

# Adam Burbidge

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/8346622/adam-burbidge-publications-by-citations.pdf>

**Version:** 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

43  
papers

1,872  
citations

19  
h-index

43  
g-index

46  
ext. papers

2,024  
ext. citations

6.1  
avg, IF

4.53  
L-index

#	Paper	IF	Citations
43	Understanding foods as soft materials. <i>Nature Materials</i> , <b>2005</b> , 4, 729-40	27	546
42	Squeeze flow theory and applications to rheometry: A review. <i>Journal of Non-Newtonian Fluid Mechanics</i> , <b>2005</b> , 132, 1-27	2.7	278
41	On the modelling of the packing of fine particles. <i>Powder Technology</i> , <b>1997</b> , 92, 185-194	5.2	188
40	Food structure and functionality: a soft matter perspective. <i>Soft Matter</i> , <b>2008</b> , 4, 1569-1581	3.6	157
39	Visco-plastic models of isothermal lava domes. <i>Journal of Fluid Mechanics</i> , <b>2000</b> , 403, 37-65	3.7	78
38	Particle and droplet size analysis from chord distributions. <i>Powder Technology</i> , <b>1999</b> , 102, 75-83	5.2	47
37	Solution calorimetry: A novel perspective into the dissolution process of food powders. <i>Food Research International</i> , <b>2007</b> , 40, 1286-1298	7	43
36	Effect of Carbohydrate on the Rheological Parameters of Paste Extrusion. <i>Journal of the American Ceramic Society</i> , <b>2005</b> , 80, 1841-1850	3.8	39
35	Assessing dissolution kinetics of powders by a single particle approach. <i>Chemical Engineering Journal</i> , <b>2008</b> , 139, 118-127	14.7	36
34	Avalanches of coalescence events and local extensional flows--stabilisation or destabilisation due to surfactant. <i>Journal of Colloid and Interface Science</i> , <b>2010</b> , 343, 79-86	9.3	34
33	Particle and droplet size analysis from chord measurements using Bayesatheorem. <i>Powder Technology</i> , <b>2001</b> , 116, 33-42	5.2	31
32	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> , <b>2013</b> , 389, 147-56	9.3	30
31	Quantifying the consistency and rheology of liquid foods using fractional calculus. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 242-254	10.6	28
30	In vivo observations and in vitro experiments on the oral phase of swallowing of Newtonian and shear-thinning liquids. <i>Journal of Biomechanics</i> , <b>2016</b> , 49, 3788-3795	2.9	26
29	Fluid mechanics of eating, swallowing and digestion - overview and perspectives. <i>Food and Function</i> , <b>2013</b> , 4, 443-7	6.1	25
28	Residence time distributions in a modular micro reaction system. <i>Journal of Food Engineering</i> , <b>2013</b> , 116, 910-919	6	24
27	Liquid maldistribution in particulate paste extrusion. <i>Powder Technology</i> , <b>1999</b> , 103, 103-109	5.2	24

26	The single screw extrusion of pastes. <i>Chemical Engineering Science</i> , <b>1995</b> , 50, 2531-2543	4.4	22
25	A model experiment to understand the oral phase of swallowing of Newtonian liquids. <i>Journal of Biomechanics</i> , <b>2015</b> , 48, 3922-8	2.9	21
24	An approximate solution to flow through a contraction for high Trouton ratio fluids. <i>Journal of Non-Newtonian Fluid Mechanics</i> , <b>2007</b> , 144, 87-97	2.7	19
23	Effect of fat content on the dissolution enthalpy and kinetics of a model food powder. <i>Journal of Food Engineering</i> , <b>2008</b> , 85, 518-527	6	17
22	Geometrical resolution limits and detection mechanisms in the oral cavity. <i>Journal of Biomechanics</i> , <b>2007</b> , 40, 3533-40	2.9	16
21	Investigating the dynamics of segregation of high jetsam binary batch fluidised bed systems. <i>Chemical Engineering and Processing: Process Intensification</i> , <b>2004</b> , 43, 187-192	3.7	16
20	Squeeze flows of apparently lubricated thin films. <i>Journal of Non-Newtonian Fluid Mechanics</i> , <b>2004</b> , 124, 115-127	2.7	16
19	Non-equilibrium particle motion in the vicinity of a single blade. <i>Powder Technology</i> , <b>2003</b> , 132, 1-9	5.2	15
18	A review of the approaches to predict the ease of swallowing and post-swallow residues. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 281-297	15.3	14
17	A model to predict the pressure development in single screw extrusion. <i>Journal of Materials Processing Technology</i> , <b>2003</b> , 135, 284-290	5.3	13
16	Identification of tactile mechanisms for the evaluation of object sizes during texture perception. <i>Food Quality and Preference</i> , <b>2009</b> , 20, 329-334	5.8	12
15	A Preliminary Evaluation of Single Screw Paste Extrusion. <i>Chemical Engineering Research and Design</i> , <b>2000</b> , 78, 790-794	5.5	12
14	High frequency parallel plate probe for the measurement of the complex viscosity of liquids. <i>Rheologica Acta</i> , <b>2003</b> , 42, 462-476	2.3	9
13	Nutrition in the digital age - How digital tools can help to solve the personalized nutrition conundrum. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 90, 194-200	15.3	8
12	An in vitro experiment to simulate how easy tablets are to swallow. <i>International Journal of Pharmaceutics</i> , <b>2018</b> , 535, 27-37	6.5	8
11	Design of Food Structure for Enhanced Oral Experience <b>2012</b> , 357-379		3
10	Examining predictive correlations for equilibrium concentration profiles in jetsam-rich systems. <i>Advanced Powder Technology</i> , <b>2004</b> , 15, 311-320	4.6	3
9	Rheological behavior of low-viscous emulsions and interpretation with a theoretical model. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2003</b> , 223, 113-133	5.1	3

8	Frequency-Amplitude Cross Interaction during Pulsatile Taste Delivery Using Gustometers. <i>Frontiers in Neuroscience</i> , <b>2016</b> , 10, 562	5.1	3
7	Unsteady state planar divergent flow of extrusion pastes. <i>Powder Technology</i> , <b>1999</b> , 106, 119-131	5.2	2
6	Food Industry R&D <b>2016</b> ,		2
5	A model experiment to study swallowing of spherical and elongated particles. <i>EPJ Web of Conferences</i> , <b>2017</b> , 140, 09018	0.3	1
4	Transient peristaltic transport of grains in a liquid. <i>EPJ Web of Conferences</i> , <b>2017</b> , 140, 09009	0.3	1
3	Stray-field NMR diffusion q-space diffraction imaging of monodisperse coarsening foams. <i>Journal of Colloid and Interface Science</i> , <b>2016</b> , 476, 20-28	9.3	1
2	Approximate flow analysis of paste forming process for simplified ceramic dome. <i>Advances in Applied Ceramics</i> , <b>2001</b> , 100, 100-105		1
1	The Effect of Water and Fat Contents on the Enthalpy of Dissolution of Model Food Powders: A Thermodynamic Insight39-47		