

Bengtsson Ark

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4753604/publications.pdf>

Version: 2024-02-01

9
papers

1,122
citations

1163117

8
h-index

1588992

8
g-index

9
all docs

9
docs citations

9
times ranked

1415
citing authors

#	ARTICLE	IF	CITATIONS
1	Progress in natural emulsifiers for utilization in food emulsions. <i>Current Opinion in Food Science</i> , 2016, 7, 1-6.	8.0	336
2	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural biopolymers: Whey protein isolate and gum arabic. <i>Food Chemistry</i> , 2015, 188, 256-263.	8.2	286
3	Nanoemulsion delivery systems for oil-soluble vitamins: Influence of carrier oil type on lipid digestion and vitamin D3 bioaccessibility. <i>Food Chemistry</i> , 2015, 187, 499-506.	8.2	263
4	Nanoemulsions for food fortification with lipophilic vitamins: Production challenges, stability, and bioavailability. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500539.	1.5	100
5	Cloning, expression and characterization of endo- α -1,4-mannanase from <i>Aspergillus fumigatus</i> in <i>Aspergillus sojae</i> and <i>Pichia pastoris</i> . <i>Biotechnology Progress</i> , 2009, 25, 271-276.	2.6	45
6	Optimal conditions for enhanced β -mannanase production by recombinant <i>Aspergillus sojae</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2010, 64, 135-139.	1.8	32
7	Utilization of Nanotechnology to Improve the Handling, Storage and Biocompatibility of Bioactive Lipids in Food Applications. <i>Foods</i> , 2021, 10, 365.	4.3	32
8	Utilization of Nanotechnology to Improve the Application and Bioavailability of Phytochemicals Derived from Waste Streams. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6884-6900.	5.2	28
9	Effect of cultivar type, maturation level, and sulfuration on sorption isotherms of apricots. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14847.	2.0	0