

Peter S Belton

List of Publications by Year in descending order

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137
papers

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#	ARTICLE	IF	CITATIONS
1	Direct Granule Feeding of Thermal Droplet Deposition 3D Printing of Porous Pharmaceutical Solid Dosage Forms Free of Plasticisers. <i>Pharmaceutical Research</i> , 2022, 39, 599-610.	3.5	7
2	The Effects of Solid Particle Containing Inks on the Printing Quality of Porous Pharmaceutical Structures Fabricated by 3D Semi-Solid Extrusion Printing. <i>Pharmaceutical Research</i> , 2022, 39, 1267-1279.	3.5	7
3	An investigation into the effects of geometric scaling and pore structure on drug dose and release of 3D printed solid dosage forms. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2022, 177, 113-125.	4.3	17
4	The use of polymer blends to improve stability and performance of electrospun solid dispersions: The role of miscibility and phase separation. <i>International Journal of Pharmaceutics</i> , 2021, 602, 120637.	5.2	7
5	Effects of porosity on drug release kinetics of swellable and erodible porous pharmaceutical solid dosage forms fabricated by hot melt droplet deposition 3D printing. <i>International Journal of Pharmaceutics</i> , 2021, 604, 120626.	5.2	21
6	Evaluation of the Benefits of Microfluidic-Assisted Preparation of Polymeric Nanoparticles for DNA Delivery. <i>Materials Science and Engineering C</i> , 2021, 127, 112243.	7.3	17
7	Drop-on-demand printing of personalised orodispersible films fabricated by precision micro-dispensing. <i>International Journal of Pharmaceutics</i> , 2021, 610, 121279.	5.2	10
8	An investigation into the formations of the internal microstructures of solid dispersions prepared by hot melt extrusion. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2020, 155, 147-161.	4.3	13
9	Automation Potential of a New, Rapid, Microscopy-Based Method for Screening Drug-Polymer Solubility. <i>ACS Omega</i> , 2020, 5, 11402-11410.	3.5	3
10	An investigation into the use of low quantities of functional additives to control drug release from hot melt extruded solid dispersions for poorly soluble drug delivery. <i>International Journal of Pharmaceutics</i> , 2020, 579, 119172.	5.2	14
11	Probing the molecular interactions between pharmaceutical polymeric carriers and bile salts in simulated gastrointestinal fluids using NMR spectroscopy. <i>Journal of Colloid and Interface Science</i> , 2019, 551, 147-154.	9.4	20
12	Impact of Processing Parameters on the Quality of Pharmaceutical Solid Dosage Forms Produced by Fused Deposition Modeling (FDM). <i>Pharmaceutics</i> , 2019, 11, 633.	4.5	63
13	Novel Thermal Imaging Method for Rapid Screening of Drug-Polymer Miscibility for Solid Dispersion Based Formulation Development. <i>Molecular Pharmaceutics</i> , 2018, 15, 5625-5636.	4.6	12
14	Development of a Simple Mechanical Screening Method for Predicting the Feedability of a Pharmaceutical FDM 3D Printing Filament. <i>Pharmaceutical Research</i> , 2018, 35, 151.	3.5	111
15	Characterization of Heterogeneity and Spatial Distribution of Phases in Complex Solid Dispersions by Thermal Analysis by Structural Characterization and X-ray Micro Computed Tomography. <i>Pharmaceutical Research</i> , 2017, 34, 971-989.	3.5	20
16	A multi-technique characterization of the stability of surfactant containing solid dispersion based buccal patches prepared by hot melt injection moulding. <i>International Journal of Pharmaceutics</i> , 2017, 528, 547-562.	5.2	6
17	An investigation into the use of polymer blends to improve the printability of and regulate drug release from pharmaceutical solid dispersions prepared via fused deposition modeling (FDM) 3D printing. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2016, 108, 111-125.	4.3	208
18	Controlled Release from Zein Matrices: Interplay of Drug Hydrophobicity and pH. <i>Pharmaceutical Research</i> , 2016, 33, 673-685.	3.5	58

