

Ole G Mouritsen

List of Publications by Year in descending order

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272
papers

13,450
citations

18482

62
h-index

30087

103
g-index

285
all docs

285
docs citations

285
times ranked

10835
citing authors

#	ARTICLE	IF	CITATIONS
1	Lipid rafts: at a crossroad between cell biology and physics. <i>Nature Cell Biology</i> , 2007, 9, 7-14.	10.3	1,017
2	Physical properties of the fluid lipid-bilayer component of cell membranes: a perspective. <i>Quarterly Reviews of Biophysics</i> , 1991, 24, 293-397.	5.7	811
3	What's so special about cholesterol?. <i>Lipids</i> , 2004, 39, 1101-1113.	1.7	434
4	Lipids do influence protein function—the hydrophobic matching hypothesis revisited. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2004, 1666, 205-226.	2.6	363
5	Dynamical order and disorder in lipid bilayers. <i>Chemistry and Physics of Lipids</i> , 1994, 73, 3-25.	3.2	303
6	From Lanosterol to Cholesterol: Structural Evolution and Differential Effects on Lipid Bilayers. <i>Biophysical Journal</i> , 2002, 82, 1429-1444.	0.5	234
7	An outlook on organization of lipids in membranes: Searching for a realistic connection with the organization of biological membranes. <i>Progress in Lipid Research</i> , 2010, 49, 378-389.	11.6	190
8	Theoretical analysis of protein organization in lipid membranes. <i>BBA - Biomembranes</i> , 1998, 1376, 245-266.	8.0	189
9	Relation between superconducting transition temperature and oxygen ordering in YBa ₂ Cu ₃ O _{6+x} . <i>Nature</i> , 1991, 349, 594-596.	27.8	185
10	Passive ion permeability of lipid membranes modelled via lipid-domain interfacial area. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1988, 944, 63-72.	2.6	166
11	On the human consumption of the red seaweed dulse (<i>Palmaria palmata</i> (L.) Weber & Mohr). <i>Journal of Applied Phycology</i> , 2013, 25, 1777-1791.	2.8	153
12	Enzymatic Release of Antitumor Ether Lipids by Specific Phospholipase A2 Activation of Liposome-Forming Prodrugs. <i>Journal of Medicinal Chemistry</i> , 2004, 47, 1694-1703.	6.4	149
13	A new look at lipid-membrane structure in relation to drug research. , 1998, 15, 1507-1519.		144
14	Secreted phospholipase A2 as a new enzymatic trigger mechanism for localised liposomal drug release and absorption in diseased tissue. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2003, 1609, 95-101.	2.6	125
15	Neurological disease mutations compromise a C-terminal ion pathway in the Na ⁺ /K ⁺ -ATPase. <i>Nature</i> , 2010, 467, 99-102.	27.8	125
16	The impact of peptides on lipid membranes. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2008, 1778, 1528-1536.	2.6	124
17	Temperature-Controlled Structure and Kinetics of Ripple Phases in One- and Two-Component Supported Lipid Bilayers. <i>Biophysical Journal</i> , 2003, 85, 350-360.	0.5	123
18	Small-scale lipid-membrane structure: simulation versus experiment. <i>Current Opinion in Structural Biology</i> , 1997, 7, 518-527.	5.7	120

