

# Adam Burbidge

## List of Publications by Year in Descending Order

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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	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
42	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
41	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
40	Quantifying the consistency and rheology of liquid foods using fractional calculus. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 242-254	10.6	28
39	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
38	Transient peristaltic transport of grains in a liquid. <i>EPJ Web of Conferences</i> , <b>2017</b> , 140, 09009	0.3	1
37	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
36	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
35	Food Industry R&D <b>2016</b> ,		2
34	Frequency-Amplitude Cross Interaction during Pulsatile Taste Delivery Using Gustometers. <i>Frontiers in Neuroscience</i> , <b>2016</b> , 10, 562	5.1	3
33	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
32	Fluid mechanics of eating, swallowing and digestion - overview and perspectives. <i>Food and Function</i> , <b>2013</b> , 4, 443-7	6.1	25
31	Residence time distributions in a modular micro reaction system. <i>Journal of Food Engineering</i> , <b>2013</b> , 116, 910-919	6	24
30	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
29	Design of Food Structure for Enhanced Oral Experience <b>2012</b> , 357-379		3
28	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
27	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

26	Food structure and functionality: a soft matter perspective. <i>Soft Matter</i> , <b>2008</b> , 4, 1569-1581	3.6	157
25	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
24	Assessing dissolution kinetics of powders by a single particle approach. <i>Chemical Engineering Journal</i> , <b>2008</b> , 139, 118-127	14.7	36
23	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
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	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
20	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
19	Understanding foods as soft materials. <i>Nature Materials</i> , <b>2005</b> , 4, 729-40	27	546
18	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
17	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
16	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
15	Squeeze flows of apparently lubricated thin films. <i>Journal of Non-Newtonian Fluid Mechanics</i> , <b>2004</b> , 124, 115-127	2.7	16
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	Non-equilibrium particle motion in the vicinity of a single blade. <i>Powder Technology</i> , <b>2003</b> , 132, 1-9	5.2	15
12	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
11	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
10	Particle and droplet size analysis from chord measurements using Bayesatheorem. <i>Powder Technology</i> , <b>2001</b> , 116, 33-42	5.2	31
9	Approximate flow analysis of paste forming process for simplified ceramic dome. <i>Advances in Applied Ceramics</i> , <b>2001</b> , 100, 100-105		1

8	Visco-plastic models of isothermal lava domes. <i>Journal of Fluid Mechanics</i> , <b>2000</b> , 403, 37-65	3.7	78
7	A Preliminary Evaluation of Single Screw Paste Extrusion. <i>Chemical Engineering Research and Design</i> , <b>2000</b> , 78, 790-794	5.5	12
6	Particle and droplet size analysis from chord distributions. <i>Powder Technology</i> , <b>1999</b> , 102, 75-83	5.2	47
5	Liquid maldistribution in particulate paste extrusion. <i>Powder Technology</i> , <b>1999</b> , 103, 103-109	5.2	24
4	Unsteady state planar divergent flow of extrusion pastes. <i>Powder Technology</i> , <b>1999</b> , 106, 119-131	5.2	2
3	On the modelling of the packing of fine particles. <i>Powder Technology</i> , <b>1997</b> , 92, 185-194	5.2	188
2	The single screw extrusion of pastes. <i>Chemical Engineering Science</i> , <b>1995</b> , 50, 2531-2543	4.4	22
1	The Effect of Water and Fat Contents on the Enthalpy of Dissolution of Model Food Powders: A Thermodynamic Insight39-47		