

Lebovka Nikolai

List of Publications by Year in descending order

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251
papers

9,537
citations

30070

54
h-index

48315

88
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259
all docs

259
docs citations

259
times ranked

5836
citing authors

#	ARTICLE	IF	CITATIONS
1	Biomedical Applications of Laponite®-Based Nanomaterials and Formulations. Springer Proceedings in Physics, 2022, , 385-452.	0.2	7
2	History of Pulsed Electric Fields in Food Processing. Food Engineering Series, 2022, , 3-54.	0.7	3
3	Cross-Linked Hydrogels Based on PolyNIPAAm and Acid-Activated Laponite RD: Swelling and Tunable Thermosensitivity. Langmuir, 2022, 38, 5708-5716.	3.5	3
4	Effects of pulsed electric fields and preliminary vacuum drying on freezing assisted processes in potato tissue. Food and Bioproducts Processing, 2021, 125, 126-133.	3.6	10
5	Effects of Pulsed Electric Energy in Food and Agricultural Products: A Review of Recent Research Advances. , 2021, , 173-198.		1
6	Connectedness percolation in the random sequential adsorption packings of elongated particles. Physical Review E, 2021, 103, 042113.	2.1	4
7	Purification of polyphenols from apple skins by membrane electro-filtration. LWT - Food Science and Technology, 2021, 145, 111357.	5.2	4
8	Volumetric Shrinkage and Poisson's Ratio of Carrot Treated by Pulse Electric Fields. Food and Bioprocess Technology, 2021, 14, 2134-2145.	4.7	4
9	Confinement effects on the random sequential adsorption packings of elongated particles in a slit. Physical Review E, 2021, 104, 054104.	2.1	1
10	Relaxation of saturated random sequential adsorption packings of discorectangles aligned on a line. Physical Review E, 2021, 104, 064104.	2.1	1
11	Impacts of preliminary vacuum drying and pulsed electric field treatment on characteristics of fried potatoes. Journal of Food Engineering, 2020, 276, 109898.	5.2	30
12	Paris car parking problem for partially oriented discorectangles on a line. Physical Review E, 2020, 102, 012128.	2.1	5
13	Random sequential adsorption of partially ordered discorectangles onto a continuous plane. Physical Review E, 2020, 102, 022133.	2.1	4
14	Electrokinetic Behavior of Laponite RD in Aqueous Suspensions Containing Poly(ethylene oxide) and Cetyltrimethylammonium Bromide. Journal of Physical Chemistry B, 2020, 124, 4372-4378.	2.6	4
15	Selective ultrasound-assisted aqueous extraction of polyphenols from pomegranate peels and seeds. Journal of Food Processing and Preservation, 2020, 44, e14545.	2.0	13
16	An overview of the potential applications to produce healthy food products based on pulsed electric field treatment. , 2020, , 23-47.		3
17	Cell disintegration of apple peels induced by pulsed electric field and efficiency of bio-compound extraction. Food and Bioproducts Processing, 2020, 122, 13-21.	3.6	41
18	Comparison of aqueous extraction assisted by pulsed electric energy and ultrasonication: Efficiencies for different microalgal species. Algal Research, 2020, 47, 101857.	4.6	11