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19	Lipid Gymnastics: Evidence of Complete Acyl Chain Reversal in Oxidized Phospholipids from Molecular Simulations. <i>Biophysical Journal</i> , 2009, 96, 2734-2743.	0.5	117
20	A general model for the interaction of foreign molecules with lipid membranes: drugs and anaesthetics. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1991, 1062, 227-238.	2.6	116
21	Single-Channel Water Permeabilities of <i>Escherichia coli</i> Aquaporins AqpZ and GlpF. <i>Biophysical Journal</i> , 2006, 90, 2270-2284.	0.5	116
22	Membrane-perturbing effect of fatty acids and lysolipids. <i>Progress in Lipid Research</i> , 2013, 52, 130-140.	11.6	113
23	Ripples and the Formation of Anisotropic Lipid Domains: Imaging Two-Component Supported Double Bilayers by Atomic Force Microscopy. <i>Biophysical Journal</i> , 2002, 83, 2625-2633.	0.5	107
24	The hydrophobic effect: Molecular dynamics simulations of water confined between extended hydrophobic and hydrophilic surfaces. <i>Journal of Chemical Physics</i> , 2004, 120, 9729-9744.	3.0	104
25	Lateral Organization and Domain Formation in a Two-Component Lipid Membrane System. <i>Biophysical Journal</i> , 2001, 80, 1819-1828.	0.5	103
26	Biophysical mechanisms of phospholipase A2 activation and their use in liposome-based drug delivery. <i>FEBS Letters</i> , 2002, 531, 23-27.	2.8	100
27	Phase equilibria and local structure in binary lipid bilayers. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1993, 1152, 135-145.	2.6	98
28	Lipids, curvature, and nano-medicine. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1174-1187.	1.5	98
29	Dimyristoylphosphatidylcholine/C16:0-Ceramide Binary Liposomes Studied by Differential Scanning Calorimetry and Wide- and Small-Angle X-Ray Scattering. <i>Biophysical Journal</i> , 2000, 78, 2459-2469.	0.5	97
30	Decoupled Phase Transitions and Grain-Boundary Melting in Supported Phospholipid Bilayers. <i>Physical Review Letters</i> , 2005, 94, 025701.	7.8	95
31	Theory and Model for Martensitic Transformations. <i>Physical Review Letters</i> , 1986, 57, 2458-2461.	7.8	93
32	The evolution of membranes. <i>Canadian Journal of Chemistry</i> , 1988, 66, 706-712.	1.1	92
33	Small-angle neutron scattering from multilamellar lipid bilayers: Theory, model, and experiment. <i>Physical Review E</i> , 1996, 53, 5169-5180.	2.1	92
34	The liquid-ordered state comes of age. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2010, 1798, 1286-1288.	2.6	91
35	Weak first-order orientational transition in the Lebwohl-Lasher model for liquid crystals. <i>Physical Review Letters</i> , 1992, 69, 2803-2806.	7.8	89
36	The rise of seaweed gastronomy: phycogastronomy. <i>Botanica Marina</i> , 2019, 62, 195-209.	1.2	89

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37	Molecular mechanism of the allosteric enhancement of the umami taste sensation. FEBS Journal, 2012, 279, 3112-3120.	4.7	88
38	Molecular Dynamics Simulation of Spinodal Decomposition in Three-Dimensional Binary Fluids. Physical Review Letters, 1996, 77, 2253-2256.	7.8	87
39	Biomimetic Triblock Copolymer Membrane Arrays: A Stable Template for Functional Membrane Proteins. Langmuir, 2009, 25, 10447-10450.	3.5	87
40	Modelling the phase equilibria in two-component membranes of phospholipids with different acyl-chain lengths. Biochimica Et Biophysica Acta - Biomembranes, 1988, 944, 121-134.	2.6	86
41	Interactions between a Polystyrene Particle and Hydrophilic and Hydrophobic Surfaces in Aqueous Solutions. Langmuir, 2008, 24, 7278-7284.	3.5	85
42	Intrinsic molecules in lipid membranes change the lipid-domain interfacial area: cholesterol at domain interfaces. Biochimica Et Biophysica Acta - Biomembranes, 1989, 979, 166-176.	2.6	84
43	Fluctuations caught in the act. Nature, 2000, 404, 352-352.	27.8	84
44	Anomalous swelling of multilamellar lipid bilayers in the transition region by renormalization of curvature elasticity. Physical Review Letters, 1994, 72, 3911-3914.	7.8	83
45	Problems and paradigms: Dynamic lipid-bilayer heterogeneity: A mesoscopic vehicle for membrane function?. BioEssays, 1992, 14, 129-136.	2.5	80
46	A Thermodynamic Study of the Effects of Cholesterol on the Interaction between Liposomes and Ethanol. Biophysical Journal, 2000, 78, 2486-2492.	0.5	79
47	The effects of density fluctuations on the partitioning of foreign molecules into lipid bilayers: Application to anaesthetics and insecticides. Biochimica Et Biophysica Acta - Biomembranes, 1991, 1067, 241-253.	2.6	77
48	Liposomal Formulation of Retinoids Designed for Enzyme Triggered Release. Journal of Medicinal Chemistry, 2010, 53, 3782-3792.	6.4	77
49	World cuisine of seaweeds: Science meets gastronomy. International Journal of Gastronomy and Food Science, 2018, 14, 55-65.	3.0	77
50	Flavour of fermented fish, insect, game, and pea sauces: Garum revisited. International Journal of Gastronomy and Food Science, 2017, 9, 16-28.	3.0	75
51	Synthesis and Biophysical Characterization of Chlorambucil Anticancer Ether Lipid Prodrugs. Journal of Medicinal Chemistry, 2009, 52, 3408-3415.	6.4	72
52	Seaweeds for umami flavour in the New Nordic Cuisine. Flavour, 2012, 1, .	2.3	71
53	The effect of anaesthetics on the dynamic heterogeneity of lipid membranes. Chemistry and Physics of Lipids, 1993, 65, 205-216.	3.2	70
54	Molecular dynamics simulations of phase separation in the presence of surfactants. Physical Review E, 1994, 50, 1243-1252.	2.1	70

