Taco Nicolai

List of Publications by Year
in descending order

243 papers	10,181 citations	30070 54 h-index	49909 87 g-index
244 all docs	244 docs citations	244 times ranked	6645 citing authors

#	Article	IF	Citations
1	Î2-Lactoglobulin and WPI aggregates: Formation, structure and applications. Food Hydrocolloids, 2011, 25, 1945-1962.	10.7	456
2	Dynamic polymeric micelles versus frozen nanoparticles formed by block copolymers. Soft Matter, 2010, 6, 3111.	2.7	265
3	Controlled food protein aggregation for new functionality. Current Opinion in Colloid and Interface Science, 2013, 18, 249-256.	7.4	248
4	Rheology of associative polymer solutions. Current Opinion in Colloid and Interface Science, 2011, 16, 18-26.	7.4	219
5	Static and Dynamic Scattering of Î2-Lactoglobulin Aggregates Formed after Heat-Induced Denaturation at pH 2. Macromolecules, 1999, 32, 2542-2552.	4.8	213
6	Revised state diagram of Laponite dispersions. Journal of Colloid and Interface Science, 2005, 283, 397-405.	9.4	206
7	The effect of temperature and ionic strength on the dimerisation of Î2-lactoglobulin. International Journal of Biological Macromolecules, 1996, 19, 213-221.	7.5	176
8	Structure and distribution of aggregates formed after heat-induced denaturation of globular proteins. Macromolecules, 1994, 27, 583-589.	4.8	156
9	Kinetics of Aggregation and Gelation of Globular Proteins after Heat-Induced Denaturation. Macromolecules, 1999, 32, 6120-6127.	4.8	155
10	Stabilization of Water-in-Water Emulsions by Addition of Protein Particles. Langmuir, 2013, 29, 10658-10664.	3.5	142
11	Characterisation of sodium caseinate as a function of ionic strength, pH and temperature using static and dynamic light scattering. Food Hydrocolloids, 2008, 22, 1460-1466.	10.7	140
12	Stabilization of Water-in-Water Emulsions by Nanorods. ACS Macro Letters, 2016, 5, 283-286.	4.8	138
13	Influence of pyrophosphate or polyethylene oxide on the aggregation and gelation of aqueous laponite dispersions. Journal of Colloid and Interface Science, 2004, 275, 191-196.	9.4	132
14	Rheology of xanthan solutions as a function of temperature, concentration and ionic strength. Carbohydrate Polymers, 2010, 82, 1228-1235.	10.2	131
15	Influence of pH, Ca concentration, temperature and amidation on the gelation of low methoxyl pectin. Food Hydrocolloids, 2003, 17, 237-244.	10.7	130
16	Particles Trapped at the Droplet Interface in Water-in-Water Emulsions. Langmuir, 2012, 28, 5921-5926.	3.5	130
17	Association of Hydrophobically End-Capped Poly(ethylene oxide). Macromolecules, 1997, 30, 4952-4958.	4.8	129
18	Aggregation, gelation and phase separation of heat denatured globular proteins. Physica A: Statistical Mechanics and Its Applications, 2002, 304, 253-265.	2.6	122

#	ARTICLE	IF	CITATIONS
19	Light Scattering Study of the Dispersion of Laponite. Langmuir, 2000, 16, 8189-8193.	3.5	121
20	Gelation of food protein-protein mixtures. Advances in Colloid and Interface Science, 2019, 270, 147-164.	14.7	112
21	Particle stabilized water in water emulsions. Food Hydrocolloids, 2017, 68, 157-163.	10.7	107
22	Calcium and acid induced gelation of (amidated) low methoxyl pectin. Food Hydrocolloids, 2006, 20, 901-907.	10.7	106
23	Growth and structure of aggregates of heat-denatured beta-Lactoglobulin. International Journal of Food Science and Technology, 1999, 34, 451-465.	2.7	102
24	Influence of the ionic strength on the heat-induced aggregation of the globular protein Î²-lactoglobulin at pH 7. International Journal of Biological Macromolecules, 2004, 34, 21-28.	7.5	100
25	Light scattering study of heat-denatured globular protein aggregates. International Journal of Biological Macromolecules, 2008, 43, 129-135.	7.5	100
26	Light Scattering Study of Heat-Induced Aggregation and Gelation of Ovalbumin. Macromolecules, 2002, 35, 4753-4762.	4.8	88
