Quiescent water-in-oil Pickering emulsions as a route t chocolate confectionary

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Citation Report

#	Article	IF	Citations
1	Stabilization of Colloidal Suspensions: Competing Effects of Nanoparticle Halos and Depletion Mechanism. Langmuir, 2012, 28, 16022-16028.	1.6	24
2	High internal phase agar hydrogel dispersions in cocoa butter and chocolate as a route towards reducing fat content. Food and Function, 2013, 4, 1314.	2.1	20
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18	Emulsions of fluorinated oils stabilised by fluorinated silica nanoparticles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 494, 125-138.	2.3	9

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