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19	Two-step procedure for selective recovery of bio-molecules from microalga <i>Nannochloropsis oculata</i> assisted by high voltage electrical discharges. <i>Bioresource Technology</i> , 2020, 302, 122893.	9.6	22
20	Multistage aqueous and non-aqueous extraction of bio-molecules from microalga <i>Phaeodactylum tricornutum</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102367.	5.6	12
21	Processing of Foods and Biomass Feedstocks by Pulsed Electric Energy. , 2020, , .		22
22	Pulsed electric energy and ultrasonication assisted green solvent extraction of bio-molecules from different microalgal species. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102358.	5.6	17
23	Potato and Carrot Crops. , 2020, , 277-297.		2
24	Grapes and Residues of Wine Industry. , 2020, , 299-335.		2
25	Temperature sensitive hydrogels cross-linked by magnetic LAPONITE® RD®: effects of particle magnetization. <i>Materials Advances</i> , 2020, 1, 2994-2999.	5.4	4
26	Sugar Crops. , 2020, , 243-275.		0
27	Two-Dimensional Systems of Elongated Particles: From Diluted to Dense. , 2020, , 153-200.		1
28	Pulse Generators and Producers of Equipment. , 2020, , 85-109.		0
29	Historical Background of Processing of Foods and Biomass Feedstock™s by Electricity and Pulsed Electric Energy. , 2020, , 3-25.		1
30	Drying. , 2020, , 149-177.		0
31	Techniques to Detect Electroporation. , 2020, , 51-84.		3
32	Fruits: Apple, Tomato, and Citruses. , 2020, , 211-241.		0
33	Biomass Feedstocks. , 2020, , 337-398.		0
34	Cooling, Freezing, Thawing and Crystallization. , 2020, , 179-207.		0
35	Effect of dispersity of particle length on electrical conductivity of two-dimensional systems. <i>Journal of Physics: Conference Series</i> , 2019, 1163, 012006.	0.4	0
36	Relaxation in two-dimensional suspensions of rods as driven by Brownian diffusion. <i>Physical Review E</i> , 2019, 100, 042139.	2.1	8

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37	Comparison of aqueous extraction efficiency and biological activities of polyphenols from pomegranate peels assisted by infrared, ultrasound, pulsed electric fields and high-voltage electrical discharges. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 58, 102212.	5.6	81
38	Effects of sort and concentration of salts on the electrosurface properties of aqueous suspensions containing hydrophobic and hydrophilic particles: Validity of the Hofmeister series. <i>Journal of Molecular Liquids</i> , 2019, 276, 875-884.	4.9	10
39	Sedimentation of a suspension of rods: Monte Carlo simulation of a continuous two-dimensional problem. <i>Physical Review E</i> , 2019, 99, 052135.	2.1	7
40	Effect of ultrasonication, high pressure homogenization and their combination on efficiency of extraction of bio-molecules from microalgae <i>Parachlorella kessleri</i> . <i>Algal Research</i> , 2019, 40, 101524.	4.6	38
41	Ultrasound assisted purification of polyphenols of apple skins by adsorption/desorption procedure. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 18-24.	8.2	35
42	Pulsed electric field in green processing and preservation of food products. , 2019, , 403-430.		12
43	Emerging techniques for cell disruption and extraction of valuable bio-molecules of microalgae <i>Nannochloropsis sp.</i> . <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 173-186.	3.4	49
44	Convective air, microwave, and combined drying of potato pre-treated by pulsed electric fields. <i>Drying Technology</i> , 2019, 37, 1704-1713.	3.1	20
45	Correlations between disintegration degree of fruit skin cells induced by ultrasound and efficiency of bio-compounds extraction. <i>Ultrasonics Sonochemistry</i> , 2019, 52, 280-285.	8.2	12
46	Public transportation in Great Britain viewed as a complex network. <i>Transportmetrica A: Transport Science</i> , 2019, 15, 722-748.	2.0	18
47	Organization of Nano-disks of Laponite® in Soft Colloidal Systems. <i>Springer Proceedings in Physics</i> , 2019, , 137-164.	0.2	8
48	Application of differential scanning calorimetry to estimate quality and nutritional properties of food products. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1-24.	10.3	12
49	Vertical drying of a suspension of sticks: Monte Carlo simulation for continuous two-dimensional problem. <i>Physical Review E</i> , 2018, 97, 022136.	2.1	11
50	Effects of preliminary treatment by pulsed electric fields and convective air-drying on characteristics of fried potato. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 454-460.	5.6	34
51	Selectivity of ultrasound-assisted aqueous extraction of valuable compounds from flesh and peel of apple tissues. <i>LWT - Food Science and Technology</i> , 2018, 93, 511-516.	5.2	22
52	Impact of surfactant and clay platelets on electrokinetic potential and size distribution in carbon nanotubes aqueous suspensions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 544, 205-212.	4.7	12
53	Comparison of conventional and ultrasound-assisted aqueous extraction of soluble matter and phenolic compounds from apple flesh. <i>European Food Research and Technology</i> , 2018, 244, 1683-1689.	3.3	3
54	Pulsed electric field treatment of citrus fruits: Improvement of juice and polyphenols extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 46, 153-161.	5.6	137

