Thomas A Vilgis

List of Publications by Year
in descending order

222	4,567	109321	144013
papers	citations	35 h-index	57 g-index

226	226	226	3515
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Reinforcement of elastomers. Current Opinion in Solid State and Materials Science, 2002, 6, 195-203.	11.5	482
2	Dynamical critical behavior during chemical gelation and vulcanization. Macromolecules, 1988, 21, 2536-2542.	4.8	128
3	Polymer translocation through a nanopore: A showcase of anomalous diffusion. Physical Review E, 2007, 76, 010801.	2.1	122
4	On the Mechanism of Hydrodynamic Reinforcement in Elastic Composites. Macromolecules, 2002, 35, 9204-9210.	4.8	116
5	Driven polymer translocation through a nanopore: A manifestation of anomalous diffusion. Europhysics Letters, 2007, 79, 18002.	2.0	109
6	Physical Aspects of Meat Cooking: Time Dependent Thermal Protein Denaturation and Water Loss. Food Biophysics, 2016, 11, 34-42.	3.0	94
7	Scaling Theory of Planar Brushes Formed by Branched Polymers. Macromolecules, 1995, 28, 1008-1015.	4.8	86
8	Some geometrical and topological problems in polymer physics. Physics Reports, 1998, 298, 251-370.	25.6	83
9	Time scales in the reinforcement of elastomers. Polymer, 2005, 46, 4223-4229.	3.8	80
10	The Role of Intact Oleosin for Stabilization and Function of Oleosomes. Journal of Physical Chemistry B, 2013, 117, 13872-13883.	2.6	75
11	Soft matter food physicsâ€"the physics of food and cooking. Reports on Progress in Physics, 2015, 78, 124602.	20.1	74
12	Universal properties in the dynamical deformation of filled rubbers. Journal of Physics Condensed Matter, 1996, 8, L409-L412.	1.8	72
13	Effect of heat treatment on wheat dough rheology and wheat protein solubility. Food Science and Technology International, 2014, 20, 341-351.	2.2	70
14	Phase transitions in diblock copolymers: Theory and Monte Carlo simulations. Physical Review E, 1993, 48, 377-390.	2.1	68
15	Mean-field theory of concentrated polyelectrolyte solutions: Statics and dynamics. Physical Review A, 1991, 43, 6857-6874.	2.5	67
16	Dynamics of Large Semiflexible Chains Probed by Fluorescence Correlation Spectroscopy. Physical Review Letters, 2003, 90, 218301.	7.8	64
17	Rheological Study of the Gelation Process of Agarose-Based Solutions. Food Biophysics, 2011, 6, 450-460.	3.0	63
18	Forced translocation of a polymer: Dynamical scaling versus molecular dynamics simulation. Physical Review E, 2012, 85, 041801.	2.1	59

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19	Polymer theory: path integrals and scaling. Physics Reports, 2000, 336, 167-254.	25.6	58
20	Pre-gelatinized tapioca starch and its mixtures with xanthan gum and Î¹-carrageenan. Food Hydrocolloids, 2016, 56, 180-188.	10.7	55
21	Evaluation of self-affine surfaces and their implication for frictional dynamics as illustrated with a Rouse material. Computational and Theoretical Polymer Science, 2000, 10, 53-61.	1.1	54
22	Fractional Brownian motion approach to polymer translocation: The governing equation of motion. Physical Review E, 2011, 83, 011802.	2.1	54
23	The structure and phase transitions in polymer blends, diblock copolymers and liquid crystalline polymers: The Landau-Ginzburg approach. Macromolecular Theory and Simulations, 1996, 5, 573-643.	1.4	52
24	Influence of Nongelling Hydrocolloids on the Gelation of Agarose. Biomacromolecules, 2013, 14, 4116-4124.	5.4	52
25	Physics of agarose fluid gels: Rheological properties and microstructure. Current Research in Food Science, 2021, 4, 436-448.	5.8	48
26	Adsorption of polymer chains onto charged spheres: Experiment and theory. Macromolecular Theory and Simulations, 1998, 7, 241-247.	1.4	45
27	Polymer adsorption on heterogeneous surfaces. European Physical Journal B, 1998, 3, 217-223.	1.5	45
28	Structure and dynamics of a polymer melt at an attractive surface. European Physical Journal E, 2012, 35, 97.	1.6	45
29	Impact of xanthan gum, sucrose and fructose on the viscoelastic properties of agarose hydrogels. Food Hydrocolloids, 2012, 29, 298-307.	10.7	44
30	The statistical mechanics of a melt of polymer rings. Journal of Physics A, 1995, 28, 1149-1167.	1.6	42
31	Polydispersity and Ordered Phases in Solutions of Rodlike Macromolecules. Physical Review Letters, 1996, 76, 1396-1399.	7.8	42
32	Shortâ€•and Longâ€Range Interactions Governing the Viscoelastic Properties during Wheat Dough and Model Dough Development. Journal of Texture Studies, 2013, 44, 317-332.	2.5	40
33	Scattering and Phase Behavior of Cross-Linked Blends. Macromolecules, 1994, 27, 1172-1176.	4.8	38
34	Gels: model systems for soft matter food physics. Current Opinion in Food Science, 2015, 3, 71-84.	8.0	37
35	Disorder-Induced Enhancement of Polymer Adsorption - A Model for the Rubber-Polymer Interaction in Filled Rubbers. Macromolecules, 1994, 27, 7846-7854.	4.8	36
36	Soybean Oleosomes Behavior at the Airâ€“Water Interface. Journal of Physical Chemistry B, 2012, 116, 10832-10841.	2.6	36

