Peter J Wilde

List of Publications by Year
in descending order

#	Article	IF	Citations
1	Cyanidin-3-O-glucoside protects intestinal epithelial cells from palmitate-induced lipotoxicity. Archives of Physiology and Biochemistry, 2023, 129, 379-386.	2.1	18
2	Role of calcium on lipid digestion and serum lipids: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 813-826.	10.3	13
3	An evolving view on food viscosity regulating gastric emptying. Critical Reviews in Food Science and Nutrition, 2023, 63, 5783-5799.	10.3	13
4	Effect of oil droplet size on the gastric digestion of milk protein emulsions using a semi-dynamic gastric model. Food Hydrocolloids, 2022, 124, 107278.	10.7	16
5	Colloidal dynamics of emulsion droplets in mouth. Journal of Colloid and Interface Science, 2022, 620, 153-167.	9.4	4
6	Mechanisms, physiology, and recent research progress of gastric emptying. Critical Reviews in Food Science and Nutrition, 2021, 61, 2742-2755.	10.3	41
7	Morphology of bile salts micelles and mixed micelles with lipolysis products, from scattering techniques and atomistic simulations. Journal of Colloid and Interface Science, 2021, 587, 522-537.	9.4	25
8	A comparative study of the influence of the content and source of Î²-glucan on the rheological, microstructural properties and stability of milk gel during acidification. Food Hydrocolloids, 2021, 113, 106486.	10.7	13
9	A Simple and Effective Method for Observing Starch in Whole Plant Cells and in Raw and Processed Food Ingredients. Starch/Staerke, 2021, 73, 2000056.	2.1	1
10	Antioxidant performance in droplet-stabilized oil-in-water emulsions. LWT - Food Science and Technology, 2021, 139, 110541.	5.2	5
11	Palmitic acidâ€“rich oils with and without interesterification lower postprandial lipemia and increase atherogenic lipoproteins compared with a MUFA-rich oil: A randomized controlled trial. American Journal of Clinical Nutrition, 2021, 113, 1221-1231.	4.7	7
12	Comparison of oral physiological and salivary rheological properties of Chinese Mongolian and Han young adults. Archives of Oral Biology, 2021, 123, 105033.	1.8	8
13	Anticholinesterase Activities of Different Solvent Extracts of Brewerâ€™s Spent Grain. Foods, 2021, 10, 930.	4.3	9
14	Comparison of the behavior of fungal and plant cell wall during gastrointestinal digestion and resulting health effects: A review. Trends in Food Science and Technology, 2021, 110, 132-141.	15.1	18
15	Individual differences in oral tactile sensitivity and gustatory fatty acid sensitivity and their relationship with fungiform papillae density, mouth behaviour and texture perception of a food model varying in fat. Food Quality and Preference, 2021, 90, 104116.	4.6	12
16	Î²-glucan release from fungal and plant cell walls after simulated gastrointestinal digestion. Journal of Functional Foods, 2021, 83, 104543.	3.4	10
17	Effect of sucrose substitution with stevia and saccharin on rheological properties of gels from sunflower pectins. Food Hydrocolloids, 2021, 120, 106910.	10.7	15
18	Plant Food Structure and Lipid Digestibility. , 2021, , 113-131.		1

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19	Interactions of bile salts with a dietary fibre, methylcellulose, and impact on lipolysis. Carbohydrate Polymers, 2020, 231, 115741.	10.2	9
20	Digestion and Metabolism of Pectin. , 2020, , 149-164.		1
21	A natural mutation in Pisum sativum L. (pea) alters starch assembly and improves glucose homeostasis in humans. Nature Food, 2020, 1, 693-704.	14.0	37
22	Protein bioaccessibility from mycoprotein hyphal structure: In vitro investigation of underlying mechanisms. Food Chemistry, 2020, 330, 127252.	8.2	23
23	The interaction of Î±-amylase with mycoprotein: Diffusion through the fungal cell wall, enzyme entrapment, and potential physiological implications. Food Hydrocolloids, 2020, 108, 106018.	10.7	14
24	Obtainment and characterisation of pectin from sunflower heads purified by membrane separation techniques. Food Chemistry, 2020, 318, 126476.	8.2	27