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19	Electrospun Polymer Blend Nanofibers for Tunable Drug Delivery: The Role of Transformative Phase Separation on Controlling the Release Rate. <i>Molecular Pharmaceutics</i> , 2016, 13, 25-39.	4.6	84
20	Nanostructural Analysis of Water Distribution in Hydrated Multicomponent Gels Using Thermal Analysis and NMR Relaxometry. <i>Molecular Pharmaceutics</i> , 2015, 12, 2068-2079.	4.6	4
21	The Development of Direct Extrusion-Injection Moulded Zein Matrices as Novel Oral Controlled Drug Delivery Systems. <i>Pharmaceutical Research</i> , 2015, 32, 2775-86.	3.5	19
22	Preparation and Characterization of Ultrarapidly Dissolving Orodispersible Films for Treating and Preventing Iodine Deficiency in the Pediatric Population. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9831-9838.	5.2	19
23	Thermal Analysis by Structural Characterization as a Method for Assessing Heterogeneity in Complex Solid Pharmaceutical Dosage Forms. <i>Analytical Chemistry</i> , 2015, 87, 10848-10855.	6.5	18
24	A New Low Melting-Point Polymorph of Fenofibrate Prepared via Talc Induced Heterogeneous Nucleation. <i>Crystal Growth and Design</i> , 2015, 15, 5011-5020.	3.0	30
25	Creating Drug Solubilization Compartments via Phase Separation in Multicomponent Buccal Patches Prepared by Direct Hot Melt Extrusion-Injection Molding. <i>Molecular Pharmaceutics</i> , 2015, 12, 4349-4362.	4.6	30
26	Coating Formation During Drying of β -Lactoglobulin: Gradual and Sudden Changes. <i>Biomacromolecules</i> , 2015, 16, 76-86.	5.4	5
27	Increasing the utilisation of sorghum, millets and pseudocereals: Developments in the science of their phenolic phytochemicals, biofortification and protein functionality. <i>Journal of Cereal Science</i> , 2014, 59, 257-275.	3.7	125
28	Moisture Uptake of Polyoxyethylene Glycol Glycerides Used as Matrices for Drug Delivery: Kinetic Modelling and Practical Implications. <i>Pharmaceutical Research</i> , 2013, 30, 1123-1136.	3.5	2
29	Analysis of single particle photodegradation using photothermal infrared microspectroscopy. <i>Analyst</i> , 2013, 138, 2315.	3.5	4
30	Development of Photothermal FTIR Microspectroscopy as a Novel Means of Spatially Identifying Amorphous and Crystalline Salbutamol Sulfate on Composite Surfaces. <i>Molecular Pharmaceutics</i> , 2013, 10, 1815-1823.	4.6	11
31	Development of fully amorphous dispersions of a low T _g drug via co-spray drying with hydrophilic polymers. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2012, 82, 572-579.	4.3	38
32	The trehalose coating effect on the internal protein dynamics. <i>Physical Chemistry Chemical Physics</i> , 2012, 14, 2727.	2.8	23
33	An investigation into water interactions with amorphous and milled salbutamol sulphate: The development of predictive models for uptake and recrystallization. <i>International Journal of Pharmaceutics</i> , 2012, 422, 220-228.	5.2	9
34	Spectroscopic Approaches to the Understanding of Water in Foods. <i>Food Reviews International</i> , 2011, 27, 170-191.	8.4	35
35	Compositional Analysis of Low Quantities of Phase Separation in Hot-Melt-Extruded Solid Dispersions: A Combined Atomic Force Microscopy, Photothermal Fourier-Transform Infrared Microspectroscopy, and Localised Thermal Analysis Approach. <i>Pharmaceutical Research</i> , 2011, 28, 2311-2326.	3.5	51
36	NMR studies of hydration in low water content biopolymer systems. <i>Magnetic Resonance in Chemistry</i> , 2011, 49, S127-32.	1.9	15