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37	Stretching necklaces. European Physical Journal E, 2000, 2, 289-300.	1.6	33
38	Forced-Induced Desorption of a Polymer Chain Adsorbed on an Attractive Surface: Theory and Computer Experiment. Macromolecules, 2009, 42, 2236-2250.	4.8	31
39	Polymer chain in a quenched random medium: slow dynamics and ergodicity breaking. European Physical Journal B, 2003, 33, 61-73.	1.5	30
40	Adsorption of Multiblock and Random Copolymer on a Solid Surface: Critical Behavior and Phase Diagram. Macromolecules, 2008, 41, 2920-2930.	4.8	30
41	Impact of sucrose and trehalose on different agarose-hydrocolloid systems. Food Hydrocolloids, 2014, 41, 44-52.	10.7	30
42	A statistical mechanical approach to the Payne effect in filled rubbers. EXPRESS Polymer Letters, 2015, 9, 291-299.	2.1	30
43	Soybean oleosomes studied by small angle neutron scattering (SANS). Journal of Colloid and Interface Science, 2018, 529, 197-204.	9.4	30
44	Topological Interactions in Multiply Linked DNA Rings. Physical Review Letters, 1998, 80, 881-884.	7.8	28
45	Comparison of the constrained junction and the slip-link models of rubber elasticity. Macromolecules, 1993, 26, 6657-6659.	4.8	25
46	Statistical mechanics of macromolecular networks without replicas. Journal of Physics A, 1995, 28, 6655-6668.	1.6	25
47	Localization of a multiblock copolymer at a selective interface: Scaling predictions and Monte Carlo verification. Journal of Chemical Physics, 2005, 122, 094907.	3.0	25
48	Soy milk oleosome behaviour at the airâ€“water interface. Faraday Discussions, 2012, 158, 157.	3.2	25
49	Driven translocation of a polymer: Fluctuations at work. Physical Review E, 2013, 87, .	2.1	25
50	Structure and dynamics of polymer melt confined between two solid surfaces: A molecular dynamics study. Journal of Chemical Physics, 2014, 141, 044907.	3.0	24
51	Scaling Laws of Bottleâ€Brush Polymers in Dilute Solutions. Macromolecular Theory and Simulations, 2016, 25, 518-523.	1.4	24
52	Physical Adsorption of Polymers on Disordered Filler Surfaces. Rubber Chemistry and Technology, 1995, 68, 26-36.	1.2	23
53	Elasticity of entangled polymer loops: Olympic gels. Physical Review E, 1997, 56, R1314-R1317.	2.1	23
54	Adsorption of hydrophobic polyelectrolytes onto oppositely charged surfaces. European Physical Journal E, 2001, 6, 37-47.	1.6	23