25	Genetic variation in wheat grain quality is associated with differences in the galactolipid content of flour and the gas bubble properties of dough liquor. Food Chemistry: X, 2020, 6, 100093.	4.3	12
26	Dairy structures and physiological responses: a matter of gastric digestion. Critical Reviews in Food Science and Nutrition, 2020, 60, 3737-3752.	10.3	32
27	Impact of caseins and whey proteins ratio and lipid content on in vitro digestion and ex vivo absorption. Food Chemistry, 2020, 319, 126514.	8.2	48
28	Mycoprotein ingredient structure reduces lipolysis and binds bile salts during simulated gastrointestinal digestion. Food and Function, 2020, 11, 10896-10906.	4.6	26
29	The Mouthâ€Gutâ€Brain model: An interdisciplinary approach to facilitate reformulation of reduced fat products. Nutrition Bulletin, 2019, 44, 241-248.	1.8	3
30	Molecular insights into the behaviour of bile salts at interfaces: a key to their role in lipid digestion. Journal of Colloid and Interface Science, 2019, 556, 266-277.	9.4	22
31	Non-chemically modified waxy rice starch stabilised wow emulsions for salt reduction. Food and Function, 2019, 10, 4242-4255.	4.6	14
32	Improving Emulsion Stability Through Selection of Emulsifiers and Stabilizers. , 2019, , .		7
33	Recovery of Polyphenols from Brewerâ€™s Spent Grains. Antioxidants, 2019, 8, 380.	5.1	46
34	Probing the molecular interactions between pharmaceutical polymeric carriers and bile salts in simulated gastrointestinal fluids using NMR spectroscopy. Journal of Colloid and Interface Science, 2019, 551, 147-154.	9.4	20
35	Mycoprotein: The Future of Nutritious Nonmeat Protein, a Symposium Review. Current Developments in Nutrition, 2019, 3, nzz021.	0.3	91
36	Structural stability of liposome-stabilized oil-in-water pickering emulsions and their fate during <i>in vitro</i> digestion. Food and Function, 2019, 10, 7262-7274.	4.6	38

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37	Droplet-Stabilized Oil-in-Water Emulsions Protect Unsaturated Lipids from Oxidation. Journal of Agricultural and Food Chemistry, 2019, 67, 2626-2636.	5.2	29
38	Fish Oil Emulsions Stabilized with Caseinate Glycated by Dextran: Physicochemical Stability and Gastrointestinal Fate. Journal of Agricultural and Food Chemistry, 2019, 67, 452-462.	5.2	66
39	Oat and lipolysis: Food matrix effect. Food Chemistry, 2019, 278, 683-691.	8.2	20
40	Structural mechanism and kinetics of inÂvitro gastric digestion are affected by process-induced changes in bovine milk. Food Hydrocolloids, 2019, 86, 172-183.	10.7	118
41	Protein/Emulsifier Interactions. , 2019, , 101-192.		1
42	Stabilisation of oil-in-water emulsions with non-chemical modified gelatinised starch. Food Hydrocolloids, 2018, 81, 409-418.	10.7	53
43	Processing of oat: the impact on oat's cholesterol lowering effect. Food and Function, 2018, 9, 1328-1343.	4.6	77
44	Intrinsic wheat lipid composition effects the interfacial and foaming properties of dough liquor. Food Hydrocolloids, 2018, 75, 211-222.	10.7	18
45	Influence of interfacial mechanisms on the rheology of creaming emulsions. International Journal of Food Properties, 2018, 21, 1322-1331.	3.0	9
46	Structural and technological characterization of pectin extracted with sodium citrate and nitric acid from sunflower heads. Electrophoresis, 2018, 39, 1984-1992.	2.4	27
47	Influence of oat components on lipid digestion using an in vitro model: Impact of viscosity and depletion flocculation mechanism. Food Hydrocolloids, 2018, 83, 253-264.	10.7	46
48	Pectin Conformation in Solution. Journal of Physical Chemistry B, 2018, 122, 7286-7294.	2.6	46
49	Understanding the Effect of Particle Size and Processing on Almond Lipid Bioaccessibility through Microstructural Analysis: From Mastication to Faecal Collection. Nutrients, 2018, 10, 213.	4.1	36
50	Effects of Cultivar and Nitrogen Nutrition on the Lipid Composition of Wheat Flour. Journal of Agricultural and Food Chemistry, 2017, 65, 5427-5434.	5.2	15