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55	Domain-Induced Activation of Human Phospholipase A2 Type IIA: Local versus Global Lipid Composition. <i>Biophysical Journal</i> , 2006, 90, 3165-3175.	0.5	70
56	Dynamical scaling of oxygen ordering in $\text{YBa}_{2}\text{Cu}_{3}\text{O}_{7-\delta}$. <i>Physical Review Letters</i> , 1991, 66, 465-468.	7.8	68
57	Pseudocritical Behavior and Unbinding of Phospholipid Bilayers. <i>Physical Review Letters</i> , 1995, 75, 3958-3961.	7.8	68
58	Off-lattice model for the phase behavior of lipid-cholesterol bilayers. <i>Physical Review E</i> , 1999, 59, 5790-5803.	2.1	66
59	Simulations of a Membrane-Anchored Peptide: Structure, Dynamics, and Influence on Bilayer Properties. <i>Biophysical Journal</i> , 2004, 86, 3556-3575.	0.5	66
60	Model of interfacial melting. <i>Physical Review Letters</i> , 1987, 58, 389-392.	7.8	65
61	Synergistic permeability enhancing effect of lysophospholipids and fatty acids on lipid membranes. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2002, 1564, 256-262.	2.6	65
62	Activation of interfacial enzymes at membrane surfaces. <i>Journal of Physics Condensed Matter</i> , 2006, 18, S1293-S1304.	1.8	64
63	Small-scale structure in fluid cholesterol-lipid bilayers. <i>Current Opinion in Colloid and Interface Science</i> , 2013, 18, 440-447.	7.4	63
64	Steady-State Compartmentalization of Lipid Membranes by Active Proteins. <i>Biophysical Journal</i> , 1998, 74, 745-752.	0.5	62
65	Umami taste, free amino acid composition, and volatile compounds of brown seaweeds. <i>Journal of Applied Phycology</i> , 2019, 31, 1213-1232.	2.8	60
66	Artifacts in dynamical simulations of coarse-grained model lipid bilayers. <i>Journal of Chemical Physics</i> , 2005, 122, 204901.	3.0	58
67	[9] Phospholipase A2 activity and physical properties of lipid-bilayer substrates. <i>Methods in Enzymology</i> , 1997, 286, 168-190.	1.0	57
68	Self-assembly and organization of lipid-protein membranes. <i>Current Opinion in Colloid and Interface Science</i> , 1998, 3, 78-87.	7.4	57
69	Lipases, liposomes and lipid-prodrugs. <i>Current Opinion in Colloid and Interface Science</i> , 2013, 18, 419-431.	7.4	55
70	The antipsychotic drug chlorpromazine enhances the cytotoxic effect of tamoxifen in tamoxifen-sensitive and tamoxifen-resistant human breast cancer cells. <i>Anti-Cancer Drugs</i> , 2009, 20, 723-735.	1.4	54
71	Model Answers to Lipid Membrane Questions. <i>Cold Spring Harbor Perspectives in Biology</i> , 2011, 3, a004622-a004622.	5.5	54
72	Consumption of seaweeds and the human brain. <i>Journal of Applied Phycology</i> , 2017, 29, 2377-2398.	2.8	54

