

Hydrocolloids at interfaces and the influence on the pro

Food Hydrocolloids

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Rheo-optics and food systems. <i>Current Opinion in Colloid and Interface Science</i> , 2003, 8, 349-358.	3.4	46
2	Colloidal destabilisation mechanisms in protein-stabilised emulsions. <i>Current Opinion in Colloid and Interface Science</i> , 2003, 8, 371-379.	3.4	77
3	The effects of the combined use of stabilizers containing locust bean gum and of the storage time on Kahramanmaras-type ice creams. <i>International Journal of Dairy Technology</i> , 2003, 56, 223-228.	1.3	40
4	Production and Characterization of Oil-in-Water Emulsions Containing Droplets Stabilized by $\beta$ -Lactoglobulin $\beta$ -Pectin Membranes. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6612-6617.	2.4	162
5	The rheology of emulsions. <i>Interface Science and Technology</i> , 2004, 4, 721-759.	1.6	11
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7	Application of ultrafiltration to improve the extraction of antibiotics. <i>Separation and Purification Technology</i> , 2004, 34, 115-123.	3.9	35
8	Influence of different maltodextrins on properties of O/W emulsions. <i>Food Hydrocolloids</i> , 2004, 18, 233-239.	5.6	65
9	Effects of low-methoxyl amidated pectin and ionic calcium on rheology and microstructure of acid-induced sodium caseinate gels. <i>Food Hydrocolloids</i> , 2004, 18, 271-281.	5.6	89
10	Dextran-induced depletion flocculation in oil-in-water emulsions in the presence of sucrose. <i>Food Hydrocolloids</i> , 2004, 18, 857-863.	5.6	20
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14	Effect of some hydrocolloids on the rheological properties of different formulated ketchups. <i>Food Hydrocolloids</i> , 2004, 18, 1015-1022.	5.6	88
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