51	The impact of oat structure and Î²-glucan on in vitro lipid digestion. Journal of Functional Foods, 2017, 38, 378-388.	3.4	52
52	The TeRiFiQ project: Combining technologies to achieve significant binary reductions in sodium, fat and sugar content in everyday foods whilst optimising their nutritional quality. Nutrition Bulletin, 2017, 42, 361-368.	1.8	7
53	Gelation of soybean protein and polysaccharides delays digestion. Food Chemistry, 2017, 221, 1598-1605.	8.2	56
54	Towards an Understanding of the Low Bioavailability of Quercetin: A Study of Its Interaction with Intestinal Lipids. Nutrients, 2017, 9, 111.	4.1	48

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55	Oatmeal particle size alters glycemic index but not as a function of gastric emptying rate. American Journal of Physiology - Renal Physiology, 2017, 313, G239-G246.	3.4	34
56	Terifiq Eu Project: Multiple Gel in Oil in Water Emulsions as Fat Replacers in Sauces and Ready Prepared Foods. Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology, 2016, 73, .	0.1	3
57	Quercetin solubilisation in bile salts: A comparison with sodium dodecyl sulphate. Food Chemistry, 2016, 211, 356-364.	8.2	50
58	Identifying crop variants with high resistant starch content to maintain healthy glucose homeostasis. Nutrition Bulletin, 2016, 41, 372-377.	1.8	6
59	Structural modifications of the salivary conditioning film upon exposure to sodium bicarbonate: implications for oral lubrication and mouthfeel. Soft Matter, 2016, 12, 2794-2801.	2.7	8
60	One-step production of multiple emulsions: microfluidic, polymer-stabilized and particle-stabilized approaches. Soft Matter, 2016, 12, 998-1008.	2.7	86
61	Distribution of Lipids in the Grain of Wheat (cv. Hereward) Determined by Lipidomic Analysis of Milling and Pearling Fractions. Journal of Agricultural and Food Chemistry, 2015, 63, 10705-10716.	5.2	59
62	Interaction of transglutaminase with adsorbed and spread films of Î²-casein and Ðº-casein. Colloids and Surfaces B: Biointerfaces, 2015, 128, 254-260.	5.0	11
63	Impact of cell wall encapsulation of almonds on in vitro duodenal lipolysis. Food Chemistry, 2015, 185, 405-412.	8.2	66
64	Temperature- and pH-Dependent Shattering: Insoluble Fatty Ammonium Phosphate Films at Waterâ€“Oil Interfaces. Langmuir, 2015, 31, 9312-9324.	3.5	19
65	Enumerating and indexing many-body intramolecular interactions: a graph theoretic approach. Journal of Mathematical Chemistry, 2015, 53, 1634-1648.	1.5	0
66	Effect of substituent pattern and molecular weight of cellulose ethers on interactions with different bile salts. Food and Function, 2015, 6, 730-739.	4.6	42
67	The effects of processing and mastication on almond lipid bioaccessibility using novel methods of <i>in vitro</i> digestion modelling and micro-structural analysis. British Journal of Nutrition, 2014, 112, 1521-1529.	2.3	73
68	Structural and compositional changes in the salivary pellicle induced upon exposure to SDS and STP. Biofouling, 2014, 30, 1183-1197.	2.2	13
69	The adsorptionâ€“desorption behaviour and structure function relationships of bile salts. Soft Matter, 2014, 10, 6457-6466.	2.7	30
70	Structural characterisation of parotid and whole mouth salivary pellicles adsorbed onto DPI and QCMD hydroxyapatite sensors. Colloids and Surfaces B: Biointerfaces, 2014, 116, 603-611.	5.0	33
71	Comparative study of the stability of multiple emulsions containing a gelled or aqueous internal phase. Food Hydrocolloids, 2014, 42, 215-222.	10.7	63
72	Probing the role of interfacial rheology in the relaxation behaviour between deformable oil droplets using force spectroscopy. Soft Matter, 2013, 9, 11473.	2.7	24

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73	Effect of calcium ions on in vitro pellicle formation from parotid and whole saliva. Colloids and Surfaces B: Biointerfaces, 2013, 102, 546-553.	5.0	23
74	Why Does Cold Milk Foam Better?. , 2013, , 117-122.		0