27	Dynamic behavior of .THETA. solutions of polystyrene investigated by dynamic light scattering. Macromolecules, 1990, 23, 1165-1174.	4.8	86
28	Light-Scattering Study of the Structure of Aggregates and Gels Formed by Heat-Denatured Whey Protein Isolate and Î²-Lactoglobulin at Neutral pH. Journal of Agricultural and Food Chemistry, 2007, 55, 3104-3111.	5.2	86
29	Structure and gelation mechanism of silk hydrogels. Physical Chemistry Chemical Physics, 2010, 12, 3834.	2.8	86
30	Stabilization of Water-in-Water Emulsions by Polysaccharide-Coated Protein Particles. Langmuir, 2016, 32, 1227-1232.	3.5	86
31	Dynamical mechanical properties of gelling colloidal disks. Journal of Rheology, 2000, 44, 585-594.	2.6	84
32	Structure and dynamical mechanical properties of suspensions of sodium caseinate. Journal of Colloid and Interface Science, 2008, 326, 96-102.	9.4	84
33	pH-Responsive Water-in-Water Pickering Emulsions. Langmuir, 2015, 31, 3605-3611.	3.5	84
34	Micro-phase separation explains the abrupt structural change of denatured globular protein gels on varying the ionic strength or the pH. Soft Matter, 2009, 5, 4033.	2.7	82
35	Controlling the Dynamics of Self-Assembled Triblock Copolymer Networks via the pH. Macromolecules, 2011, 44, 4487-4495.	4.8	80
36	Transition between flocculation and percolation of a diffusion-limited cluster-cluster aggregation process using three-dimensional Monte Carlo simulation. Physical Review B, 1995, 51, 11348-11357.	3.2	79

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37	Association of Adhesive Spheres Formed by Hydrophobically End-Capped PEO. 1. Influence of the Presence of Single End-Capped PEO. Macromolecules, 2003, 36, 1331-1340.	4.8	77
38	Heat-induced gelation of plant globulins. Current Opinion in Food Science, 2019, 27, 18-22.	8.0	77
39	Heat induced aggregation and gelation of casein submicelles. International Dairy Journal, 2004, 14, 297-303.	3.0	74
40	Structure Factor and Elasticity of a Heat-Set Globular Protein Gel. Macromolecules, 2004, 37, 614-620.	4.8	70
41	Scattering and Turbidity Study of the Dissociation of Casein by Calcium Chelation. Biomacromolecules, 2008, 9, 369-375.	5.4	70
42	Dynamics of Linear and Star Poly(oxypropylene) Studied by Dielectric Spectroscopy and Rheology. Macromolecules, 1998, 31, 2578-2585.	4.8	69
43	Heat induced aggregation and gelation of Î²-lactoglobulin in the presence of Îº-carrageenan. Food Hydrocolloids, 1999, 13, 1-5.	10.7	69
44	Heat-induced aggregation of whey proteins in the presence of Îº-casein or sodium caseinate. Food Hydrocolloids, 2009, 23, 1103-1110.	10.7	69
45	On the Crucial Importance of the pH for the Formation and Self-Stabilization of Protein Microgels and Strands. Langmuir, 2011, 27, 15092-15101.	3.5	66
46	Heat induced formation of beta-lactoglobulin microgels driven by addition of calcium ions. Food Hydrocolloids, 2014, 34, 227-235.	10.7	66
47	Salt-Induced Gelation of Globular Protein Aggregates: Structure and Kinetics. Biomacromolecules, 2010, 11, 864-871.	5.4	65
48	Self-Diffusion and Cooperative Diffusion of Globular Proteins in Solution. Journal of Physical Chemistry B, 1999, 103, 10294-10299.	2.6	63
49	Influence of the Protein Particle Morphology and Partitioning on the Behavior of Particle-Stabilized Water-in-Water Emulsions. Langmuir, 2016, 32, 7189-7197.	3.5	63
50	Dynamic Light-Scattering Study of Aggregating and Gelling Colloidal Disks. Journal of Colloid and Interface Science, 2001, 244, 51-57.	9.4	61
51	Tuning the Structure of Protein Particles and Gels with Calcium or Sodium Ions. Biomacromolecules, 2013, 14, 1980-1989.	5.4	61
52	Formation and functionality of self-assembled whey protein microgels. Colloids and Surfaces B: Biointerfaces, 2016, 137, 32-38.	5.0	59
