

Adam Burbidge

List of Publications by Year in descending order

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Version: 2024-02-01

44
papers

2,193
citations

331259

21
h-index

288905

40
g-index

46
all docs

46
docs citations

46
times ranked

2453
citing authors

#	ARTICLE	IF	CITATIONS
1	Understanding foods as soft materials. <i>Nature Materials</i> , 2005, 4, 729-740.	13.3	597
2	Squeeze flow theory and applications to rheometry: A review. <i>Journal of Non-Newtonian Fluid Mechanics</i> , 2005, 132, 1-27.	1.0	348
3	On the modelling of the packing of fine particles. <i>Powder Technology</i> , 1997, 92, 185-194.	2.1	215
4	Food structure and functionality: a soft matter perspective. <i>Soft Matter</i> , 2008, 4, 1569.	1.2	180
5	Visco-plastic models of isothermal lava domes. <i>Journal of Fluid Mechanics</i> , 2000, 403, 37-65.	1.4	100
6	Particle and droplet size analysis from chord distributions. <i>Powder Technology</i> , 1999, 102, 75-83.	2.1	54
7	Effect of Carbohydrate on the Rheological Parameters of Paste Extrusion. <i>Journal of the American Ceramic Society</i> , 1997, 80, 1841-1850.	1.9	51
8	Solution calorimetry: A novel perspective into the dissolution process of food powders. <i>Food Research International</i> , 2007, 40, 1286-1298.	2.9	49
9	Assessing dissolution kinetics of powders by a single particle approach. <i>Chemical Engineering Journal</i> , 2008, 139, 118-127.	6.6	44
10	Quantifying the consistency and rheology of liquid foods using fractional calculus. <i>Food Hydrocolloids</i> , 2017, 69, 242-254.	5.6	40
11	Avalanches of coalescence events and local extensional flows – Stabilisation or destabilisation due to surfactant. <i>Journal of Colloid and Interface Science</i> , 2010, 343, 79-86.	5.0	37
12	Particle and droplet size analysis from chord measurements using Bayes' theorem. <i>Powder Technology</i> , 2001, 116, 33-42.	2.1	34
13	Microfluidic preparation and self diffusion PFG-NMR analysis of monodisperse water-in-oil-in-water double emulsions. <i>Journal of Colloid and Interface Science</i> , 2013, 389, 147-156.	5.0	33
14	In vivo observations and in vitro experiments on the oral phase of swallowing of Newtonian and shear-thinning liquids. <i>Journal of Biomechanics</i> , 2016, 49, 3788-3795.	0.9	32
15	Residence time distributions in a modular micro reaction system. <i>Journal of Food Engineering</i> , 2013, 116, 910-919.	2.7	29
16	A review of the approaches to predict the ease of swallowing and post-swallow residues. <i>Trends in Food Science and Technology</i> , 2019, 86, 281-297.	7.8	29
17	Liquid maldistribution in particulate paste extrusion. <i>Powder Technology</i> , 1999, 103, 103-109.	2.1	27
18	Fluid mechanics of eating, swallowing and digestion – overview and perspectives. <i>Food and Function</i> , 2013, 4, 443-447.	2.1	27

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19	The single screw extrusion of pastes. <i>Chemical Engineering Science</i> , 1995, 50, 2531-2543.	1.9	26
20	A model experiment to understand the oral phase of swallowing of Newtonian liquids. <i>Journal of Biomechanics</i> , 2015, 48, 3922-3928.	0.9	26
21	An approximate solution to flow through a contraction for high Trouton ratio fluids. <i>Journal of Non-Newtonian Fluid Mechanics</i> , 2007, 144, 87-97.	1.0	21
22	Effect of fat content on the dissolution enthalpy and kinetics of a model food powder. <i>Journal of Food Engineering</i> , 2008, 85, 518-527.	2.7	21
23	Squeeze flows of apparently lubricated thin films. <i>Journal of Non-Newtonian Fluid Mechanics</i> , 2004, 124, 115-127.	1.0	19
24	Investigating the dynamics of segregation of high jetsam binary batch fluidised bed systems. <i>Chemical Engineering and Processing: Process Intensification</i> , 2004, 43, 187-192.	1.8	17
25	Geometrical resolution limits and detection mechanisms in the oral cavity. <i>Journal of Biomechanics</i> , 2007, 40, 3533-3540.	0.9	16
26	Non-equilibrium particle motion in the vicinity of a single blade. <i>Powder Technology</i> , 2003, 132, 1-9.	2.1	15
27	Identification of tactile mechanisms for the evaluation of object sizes during texture perception. <i>Food Quality and Preference</i> , 2009, 20, 329-334.	2.3	15
28	Nutrition in the digital age - How digital tools can help to solve the personalized nutrition conundrum. <i>Trends in Food Science and Technology</i> , 2019, 90, 194-200.	7.8	15
29	A model to predict the pressure development in single screw extrusion. <i>Journal of Materials Processing Technology</i> , 2003, 135, 284-290.	3.1	14
30	A Preliminary Evaluation of Single Screw Paste Extrusion. <i>Chemical Engineering Research and Design</i> , 2000, 78, 790-794.	2.7	13
31	An in vitro experiment to simulate how easy tablets are to swallow. <i>International Journal of Pharmaceutics</i> , 2018, 535, 27-37.	2.6	12
32	High frequency parallel plate probe for the measurement of the complex viscosity of liquids. <i>Rheologica Acta</i> , 2003, 42, 462-476.	1.1	9
33	Rheological behavior of low-viscous emulsions and interpretation with a theoretical model. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2003, 223, 113-133.	2.3	5
34	Stray-field NMR diffusion q-space diffraction imaging of monodisperse coarsening foams. <i>Journal of Colloid and Interface Science</i> , 2016, 476, 20-28.	5.0	4
35	Unsteady state planar divergent flow of extrusion pastes. <i>Powder Technology</i> , 1999, 106, 119-131.	2.1	3
36	Examining predictive correlations for equilibrium concentration profiles in jetsam-rich systems. <i>Advanced Powder Technology</i> , 2004, 15, 311-320.	2.0	3

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37	Frequency-Amplitude Cross Interaction during Pulsatile Taste Delivery Using Custometers. <i>Frontiers in Neuroscience</i> , 2016, 10, 562.	1.4	3
38	Transient peristaltic transport of grains in a liquid. <i>EPJ Web of Conferences</i> , 2017, 140, 09009.	0.1	2
39	Food Industry R&D. , 2016, , .		2
40	Approximate flow analysis of paste forming process for simplified ceramic dome. <i>Advances in Applied Ceramics</i> , 2001, 100, 100-105.	0.4	1
41	A model experiment to study swallowing of spherical and elongated particles. <i>EPJ Web of Conferences</i> , 2017, 140, 09018.	0.1	1
42	Twenty-two. Baked Alaska and Frozen Florida. <i>On the Physics of Heat Transfer.</i> , 2012, , .		1
43	Boundary integral methods for microfluidic problems. , 2015, , .		0
44	Baked Alaska and Frozen Florida. , 2013, , 166-175.		0