75	Protein unfolding at fluid interfaces and its effect on proteolysis in the stomach. Soft Matter, 2012, 8, 4402.	2.7	34
76	Enhancing Protein-protein Interactions at the Emulsion Interface to Resist Displacement by Biosurfactants. Special Publication - Royal Society of Chemistry, 2012, , 219-226.	0.0	0
77	Sixteen. Why Does Cold Milk Foam Better? Into the Nature of Milk Foam. , 2012, , .		0
78	The role of bile salts in digestion. Advances in Colloid and Interface Science, 2011, 165, 36-46.	14.7	422
79	Interfacial & colloidal aspects of lipid digestion. Advances in Colloid and Interface Science, 2011, 165, 14-22.	14.7	261
80	Adsorption of Bile Salts and Pancreatic Colipase and Lipase onto Digalactosyldiacylglycerol and Dipalmitoylphosphatidylcholine Monolayers. Langmuir, 2010, 26, 9782-9793.	3.5	71
81	Effect of Gastric Conditions on Î²-Lactoglobulin Interfacial Networks: Influence of the Oil Phase on Protein Structure. Langmuir, 2010, 26, 15901-15908.	3.5	69
82	Probing the <i>in Situ</i> Competitive Displacement of Protein by Nonionic Surfactant Using Atomic Force Microscopy. Langmuir, 2010, 26, 12560-12566.	3.5	39
83	In vitro gastric digestion of interfacial protein structures: visualisation by AFM. Soft Matter, 2010, 6, 4908.	2.7	62
84	Eating for Life: Designing Foods for Appetite Control. Journal of Diabetes Science and Technology, 2009, 3, 366-370.	2.2	15
85	Rheological behaviour of aerated palm kernel oil/water emulsions. Food Hydrocolloids, 2009, 23, 1358-1365.	10.7	23
86	The effect of physiological conditions on the surface structure of proteins: Setting the scene for human digestion of emulsions. European Physical Journal E, 2009, 30, 165-174.	1.6	46
87	Comparison of the Orogenic Displacement of Sodium Caseinate with the Caseins from the Airâ^'Water Interface by Nonionic Surfactants. Langmuir, 2009, 25, 6739-6744.	3.5	49
88	Modulating Pancreatic Lipase Activity with Galactolipids: Effects of Emulsion Interfacial Composition. Langmuir, 2009, 25, 9352-9360.	3.5	138
89	Partially Folded Forms of Barley Lipid Transfer Protein Are More Surface Active. Biochemistry, 2009, 48, 12081-12088.	2.5	18
90	Emulsions and nanoemulsions using dairy ingredients. , 2009, , 539-564.		9

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91	A systematic micro-dissection of brewersâ€™ spent grain. Journal of Cereal Science, 2008, 47, 357-364.	3.7	51
92	Effect of Hydrocarbon Chain and pH on Structural and Topographical Characteristics of Phospholipid Monolayers. Journal of Physical Chemistry B, 2008, 112, 7651-7661.	2.6	42
93	Interfacial Characterization of Î²-Lactoglobulin Networks: Displacement by Bile Salts. Langmuir, 2008, 24, 6759-6767.	3.5	151
94	Protein/Emulsifier Interactions. , 2008, , 89-171.		18
95	Surface Properties Are Highly Sensitive to Small pH Induced Changes in the 3-D Structure of Î±-Lactalbumin. Biochemistry, 2008, 47, 1659-1666.	2.5	17
96	Influence of pH on the Molecular Structure and Bubble Stabilising Properties of Bovine Î±-Lactalbumin. , 2008, , 131-140.		0
97	Postâ€translational modification of barley LTP1b: The lipid adduct lies in the hydrophobic cavity and alters the protein dynamics. FEBS Letters, 2007, 581, 4557-4561.	2.8	6
98	Heat Treatment of Bovine Î±-Lactalbumin Results in Partially Folded, Disulfide Bond Shuffled States with Enhanced Surface Activity. Biochemistry, 2007, 46, 9774-9784.	2.5	38
99	Effect of the Interfacial Layer Composition on the Properties of Emulsion Creams. Journal of Agricultural and Food Chemistry, 2007, 55, 5611-5619.	5.2	31
100	Structure modification in hen egg yolk low density lipoproteins layers between 30 and 45mN/m observed by AFM. Colloids and Surfaces B: Biointerfaces, 2007, 54, 241-248.	5.0	14
101	Structures and rheological properties of hen egg yolk low density lipoprotein layers spread at the airâ€“water interface at pH 3 and 7. Colloids and Surfaces B: Biointerfaces, 2007, 57, 124-133.	5.0	25
102	Characterization of bamboo foam films by neutron and X-ray experiments. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2007, 309, 112-116.	4.7	14