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55	Polymer desorption under pulling: A dichotomic phase transition. Physical Review E, 2009, 79, 030802.	2.1	23
56	Effect of Finite Extensibility on the Equilibrium Chain Size. Macromolecular Theory and Simulations, 2010, 19, 414-420.	1.4	23
57	Thermal breakage and self-healing of a polymer chain under tensile stress. Journal of Chemical Physics, 2010, 132, 204902.	3.0	23
58	Effect of microfluidization on the microstructure and physical properties of a novel yoghurt formulation. Journal of Food Engineering, 2018, 237, 69-77.	5.2	23
59	Hydrocolloid coated oleosomes for development of oleogels. Food Hydrocolloids, 2021, 119, 106832.	10.7	23
60	Polyelectrolyte chains in poor solvent. A variational description of necklace formation. European Physical Journal E, 2001, 6, 259-270.	1.6	22
61	Correctly averaged non-Gaussian theory of rubberlike elasticity. Application to the description of the behavior of poly(dimethylsiloxane) bimodal networks. Macromolecules, 1986, 19, 1212-1217.	4.8	21
62	Rubber elasticity and inhomogeneities in crosslink density. Macromolecules, 1992, 25, 399-403.	4.8	21
63	Effect of filler networking on the dynamic mechanical properties of crosslinked polymer solids. Macromolecular Symposia, 1995, 93, 253-260.	0.7	21
64	Single Chain Stretching of Block Copolymers under Different Solvent Conditions. Macromolecules, 2002, 35, 6043-6054.	4.8	20
65	Adsorption kinetics of a single polymer on a solid plane. Physical Review E, 2008, 77, 061603.	2.1	20
66	Pulling an adsorbed polymer chain off a solid surface. European Physical Journal E, 2009, 29, 285-297.	1.6	20
67	Polymer chain scission at constant tension â€"An example of force-induced collective behaviour. Europhysics Letters, 2011, 94, 48003.	2.0	20
68	Polymer Detachment Kinetics from Adsorbing Surface: Theory, Simulation and Similarity to Infiltration into Porous Medium. Macromolecules, 2012, 45, 4371-4380.	4.8	20
69	Driven translocation of a polymer: Role of pore friction and crowding. Journal of Chemical Physics, 2014, 141, 124112.	3.0	20
70	Thermal degradation of unstrained single polymer chain: Non-linear effects at work. Journal of Chemical Physics, 2011, 134, 224901.	3.0	19
71	Scattered intensity by a cross-linked polymer blend. Macromolecular Theory and Simulations, 1995, 4, 67-76.	1.4	18
72	Thermal Degradation of Adsorbed Bottle-Brush Macromolecules: A Molecular Dynamics Simulation. Macromolecules, 2011, 44, 3981-3987.	4.8	18

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73	Deformation dependence of the form factor of a crosslinked chain in a rubber: Entanglement and orientational effect. Polymer, 1986, 27, 1154-1162.	3.8	17
74	Statics and dynamics of heterogeneous polymer networks. Macromolecular Theory and Simulations, 1994, 3, 271-293.	1.4	17
75	Elasticity in strongly interacting soft solids: A polyelectrolyte network. Physical Review E, 1998, 57, 6865-6874.	2.1	17
76	Gels at interfaces. European Physical Journal E, 2001, 6, 201-209.	1.6	17
77	Microphase separation in topologically constrained ring copolymers. Physical Review E, 1994, 49, 3097-3101.	2.1	16
78	Persistence lengths of semiflexible chains â€" methods and approximations. Macromolecular Theory and Simulations, 1994, 3, 543-555.	1.4	16
79	The Hartree approximation in dynamics of polymeric manifolds in the melt. Journal of Chemical Physics, 1999, 110, 639-651.	3.0	16
80	Polyelectrolyte gels in poor solvent: Elastic moduli. European Physical Journal E, 2000, 3, 237-244.	1.6	16
81	Dynamics of a stretched nonlinear polymer chain. Journal of Chemical Physics, 2008, 129, 154908.	3.0	16
82	Hydrocolloids between soft matter and taste: Culinary polymer physics. International Journal of Gastronomy and Food Science, 2012, 1, 46-53.	3.0	16
83	Force spectroscopy of polymer desorption: theory and molecular dynamics simulations. Soft Matter, 2014, 10, 2785.	2.7	16
84	Deformation-induced damage and recovery in model hydrogels â€" A molecular dynamics simulation. Journal of the Mechanics and Physics of Solids, 2016, 94, 372-387.	4.8	16
85	Effect of cysteine addition and heat treatment on the properties and microstructure of a calcium-induced whey protein cold-set gel. Current Research in Food Science, 2019, 1, 31-42.	5.8	15
86	Conformation of a polymer chain dissolved in a critical fluid. Journal De Physique II, 1993, 3, 1779-1786.	0.9	15
87	Self-generated disorder and structural glass formation in homopolymer globules. Physical Review E, 2001, 64, 051112.	2.1	14
88	Self-consistent variational theory for globules. Europhysics Letters, 2005, 71, 49-55.	2.0	14
89	Comment on â€˜Anomalous dynamics of unbiased polymer translocation through a narrow poreâ€™ and other recent papers by D Panja, G Barkema and R Ball. Journal of Physics Condensed Matter, 2009, 21, 098001.	1.8	14
90	Mechanical Response of Hybrid Cross-Linked Networks to Uniaxial Deformation: A Molecular Dynamics Model. Macromolecules, 2014, 47, 8795-8807.	4.8	14

