



Publikationen

Thermal damages in spray drying: Particle size-dependent protein denaturation using phycocyanin as model substrate. <i>Drying Technology</i> https://doi.org/10.1080/07373937.2023.2243495	2023	Ruprecht, N.A., Kohlus, R.
Development of In-Line Measurement Techniques for Monitoring Powder Characteristics in a Multi-Stage Spray Drying Process. <i>Processes</i> https://doi.org/10.3390/pr11071931	2023	Frank, J., Raiber, T.V., Grotenhoff, L., Kohlus, R.
Fluidized bed drying of dairy gel granules supported by the in-line monitoring of water content. <i>Drying Technology</i> https://doi.org/10.1080/07373937.2023.2216774	2023	Frank, J., Schlitter, M., Hinrichs, J., Kohlus, R.
Nozzle zone agglomeration in spray dryers: Determination of agglomeration efficiency in the fines return by means of agglomerate properties and residence time distribution. <i>Drying Technology</i> https://doi.org/10.1080/07373937.2023.2203224	2023	Fröhlich, J.A., Ruprecht, N.A., Kohlus, R.
Using phycocyanin as a marker to investigate drying history and structure formation in spray drying. <i>Drying Technology</i> https://doi.org/10.1080/07373937.2023.2193977	2023	Ruprecht, N.A., Bürger, J.V., Kohlus, R.
A particle shape-based segmentation method to characterize spray dried materials by X-Ray microtomography. <i>Particuology</i> https://doi.org/10.1016/j.partic.2022.12.017	2023	Ruprecht, N. A., Teichmann, H., Kohlus, R.
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Photometric extinction measurements to study dissolution kinetic of skim milk powder. International Dairy Journal https://doi.org/10.1016/j.idairyj.2021.105210	2022	Schulnies, F., Teichmann, H., Kohlus, R., Kleinschmidt, S., Kleinschmidt, T.
Influence of Levan on the Thermally Induced Gel Formation of β -Lactoglobulin. Gels https://doi.org/10.3390/gels8040228	2022	Hundschell, C.S., Brühan, J., Anzmann, T., Kohlus, R., Wagemans, A.M.
Simulation of the oxidation of microencapsulated oil based on oxygen distribution – Impact of powder and matrix properties. Powder Technology https://doi.org/10.1016/j.powtec.2022.117289	2022	Linke, A., Teichmann, H., Kohlus, R.
Macroscopic rheology of non-Brownian suspensions at high shear rates: the influence of solid volume fraction and non-Newtonian behaviour of the liquid phase. Rheologica Acta https://doi.org/10.1007/s00397-021-01320-1	2022	Wilms, P., Hinrichs, J., Kohlus, R.
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On the difficulty of determining the apparent wall slip of highly concentrated suspensions in pressure driven flows: the accuracy of indirect methods and best practice. Journal of non-Newtonian fluid mechanics. https://doi.org/10.1016/j.jnnfm.2021.104694	2022	Wilms, P., Wieringa, J., Blijdenstein, T., van Malssen, K., Hinrichs, J., Kohlus, R.
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Laboratory-scale superheated steam spray drying of food and dairy products. Drying technology. https://doi.org/10.1080/07373937.2020.1870127	2022	Linke, T., Happe, J., Kohlus, R.
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Factors determining the surface oil concentration of encapsulated lipid particles - impact of the spray drying conditions, Drying Technology https://doi.org/10.1080/07373937.2019.1648287	2021	Linke, A., Linke, T., Hinrichs, J., Kohlus, R.
Using an acoustic levitator to investigate the drying kinetics and solids forming process of individual droplets during spray drying. Progress in agricultural engineering sciences https://doi.org/10.1556/446.2020.00011	2020	Huelsmann, R., Esper, G. J., Kohlus R.
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Impact of the oil droplet size on the oxidative stability of microencapsulated oil. Journal of Microencapsulation https://doi.org/10.1080/02652048.2020.1713243	2020	Linke, A., Hinrichs, J., Kohlus, R.
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<p>An evaluation of different bioreactor configurations for continuous bio-ethanol production. Applied Energy</p> <p>https://doi.org/10.1016/j.apenergy.2013.03.017</p>	2013	Ntihuga, J.N., Senn, T., Gschwind, P., Kohlus, R.
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