103	Bubble formation and stabilisation in bread dough. , 2007, , 691-705.		0
104	Spectroscopic investigation of proteins at oil-water interfaces. Special Publication - Royal Society of Chemistry, 2007, , 255-261.	0.0	0
105	Composition and surface properties of dough liquor. Journal of Cereal Science, 2006, 43, 284-292.	3.7	53
106	Competitive Destabilization/Stabilization of Î²â€Lactoglobulin Foam by PEOâ€PPOâ€PEO Polymeric Surfactants. Journal of Dispersion Science and Technology, 2006, 27, 527-536.	2.4	7
107	A statherin and calcium enriched layer at the air interface of human parotid saliva. Biochemical Journal, 2005, 389, 111-116.	3.7	78
108	The role of interactions in defining the structure of mixed proteinâ€“surfactant interfaces. Advances in Colloid and Interface Science, 2005, 117, 3-13.	14.7	128

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109	The supramolecular organisation of ?-casein: effect on interfacial properties. Food Hydrocolloids, 2005, 19, 387-393.	10.7	64
110	Competitive adsorption of proteins with methylcellulose and hydroxypropyl methylcellulose. Food Hydrocolloids, 2005, 19, 485-491.	10.7	108
111	Density and Microviscosity Studies of Palm Oil/Water Emulsions. Journal of Agricultural and Food Chemistry, 2005, 53, 4448-4453.	5.2	10
112	Surface Dilational Behaviour of a Mixture of Aqueous Î²-Lactoglobulin and Tween 20 Solutions. , 2005, , 354-364.		1
113	Effect of Processing on the Displacement of Whey Proteins:Â Applying the Orogenic Model to a Real System. Journal of Agricultural and Food Chemistry, 2004, 52, 1287-1292.	5.2	33
114	Surface properties and locations of gluten proteins and lipids revealed using confocal scanning laser microscopy in bread dough. Journal of Cereal Science, 2004, 39, 403-411.	3.7	54
115	The effect of surfactant type on protein displacement from the airâ€"water interface. Food Hydrocolloids, 2004, 18, 509-515.	10.7	68
116	Competitive adsorption of proteins and low-molecular-weight surfactants: computer simulation and microscopic imaging. Advances in Colloid and Interface Science, 2004, 107, 27-49.	14.7	176
117	Proteins and emulsifiers at liquid interfaces. Advances in Colloid and Interface Science, 2004, 108-109, 63-71.	14.7	404
118	Rheology of Mixed Î²-Casein/Î²-Lactoglobulin Films at the Airâ^'Water Interface. Journal of Agricultural and Food Chemistry, 2004, 52, 3930-3937.	5.2	74
119	Disruption of Viscoelastic Î²-Lactoglobulin Surface Layers at the Airâ^'Water Interface by Nonionic Polymeric Surfactants. Langmuir, 2004, 20, 10150-10158.	3.5	51
120	Atomic Force Microscopy of Emulsion Droplets:Â Probing Dropletâ^'Droplet Interactions. Langmuir, 2004, 20, 116-122.	3.5	84
121	Effect of Surfactant Type on Surfactantâ^'Protein Interactions at the Airâ^'Water Interface. Biomacromolecules, 2004, 5, 984-991.	5.4	97
122	Growth of Surfactant Domains in Protein Films. Langmuir, 2003, 19, 6032-6038.	3.5	49
123	Bubble Formation and Stabilization in Bread Dough. Food and Bioproducts Processing, 2003, 81, 189-193.	3.6	83
124	Destabilization of Beer Foam by Lipids: Structural and Interfacial Effects. Journal of the American Society of Brewing Chemists, 2003, 61, 196-202.	1.1	25
125	Foam formation in dough and bread quality. , 2003, , 321-351.		4
126	Role of Beer Lipid-Binding Proteins in Preventing Lipid Destabilization of Foam. Journal of Agricultural and Food Chemistry, 2002, 50, 7645-7650.	5.2	29

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127	A physicochemical investigation of two phosphatidylcholine/bile salt interfaces: implications for lipase activation. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2002, 1580, 110-122.	2.4	37
128	Emulsionsâ€"creaming and rheology. Current Opinion in Colloid and Interface Science, 2002, 7, 419-425.	7.4	95
129	Atomic Force Microscopy as a Tool for Interpreting the Rheology of Food Biopolymers at the Molecular Level. LWT - Food Science and Technology, 2001, 34, 3-10.	5.2	59