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73	Is the fluid mosaic (and the accompanying raft hypothesis) a suitable model to describe fundamental features of biological membranes? What may be missing?. <i>Frontiers in Plant Science</i> , 2013, 4, 457.	3.6	53
74	Lipid enrichment and selectivity of integral membrane proteins in two-component lipid bilayers. <i>European Biophysics Journal</i> , 1993, 22, 323-328.	2.2	52
75	Evolution of a Rippled Membrane during Phospholipase A2 Hydrolysis Studied by Time-Resolved AFM. <i>Biophysical Journal</i> , 2004, 87, 408-418.	0.5	52
76	Theory of phase equilibria and critical mixing points in binary lipid bilayers. <i>Journal of Chemical Physics</i> , 1995, 103, 3643-3656.	3.0	50
77	Theory of protein-induced lateral phase separation in lipid membranes. <i>Cell Biophysics</i> , 1989, 14, 79-95.	0.4	49
78	Phase transition and director fluctuations in the three-dimensional Lebwohl-Lasher model of liquid crystals. <i>Molecular Physics</i> , 1993, 80, 1195-1221.	1.7	48
79	Contents of capsaicinoids in chillies grown in Denmark. <i>Food Chemistry</i> , 2017, 221, 913-918.	8.2	48
80	Drug delivery by phospholipase A2 degradable liposomes. <i>International Journal of Pharmaceutics</i> , 2001, 214, 67-69.	5.2	47
81	Domain-growth kinetics of herringbone phases. <i>Physical Review B</i> , 1983, 28, 3150-3152.	3.2	46
82	Lipid domains in model membranes: a brief historical perspective. <i>Essays in Biochemistry</i> , 2015, 57, 1-19.	4.7	46
83	Lifshitz-Allen-Cahn domain-growth kinetics of Ising models with conserved density. <i>Physical Review B</i> , 1988, 37, 5962-5965.	3.2	45
84	Preparing giant unilamellar vesicles (GUVs) of complex lipid mixtures on demand: Mixing small unilamellar vesicles of compositionally heterogeneous mixtures. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2015, 1848, 3175-3180.	2.6	45
85	Temperature-dependent domain-growth kinetics of orientationally ordered phases: Effects of annealed and quenched vacancies. <i>Physical Review B</i> , 1985, 32, 1632-1638.	3.2	44
86	Inclusion of Terpenoid Plant Extracts in Lipid Bilayers Investigated by Molecular Dynamics Simulations. <i>Journal of Physical Chemistry B</i> , 2010, 114, 15825-15831.	2.6	44
87	Umami flavour as a means of regulating food intake and improving nutrition and health. <i>Nutrition and Health</i> , 2012, 21, 56-75.	1.5	44
88	Simulation technique for hard-disk models in two dimensions. <i>Physical Review A</i> , 1990, 42, 3186-3195.	2.5	43
89	Soft-wall domain-growth kinetics of twofold-degenerate ordering. <i>Physical Review Letters</i> , 1986, 56, 850-853.	7.8	42
90	Thermodynamic and Real-Space Structural Evidence of a 2D Critical Point in Phospholipid Monolayers. <i>Langmuir</i> , 2007, 23, 11684-11692.	3.5	42

