

Kurt I Draget

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.

10
papers

125
citations

6
h-index

10
g-index

10
ext. papers

169
ext. citations

8.1
avg, IF

3.04
L-index

#	Paper	IF	Citations
10	The impact of emulsion droplet size on in vitro lipolysis rate and in vivo plasma uptake kinetics of triglycerides and vitamin D in rats. <i>Food and Function</i> , 2021 , 12, 3219-3232	6.1	2
9	The potential of marine oligosaccharides in pharmacy. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2019 , 18, 100178	3.4	3
8	Co association of mucus modulating agents and nanoparticles for mucosal drug delivery. <i>Advanced Drug Delivery Reviews</i> , 2018 , 124, 175-183	18.5	16
7	The Relative Bioavailability of Ibuprofen After Administration With a Novel Soft Chewable Drug Formulation. <i>Clinical Pharmacology in Drug Development</i> , 2018 , 7, 168-176	2.3	2
6	Bioactively filled gelatin gels; challenges and opportunities. <i>Food Hydrocolloids</i> , 2018 , 76, 17-29	10.6	18
5	Soft, chewable gelatin-based pharmaceutical oral formulations: a technical approach. <i>Pharmaceutical Development and Technology</i> , 2018 , 23, 504-511	3.4	10
4	The use of hydrocolloids in physical modelling of complex biological matrices. <i>Food Hydrocolloids</i> , 2017 , 68, 102-107	10.6	0
3	Propylene glycol alginate (PGA) gelled foams: A systematic study of surface activity and gelling properties as a function of degree of esterification. <i>Food Hydrocolloids</i> , 2016 , 57, 80-91	10.6	26
2	Ibuprofen-in-cyclodextrin-in-W/O/W emulsion - Improving the initial and long-term encapsulation efficiency of a model active ingredient. <i>International Journal of Pharmaceutics</i> , 2015 , 487, 1-7	6.5	11
1	Macro- vs. micromolecular stabilisation of W/O/W-emulsions. <i>Food Hydrocolloids</i> , 2014 , 37, 77-85	10.6	37