53	Synergistic effects of mixed salt on the gelation of Îº-carrageenan. Carbohydrate Polymers, 2014, 112, 10-15.	10.2	57
54	Quantitative analysis of confocal laser scanning microscopy images of heat-set globular protein gels. Food Hydrocolloids, 2009, 23, 1111-1119.	10.7	56

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55	Competition Between Steric Hindrance and Hydrogen Bonding in the Formation of Supramolecular Bottle Brush Polymers. Macromolecules, 2013, 46, 7911-7919.	4.8	56
56	A comparison of relaxation time distributions obtained from dynamic light scattering and dynamic mechanical measurements for high-molecular-weight polystyrene in entangled solutions. Macromolecules, 1990, 23, 5088-5096.	4.8	54
57	The effect of adding NaCl on thermal aggregation and gelation of soy protein isolate. Food Hydrocolloids, 2017, 70, 88-95.	10.7	54
58	Calcium-induced gelation of whey protein aggregates: Kinetics, structure and rheological properties. Food Hydrocolloids, 2018, 79, 145-157.	10.7	54
59	Towards more realistic reference microplastics and nanoplastics: preparation of polyethylene micro/nanoparticles with a biosurfactant. Environmental Science: Nano, 2019, 6, 315-324.	4.3	54
60	The ionic strength dependence of the second virial coefficient of low molar mass DNA fragments in aqueous solutions. Macromolecules, 1989, 22, 438-444.	4.8	53
61	The influence of electrostatic interaction on the structure and the shear modulus of heat-set globular protein gels. Soft Matter, 2008, 4, 893.	2.7	53
62	The effect of the pH on thermal aggregation and gelation of soy proteins. Food Hydrocolloids, 2017, 66, 27-36.	10.7	53
63	Influence of the Ionic Strength on the Structure of Heat-Set Globular Protein Gels at pH 7. Î²-Lactoglobulin. Macromolecules, 2004, 37, 8703-8708.	4.8	49
64	Water-In-Water Emulsion Gels Stabilized by Cellulose Nanocrystals. Langmuir, 2018, 34, 6887-6893.	3.5	49
65	Light Scattering and Viscoelasticity of Aggregating and Gelling Îº-Carrageenan. Macromolecules, 1999, 32, 2610-2616.	4.8	48
66	Strain hardening and fracture of heat-set fractal globular protein gels. Journal of Colloid and Interface Science, 2006, 293, 376-383.	9.4	46
67	Mixed iota and kappa carrageenan gels in the presence of both calcium and potassium ions. Carbohydrate Polymers, 2019, 223, 115107.	10.2	45
68	Phase Separation and Association of Globular Protein Aggregates in the Presence of Polysaccharides:â€‰ 2. Heated Mixtures of Native Î²-Lactoglobulin and Îº-Carrageenan. Langmuir, 2001, 17, 4380-4385.	3.5	44
69	Stability of caseinate solutions in the presence of calcium. Food Hydrocolloids, 2009, 23, 1164-1168.	10.7	44
70	Ionization Of Amphiphilic Acidic Block Copolymers. Journal of Physical Chemistry B, 2012, 116, 7560-7565.	2.6	44
71	Association of Adhesive Spheres Formed by Hydrophobically End-Capped PEO. 2. Influence of the Alkyl End-Group Length and the Chain Backbone Architecture. Macromolecules, 2003, 36, 1341-1348.	4.8	43
72	The effect of pH on the structure and phosphate mobility of casein micelles in aqueous solution. Food Hydrocolloids, 2015, 51, 88-94.	10.7	43

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73	Influence of the NaCl or CaCl2Concentration on the Structure of Heat-Set Bovine Serum Albumin Gels at pH 7. Biomacromolecules, 2005, 6, 2157-2163.	5.4	42
74	Acid-induced gelation of whey protein aggregates: Kinetics, gel structure and rheological properties. Food Hydrocolloids, 2018, 81, 263-272.	10.7	42
75	Dynamic Viscoelastic Characterization of a Polyurethane Network Formation. Macromolecules, 1996, 29, 2260-2264.	4.8	41
76	Structure and Kinetics of Aggregating Îº-Carrageenan Studied by Light Scattering. Macromolecules, 2000, 33, 2497-2504.	4.8	41
77	Gelation Kinetics and Network Structure of Cellulose Nanocrystals in Aqueous Solution. Biomacromolecules, 2016, 17, 3298-3304.	5.4	41