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37	Magnetic resonance in food science - meeting the challenge. <i>Magnetic Resonance in Chemistry</i> , 2011, 49, S1-S1.	1.9	6
38	Thermally induced movement of micro particles observed on a rough surface: A novel observation and its implications for high throughput analysis and synthesis. <i>Thermochimica Acta</i> , 2011, 517, 121-125.	2.7	1
39	The use of dynamic vapour sorption methods for the characterisation of water uptake in amorphous trehalose. <i>Carbohydrate Research</i> , 2010, 345, 1938-1944.	2.3	20
40	Characterisation and Prediction of Phase Separation in Hot-Melt Extruded Solid Dispersions: A Thermal, Microscopic and NMR Relaxometry Study. <i>Pharmaceutical Research</i> , 2010, 27, 1869-1883.	3.5	74
41	Physical properties of zein films containing salicylic acid and acetyl salicylic acid. <i>Journal of Cereal Science</i> , 2010, 52, 282-287.	3.7	27
42	An investigation into the crystallisation behaviour of an amorphous cryomilled pharmaceutical material above and below the glass transition temperature. <i>Journal of Pharmaceutical Sciences</i> , 2010, 99, 196-208.	3.3	54
43	Compositional Analysis of Metal Chelating Materials Using Near-Field Photothermal Fourier Transform Infrared Microspectroscopy. <i>Analytical Chemistry</i> , 2010, 82, 91-97.	6.5	9
44	Formation of kafirin microparticles by phase separation from an organic acid and their characterisation. <i>Journal of Cereal Science</i> , 2009, 50, 99-105.	3.7	35
45	Study of the physical properties of kafirin during the fabrication of tablets for pharmaceutical applications. <i>Journal of Cereal Science</i> , 2009, 50, 159-165.	3.7	28
46	Zein~Iodine Complex Studied by FTIR Spectroscopy and Dielectric and Dynamic Rheometry in Films and Precipitates. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4334-4341.	5.2	31
47	Thermal Probe Based Analytical Microscopy: Thermal Analysis and Photothermal Fourier-Transform Infrared Microspectroscopy Together with Thermally Assisted Nanosampling Coupled with Capillary Electrophoresis. <i>Analytical Chemistry</i> , 2009, 81, 6612-6619.	6.5	17
48	The effects of iodine on kidney bean starch: Films and pasting properties. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 116-119.	7.5	21
49	Plasticization of Zein: A Thermomechanical, FTIR, and Dielectric Study. <i>Biomacromolecules</i> , 2009, 10, 1135-1139.	5.4	76
50	Preparation of Free-Standing Films from Kafirin Protein Microparticles: Mechanism of Formation and Functional Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6729-6735.	5.2	17
51	Kafirin Microparticle Encapsulation of Catechin and Sorghum Condensed Tannins. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 7523-7528.	5.2	79
52	CONTRA: Improving the performance of dynamic investigations in natural abundance organic solids by mirror-symmetric constant-time CODEX. <i>Journal of Magnetic Resonance</i> , 2008, 191, 141-147.	2.1	13
53	Characterisation of solid dispersions of paracetamol and EUDRAGIT® E prepared by hot-melt extrusion using thermal, microthermal and spectroscopic analysis. <i>International Journal of Pharmaceutics</i> , 2008, 354, 158-167.	5.2	131
54	A study on maize proteins as a potential new tablet excipient. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2008, 69, 718-726.	4.3	50

