on curcumin retention. Food Structure, 2019, 21, 100113.	2.3	58
48	The influence of oral lubrication on food intake: A proof-of-concept study. Food Quality and Preference, 2019, 74, 118-124.	2.3	20
49	Water-soluble vitamins for controlling starch digestion: Conformational scrambling and inhibition mechanism of human pancreatic Î±-amylase by ascorbic acid and folic acid. Food Chemistry, 2019, 288, 395-404.	4.2	38
50	Water-in-oil Pickering emulsions stabilized by an interfacial complex of water-insoluble polyphenol crystals and protein. Journal of Colloid and Interface Science, 2019, 548, 88-99.	5.0	99
51	Structurally induced modulation of in vitro digestibility of amylopectin corn starch upon esterification with folic acid. International Journal of Biological Macromolecules, 2019, 129, 361-369.	3.6	21
52	Gellan gum: A new member in the dysphagia thickener family. Biotribology, 2019, 17, 8-18.	0.9	55
53	Microgels as viscosity modifiers influence lubrication performance of continuum. Soft Matter, 2019, 15, 9614-9624.	1.2	42
54	Oral processing in elderly: understanding eating capability to drive future food texture modifications. Proceedings of the Nutrition Society, 2019, 78, 329-339.	0.4	14

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55	Overcoming in vitro gastric destabilisation of emulsion droplets using emulsion microgel particles for targeted intestinal release of fatty acids. Food Hydrocolloids, 2019, 89, 523-533.	5.6	27
56	Colloidal aspects of digestion of Pickering emulsions: Experiments and theoretical models of lipid digestion kinetics. Advances in Colloid and Interface Science, 2019, 263, 195-211.	7.0	131
57	On relating rheology and oral tribology to sensory properties in hydrogels. Food Hydrocolloids, 2019, 88, 101-113.	5.6	85
58	Effects of folic acid esterification on the hierarchical structure of amylopectin corn starch. Food Hydrocolloids, 2019, 86, 162-171.	5.6	36
59	Influence of oral processing on appetite and food intake â€“ A systematic review and meta-analysis. Appetite, 2018, 125, 253-269.	1.8	74
60	Composite whey proteinâ€“cellulose nanocrystals at oil-water interface: Towards delaying lipid digestion. Food Hydrocolloids, 2018, 77, 436-444.	5.6	107
61	Recent advances in emulsion-based delivery approaches for curcumin: From encapsulation to bioaccessibility. Trends in Food Science and Technology, 2018, 71, 155-169.	7.8	297
62	Emulsion Microgel Particles as High-Performance Bio-Lubricants. ACS Applied Materials & Interfaces, 2018, 10, 26893-26905.	4.0	67
63	Water-In-Oil Pickering Emulsions Stabilized by Water-Insoluble Polyphenol Crystals. Langmuir, 2018, 34, 10001-10011.	1.6	100
64	Pickering emulsions co-stabilized by composite protein/ polysaccharide particle-particle interfaces: Impact on in vitro gastric stability. Food Hydrocolloids, 2018, 84, 282-291.	5.6	83
65	In vitro oral processing of raw tomato: Novel insights into the role of endogenous fruit enzymes. Journal of Texture Studies, 2018, 49, 351-358.	1.1	3
66	Heteroprotein Complex Formation of Bovine Lactoferrin and Pea Protein Isolate: A Multiscale Structural Analysis. Biomacromolecules, 2017, 18, 625-635.	2.6	69
67	Design of novel emulsion microgel particles of tuneable size. Food Hydrocolloids, 2017, 71, 47-59.	5.6	45
68	InÂvitro gastrointestinal digestion of pea protein isolate as a function of pH, food matrices, autoclaving, high-pressure and re-heat treatments. LWT - Food Science and Technology, 2017, 84, 511-519.	2.5	49
69	Exploring mouthfeel in model wines: Sensory-to-instrumental approaches. Food Research International, 2017, 102, 478-486.	2.9	40
70	Novel starch based emulsion gels and emulsion microgel particles: Design, structure and rheology. Carbohydrate Polymers, 2017, 178, 86-94.	5.1	92
71	Aqueous Lubrication, Structure and Rheological Properties of Whey Protein Microgel Particles. Langmuir, 2017, 33, 14699-14708.	1.6	93
72	Oral tribology: update on the relevance to study astringency in wines. Tribology - Materials, Surfaces and Interfaces, 2017, 11, 116-123.	0.6	40