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91	Label-free in situ imaging of oil body dynamics and chemistry in germination. Journal of the Royal Society Interface, 2016, 13, 20160677.	3.4	14
92	Alteration of the structural properties of inulin gels. Food Hydrocolloids, 2019, 89, 302-310.	10.7	14
93	Insights into the structural, thermal, crystalline and rheological behavior of various hydrothermally modified elephant foot yam (Amorphophallus paeoniifolius) starch. Food Hydrocolloids, 2022, 129, 107672.	10.7	14
94	Weak violation of universality for polyelectrolyte chains: Variational theory and simulations. European Physical Journal E, 2001, 4, 475-487.	1.6	13
95	Rod-coil multiblock copolymers: Structure and stability. Europhysics Letters, 2004, 68, 44-50.	2.0	13
96	Copolymer adsorption kinetics at a selective liquid-liquid interface: Scaling theory and computer experiment. Europhysics Letters, 2006, 73, 204-210.	2.0	13
97	Tension enhancement in branched macromolecules upon adhesion on a solid substrate. Europhysics Letters, 2012, 97, 58003.	2.0	13
98	Comparative Study on Mixing Behavior of Binary Mixtures of Cocoa Butter/Tristearin (CB/TS) and Cocoa Butter/Coconut Oil (CB/CO). Foods, 2020, 9, 327.	4.3	13
99	Single-chain statistics and the upper wave-vector cutoff in polymer blends. Physical Review E, 1994, 50, 2087-2092.	2.1	12
100	Preferential adsorption of hydrophobic-polar model proteins on patterned surfaces. Physical Review E, 2003, 67, 050901.	2.1	12
101	Interface stability and copolymers: Application to food systems. Food Hydrocolloids, 2007, 21, 870-878.	10.7	12
102	Microphase Separation Transition for Polyelectrolyte Gels in Poor Solvents. Journal De Physique II, 1997, 7, 627-635.	0.9	12
103	The valence of food in pictures and on the plate: impacts on brain and body. International Journal of Gastronomy and Food Science, 2016, 5-6, 33-40.	3.0	11
104	Fractals in crystallizing food systems. Current Opinion in Food Science, 2018, 21, 39-45.	8.0	11
105	The physics of the mouthfeel of caviar and other fish roe. International Journal of Gastronomy and Food Science, 2020, 19, 100192.	3.0	11
106	Kinetics of Copolymer Localization at a Selective Liquidâ^'Liquid Interface. Macromolecules, 2006, 39, 1234-1244.	4.8	10
107	Texture, taste and aroma: multi-scale materials and the gastrophysics of food. Flavour, 2013, 2, .	2.3	10
108	Dynamics of heterogeneous polymer networks. Physical Review E, 1994, 49, 2167-2174.	2.1	9