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55	Slow dynamics in glassy methyl α -D-glucopyranoside studied by 1D NMR exchange experiments. <i>Physical Chemistry Chemical Physics</i> , 2008, 10, 542-549.	2.8	5
56	Effect of Variety and Environmental Factors on Gluten Proteins: An Analytical, Spectroscopic, and Rheological Study. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1172-1179.	5.2	23
57	Hydration of Gluten: A Dielectric, Calorimetric, and Fourier Transform Infrared Study. <i>Biomacromolecules</i> , 2007, 8, 1601-1606.	5.4	59
58	Letter to the Editor <i>Journal of Cereal Science - Volume 46, Issue 1</i> . <i>Journal of Cereal Science</i> , 2007, 46, 97-98.	3.7	8
59	Plasticization of a Protein-Based Film by Glycerol: A Spectroscopic, Mechanical, and Thermal Study. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4611-4616.	5.2	95
60	Effects of Temperature and Water Content on the Secondary Structure of Wheat Gluten Studied by FTIR Spectroscopy. <i>Biomacromolecules</i> , 2006, 7, 469-475.	5.4	202
61	Comparison of Repetitive Sequences Derived from High Molecular Weight Subunits of Wheat Glutenin, an Elastomeric Plant Protein. <i>Biomacromolecules</i> , 2006, 7, 1096-1103.	5.4	16
62	Structure-activity relationship analysis of antioxidant ability and neuroprotective effect of gallic acid derivatives. <i>Neurochemistry International</i> , 2006, 48, 263-274.	3.8	390
63	Changes in Protein Secondary Structure during Gluten Deformation Studied by Dynamic Fourier Transform Infrared Spectroscopy. <i>Biomacromolecules</i> , 2005, 6, 255-261.	5.4	251
64	Effect of Preparation Conditions on Protein Secondary Structure and Biofilm Formation of Kafirin. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 306-312.	5.2	69
65	Sorghum and millets: protein sources for Africa. <i>Trends in Food Science and Technology</i> , 2004, 15, 94-98.	15.1	146
66	Thermally induced structural changes in glycinin, the 11S globulin of soya bean (<i>Glycine max</i>) an in situ spectroscopic study. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2003, 1648, 105-114.	2.3	58
67	The high molecular weight subunits of wheat glutenin and their role in determining wheat processing properties. <i>Advances in Food and Nutrition Research</i> , 2003, 45, 219-302.	3.0	213
68	Identification of the Wheat Seed Protein CM3 as a Highly Active Emulsifier Using a Novel Functional Screen. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2019-2025.	5.2	15
69	Effect of Selected Hofmeister Anions on the Secondary Structure and Dynamics of Wheat Prolamins in Gluten. <i>Cereal Chemistry</i> , 2003, 80, 596-600.	2.2	57
70	Gluten, the Elastomeric Protein of Wheat Seeds. , 2003, , 279-301.		8
71	Science in the Post Modern World. , 2003, , 1-19.		0
72	High-Resolution Nuclear Magnetic Resonance Spectroscopy and Multivariate Analysis for the Characterization of Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2475-2481.	5.2	144

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73	The structure and properties of gluten: an elastic protein from wheat grain. Philosophical Transactions of the Royal Society B: Biological Sciences, 2002, 357, 133-142.	4.0	464
74	Characterization of the Emulsification Properties of 2S Albumins from Sunflower Seed. Journal of Colloid and Interface Science, 2002, 247, 177-185.	9.4	52
75	Structure and dynamics in L-leucinamide. Journal of Molecular Structure, 2002, 602-603, 71-78.	3.6	2
76	Chance, risk, uncertainty and food. Trends in Food Science and Technology, 2001, 12, 32-35.	15.1	12
77	Physicochemical Studies of Caroubin: A Gluten-like Protein. Journal of Agricultural and Food Chemistry, 2001, 49, 3414-3419.	5.2	46
78	Solid state NMR and X-ray diffraction studies of α -D-galacturonic acid monohydrate. Carbohydrate Research, 2001, 330, 391-399.	2.3	18
79	Anomalous proton NMR relaxation behavior of cell wall materials from Chinese water chestnuts. Magnetic Resonance in Chemistry, 2000, 38, 765-770.	1.9	11
80	^{13}C CPMAS studies of plant cell wall materials and model systems using proton relaxation-induced spectral editing techniques. Solid State Nuclear Magnetic Resonance, 2000, 15, 239-248.	2.3	47
81	Expression and characterisation of a highly repetitive peptide derived from a wheat seed storage protein. BBA - Proteins and Proteomics, 2000, 1479, 135-146.	2.1	79
82	Wheat glutenin subunits and dough elasticity: findings of the EUROWHEAT project. Trends in Food Science and Technology, 2000, 11, 433-441.	15.1	201
83	Green Tea Polyphenols React with 1,1-Diphenyl-2-picrylhydrazyl Free Radicals in the Bilayer of Liposomes: A Direct Evidence from Electron Spin Resonance Studies. Journal of Agricultural and Food Chemistry, 2000, 48, 5710-5714.	5.2	44
84	The functional properties of fats and oils - A richness of diversity. Grasas Y Aceites, 2000, 51, .	0.9	4
85	Solid state ^1H NMR studies of cell wall materials of potatoes. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 1999, 55, 883-894.	3.9	12
86	A new water-soluble and lipid-insoluble spin probe: application to the study of aqueous sucrose solutions. Magnetic Resonance in Chemistry, 1999, 37, 36-42.	1.9	17
87	^{13}C MAS NMR Studies of the Effects of Hydration on the Cell Walls of Potatoes and Chinese Water Chestnuts. Journal of Agricultural and Food Chemistry, 1999, 47, 510-517.	5.2	56
88	NMR oxygen-17 studies of the state of water in a saturated sucrose solution. Journal of Molecular Liquids, 1998, 75, 45-59.	4.9	8
89	Application of chemometrics to the ^1H NMR spectra of apple juices: discrimination between apple varieties. Food Chemistry, 1998, 61, 207-213.	8.2	162
90	Solid state NMR, IR and X-ray diffraction studies of the structure and motion of L-leucinamide. Journal of the Chemical Society Perkin Transactions II, 1997, , 899-904.	0.9	8