78	Thermal aggregation and gelation of soy globulin at neutral pH. Food Hydrocolloids, 2016, 61, 740-746.	10.7	41
79	Rheology and microstructure of mixtures of iota and kappa-carrageenan. Food Hydrocolloids, 2019, 89, 180-187.	10.7	40
80	Light Scattering Study of Turbid Heat-Set Globular Protein Gels Using Cross-Correlation Dynamic Light Scattering. Journal of Colloid and Interface Science, 2001, 240, 419-424.	9.4	39
81	Dynamic mechanical properties of suspensions of micellar casein particles. Journal of Colloid and Interface Science, 2005, 287, 468-475.	9.4	39
82	Structure of self-assembled native soy globulin in aqueous solution as a function of the concentration and the pH. Food Hydrocolloids, 2016, 56, 417-424.	10.7	39
83	Dynamic light scattering by aqueous solutions of low-molar-mass DNA fragments in the presence of sodium chloride. Macromolecules, 1989, 22, 2348-2356.	4.8	38
84	Aggregation and gelation of micellar casein particles. Journal of Colloid and Interface Science, 2005, 287, 85-93.	9.4	38
85	Effect of the pH and NaCl on the microstructure and rheology of mixtures of whey protein isolate and casein micelles upon heating. Food Hydrocolloids, 2017, 70, 114-122.	10.7	38
86	Structure of aggregating Îº-carrageenan fractions studied by light scattering. International Journal of Biological Macromolecules, 2001, 28, 157-165.	7.5	37
87	Phase separation and percolation of reversibly aggregating spheres with a square-well attraction potential. Journal of Chemical Physics, 2006, 125, 184512.	3.0	37
88	Charge Dependent Dynamics of Transient Networks and Hydrogels Formed by Self-Assembled pH-Sensitive Triblock Copolyelectrolytes. Macromolecules, 2014, 47, 2439-2444.	4.8	37
89	Structure of pH sensitive self-assembled amphiphilic di- and triblock copolyelectrolytes: micelles, aggregates and transient networks. Physical Chemistry Chemical Physics, 2013, 15, 3955.	2.8	36
90	Exploiting Salt Induced Microphase Separation To Form Soy Protein Microcapsules or Microgels in Aqueous Solution. Biomacromolecules, 2017, 18, 2064-2072.	5.4	36

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91	Static structure factor of dilute solutions of polydisperse fractal aggregates. Physical Review B, 1994, 50, 16357-16363.	3.2	35
92	Influence of the Ionic Strength on the Structure of Heat-Set Globular Protein Gels at pH 7. Ovalbumin. Macromolecules, 2004, 37, 8709-8714.	4.8	35
93	Viscoelastic Relaxation of Polyurethane at Different Stages of the Gel Formation. 2. Solâ^'Gel Transition Dynamics. Macromolecules, 1997, 30, 5897-5904.	4.8	34
94	Cooperative Diffusion of Concentrated Polymer Solutions:Â A Static and Dynamic Light Scattering Study of Polystyrene in DOP. Macromolecules, 1996, 29, 1698-1704.	4.8	33
95	Tracer Diffusion in Colloidal Gels. Journal of Physical Chemistry B, 2008, 112, 743-748.	2.6	33
96	Characterization of fish myosin aggregates using static and dynamic light scattering. Food Hydrocolloids, 2009, 23, 296-305.	10.7	33
97	Structure and Viscoelasticity of Mixed Micelles Formed by Poly(ethylene oxide) End Capped with Alkyl Groups of Different Length. Langmuir, 2009, 25, 515-521.	3.5	33
98	Heat-induced gelation of aqueous micellar casein suspensions as affected by globular protein addition. Food Hydrocolloids, 2018, 82, 258-267.	10.7	32
99	Heat-induced and acid-induced gelation of dairy/plant protein dispersions and emulsions. Current Opinion in Food Science, 2019, 27, 43-48.	8.0	32
100	Heat-induced gelation of casein micelles in aqueous suspensions at different pH. Colloids and Surfaces B: Biointerfaces, 2016, 146, 801-807.	5.0	31
101	Heat-set emulsion gels of casein micelles in mixtures with whey protein isolate. Food Hydrocolloids, 2017, 73, 213-221.	10.7	31
