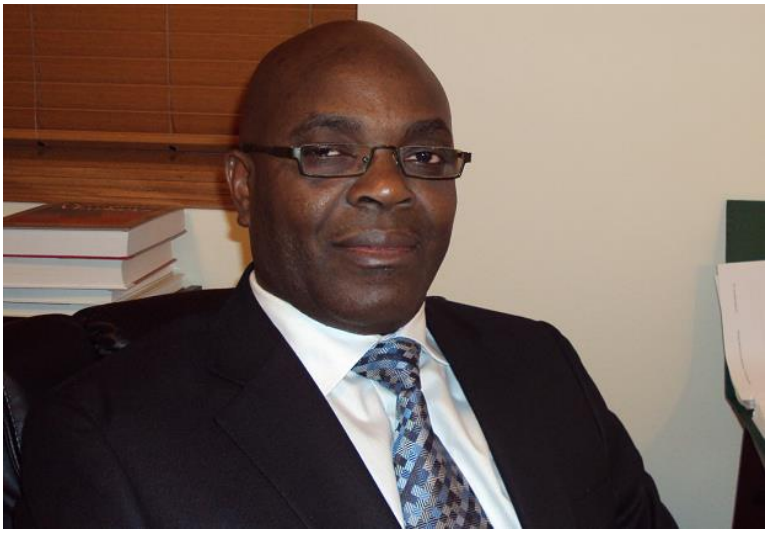

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SELECTED PEER-REVIEW PUBLICATIONS

1. **Kouassi, K.G**., Gogineni, V, Boley, S. M. Microencapsulation of vitamins K into a dual polysaccharide matrix. Effects of pH, ionic strength, glass transition, and water activity on controlled release. *Submitted*

2. **Kouassi K. G,** Gowda N.M., Boley, S. M., et al. 2013. Nano/microencapsulation of functional ingredients and drugs into biopolymers matrices: a study of stability and controlled release. Book Chapter. ACS symposium series: Advanced in Applied Nanotechnology for Agriculture. [http://pubs.acs.org/isbn/9780841228023 Chapter 13, pp. 221–234.

3. **Kouassi K. G**. Teriveedhi, V., Milby, C., Tarab, A., Boley, S. M., et al. 2012. Nano/Micro-encapsulation of of linoleic acid in biopolymer matrices: effects of the physical state, water, and quercetin on oxidative and thermal stability. *J. Encapsul. Absorp. Sci.* 2. 1-10. [link]

4. Kolachana, V.S.K. Cholkar, K, Kayani, W., M., **Kouassi, K. G**., Gowda, N. M. 2012, Oxidative conversion of lactic acid by chloramine-T in sulfuric acid medium: a kinetic and mechanistic study. *Am. J. Chem*. 2, 18-24. [link]

5. Poloju, S., Cholkar, K, **Kouassi, K. G.** Made Gowda, N. et al. 2012. Oxidation of Lactic Acid by Manganese (III) in Sulfuric Acid Medium: Kinetics and mechanism. *Am. J. Chem*. 2012, 2(3): 58-62.[link]

6. Naini, Y.R., Ahmad, T., **Kouassi, K. G.** Ananda, S. Netkal M. Made Gowda, 2012. Synthesis and Characterization of transition metal complexes of chlorpromazine. *Am. J. Chem.* 2012; 2(4): 181-185. [link]

7. Cholkar, K., **Kouassi, K. G**., Puttaswamy, C, K.S. Rangappa, K.S., Made Gowda, N. 2012. Ruthenium (III) catalyzed oxidation of indigo carmine by manganese (III) in sulfuric acid medium: a kinetic and mechanistic study". *Oxi. Commun*.

8. Cholkar K., **Kouassi, K. G**., Ananda, S. et al. 2011. Osmium (VIII)-catalyzed kinetics and mechanism of indigo Carmine by Chloramine –B and basic medium. *Synthesis and Reactivity in Inorganic, Metal-Organic, and Nano-metal Chemistry*. 41, (9), 1126,-1134.[link]

9. **Kouassi, K. G**. 2011. Magnetic and gold-coated magnetic nanoparticles as tools for biodetection: preparation, characterization, and biosensing applications. *Current Nanoscience.7, 4, 510-523*.[link]

10. Hayman, M. M., **Kouassi K. G**. et al. 2008. Effect of water activity on the activity of Lactase dehydrogenase and growth of Listeria monocytogenes upon high pressure treatments. *Int .J. Food Microbiol*. 124, (1) 21-26.[link]

11. **Kouassi, K. G**., Wang, P., et al. 2007. Aptamer-mediated magnetic and gold coated magnetic nanoparticles as detection assay for prion protein assessment. *Biotechnol. Prog.* 23, 1239-1244. [link]

12. **Kouassi, K. G**, Anantheswaran S. et al. D. J. 2007. Investigating the effects of high pressure processing on activity and structural changes of alkaline phosphatase and L-lactate dehydrogenase in milk and buffers. J. *Agric. Food Chem.55, 9520-9529.* [link]

13. **Kouassi, K. G.** Irudayaraj J. 2006. Magnetic and gold coated magnetic nanoparticles as a DNA sensor. *Anal. Chem*. 78, 3234-3241. [link] [Designated # 1 Most Accessed Article by readers of *Analytical Chemistry*, a journal of the American Chemical Society (ACS) [link] and 11th of 100 best articles in nanomedicine by *Ion Channel Press*.

14. **Kouassi, K. G**. Irudayaraj, J. 2006. A nanoparticles-based immobilization assay for prion kinetics study. *J. Nanobiotechnol.* 2006, 4:8.[link]

15. **Kouassi, K. G**., Irudayaraj, J., McArty, G. 2005. Activity of glucose oxidase functionalized onto magnetic nanoparticles. *Biomag. Res. and Tech.* 3/1/1. [link] [Ranked # 4 Most Accessed Article in Biomagnetic Research and Technology in 2005].

16. **Kouassi, K. G**., Irudayaraj, J. MacArty, G. 2005. Activity of cholesterol oxidase bound to magnetic nanoparticles .*J. Nanobiotech*.3:1 [link] http://www.jnanobiotechnology.com/content/3/1/1

17. **Kouassi, K. G.** and Roos, Y. 2002. Glass transition, water, and glycerol effects on Sucrose inversion in pullulan–sucrose systems. *J. Food Sci*. 67, 3402-3407.[link]

18. **Kouassi, K.G**., Jouppila, K., Roos H. Y. Effects of κ-carrageenan on crystallization and in lactose-sucrose food systems. Proceedings of the *Nordic Rheology Conference*. Nordic Rheology Society. June 2002, Gothenburg, Sweden, June 2002.

19. **Kouassi, K**. and Roos, Y. 2001. Glass transition and water effects on sucrose Inversion in noncrystalline carbohydrate food systems. *Food Res. Int*. 34, 895-901.[link]

20. **Kouassi, K** and Roos, Y. 2000. Glass transition and water effects on sucrose inversion by invertase in lactose-sucrose system. *J. Agric. Food Chem*. 48, 2461-2466.[link]