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91	Use of High-Field ¹ H NMR Spectroscopy for the Analysis of Liquid Foods. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1483-1487.	5.2	69
92	Fourier transform IR spectroscopic study of hydration-induced structure changes in the solid state of ¹ %-gliadins. <i>Biochemical Journal</i> , 1996, 319, 741-747.	3.7	141
93	Factors affecting the line widths and signal-to-noise ratios of the ¹³ C CP/MAS spectra of proteins. <i>Magnetic Resonance in Chemistry</i> , 1993, 31, 1001-1007.	1.9	8
94	Preparation and characterisation of [PPh ₄][fac-PtX ₃ (S ₄ N ₄)] (X = Cl, Br or I). <i>Journal of the Chemical Society Dalton Transactions</i> , 1992, , 1135.	1.1	10
95	Fourier Transform Infrared Microspectroscopy Is a New Way to Look at Plant Cell Walls. <i>Plant Physiology</i> , 1992, 100, 1940-1947.	4.8	205
96	Potential of Fourier transform infrared spectroscopy and fiber optics for process control. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 435-438.	5.2	8
97	A Fourier transform infrared study of waterâ€™head group interactions in reversed micelles containing sodium bis(2-ethylhexyl) sulfosuccinate (AOT). <i>Journal of Colloid and Interface Science</i> , 1992, 152, 465-472.	9.4	120
98	³¹ P nuclear magnetic resonance spectra of milk from various species. <i>Journal of Dairy Research</i> , 1991, 58, 443-451.	1.4	18
99	Sulphur-33 and oxygen-17 NMR studies of sulpholane in acetic acid and related solvents. <i>Magnetic Resonance in Chemistry</i> , 1990, 28, 318-323.	1.9	10
100	Nitrogen-14 nuclear magnetic resonance studies on sulphurâ€™nitrogen compounds. <i>Journal of the Chemical Society Dalton Transactions</i> , 1990, , 511-517.	1.1	12
101	Crystal and molecular structure of potassium ² -d-glucopyranose 6-sulphate. <i>Carbohydrate Research</i> , 1988, 180, 183-193.	2.3	25
102	A Fourier-transform infrared study of wheat starch gels. <i>Carbohydrate Research</i> , 1988, 180, 339-344.	2.3	75
103	Solid-state phosphorus-31 NMR studies of synthetic inorganic calcium phosphates. <i>Journal of Physics and Chemistry of Solids</i> , 1988, 49, 21-27.	4.0	55
104	The potential of Fourier transform infrared spectroscopy for the analysis of confectionery products. <i>Food Chemistry</i> , 1988, 28, 53-61.	8.2	16
105	The reactions of sulphurâ€™nitrogen species in liquid ammonia. <i>Journal of the Chemical Society Chemical Communications</i> , 1988, , 1479-1480.	2.0	13
106	Effects of particle size on quantitative photoacoustic spectroscopy using a gas-microphone cell. <i>Analytical Chemistry</i> , 1987, 59, 2378-2382.	6.5	22
107	¹³ C solution state and solid state n.m.r. of wheat gluten. <i>International Journal of Biological Macromolecules</i> , 1987, 9, 357-362.	7.5	16
108	Use of Fourier transform infrared spectroscopy for quantitative analysis: a comparative study of different detection methods. <i>Analyst</i> , The, 1987, 112, 1117.	3.5	37