102	Structure and Rheology of Self-Assembled Telechelic Associative Polymers in Aqueous Solution before and after Photo-Cross-Linking. Macromolecules, 2011, 44, 8225-8232.	4.8	30
103	The effect of aggregation into fractals or microgels on the charge density and the isoionic point of globular proteins. Food Hydrocolloids, 2016, 60, 470-475.	10.7	30
104	Stabilization of Water-In-Water Emulsions by Linear Homo-Polyelectrolytes. Langmuir, 2019, 35, 9029-9036.	3.5	30
105	Heat-induced gelation of mixtures of micellar caseins and plant proteins in aqueous solution. Food Research International, 2019, 116, 1135-1143.	6.2	30
106	Dynamic Properties of the Transient Network formed by Telechelic Ionomers Studied by Dynamic Light Scattering and Dynamic Mechanical Analysis. Macromolecules, 1995, 28, 8504-8510.	4.8	29
107	Characterization of Semidilute Îº-Carrageenan Solutions. Macromolecules, 2000, 33, 7471-7474.	4.8	29
108	Phase Separation and Association of Globular Protein Aggregates in the Presence of Polysaccharides:â€‰ 1. Mixtures of Preheated Î²-Lactoglobulin and Îº-Carrageenan at Room Temperature. Langmuir, 2001, 17, 4372-4379.	3.5	29

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109	Jamming and Crystallization of Polymeric Micelles. Macromolecules, 2004, 37, 8066-8071.	4.8	28
110	H NMR Study of the Association of Hydrophobically End-Capped Poly(ethylene oxide). Macromolecules, 1998, 31, 4035-4037.	4.8	27
111	Diffusion limited cluster aggregation with irreversible slippery bonds. European Physical Journal E, 2008, 27, 297-308.	1.6	27
112	Shear-induced gelation of associative polyelectrolytes. Polymer, 2010, 51, 1964-1971.	3.8	27
113	Phase separation driven by aggregation can be reversed by elasticity in gelling mixtures of polysaccharides and proteins. Soft Matter, 2011, 7, 2507.	2.7	27
114	Kinetics and Structure during Self-Assembly of Oppositely Charged Proteins in Aqueous Solution. Biomacromolecules, 2011, 12, 1920-1926.	5.4	27
115	Cold gelation of water in water emulsions stabilized by protein particles. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 532, 332-341.	4.7	27
116	Enhancement of the particle stabilization of water-in-water emulsions by modulating the phase preference of the particles. Journal of Colloid and Interface Science, 2018, 530, 505-510.	9.4	27
117	Kinetics of NaCl induced gelation of soy protein aggregates: Effects of temperature, aggregate size, and protein concentration. Food Hydrocolloids, 2018, 77, 66-74.	10.7	27
118	Heat-induced gelation of micellar casein/plant protein oil-in-water emulsions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 569, 85-92.	4.7	27
119	Characterization of Polydisperse Solutions of Branched Poly(methyl methacrylate) Using Size Exclusion Chromatography with Online Multiangle Light Scattering and Viscosity Detection. Macromolecules, 1995, 28, 6819-6824.	4.8	26
120	Dissociation of native casein micelles induced by sodium caseinate. Food Hydrocolloids, 2015, 49, 224-231.	10.7	26
121	Molar Mass Distribution of Linear and Branched Polyurethane Studied by Size Exclusion Chromatography. Macromolecules, 2000, 33, 1703-1709.	4.8	25
122	The influence of bond rigidity and cluster diffusion on the self-diffusion of hard spheres with square well interaction. Journal of Chemical Physics, 2008, 128, 204504.	3.0	25
123	A Comparison of the Structure of Î²-Lactoglobulin Aggregates Formed at pH7 and pH2. International Journal of Polymer Analysis and Characterization, 1996, 2, 115-119.	1.9	24
124	Comparison of Polymer Dynamics between Entanglements and Covalent Cross-Links. Physical Review Letters, 1999, 82, 863-866.	7.8	24
125	Dynamic mechanical properties of linear and cross-linked polyurethane. Journal of Rheology, 1999, 43, 1511-1524.	2.6	24