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91	Lipids, curvature stress, and the action of lipid prodrugs: Free fatty acids and lysolipid enhancement of drug transport across liposomal membranes. <i>Biochimie</i> , 2012, 94, 2-10.	2.6	42
92	Association of ethanol with lipid membranes containing cholesterol, sphingomyelin and ganglioside: a titration calorimetry study. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1999, 1420, 179-188.	2.6	41
93	Orientation and Conformation of a Lipase at an Interface Studied by Molecular Dynamics Simulations. <i>Biophysical Journal</i> , 2002, 83, 98-111.	0.5	41
94	Lipidology and lipidomicsâ€“quo vadis? A new era for the physical chemistry of lipids. <i>Physical Chemistry Chemical Physics</i> , 2011, 13, 19195.	2.8	41
95	Screening effect of PEG on avidin binding to liposome surface receptors. <i>International Journal of Pharmaceutics</i> , 2001, 214, 63-65.	5.2	40
96	Universality of ordering dynamics in conserved multicomponent systems. <i>Physical Review B</i> , 1993, 47, 14724-14733.	3.2	38
97	The emerging science of gastrophysics and its application to the algal cuisine. <i>Flavour</i> , 2012, 1, .	2.3	38
98	Phospholipase A2 activity towards vesicles of DPPC and DMPCâ€“DSPC containing small amounts of SMPC. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2001, 1515, 133-143.	2.6	37
99	Dynamics of ordering processes in annealed dilute systems: Island formation, vacancies at domain boundaries, and compactification. <i>Physical Review B</i> , 1990, 41, 7003-7018.	3.2	36
100	Grain-boundary melting: A Monte Carlo study. <i>Physical Review B</i> , 1994, 50, 6573-6576.	3.2	36
101	Force Trace Hysteresis and Temperature Dependence of Bridging Nanobubble Induced Forces between Hydrophobic Surfaces. <i>ACS Nano</i> , 2008, 2, 1817-1824.	14.6	36
102	Intrinsic reaction-cycle time scale of Na ⁺ ,K ⁺ -ATPase manifests itself in the lipidâ€“protein interactions of nonequilibrium membranes. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2012, 109, 18442-18446.	7.1	36
103	A role for dietary macroalgae in the amelioration of certain risk factors associated with cardiovascular disease. <i>Phycologia</i> , 2015, 54, 649-666.	1.4	36
104	Spatial distribution and activity of Na ⁺ /K ⁺ -ATPase in lipid bilayer membranes with phase boundaries. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2016, 1858, 1390-1399.	2.6	36
105	Cephalopod Gastronomyâ€“A Promise for the Future. <i>Frontiers in Communication</i> , 2018, 3, .	1.2	36
106	In Situ Atomic Force Microscope Imaging of Supported Lipid Bilayers. <i>Single Molecules</i> , 2001, 2, 105-108.	0.9	35
107	Phospholipase A2-susceptible liposomes of anticancer double lipid-prodrugs. <i>European Journal of Pharmaceutical Sciences</i> , 2012, 45, 408-420.	4.0	35
108	A microscopic model for lipid/protein bilayers with critical mixing. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1993, 1147, 154-160.	2.6	34

