

# Elke Walz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8806882/publications.pdf>

Version: 2024-02-01

15  
papers

545  
citations

1040056

9  
h-index

1058476

14  
g-index

16  
all docs

16  
docs citations

16  
times ranked

1011  
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential bioavailability enhancement of bioactive compounds using food-grade engineered nanomaterials: a review of the existing evidence. <i>Food and Function</i> , 2014, 5, 1341.	4.6	129
2	Ultra high pressure homogenization of almond milk: Physico-chemical and physiological effects. <i>Food Chemistry</i> , 2016, 192, 82-89.	8.2	93
3	Stability of Anthocyaninâ€Rich W/O/Wâ€Emulsions Designed for Intestinal Release in Gastrointestinal Environment. <i>Journal of Food Science</i> , 2012, 77, N50-7.	3.1	75
4	Impact of surface coating and food-mimicking media on nanosilver-protein interaction. <i>Journal of Nanoparticle Research</i> , 2015, 17, 1.	1.9	65
5	Particle size analysis of pristine food-grade titanium dioxide and E 171 in confectionery products: Interlaboratory testing of a single-particle inductively coupled plasma mass spectrometry screening method and confirmation with transmission electron microscopy. <i>Food Control</i> , 2021, 120, 107550.	5.5	48
6	Online-coupling of AF4 and single particle-ICP-MS as an analytical approach for the selective detection of nanosilver release from model food packaging films into food simulants. <i>Food Control</i> , 2017, 80, 113-124.	5.5	33
7	Effect of culture medium on the extracellular synthesis of silver nanoparticles using <i>Klebsiella pneumoniae</i> , <i>Escherichia coli</i> and <i>Pseudomonas jessinii</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 6, 107-115.	3.1	31
8	Evaluation and optimisation of sample preparation protocols suitable for the analysis of plastic particles present in seafood. <i>Food Control</i> , 2021, 125, 107969.	5.5	21
9	Encapsulation of Carotenoids. , 2010, , 211-252.		18
10	Thermal conductivity of food materials at elevated temperatures. <i>High Temperatures - High Pressures</i> , 2001, 33, 693-697.	0.3	9
11	Emulsification of particle loaded drops in simple shear flow. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 470, 179-187.	4.7	8
12	Production of Particleâ€Stabilized Nonspherical Emulsion Drops in Simple Shear Flow. <i>Chemical Engineering and Technology</i> , 2015, 38, 1490-1493.	1.5	8
13	Characterisation of TiO<sub>2</sub>-containing pearlescent pigments with regard to the European Union labelling obligation of engineered nanomaterials in food. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 741-753.	2.3	4
14	Mutagenicity of silver nanoparticles in CHO cells dependent on particle surface functionalization and metabolic activation. <i>Journal of Nanoparticle Research</i> , 2017, 19, 1.	1.9	2
15	Engineered Nanomaterials in the Food Sector. <i>Comprehensive Analytical Chemistry</i> , 2015, , 579-616.	1.3	1