126	Influence of genetic variation on the aggregation of heat-denatured Î²-lactoglobulin. International Dairy Journal, 2002, 12, 671-678.	3.0	24

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127	Dynamics of Poly(propylene sulfide) Studied by Dynamic Mechanical Measurements and Dielectric Spectroscopy. Macromolecules, 1999, 32, 7530-7536.	4.8	23
128	Influence of Adding Unfunctionalized PEO on the Viscoelasticity and the Structure of Dense Polymeric Micelle Solutions Formed by Hydrophobically End-Capped PEO. Macromolecules, 2007, 40, 4626-4634.	4.8	23
129	Rheology of thermo-reversible fish protein isolate gels. Food Research International, 2009, 42, 915-924.	6.2	23
130	Particle Diffusion in Globular Protein Gels in Relation to the Gel Structure. Biomacromolecules, 2011, 12, 450-456.	5.4	23
131	Progressive Freezing-in of the Junctions in Self-Assembled Triblock Copolymer Hydrogels during Aging. Macromolecules, 2012, 45, 1025-1030.	4.8	23
132	pH- and Thermoresponsive Self-Assembly of Cationic Triblock Copolymers with Controlled Dynamics. Macromolecules, 2017, 50, 416-423.	4.8	23
133	Exploiting Complex Formation between Polysaccharides and Protein Microgels To Influence Particle Stabilization of W/W Emulsions. Langmuir, 2018, 34, 11806-11813.	3.5	23
134	Relaxation time distributions of entangled polymer solutions from dynamic light scattering and dynamic mechanical measurements. Macromolecules, 1990, 23, 357-359.	4.8	22
135	Jamming and Gelation of Dense Î²-Casein Micelle Suspensions. Biomacromolecules, 2005, 6, 3107-3111.	5.4	22
136	The influence of adding monovalent salt on the rheology of concentrated sodium caseinate suspensions and the solubility of calcium caseinate. International Dairy Journal, 2014, 37, 48-54.	3.0	22
137	Formation and characterization of chitosan-protein particles with fractal whey protein aggregates. Colloids and Surfaces B: Biointerfaces, 2018, 169, 257-264.	5.0	22
138	Mechanism of the spontaneous formation of plant protein microcapsules in aqueous solution. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 562, 213-219.	4.7	22
139	Structure and rheological properties of carrageenans extracted from different red algae species cultivated in Cam Ranh Bay, Vietnam. Journal of Applied Phycology, 2019, 31, 1947-1953.	2.8	22
140	The internal modes of polystyrene single coils studied using dynamic light scattering. Macromolecules, 1989, 22, 2795-2801.	4.8	21
141	Polarized and Depolarized Light Scattering of Concentrated Polystyrene Solutions. Macromolecules, 1994, 27, 2470-2480.	4.8	21
142	Shear Flow and Large Strain Oscillation of Dense Polymeric Micelle Suspension. Macromolecules, 2005, 38, 9794-9802.	4.8	21
143	Influence of Chain Length and Polymer Concentration on the Gelation of (Amidated) Low-Methoxyl Pectin Induced by Calcium. Biomacromolecules, 2005, 6, 2954-2960.	5.4	21
144	Flocculation and percolation in reversible cluster-cluster aggregation. European Physical Journal E, 2006, 19, 203-211.	1.6	21

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145	Crystallization and dynamical arrest of attractive hard spheres. Journal of Chemical Physics, 2009, 130, 064504.	3.0	21
146	Specific effect of calcium ions on thermal gelation of aqueous micellar casein suspensions. Colloids and Surfaces B: Biointerfaces, 2018, 163, 218-224.	5.0	21
147	Heat-induced gelation of casein micelles. Food Hydrocolloids, 2021, 118, 106755.	10.7	21
148	Thermo-induced inversion of water-in-water emulsion stability by bis-hydrophilic microgels. Journal of Colloid and Interface Science, 2022, 608, 1191-1201.	9.4	21
149	Utilization of xanthan to stabilize water in water emulsions and modulate their viscosity. Carbohydrate Polymers, 2022, 277, 118812.	10.2	21
150	Static and dynamic light-scattering studies on semidilute solutions of polystyrene in cyclohexane as a function of temperature. Macromolecules, 1990, 23, 3150-3155.	4.8	20
