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#	Paper IF	Citations
110	Equilibrium and dynamic surface pressure-area measurements on protein films at air-water and oil-water interfaces. <b>1997</b> , 125, 73-83	47
109	Emulsion Stability as Affected by Competitive Adsorption Between an Oil-Soluble Emulsifier and Milk Proteins at the Interface. <b>1998</b> , 63, 39-43	67
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