130	Adsorbed Protein Secondary and Tertiary Structures by Circular Dichroism and Infrared Spectroscopy with Refractive Index Matched Emulsions. Journal of Agricultural and Food Chemistry, 2001, 49, 859-866.	5.2	107
131	In Situ Measurement of the Displacement of Protein Films from the Air/Water Interface by Surfactant. Biomacromolecules, 2001, 2, 1001-1006.	5.4	111
132	Orogenic Displacement in Mixed Î²-Lactoglobulin/Î²-Casein Films at the Air/Water Interface. Langmuir, 2001, 17, 6593-6598.	3.5	115
133	SURFACTANT-PROTEIN INTERACTIONS AT AIR-WATER AND OIL-WATER INTERFACES OBSERVED BY ATOMIC FORCE MICROSCOPY. , 2000, , 328-336.		0
134	Interfaces: their role in foam and emulsion behaviour. Current Opinion in Colloid and Interface Science, 2000, 5, 176-181.	7.4	361
135	Competitive Displacement of Î²-Lactoglobulin from the Air/Water Interface by Sodium Dodecyl Sulfate. Langmuir, 2000, 16, 8176-8181.	3.5	109
136	Orogenic Displacement of Protein from the Oil/Water Interface. Langmuir, 2000, 16, 2242-2247.	3.5	154
137	Restoration of protein foam stability through electrostatic propylene glycol alginate-mediated proteinâ€"protein interactions. Colloids and Surfaces B: Biointerfaces, 1999, 15, 203-213.	5.0	45
138	Consistency of surface mechanical properties of spread protein layers at the liquidâ€"air interface at different spreading conditions. Colloids and Surfaces B: Biointerfaces, 1999, 12, 391-397.	5.0	17
139	Properties of mixed protein/surfactant adsorption layers. Colloids and Surfaces B: Biointerfaces, 1999, 12, 399-407.	5.0	80
140	Adsorption of beta-Lactoglobulin variants A and B to the air-water interface. International Journal of Food Science and Technology, 1999, 34, 509-516.	2.7	26
141	Orogenic Displacement of Protein from the Air/Water Interface by Competitive Adsorption. Journal of Colloid and Interface Science, 1999, 210, 157-166.	9.4	328
142	Bursting the bubble; how surfactants destabilize protein foams, revealed by atomic force microscopy. Surface and Interface Analysis, 1999, 27, 433-436.	1.8	17
143	InSituObservation of the Surfactant-Induced Displacement of Protein from a Graphite Surface by Atomic Force Microscopy. Langmuir, 1999, 15, 4636-4640.	3.5	50
144	Emulsion Stability as Affected by Competitive Adsorption Between an Oil-Soluble Emulsifier and Milk Proteins at the Interface. Journal of Food Science, 1998, 63, 39-43.	3.1	73

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145	Comparison of foaming and interfacial properties of pure sucrose monolaurates, dilaurate and commercial preparations. Food Hydrocolloids, 1998, 12, 237-244.	10.7	71
146	The Effects of Caseinate Submicelles and Lecithin on the Thin Film Drainage and Behavior of Commercial Caseinate. Journal of Colloid and Interface Science, 1998, 205, 316-322.	9.4	15
147	Effect of emulsifier type on sensory properties of oil-in-water emulsions. , 1998, 76, 469-476.		28
148	Enhancement of Protein Foam Stability by Formation of Wheat Arabinoxylan-Protein Crosslinks. Cereal Chemistry, 1998, 75, 493-499.	2.2	56
149	Surface Dilational Properties of Protein and Lipid Films at the Airâ^'Water Interface. Langmuir, 1998, 14, 2160-2166.	3.5	40
150	Rheokinetic Analysis of Bovine Serum Albumin and Tween 20 Mixed Films on Aqueous Solutions. Journal of Agricultural and Food Chemistry, 1998, 46, 2177-2184.	5.2	26
151	Mobility of adsorbed protein molecules as studied by fluorescence recovery after photobleaching (FRAP). Studies in Interface Science, 1998, 7, 267-301.	0.0	4
152	Adsorption kinetics and rheological properties of food proteins at air/water and oil/water interfaces. Molecular Nutrition and Food Research, 1998, 42, 225-228.	0.0	20
153	Rheokinetic Analysis of Protein Films at the Airâ^'Aqueous Phase Interface. 1. Bovine Serum Albumin Adsorption on Ethanol Aqueous Solutions. Journal of Agricultural and Food Chemistry, 1997, 45, 3010-3015.	5.2	33