151	Effect of the Cluster Size on the Micro Phase Separation in Mixtures of Î²-Lactoglobulin Clusters and Îº-Carrageenan. Biomacromolecules, 2006, 7, 304-309.	5.4	20
152	Slow dynamics and structure in jammed milk protein suspensions. Faraday Discussions, 2012, 158, 325.	3.2	20
153	pH and ionic strength responsive core-shell protein microgels fabricated via simple coacervation of soy globulins. Food Hydrocolloids, 2020, 105, 105853.	10.7	20
154	Self-diffusion of Native Proteins and Dextran in Heat-set Globular Protein Gels. Journal of Physical Chemistry B, 2001, 105, 5782-5788.	2.6	19
155	Comparative study of the rheology and the structure of sodium and calcium caseinate solutions. International Dairy Journal, 2013, 31, 100-106.	3.0	19
156	Transient and quasi-permanent networks in xyloglucan solutions. Carbohydrate Polymers, 2015, 129, 216-223.	10.2	18
157	Structure and flow of dense suspensions of protein fractal aggregates in comparison with microgels. Soft Matter, 2016, 12, 2785-2793.	2.7	18
158	Viscosity of Aqueous Polysaccharide Solutions and Selected Homogeneous Binary Mixtures. Macromolecules, 2020, 53, 10514-10525.	4.8	18
159	Heat-induced gelation of mixtures of whey protein isolate and sodium caseinate between pH 5.8 and pH 6.6. Food Hydrocolloids, 2016, 61, 433-441.	10.7	17
160	Heat-induced gelation of mixtures of casein micelles with whey protein aggregates. Food Hydrocolloids, 2019, 92, 198-207.	10.7	17
161	Dynamic mechanical characterization of the heat-induced formation of fractal globular protein gels. Journal of Rheology, 2004, 48, 1123-1134.	2.6	16
162	Relation between the gel structure and the mobility of tracers in globular protein gels. Journal of Colloid and Interface Science, 2012, 388, 293-299.	9.4	16

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163	Dynamic Arm Exchange Facilitates Crystallization and Jamming of Starlike Polymers by Spontaneous Fine-Tuning of the Number of Arms. Physical Review Letters, 2013, 110, 028302.	7.8	16
164	Self-Assembly and Critical Solubility Temperature of Supramolecular Polystyrene Bottle-Brushes in Cyclohexane. Macromolecules, 2015, 48, 1364-1370.	4.8	16
165	Mobility of carrageenan chains in iota- and kappa carrageenan gels. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 562, 113-118.	4.7	16
166	Viscosity and Morphology of Water-in-Water Emulsions: The Effect of Different Biopolymer Stabilizers. Macromolecules, 2020, 53, 3914-3922.	4.8	15
167	Viscoelastic Relaxation of Polyurethane at Different Stages of the Gel Formation. 1. Glass Transition Dynamics. Macromolecules, 1997, 30, 5893-5896.	4.8	14
168	Influence of Entanglements on the Viscoelastic Relaxation of Polyurethane Melts and Gels. Macromolecules, 2002, 35, 141-150.	4.8	14
169	Cluster formation and phase separation in mixtures of sodium Îº-carrageenan and sodium caseinate. Food Hydrocolloids, 2011, 25, 743-749.	10.7	14
170	Highlighting the Role of the Random Associating Block in the Self-Assembly of Amphiphilic Blockâ€“Random Copolymers. Macromolecules, 2015, 48, 7613-7619.	4.8	14
171	Interpenetrated Si-HPMC/alginate hydrogels as a potential scaffold for human tissue regeneration. Journal of Materials Science: Materials in Medicine, 2016, 27, 99.	3.6	14
172	Inhibition and Promotion of Heat-Induced Gelation of Whey Proteins in the Presence of Calcium by Addition of Sodium Caseinate. Biomacromolecules, 2016, 17, 3800-3807.	5.4	14
173	Viscosity of mixtures of protein aggregates with different sizes and morphologies. Soft Matter, 2019, 15, 4682-4688.	2.7	14
174	Water-in-water-in-water emulsions formed by cooling mixtures of guar, amylopectin and gelatin. Food Hydrocolloids, 2021, 118, 106763.	10.7	14
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