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109	Lipid protrusions, membrane softness, and enzymatic activity. <i>Physical Chemistry Chemical Physics</i> , 2004, 6, 1608-1615.	2.8	34
110	Enzymatic action of phospholipase A2 on liposomal drug delivery systems. <i>International Journal of Pharmaceutics</i> , 2015, 491, 49-57.	5.2	34
111	Studies on the lack of cooperativity in the melting of lipid bilayers. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1983, 731, 217-221.	2.6	33
112	Elastic properties of surfactant monolayers at liquid-liquid interfaces: A molecular dynamics study. <i>Journal of Chemical Physics</i> , 2000, 112, 8621-8630.	3.0	33
113	Characteristics of Fibers Formed by Cytochrome c and Induced by Anionic Phospholipids. <i>Biochemistry</i> , 2006, 45, 13447-13453.	2.5	33
114	LIFE - AS A MATTER OF FAT. <i>The Frontiers Collection</i> , 2016, , .	0.2	33
115	Saved by seaweeds: phyconomic contributions in times of crises. <i>Journal of Applied Phycology</i> , 2021, 33, 443-458.	2.8	31
116	Mouthfeel. , 2017, , .		31
117	Dynamical scaling and crossover from algebraic to logarithmic growth in dilute systems. <i>Physical Review B</i> , 1989, 40, 11445-11448.	3.2	30
118	Random-lattice models and simulation algorithms for the phase equilibria in two-dimensional condensed systems of particles with coupled internal and translational degrees of freedom. <i>Physical Review E</i> , 1996, 54, 6889-6905.	2.1	30
119	Interaction of Salicylate and a Terpenoid Plant Extract with Model Membranes: Reconciling Experiments and Simulations. <i>Biophysical Journal</i> , 2010, 99, 3887-3894.	0.5	30
120	Influence of the Active Compounds of <i>Perilla frutescens</i> Leaves on Lipid Membranes. <i>Journal of Natural Products</i> , 2012, 75, 160-166.	3.0	29
121	Seaweeds in mythology, folklore, poetry, and life. <i>Journal of Applied Phycology</i> , 2020, 32, 3157-3182.	2.8	29
122	Acyl chain ordering and crystallization in lipid monolayers. <i>Chemical Physics Letters</i> , 1987, 135, 294-298.	2.6	27
123	Lipid domain formation and ligand-receptor distribution in lipid bilayer membranes investigated by atomic force microscopy. <i>FEBS Letters</i> , 2002, 515, 29-34.	2.8	27
124	Role of lipid protrusions in the function of interfacial enzymes. <i>European Biophysics Journal</i> , 2005, 34, 967-971.	2.2	27
125	Structure and Stability of the Spinach Aquaporin SoPIP2;1 in Detergent Micelles and Lipid Membranes. <i>PLoS ONE</i> , 2011, 6, e14674.	2.5	27
126	Phase behavior and permeability properties of phospholipid bilayers containing a short-chain phospholipid permeability enhancer. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1997, 1329, 85-96.	2.6	26

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127	Phase Behavior and Nanoscale Structure of Phospholipid Membranes Incorporated with Acylated C14-Peptides. <i>Biophysical Journal</i> , 2005, 89, 2494-2503.	0.5	26
128	Those tasty weeds. <i>Journal of Applied Phycology</i> , 2017, 29, 2159-2164.	2.8	26
129	Decoupling of crystalline and conformational degrees of freedom in lipid monolayers. <i>Journal of Chemical Physics</i> , 1989, 91, 1855-1865.	3.0	25
130	Lindane suppresses the lipid-bilayer permeability in the main transition region. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1996, 1282, 85-92.	2.6	25
131	A Calorimetric Investigation of the Interaction of Short Chain Alcohols with Unilamellar DMPC Liposomes. <i>Journal of Physical Chemistry B</i> , 1999, 103, 4751-4756.	2.6	25
132	Efficient Monte Carlo sampling by direct flattening of free energy barriers. <i>Computational Materials Science</i> , 1999, 15, 311-340.	3.0	25
133	Modeling Lipid-Sterol Bilayers: Applications to Structural Evolution, Lateral Diffusion, and Rafts. <i>Methods in Enzymology</i> , 2004, 383, 198-229.	1.0	25
134	Effect of fatty acids on the permeability barrier of model and biological membranes. <i>Chemistry and Physics of Lipids</i> , 2016, 200, 139-146.	3.2	25
135	The Solution to Sustainable Eating Is Not a One-Way Street. <i>Frontiers in Psychology</i> , 2020, 11, 531.	2.1	25
136	Relevance of domain-wall softness for a universal classification of domain-growth kinetics. <i>Physical Review B</i> , 1985, 31, 2613-2616.	3.2	24
137	Dynamical scaling, domain-growth kinetics, and domain-wall shapes of quenched two-dimensional anisotropic XY models. <i>Physical Review B</i> , 1988, 38, 2703-2714.	3.2	24
138	Freeze/thaw effects on lipid-bilayer vesicles investigated by differential scanning calorimetry. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2003, 1615, 77-83.	2.6	24
139	Effects of temperature on domain-growth kinetics of fourfold-degenerate ($2\tilde{A}-1$) ordering in Ising models. <i>Physical Review B</i> , 1987, 36, 2333-2336.	3.2	23
140	Association of acylated cationic decapeptides with dipalmitoylphosphatidylserine-dipalmitoylphosphatidylcholine lipid membranes. <i>Chemistry and Physics of Lipids</i> , 2001, 113, 83-95.	3.2	23
141	To Gate or Not To Gate: Using Molecular Dynamics Simulations To Morph Gated Plant Aquaporins into Constitutively Open Conformations. <i>Journal of Physical Chemistry B</i> , 2009, 113, 5239-5244.	2.6	23
142	Anticancer double lipid prodrugs: liposomal preparation and characterization. <i>Journal of Liposome Research</i> , 2011, 21, 296-305.	3.3	23
143	Protein Kinase A (PKA) Phosphorylation of Na ⁺ /K ⁺ -ATPase Opens Intracellular C-terminal Water Pathway Leading to Third Na ⁺ -binding site in Molecular Dynamics Simulations*. <i>Journal of Biological Chemistry</i> , 2012, 287, 15959-15965.	3.4	23
144	Steady-state properties of a finite system driven by a chemical-potential gradient. <i>Physical Review Letters</i> , 1990, 65, 440-443.	7.8	22