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55	Impact of packing fraction on diffusion-driven pattern formation in a two-dimensional system of rod-like particles. Journal of Physics: Conference Series, 2018, 1136, 012015.	0.4	0
56	Simulation of the electrical conductivity of two-dimensional films with aligned rod-like conductive fillers: Effect of the filler length dispersity. Journal of Applied Physics, 2018, 124, .	2.5	11
57	Effect of aging on electrical conductivity of two-dimensional composite with rod-like fillers. Journal of Physics: Conference Series, 2018, 955, 012006.	0.4	4
58	Effects of ultrasound treatment and concentration of ethanol on selectivity of phenolic extraction from apple pomace. International Journal of Food Science and Technology, 2018, 53, 2104-2109.	2.7	23
59	Anisotropy in electrical conductivity of two-dimensional films containing aligned nonintersecting rodlike particles: Continuous and lattice models. Physical Review E, 2018, 98, 012105.	2.1	14
60	Anisotropy in electrical conductivity of films of aligned intersecting conducting rods. Physical Review E, 2018, 98, 012104.	2.1	15
61	Effects of pulsed electric fields treatment on vacuum drying of potato tissue. LWT - Food Science and Technology, 2018, 95, 289-294.	5.2	60
62	Anomalous interfacial architecture in laponite aqueous suspensions on a gold surface. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 520, 883-891.	4.7	6
63	Influence of defects on the effective electrical conductivity of a monolayer produced by random sequential adsorption of linear $\langle \text{mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" id="mml47" display="inline" overflow="scroll" altimg="si5.gif" \rangle \langle \text{mml:mi} \rangle \text{k} \langle \text{mml:mi} \rangle \langle \text{mml:math} \rangle$ -mers onto a square lattice. Physica A: Statistical Mechanics and Its Applications, 2017, 477, 195-203.	2.6	12
64	Combined effect of cetyltrimethylammonium bromide and laponite platelets on colloidal stability of carbon nanotubes in aqueous suspensions. Journal of Molecular Liquids, 2017, 235, 104-110.	4.9	28
65	Pulsed Electric Fields Pretreatments for the Cooking of Foods. Food Engineering Reviews, 2017, 9, 71-81.	5.9	35
66	Structural evolution and dielectric properties of suspensions of carbon nanotubes in nematic liquid crystals. Physical Chemistry Chemical Physics, 2017, 19, 16456-16463.	2.8	13
67	Effects of pulsed electric energy on sucrose nucleation in supersaturated solutions. Journal of Food Engineering, 2017, 199, 19-26.	5.2	6
68	Techniques to Detect Electroporation in Food Tissues. , 2017, , 1467-1488.		1
69	Selective Extraction of Molecules from Biomaterials by Pulsed Electric Field Treatment. , 2017, , 655-670.		4
70	Pattern formation in a two-dimensional two-species diffusion model with anisotropic nonlinear diffusivities: a lattice approach. Journal of Statistical Mechanics: Theory and Experiment, 2017, 2017, 093203.	2.3	7
71	Pulsed Electric Fields Pretreatments for the Cooking of Foods. Food Engineering Reviews, 2017, 9, 226-236.	5.9	27
72	Diffusion-driven self-assembly of rodlike particles: Monte Carlo simulation on a square lattice. Physical Review E, 2017, 95, 052130.	2.1	17