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109	Stability analysis and scattering properties of charged crosslinked blends in solution. Macromolecular Theory and Simulations, 1994, 3, 557-566.	1.4	9
110	Entangled polymer rings in 2D and confinement. Journal of Physics A, 1996, 29, 3893-3902.	1.6	9
111	Single-protein force spectroscopy: Sequence dependence. Europhysics Letters, 2002, 57, 817-823.	2.0	9
112	Collapse or swelling dynamics of homopolymer rings: Self-consistent Hartree approach. Journal of Chemical Physics, 2003, 118, 937-951.	3.0	9
113	The Thermoelasticity of Rubberlike Materials and Related Constitutive Laws. Journal of Macromolecular Science - Pure and Applied Chemistry, 2003, 40, 87-93.	2.2	9
114	Conformational Transitions of Polymers in Critical Binary Fluids. Macromolecules, 2007, 40, 6765-6769.	4.8	9
115	Molecular Dynamic Study of the Structure and Dynamics of Polymer Melt at Solid Surfaces. Soft Materials, 2014, 12, S56-S70.	1.7	9
116	Microencapsulation of soybean oil by spray drying using oleosomes. Journal Physics D: Applied Physics, 2016, 49, 054001.	2.8	9
117	Milk Emulsions: Structure and Stability. Foods, 2019, 8, 483.	4.3	9
118	Interaction of xanthan gums with galacto- and glucomannans. Part II: Heat induced synergistic gelation mechanism and their interaction with salt. JPhys Materials, 2021, 3, 034014.	4.2	9
119	Path integral calculation of the writhe for circular semiflexible polymers. Journal of Physics A, 1996, 29, 939-948.	1.6	8
120	Evidence for chain shrinkage in binary polymer blends: Light scattering experiments and theory. Physical Review E, 1997, 55, 5723-5730.	2.1	8
121	Single chain force spectroscopy - Reading the sequence of HP protein models. European Physical Journal B, 2002, 28, 451-465.	1.5	8
122	Aggregates of rod-coil diblock copolymers adsorbed at a surface. Journal of Chemical Physics, 2006, 124, 234909.	3.0	8
123	Polymer chain in a random array of topological obstacles: Classification and statistics of complex loops. Physical Review E, 1993, 48, 3314-3320.	2.1	7
124	Dirac chains in the presence of hairpins. Physical Review E, 1995, 52, 3973-3988.	2.1	7
125	Size and Scaling in Ideal Polymer Networks. Exact Results. Journal De Physique, I, 1996, 6, 1451-1460.	1.2	7
126	Microgels and fractal structures at interfaces and surfaces. European Physical Journal B, 1998, 2, 69-74.	1.5	7

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127	Behavior of a polymer chain in a critical binary solvent. Europhysics Letters, 1998, 42, 7-12.	2.0	7
128	Semiflexible polymers in a random environment. Journal of Chemical Physics, 2004, 121, 5505-5513.	3.0	7
129	Rod-Coil Globular Structures - Simple Models for Proteins. Macromolecular Chemistry and Physics, 2005, 206, 112-124.	2.2	7
130	Directed polymers with constrained winding angle. Physical Review E, 2005, 71, 061802.	2.1	7
131	Polymer Translocation through a Nanopore: A Showcase of Anomalous Diffusion. Annals of the New York Academy of Sciences, 2009, 1161, 95-104.	3.8	7
132	Dynamic behavior of acrylic acid clusters as quasi-mobile nodes in a model of hydrogel network. Journal of Chemical Physics, 2012, 137, 244908.	3.0	7
133	Networks: From Rubbers to Food. Advances in Polymer Science, 2016, , 187-233.	0.8	7
134	Soft matter physics meets the culinary arts: From polymers to jellyfish. International Journal of Gastronomy and Food Science, 2019, 16, 100135.	3.0	7
135	Microscopic characterization of fatty liver-based emulsions: Bridging microstructure and texture in foie gras and pÃ¢tÃ©. Physics of Fluids, 2021, 33, .	4.0	7
136	Polymer Networks. , 1989, , 227-279.		6
137	Microscopic Theory of Polymer Chains Containing Attractive Units: Copolymers, Ionomers, and Complex Formation. Macromolecules, 1994, 27, 6465-6472.	4.8	6
138	Polyelectrolyte manifolds. Europhysics Letters, 1996, 35, 327-332.	2.0	6
139	Langevin dynamics of the glass forming polymer melt: Fluctuations around the random phase approximation. European Physical Journal B, 1998, 6, 233-243.	1.5	6
140	Dynamics of a polymer in a quenched random medium: A Monte Carlo investigation. Europhysics Letters, 2004, 68, 384-390.	2.0	6
141	Path-integral approach to the dynamics of a random chain with rigid constraints. Physical Review E, 2008, 77, 021802.	2.1	6
142	Thermal Degradation of Adsorbed Bottleâ€Brush Macromolecules: When Do Strong Covalent Bonds Break Easily?. Macromolecular Symposia, 2012, 316, 112-122.	0.7	6
143	Polymer Chain Adsorption on a Solid Surface: Scaling Arguments and Computer Simulations. Springer Series in Surface Sciences, 2011, , 185-204.	0.3	6
144	The tube diameter in polymer melts, its existence. and its relation to the quantum Hall effect. Journal De Physique, I, 1994, 4, 843-862.	1.2	6