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145	Kinetics of diffusion-controlled oxygen ordering in a lattice-gas model of $\text{YBa}_2\text{Cu}_3\text{O}_7$. <i>Physical Review B</i> , 1990, 42, 283-287.	3.2	22
146	Two coupled Ising planes: Phase diagram and interplanar force. <i>Journal of Statistical Physics</i> , 1993, 73, 723-749.	1.2	22
147	Calorimetric and theoretical studies of the effects of lindane on lipid bilayers of different acyl chain length. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1995, 1233, 89-104.	2.6	22
148	Dynamic force spectroscopy on soft molecular systems: Improved analysis of unbinding spectra with varying linker compliance. <i>Colloids and Surfaces B: Biointerfaces</i> , 2006, 53, 149-156.	5.0	22
149	Ligand-receptor interactions and membrane structure investigated by AFM and time-resolved fluorescence microscopy. <i>Journal of Molecular Recognition</i> , 2007, 20, 554-560.	2.1	22
150	Fractal growth in impurity-controlled solidification in lipid monolayers. <i>Journal of Chemical Physics</i> , 1987, 87, 6706-6709.	3.0	21
151	PATTERN FORMATION IN CONDENSED MATTER. <i>International Journal of Modern Physics B</i> , 1990, 04, 1925-1954.	2.0	21
152	Fluctuation effects in first-order phase transitions: Theory and model for martensitic transformations. <i>Physical Review B</i> , 1990, 41, 688-703.	3.2	20
153	Theory and simulations for hard-disk models of binary mixtures of molecules with internal degrees of freedom. <i>Physical Review A</i> , 1991, 43, 6642-6656.	2.5	19
154	Membrane Restructuring by Phospholipase A2 Is Regulated by the Presence of Lipid Domains. <i>Biophysical Journal</i> , 2011, 101, 90-99.	0.5	19
155	Lifshitz-Slyozov kinetics of a nonconserved system that separates into phases of different density. <i>Physical Review B</i> , 1990, 42, 4506-4513.	3.2	18
156	Functional dynamics of lipids in biomembranes. <i>Chemistry and Physics of Lipids</i> , 1994, 73, 1-2.	3.2	18
157	Model of a sub-main transition in phospholipid bilayers. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 1996, 1283, 170-176.	2.6	18
158	Use of isothermal titration calorimetry to study the interaction of short-chain alcohols with lipid membranes. <i>Thermochimica Acta</i> , 1999, 328, 129-135.	2.7	18
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160	The quest for umami: Can sous vide contribute?. <i>International Journal of Gastronomy and Food Science</i> , 2018, 13, 129-133.	3.0	18
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