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73	Environmental Applications, Food and Biomass Processing by Pulsed Electric Fields. , 2017, , 389-476.		9
74	Application of Pulsed Electric Fields for Root and Tuber Crops Biorefinery. , 2017, , 2899-2922.		3
75	Application of Pulsed Electric Energy for Grape Waste Biorefinery. , 2017, , 2781-2798.		1
76	Applications of Pulsed Electric Energy for Biomass Pretreatment in Biorefinery. , 2016, , 151-168.		4
77	Overcharging of magnetite nanoparticles in electrolyte solutions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 506, 291-297.	4.7	3
78	Monte Carlo simulation of evaporation-driven self-assembly in suspensions of colloidal rods. Physical Review E, 2016, 94, 062803.	2.1	16
79	Effects of pulsed electric fields assisted osmotic dehydration on freezing-thawing and texture of apple tissue. Journal of Food Engineering, 2016, 183, 32-38.	5.2	40
80	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. Trends in Food Science and Technology, 2016, 52, 98-108.	15.1	63
81	Pulsed electric field assisted vacuum freeze-drying of apple tissue. Innovative Food Science and Emerging Technologies, 2016, 35, 52-57.	5.6	95
82	Extraction From Foods and Biomaterials Enhanced by Pulsed Electric Energy. , 2016, , 31-56.		4
83	Applications of electricity and specifically pulsed electric fields in food processing: Historical backgrounds. Innovative Food Science and Emerging Technologies, 2016, 37, 302-311.	5.6	63
84	Electrical conductivity of a monolayer produced by random sequential adsorption of linear C_{60} molecules onto a square lattice. Physical Review E, 2016, 94, 042112.	2.1	14
85	Apple juice from apples obtained by pressing at subzero temperatures of apples pretreated by pulsed electric fields. Innovative Food Science and Emerging Technologies, 2016, 33, 187-194.	5.6	25
86	Mechanism of Methylene Blue adsorption on hybrid laponite-multi-walled carbon nanotube particles. Journal of Environmental Sciences, 2016, 42, 134-141.	6.1	18
87	Electro-biorefinery as a Potential Tool for Valorization of Mango and Papaya By-products. IFMBE Proceedings, 2016, , 418-421.	0.3	3
88	Unfreezable Water in Apple Treated by Pulsed Electric Fields: Impact of Osmotic Impregnation in Glycerol Solutions. Food and Bioprocess Technology, 2016, 9, 243-251.	4.7	20
89	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. Food Engineering Reviews, 2016, 8, 214-234.	5.9	139
90	Extraction assisted by pulsed electric energy as a potential tool for green and sustainable recovery of nutritionally valuable compounds from mango peels. Food Chemistry, 2016, 192, 842-848.	8.2	125

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91	Selective Extraction of Molecules from Biomaterials by Pulsed Electric Field Treatment. , 2016, , 1-16.		3
92	Application of Pulsed Electric Energy for Grape Waste Biorefinery. , 2016, , 1-18.		0
93	Application of Pulsed Electric Fields for Root and Tuber Crops Biorefinery. , 2016, , 1-24.		1
94	Two-step electrical percolation in nematic liquid crystals filled with multiwalled carbon nanotubes. Physical Review E, 2015, 92, 012502.	2.1	16
95	Jamming and percolation in generalized models of random sequential adsorption of linear k-mers on a square lattice. Physical Review E, 2015, 92, 062116.	2.1	15
96	Percolation and jamming of linear k -mers on a square lattice with defects: Effect of anisotropy. Physical Review E, 2015, 92, 062142.	2.1	7
97	Carbon Nanotubes in Liquid Crystals: Fundamental Properties and Applications. Springer Proceedings in Physics, 2015, , 243-297.	0.2	23
98	High Voltage Electrical Discharges, Pulsed Electric Field, and Ultrasound Assisted Extraction of Protein and Phenolic Compounds from Olive Kernel. Food and Bioprocess Technology, 2015, 8, 885-894.	4.7	254
99	<i>S. cerevisiae</i> fermentation activity after moderate pulsed electric field pre-treatments. Bioelectrochemistry, 2015, 103, 92-97.	4.6	45
100	Pulsed electric field and pH assisted selective extraction of intracellular components from microalgae <i>Nannochloropsis</i> . Algal Research, 2015, 8, 128-134.	4.6	156
101	Impact of defects on percolation in random sequential adsorption of linear k -mers on square lattices. Physical Review E, 2015, 91, 012109.	2.1	33
102	New approaches for the effective valorization of papaya seeds: Extraction of proteins, phenolic compounds, carbohydrates, and isothiocyanates assisted by pulsed electric energy. Food Research International, 2015, 77, 711-717.	6.2	64
103	Effect of electric field and osmotic pre-treatments on quality of apples after freezing/thawing. Innovative Food Science and Emerging Technologies, 2015, 29, 23-30.	5.6	45
104	Stability of multi-walled carbon nanotube+laponite hybrid particles in aqueous suspensions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 481, 199-206.	4.7	15
105	Current applications and new opportunities for the use of pulsed electric fields in food science and industry. Food Research International, 2015, 77, 773-798.	6.2	538
106	Structure of Polyglycols Doped by Nanoparticles with Anisotropic Shape. Springer Proceedings in Physics, 2015, , 165-198.	0.2	13
107	Ultrasound-assisted green solvent extraction of high-added value compounds from microalgae <i>Nannochloropsis</i> spp.. Bioresource Technology, 2015, 198, 262-267.	9.6	128
108	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. Food Engineering Reviews, 2015, 7, 357-381.	5.9	212