154	Rheokinetic Analysis of Protein Films at the Airâ^'Aqueous Subphase Interface. 2. Bovine Serum Albumin Adsorption from Sucrose Aqueous Solutions. Journal of Agricultural and Food Chemistry, 1997, 45, 3016-3021.	5.2	36
155	Molecular Diffusion and Drainage of Thin Liquid Films Stabilized by Bovine Serum Albuminâ^'Tween 20 Mixtures in Aqueous Solutions of Ethanol and Sucrose. Langmuir, 1997, 13, 7151-7157.	3.5	48
156	Interactions of food biopolymers. Current Opinion in Colloid and Interface Science, 1997, 2, 567-572.	7.4	29
157	Effect of Lipid Phase State and Foam Film Type on the Properties of DMPG Stabilized Foams. Journal of Colloid and Interface Science, 1997, 190, 278-285.	9.4	10
158	A Comparison of the Functional and Interfacial Properties of Î²-Casein and Dephosphorylated Î²-Casein. Journal of Colloid and Interface Science, 1997, 195, 77-85.	9.4	40
159	Molecular mobility in the monolayers of foam films stabilized by porcine lung surfactant. Biophysical Journal, 1996, 71, 2591-2601.	0.5	23
160	Surface Rheological Properties of Monostearin and Monoolein Films Spread on the Airâ^'Aqueous Phase Interface. Industrial & Engineering Chemistry Research, 1996, 35, 4449-4456.	3.7	27
161	Food Macromolecules and Colloids. Trends in Food Science and Technology, 1996, 7, 211.	15.1	0
162	Enhancement of the stability of protein-based food foams using trivalent cations. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1996, 114, 227-236.	4.7	29

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163	Competitive adsorption of Î²-lactoglobulin and Î²-casein with Span 80 at the oil-water interface and the effects on emulsion behaviour. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1996, 114, 237-244.	4.7	41
164	The foaming properties of native and pressure treated Î²-casein. Food Hydrocolloids, 1996, 10, 335-342.	10.7	21
165	The Influence of Ethanol on the Foaming Properties of Beer Protein Fractions: A Comparison of Rudin and Microconductivity Methods of Foam Assessment. Journal of the Science of Food and Agriculture, 1996, 70, 531-537.	3.5	34
166	Foam Measurement by the Microconductivity Technique: An Assessment of Its Sensitivity to Interfacial and Environmental Factors. Journal of Colloid and Interface Science, 1996, 178, 733-739.	9.4	48
167	Atomic Force Microscopy of Interfacial Protein Films. Journal of Colloid and Interface Science, 1996, 183, 600-602.	9.4	54
168	The adsorption of surface-active complexes between Î²-casein, Î²-lactoglobulin and ionic surfactants and their shear rheological behaviour. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1996, 114, 255-265.	4.7	82
169	Functional and Structural Properties of ?-lactoglobulin as Affected by High Pressure Treatment. Journal of Food Science, 1996, 61, 1123-1128.	3.1	72
170	The Influence of Ethanol on the Foaming Properties of Beer Protein Fractions: A Comparison of Rudin and Microconductivity Methods of Foam Assessment. , 1996, 70, 531.		1
171	Surface Diffusion in Phospholipid Foam Films. Journal of Colloid and Interface Science, 1995, 174, 283-288.	9.4	23
172	Dynamic surface tension and surface shear rheology studies of mixed Î²-lactoglobulin/Tween 20 systems. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1995, 98, 127-135.	4.7	72
173	Competitive adsorption of l-Î±-lysophosphatidylcholine/Î²-lactoglobulin mixtures at the interfaces of foams and foam lamellae. Colloids and Surfaces B: Biointerfaces, 1995, 3, 349-356.	5.0	45
174	Control of Surfactant-Induced Destabilization of Foams through Polyphenol-Mediated Protein-Protein Interactions. Journal of Agricultural and Food Chemistry, 1995, 43, 295-300.	5.2	93
175	Evidence of extraneous surfactant adsorption altering adsorbed layer properties of Î²-lactoglobulin. Journal of the Chemical Society, Faraday Transactions, 1995, 91, 1991-1996.	1.7	53
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177	Foaming properties of modified faba bean protein isolates. Food Hydrocolloids, 1994, 8, 455-468.	10.7	15
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