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109	Solid-state ¹³ C-N.M.R. and electron microscopy study on the reversible cellulose I α ' cellulose III β transformation in Valonia. Carbohydrate Research, 1987, 160, 1-11.	2.3	86
110	Quantitative proton magnetic resonance of plasma from uraemic patients during dialysis. Magnetic Resonance in Chemistry, 1987, 25, 811-816.	1.9	22
111	³¹ P N.m.r. studies of the hydrolysis of added phosphates in chicken meat. Journal of the Science of Food and Agriculture, 1987, 40, 283-291.	3.5	28
112	³⁵ Cl nuclear magnetic resonance studies of the interaction of chloride ions with meat in the presence of tripolyphosphate. Journal of the Science of Food and Agriculture, 1987, 41, 267-275.	3.5	14
113	A fourier-transform infrared study of the gelation and retrogradation of waxy-maize starch. Carbohydrate Research, 1987, 166, 162-165.	2.3	80
114	A ³¹ P and ²³ Na NMR and terbium(III) luminescence study of bistrifluorophosphato-lanthanide(III) complexes including the cation shift reagent [Dy(PPP) ₂] ⁷⁺ . Inorganica Chimica Acta, 1987, 138, 241-247.	2.4	9
115	Line narrowing in phosphorus-31 spectra of solids using a combination of high-power decoupling, cross-polarization, magic-angle spinning, and ³¹ P multiple-pulse operation. Journal of Magnetic Resonance, 1987, 73, 178-183.	0.5	8
116	An ¹⁷ O nuclear magnetic resonance relaxation-time study of sucrose-water interactions. Journal of the Chemical Society Faraday Transactions I, 1986, 82, 451.	1.0	11
117	A new definition of the information content of N.M.R. spectra suitable for use in maximum entropy signal processing. Molecular Physics, 1986, 58, 485-495.	1.7	14
118	Medium effects on ³³ S NMR of inorganic sulphate. Magnetic Resonance in Chemistry, 1986, 24, 171-174.	1.9	11
119	³³ S and ¹⁴ N nuclear magnetic resonance spectra of some sulphur-nitrogen compounds. Magnetic Resonance in Chemistry, 1986, 24, 1080-1082.	1.9	23
120	Constrained deconvolution methods for NMR spectral enhancement. Journal of Magnetic Resonance, 1986, 68, 564-567.	0.5	6
121	The ³¹ P nuclear magnetic resonance spectrum of cows' milk. Journal of Dairy Research, 1985, 52, 47-54.	1.4	47
122	A ¹³ C-n.m.r. study of sugar-beet pectin. Carbohydrate Research, 1985, 138, 168-170.	2.3	94
123	A ¹³ C cross-polarisation magic-angle-spinning nuclear magnetic resonance study of some well characterised crown ethers and their complexes. Journal of the Chemical Society Perkin Transactions II, 1985, , 1307.	0.9	13
124	Experimental sulphur-33 nuclear magnetic resonance spectroscopy. Journal of the Chemical Society, Faraday Transactions 2, 1985, 81, 63.	1.1	101
125	N.m.r. spectra (¹ H, ¹³ C) of glucosinolates. Carbohydrate Research, 1984, 132, 323-329.	2.3	26
126	Effects of group I cations on the gelation of iota carrageenan. International Journal of Biological Macromolecules, 1984, 6, 303-308.	7.5	35

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127	High resolution ¹³ C n.m.r. of crystalline benzo-15-crown-5 using sideband suppression techniques. <i>Inorganica Chimica Acta</i> , 1983, 77, L201-L202.	2.4	3
128	Determination of the moisture content of starch using near infrared photoacoustic spectroscopy. <i>Analyst</i> , The, 1983, 108, 591.	3.5	22
129	Specific ion effects in $\hat{1}$ -carrageente gels. <i>Journal of the Chemical Society Chemical Communications</i> , 1980, .	2.0	19
130	Emulsions. , 0, , 1-19.		0
131	Water Transport and Dynamics in Food. , 0, , 68-107.		3
132	Powders and Granular Materials. , 0, , 135-150.		3
133	Physicochemical Behaviour of Starch in Food Applications. , 0, , 20-67.		7
134	Wheat-Flour Dough Rheology. , 0, , 199-240.		3
135	Gels. , 0, , 151-198.		5
136	Glasses. , 0, , 108-134.		0
137	Proton Relaxation in Crystalline and Glassy Sugars. <i>Special Publication - Royal Society of Chemistry</i> , 0, , 166-172.	0.0	0