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109	Pulsed electric field assisted extraction of nutritionally valuable compounds from microalgae <i>Nannochloropsis</i> spp. using the binary mixture of organic solvents and water. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 27, 79-85.	5.6	118
110	Impact of pulsed electric fields and high voltage electrical discharges on extraction of high-added value compounds from papaya peels. <i>Food Research International</i> , 2014, 65, 337-343.	6.2	123
111	Multistage centrifugation method for determination of filtration and consolidation properties of mineral and biological suspensions using the analytical photocentrifuge. <i>Chemical Engineering Science</i> , 2014, 107, 277-289.	3.8	13
112	Pulsed Electric Field Assisted Pressure Extraction and Solvent Extraction from Mushroom (<i>Agaricus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.7	79
113	Liquid crystal suspensions of carbon nanotubes assisted by organically modified Laponite nanoplatelets. <i>Carbon</i> , 2014, 68, 389-398.	10.3	38
114	Specific heat of apple at different moisture contents and temperatures. <i>Journal of Food Engineering</i> , 2014, 123, 32-35.	5.2	16
115	Treatment of potato tissue by pulsed electric fields with time-variable strength: Theoretical and experimental analysis. <i>Journal of Food Engineering</i> , 2014, 137, 23-31.	5.2	18
116	New phenothiazine- π -laponite hybrid systems: Adsorption and ionization. <i>Journal of Molecular Structure</i> , 2014, 1056-1057, 1-6.	3.6	4
117	Regulation of dispersion of carbon nanotubes in binary water+1-Cyclohexyl-2-pyrrolidone mixtures. <i>Physica E: Low-Dimensional Systems and Nanostructures</i> , 2014, 59, 150-157.	2.7	12
118	Selective extraction from microalgae <i>Nannochloropsis</i> sp. using different methods of cell disruption. <i>Bioresource Technology</i> , 2014, 153, 254-259.	9.6	237
119	Great Effect of Laponite Nanoplatelets on Structure and Optical Properties of Liquid Crystal- π -Carbon Nanotube Composites. <i>Molecular Crystals and Liquid Crystals</i> , 2014, 595, 75-82.	0.9	3
120	Characterization of the electric double layers of multi-walled carbon nanotubes, laponite and nanotube + laponite hybrids in aqueous suspensions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 462, 211-216.	4.7	31
121	Drying of sessile droplets of laponite-based aqueous nanofluids. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 462, 52-63.	4.7	13
122	Optical transmission of nematic liquid crystal 5CB doped by single-walled and multi-walled carbon nanotubes. <i>European Physical Journal E</i> , 2014, 37, 24.	1.6	17
123	Hybrid multiwalled carbon nanotube π -Laponite sorbent for removal of methylene blue from aqueous solutions. <i>Journal of Colloid and Interface Science</i> , 2014, 431, 241-249.	9.4	20
124	Stimulation of <i>Saccharomyces cerevisiae</i> Cultures by Pulsed Electric Fields. <i>Food and Bioprocess Technology</i> , 2014, 7, 3328-3335.	4.7	35
125	Effects of hydrodynamic retardation and interparticle interactions on the self-assembly in a drying droplet containing suspended solid particles. <i>Physical Review E</i> , 2014, 89, 052307.	2.1	9
126	Barrier properties of -mer packings. <i>Physica A: Statistical Mechanics and Its Applications</i> , 2014, 408, 19-27.	2.6	6

