

# Remko Boom

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8558858/publications.pdf>

Version: 2024-02-01

11  
papers

335  
citations

1040056

9  
h-index

1281871

11  
g-index

11  
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11  
docs citations

11  
times ranked

384  
citing authors

#	ARTICLE	IF	CITATIONS
1	Emulsifying properties of lentil protein preparations obtained by dry fractionation. <i>European Food Research and Technology</i> , 2022, 248, 381-391.	3.3	7
2	Functionality-driven food product formulation – An illustration on selecting sustainable ingredients building viscosity. <i>Food Research International</i> , 2022, 152, 110889.	6.2	6
3	Dynamic flavor release from chewing gum: Mechanisms of release. <i>Food Research International</i> , 2019, 116, 717-723.	6.2	15
4	Understanding the role of air and protein phase on mechanical anisotropy of calcium caseinate fibers. <i>Food Research International</i> , 2019, 121, 862-869.	6.2	13
5	A predictive model for flavor partitioning and protein-flavor interactions in fat-free dairy protein solutions. <i>Food Research International</i> , 2018, 109, 52-58.	6.2	30
6	Deposition of Thin Lipid Films Prepared by Electrospraying. <i>Food and Bioprocess Technology</i> , 2013, 6, 3047-3055.	4.7	16
7	Preparation of monodispersed oil-in-water emulsions through semi-metal microfluidic EDGE systems. <i>Microfluidics and Nanofluidics</i> , 2013, 14, 775-784.	2.2	10
8	Monodispersed water-in-oil emulsions prepared with semi-metal microfluidic EDGE systems. <i>Microfluidics and Nanofluidics</i> , 2013, 14, 187-196.	2.2	15
9	Coalescence dynamics of surfactant-stabilized emulsions studied with microfluidics. <i>Soft Matter</i> , 2012, 8, 10650.	2.7	79
10	Effect of viscosities of dispersed and continuous phases in microchannel oil-in-water emulsification. <i>Microfluidics and Nanofluidics</i> , 2010, 9, 77-85.	2.2	92
11	The mechanism of droplet formation in microfluidic EDGE systems. <i>Soft Matter</i> , 2010, 6, 321-330.	2.7	52