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145	Effect of different derivatives of paraffin waxes on crystallization of eutectic mixture of cocoa butter-coconut oil. Current Research in Food Science, 2021, 4, 784-799.	5.8	6
146	Theory of static scattering from weakly charged copolymers in solution. Die Makromolekulare Chemie Theory and Simulations, 1992, 1, 3-23.	1.0	5
147	Dynamics of multicomponent polymer mixtures: theoretical models. Die Makromolekulare Chemie Theory and Simulations, 1992, 1, 333-358.	1.0	5
148	Swelling and fractal heterogeneities in networks. Macromolecular Symposia, 1995, 93, 205-212.	0.7	5
149	Melts of polymeric fractals and Dâ€dimensional manifolds: Saturation vs screening. Journal of Chemical Physics, 1995, 102, 6586-6594.	3.0	5
150	Collective dynamics of random polyampholytes. Journal of Chemical Physics, 1999, 110, 4651-4657.	3.0	5
151	Compression of finite size polymer brushes. Physical Chemistry Chemical Physics, 1999, 1, 2077-2081.	2.8	5
152	Slow plasmon modes in polymeric salt solutions. Europhysics Letters, 2000, 51, 608-613.	2.0	5
153	Swelling behavior of responsive amphiphilic gels. Journal of Chemical Physics, 2003, 119, 3541-3549.	3.0	5
154	Scattering from Ferrogels. Macromolecular Theory and Simulations, 2004, 13, 592-602.	1.4	5
155	Field-Driven Translocation of Regular Block Copolymers through a Selective Liquidâ^Liquid Interface. Macromolecules, 2006, 39, 7115-7124.	4.8	5
156	Enhanced Orientational Ordering of Water Dipoles in Uniaxially Stretched Hydrogels. Journal of Physical Chemistry B, 2008, 112, 16490-16496.	2.6	5
157	Configurational Fluctuation Effects on Counterion Condensation for a Polyelectrolyte Chain. Macromolecular Theory and Simulations, 2012, 21, 582-590.	1.4	5
158	Interaction of xanthan gums with galacto- and glucomannans. part I: molecular interactions and synergism in cold gelled systems. JPhys Materials, 2020, 3, 034013.	4.2	5
159	Reinforcement Theories. , 2007, , 599-608.		5
160	Ideal d -Dimensional Polymer Networks on d _f -Dimensional Fractals. Europhysics Letters, 1994, 25, 175-180.	2.0	4
161	Viscosity of weakly charged polyelectrolyte solutions: The screening of hydrodynamic interactions. Macromolecular Theory and Simulations, 1994, 3, 73-77.	1.4	4
162	Comment on â€œInternal Constraints Induce Localization in an Isolated Polymer Moleculeâ€• Physical Review Letters, 1996, 77, 4276-4276.	7.8	4

