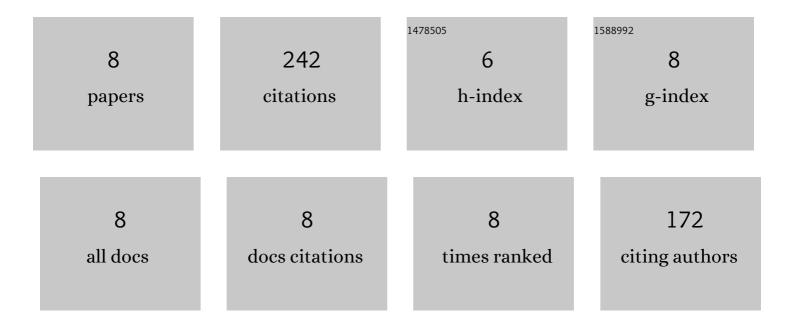


List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/10292087/publications.pdf Version: 2024-02-01



ΡυνιΤι

#	Article	IF	CITATIONS
1	Double emulsion (W/O/W) gel stabilised by polyglycerol polyricinoleate and calcium caseinate as mangiferin carrier: insights on formulation and stability properties. International Journal of Food Science and Technology, 2022, 57, 5268-5279.	2.7	4
2	The Formation of Chitosan-Coated Rhamnolipid Liposomes Containing Curcumin: Stability and In Vitro Digestion. Molecules, 2021, 26, 560.	3.8	20
3	Fabrication and stability of Pickering emulsions using moringa seed residue protein: Effect of pH and ionic strength. International Journal of Food Science and Technology, 2021, 56, 3484-3494.	2.7	10
4	Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. Carbohydrate Polymers, 2021, 256, 117579.	10.2	129
5	Encapsulation of Hydrophobic and Low-Soluble Polyphenols into Nanoliposomes by pH-Driven Method: Naringenin and Naringin as Model Compounds. Foods, 2021, 10, 963.	4.3	32
6	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. Foods, 2021, 10, 1074.	4.3	24
7	Formation of Shelf-Stable Pickering High Internal Phase Emulsion Stabilized by Sipunculus nudus Water-Soluble Proteins (WSPs). Frontiers in Nutrition, 2021, 8, 770218.	3.7	4
8	Impact of pH, ferrous ions, and tannic acid on lipid oxidation in plant-based emulsions containing saponin-coated flaxseed oil droplets. Food Research International, 2020, 136, 109618.	6.2	19