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73	Modulating in vitro gastric digestion of emulsions using composite whey protein-cellulose nanocrystal interfaces. Colloids and Surfaces B: Biointerfaces, 2017, 158, 137-146.	2.5	103
74	Relating rheology and tribology of commercial dairy colloids to sensory perception. Food and Function, 2017, 8, 563-573.	2.1	102
75	Oral processing of emulsion systems from a colloidal perspective. Food and Function, 2017, 8, 511-521.	2.1	51
76	Eating Capability Assessments in Elderly Populations. , 2017, , 83-98.		6
77	Perception of Difficulties Encountered in Eating Process from European Elderlies' Perspective. Journal of Texture Studies, 2016, 47, 342-352.	1.1	18
78	New Approach to Food Difficulty Perception: Food Structure, Food Oral Processing and Individual's Physical Strength. Journal of Texture Studies, 2016, 47, 413-422.	1.1	35
79	Emulsion microgel particles: Novel encapsulation strategy for lipophilic molecules. Trends in Food Science and Technology, 2016, 55, 98-108.	7.8	154
80	Measuring eating capability, liking and difficulty perception of older adults: A textural consideration. Food Quality and Preference, 2016, 53, 47-56.	2.3	45
81	Influence of mixed gel structuring with different degrees of matrix inhomogeneity on oral residence time. Food Hydrocolloids, 2016, 61, 286-299.	5.6	34
82	On the role of bile salts in the digestion of emulsified lipids. Food Hydrocolloids, 2016, 60, 77-84.	5.6	130
83	Emulsion stabilization by tomato seed protein isolate: Influence of pH, ionic strength and thermal treatment. Food Hydrocolloids, 2016, 57, 160-168.	5.6	69
84	In vitro digestion of Pickering emulsions stabilized by soft whey protein microgel particles: influence of thermal treatment. Soft Matter, 2016, 12, 3558-3569.	1.2	198
85	Microstructure and long-term stability of spray dried emulsions with ultra-high oil content. Food Hydrocolloids, 2016, 52, 857-867.	5.6	37
86	Emulsions and Foams Stabilised by Milk Proteins. , 2016, , 133-153.		11
87	Assessment of eating capability of elderly subjects in UK: a quantitative evaluation. Proceedings of the Nutrition Society, 2015, 74, .	0.4	10
88	A quantitative assessment of the eating capability in the elderly individuals. Physiology and Behavior, 2015, 147, 274-281.	1.0	52
89	Update on the methods for monitoring UFA oxidation in food products. European Journal of Lipid Science and Technology, 2015, 117, 1-14.	1.0	50
90	Impact of Protein Gel Porosity on the Digestion of Lipid Emulsions. Journal of Agricultural and Food Chemistry, 2015, 63, 8829-8837.	2.4	60

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91	Increasing the oxidative stability of soybean oil through fortification with antioxidants. International Journal of Food Science and Technology, 2015, 50, 666-673.	1.3	23
92	Evaluation of Tomato Processing Byâ€Products: A Comparative Study in a Pilot Scale Setup. Journal of Food Process Engineering, 2014, 37, 299-307.	1.5	58
93	Innovative yoghurts: Novel processing technologies for improving acid milk gel texture. Trends in Food Science and Technology, 2013, 33, 5-20.	7.8	94
94	Behaviour of protein-stabilised emulsions under various physiological conditions. Advances in Colloid and Interface Science, 2011, 165, 47-57.	7.0	224
95	Interactions of milk protein-stabilized oil-in-water emulsions with bile salts in a simulated upper intestinal model. Food Hydrocolloids, 2010, 24, 142-151.	5.6	126
96	Properties of oil-in-water emulsions stabilized by Î²-lactoglobulin in simulated gastric fluid as influenced by ionic strength and presence of mucin. Food Hydrocolloids, 2010, 24, 534-541.	5.6	116
97	Pancreatin-induced coalescence of oil-in-water emulsions in an in vitro duodenal model. International Dairy Journal, 2010, 20, 589-597.	1.5	80
98	Colloidal stability and interactions of milk-protein-stabilized emulsions in an artificial saliva. Food Hydrocolloids, 2009, 23, 1270-1278.	5.6	274
99	Behaviour of an oil-in-water emulsion stabilized by Î²-lactoglobulin in an in vitro gastric model. Food Hydrocolloids, 2009, 23, 1563-1569.	5.6	311
100	Milk proteinâ€“polysaccharide interactions. , 2008, , 347-376.		10