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163	Langevin dynamics of a polymer with internal distance constraints. Physical Review E, 1997, 55, 3037-3043.	2.1	4
164	On the conformation of non-adsorbing polymers in colloidal suspensions. Journal of Chemical Physics, 1997, 107, 7502-7511.	3.0	4
165	Dynamics of a Polymer Test Chain in a Glass Forming Matrix: The Hartree Approximation. Journal De Physique II, 1997, 7, 1469-1487.	0.9	4
166	Crosslinked polymer chains with excluded volume: A new class of branched polymers?. Macromolecular Theory and Simulations, 1998, 7, 59-63.	1.4	4
167	Dynamics of Dense Polyelectrolyte Solutions. Macromolecules, 1998, 31, 5898-5903.	4.8	4
168	Dynamics of structural models with a long-range interaction: Glassy versus nonglassy behavior. Physical Review E, 2000, 62, 1560-1576.	2.1	4
169	Localization and freezing of a Gaussian chain in a quenched random potential. Journal of Chemical Physics, 2004, 120, 7194-7205.	3.0	4
170	Entropically driven transition to a liquid-crystalline polymer globule. Europhysics Letters, 2006, 74, 76-82.	2.0	4
171	Dynamics of pulled desorption with effects of excluded-volume interaction: The p-Laplacian diffusion equation and its exact solution. Europhysics Letters, 2011, 95, 48006.	2.0	4
172	Force-induced breakdown of flexible polymerized membrane. Physical Review E, 2012, 85, 021805.	2.1	4
173	Understanding the native and hydrothermally modified elephant foot yam (Amorphophallus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 111958.	5.2	4
174	A Field Theory for Polymeric Networks with Excluded Volume. Journal De Physique, I, 1995, 5, 1241-1246.	1.2	4
175	On the Elastic Behavior of a Single Polyelectrolyte Chain. Journal De Physique II, 1997, 7, 1273-1285.	0.9	4
176	Meat-, vegetarian-, and vegan sausages: Comparison of mechanics, friction, and structure. Physics of Fluids, 2022, 34, .	4.0	4
177	Static scattering from multicomponent polyelectrolyte solutions. Zeitschrift Fur Elektrotechnik Und Elektrochemie, 1996, 100, 815-820.	0.9	3
178	Dynamics of polymeric manifolds in melts: the Hartree approximation. European Physical Journal B, 1998, 6, 497-501.	1.5	3
179	Mean-field-theory for polymers in mixed solvents. Thermodynamic and structural properties. Macromolecular Theory and Simulations, 1999, 8, 285-295.	1.4	3
180	Dynamic relaxations of polymers in mixed solvents. Macromolecular Theory and Simulations, 2000, 9, 628-640.	1.4	3

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181	Constrained dynamics of a polymer ring enclosing a constant area. Physical Review E, 2005, 71, 021801.	2.1	3
182	Multiblock copolymers at selective liquidâ€“liquid interfaces: Toward a block size chromatography. Journal of Polymer Science, Part B: Polymer Physics, 2006, 44, 2572-2588.	2.1	3
183	Globular structures of a helix-coil copolymer: Self-consistent treatment. Journal of Chemical Physics, 2007, 126, 034902.	3.0	3
184	Polymer desorption under pulling a 1st â€" order phase transition without phase coexistence. Physics Procedia, 2010, 3, 1459-1474.	1.2	3
185	Soft gels from bovine colostrum. International Journal of Gastronomy and Food Science, 2021, 23, 100278.	3.0	3
186	Complex coacervation of food grade antimicrobial lauric arginate with lambda carrageenan. Current Research in Food Science, 2021, 4, 53-62.	5.8	3
187	Molecular behavior of fluid gels â€“ the crucial role of edges and particle surface in macroscopic properties. Food and Function, 2022, 13, 6902-6922.	4.6	3
188	Orientational Correlations and the Dynamical Behavior of Diblock Copolymers. Macromolecules, 1996, 29, 7588-7593.	4.8	2
189	Polymer gels and brushes at surfaces. Macromolecular Symposia, 2003, 200, 67-80.	0.7	2
190	O(N) Generalized nonlinear sigma model and its applications. Physics of Atomic Nuclei, 2010, 73, 295-303.	0.4	2
191	Thermal decomposition of a honeycomb-network sheet: A molecular dynamics simulation study. Journal of Chemical Physics, 2012, 137, 054901.	3.0	2
192	The physics of food. Journal Physics D: Applied Physics, 2016, 49, 110401.	2.8	2
193	Dynamic Mechanical Response of Hybrid Physical Covalent Networks â^' Molecular Dynamics Simulation. Macromolecular Symposia, 2017, 373, 1600147.	0.7	2
194	Interactions of different hydrocolloids with milk proteins. JPhys Materials, 2020, 3, 044003.	4.2	2
195	A dilute solution of garlands is equivalent to them-vector model. European Physical Journal B, 1990, 79, 105-108.	1.5	1
196	Dislocations as Flexible Objects: Interactions and Unbinding Transition. Europhysics Letters, 1994, 28, 647-652.	2.0	1
197	General formulation of the statistical mechanics of multicomponent polymer systems. Acta Polymerica, 1994, 45, 160-167.	0.9	1
198	Electrostatic rigidity of polyelectrolytes from reparametrization invariance. Macromolecular Theory and Simulations, 1996, 5, 121-127.	1.4	1

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