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127	Aging of Aqueous Laponite Dispersions in the Presence of Sodium Polystyrene Sulfonate. Ukrainian Journal of Physics, 2014, 59, 589-595.	0.2	6
128	Jamming and percolation of parallel squares in single-cluster growth model. Condensed Matter Physics, 2014, 17, 33006.	0.7	11
129	Low-temperature phase transformations in 4-cyano-4'-pentyl-biphenyl (5CB) filled by multiwalled carbon nanotubes. Physica E: Low-Dimensional Systems and Nanostructures, 2013, 52, 65-69.	2.7	27
130	Electro-dewatering of drilling sludge with liming and electrode heating. Separation and Purification Technology, 2013, 104, 89-99.	7.9	28
131	Sedimentation stability and aging of aqueous dispersions of Laponite in the presence of cetyltrimethylammonium bromide. Physical Review E, 2013, 88, 052301.	2.1	19
132	Effect of apparent density of sliced food particles on the efficiency of pulsed electric field treatment. Innovative Food Science and Emerging Technologies, 2013, 18, 115-119.	5.6	8
133	Impact of Electric Pulse Treatment on Selective Extraction of Intracellular Compounds from Saccharomyces cerevisiae Yeasts. Food and Bioprocess Technology, 2013, 6, 576-584.	4.7	63
134	Effects of partial charge-transfer solute-solvent interactions in absorption spectra of aromatic hydrocarbons in aqueous and alcoholic solutions. Molecular Physics, 2013, 111, 3077-3080.	1.7	1
135	Anomalous selective reflection in cholesteryl oleyl carbonate-solvent nematic 5CB mixtures and effects of their doping by single-walled carbon nanotubes. Liquid Crystals, 2013, 40, 968-975.	2.2	26
136	Separation of polyphenols and proteins from flaxseed hull extracts by coagulation and ultrafiltration. Journal of Membrane Science, 2013, 442, 177-186.	8.2	49
137	Electroporation in potato tissue induced by pulsed electric field. Journal of Food Engineering, 2013, 115, 232-236.	5.2	29
138	Phase transitions in smectogenic liquid crystal 4-butoxybenzylidene-4'-butylaniline (BBBA) doped by multiwalled carbon nanotubes. Phase Transitions, 2013, 86, 463-476.	1.3	16
139	LC nanocomposites: induced optical singularities, managed nano/micro structure, and electrical conductivity. , 2013, , .		9
140	Enhancing Extraction from Solid Foods and Biosuspensions by Electrical Pulsed Energy (Pulsed) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 415-428.	0.7	5
141	Peculiarities of Liquid Crystal-Carbon Nanotube Dispersions Doped with a Minute Amount of Nanoparticles of Synthetic Clay. Springer Proceedings in Physics, 2013, , 263-274.	0.2	0
142	Impact of homeotropic and planar alignment of liquid crystalline medium on the structure and dielectric properties of modified fullerene C ₆₀ -E25M mixtures. Liquid Crystals, 2012, 39, 77-86.	2.2	6
143	Fine topological structure of coherent complex light created by carbon nanocomposites in LC. , 2012, , .		1
144	Publisher's Note: Random sequential adsorption of partially oriented linear-k-mers on a square lattice [Phys. Rev. E84, 061603 (2011)]. Physical Review E, 2012, 85, .	2.1	0

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145	Percolation of linear k -mers on a square lattice: From isotropic through partially ordered to completely aligned states. <i>Physical Review E</i> , 2012, 86, 061116.	2.1	63
146	Sizing of PDADMAC/PSS Complex Aggregates by Polyelectrolyte and Salt Concentration and PSS Molecular Weight. <i>Journal of Physical Chemistry B</i> , 2012, 116, 14961-14967.	2.6	33
147	Better lime purification of sugar beet juice obtained by low temperature aqueous extraction assisted by pulsed electric field. <i>LWT - Food Science and Technology</i> , 2012, 46, 371-374.	5.2	34
148	Percolation behaviour of polypropylene glycol filled with multiwalled carbon nanotubes and Laponite. <i>Composites Science and Technology</i> , 2012, 72, 1191-1195.	7.8	27
149	The stability of suspensions of multiwalled carbon nanotubes in organic solvents in the presence of triton X-165. <i>Colloid Journal</i> , 2012, 74, 663-667.	1.3	3
150	Aggregation of Charged Colloidal Particles. <i>Advances in Polymer Science</i> , 2012, , 57-96.	0.8	44
151	Microstructure and electrical conductivity of hybrid liquid crystalline composites including 5CB, carbon nanotubes and clay platelets. <i>Liquid Crystals</i> , 2012, 39, 531-538.	2.2	11
152	Laponite assisted dispersion of carbon nanotubes in water. <i>Journal of Colloid and Interface Science</i> , 2012, 365, 127-136.	9.4	42
153	Evaluation of low-pressure compressibility and permeability of bentonite sediment from centrifugal consolidation data. <i>Separation and Purification Technology</i> , 2012, 92, 168-173.	7.9	16
154	Electro-optical memory of a nematic liquid crystal doped by multi-walled carbon nanotubes. <i>Condensed Matter Physics</i> , 2012, 15, 33401.	0.7	28
155	Aggregation of clay platelets in nematic liquid crystal, 5CB: microstructure, electrical conductivity and rheological investigations. <i>Liquid Crystals</i> , 2011, 38, 155-161.	2.2	7
156	Random sequential adsorption of partially oriented linear k -mers on a square lattice. <i>Physical Review E</i> , 2011, 84, 061603.	2.1	48
157	Phase behaviour, microstructure, and percolation of poly(ethylene glycol) filled by multiwalled carbon nanotubes and organophilic montmorillonite. <i>Journal of Composite Materials</i> , 2011, 45, 2555-2566.	2.4	16
158	Pulse Electric Field-Assisted Extraction. <i>Contemporary Food Engineering</i> , 2011, , 25-84.	0.2	20
159	Impact of a Pulsed Electric Field on Damage of Plant Tissues: Effects of Cell Size and Tissue Electrical Conductivity. <i>Journal of Food Science</i> , 2011, 76, E90-7.	3.1	83
160	Dispersions of multi-walled carbon nanotubes in liquid crystals: A physical picture of aggregation. <i>Journal of Molecular Liquids</i> , 2011, 164, 143-147.	4.9	27
161	Adenosine, adenosine monophosphate, and adenosine triphosphate adsorption from aqueous solutions on the surface of multiwall carbon nanotubes. <i>Colloid Journal</i> , 2011, 73, 244-247.	1.3	0
162	Pilot study of countercurrent cold and mild heat extraction of sugar from sugar beets, assisted by pulsed electric fields. <i>Journal of Food Engineering</i> , 2011, 102, 340-347.	5.2	86

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163	Microstructure and incubation processes in composite liquid crystalline material (5CB) filled with multi walled carbon nanotubes. <i>Materialwissenschaft Und Werkstofftechnik</i> , 2011, 42, 5-14.	0.9	31
164	Compressionâ€permeability characteristics of mineral sediments evaluated with analytical photocentrifuge. <i>Chemical Engineering Science</i> , 2011, 66, 1296-1305.	3.8	8
165	Comparison of dead-end ultrafiltration behaviour and filtrate quality of sugar beet juices obtained by conventional and â€coldâ€PEF-assisted diffusion. <i>Journal of Membrane Science</i> , 2011, 377, 273-283.	8.2	40
166	Impact of apple processing modes on extracted juice quality: Pressing assisted by pulsed electric fields. <i>Journal of Food Engineering</i> , 2011, 103, 52-61.	5.2	123
167	Quality and filtration characteristics of sugar beet juice obtained by â€coldâ€extraction assisted by pulsed electric field. <i>Journal of Food Engineering</i> , 2011, 106, 144-151.	5.2	47
168	Pulsed electric field assisted aqueous extraction of colorants from red beet. <i>Journal of Food Engineering</i> , 2011, 106, 127-133.	5.2	93
169	Complex light with optical singularities induced by nanocomposites. <i>Proceedings of SPIE</i> , 2011, , .	0.8	1
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