

# David Julian McClements

## List of Publications by Citations

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1,614 papers	95,800 citations	141 h-index	229 g-index
1,663 ext. papers	112,945 ext. citations	7.2 avg, IF	9.27 L-index

#	Paper	IF	Citations
1614	A standardised static in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , <b>2014</b> , 5, 1113-24	6.1	2421
1613	Food-grade nanoemulsions: formulation, fabrication, properties, performance, biological fate, and potential toxicity. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2011</b> , 51, 285-330	11.5	985
1612	Nanoemulsions versus microemulsions: terminology, differences, and similarities. <i>Soft Matter</i> , <b>2012</b> , 8, 1719-1729	3.6	961
1611	Lipid Oxidation in Oil-in-Water Emulsions: Impact of Molecular Environment on Chemical Reactions in Heterogeneous Food Systems. <i>Journal of Food Science</i> , <b>2000</b> , 65, 1270-1282	3.4	957
1610	Effect of conjugated linoleic acid on body composition in mice. <i>Lipids</i> , <b>1997</b> , 32, 853-8	1.6	914
1609	Functional Materials in Food Nanotechnology. <i>Journal of Food Science</i> , <b>2006</b> , 71, R107-R116	3.4	770
1608	Protein-stabilized emulsions. <i>Current Opinion in Colloid and Interface Science</i> , <b>2004</b> , 9, 305-313	7.6	719
1607	Emulsion-based delivery systems for lipophilic bioactive components. <i>Journal of Food Science</i> , <b>2007</b> , 72, R109-24	3.4	714
1606	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , <b>2019</b> , 14, 991-1004	10.8	706
1605	Edible nanoemulsions: fabrication, properties, and functional performance. <i>Soft Matter</i> , <b>2011</b> , 7, 2297-2316	3.6	681
1604	Structural design principles for delivery of bioactive components in nutraceuticals and functional foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2009</b> , 49, 577-606	11.5	667
1603	Formation, stability and properties of multilayer emulsions for application in the food industry. <i>Advances in Colloid and Interface Science</i> , <b>2006</b> , 128-130, 227-48	14.3	640
1602	Structured emulsion-based delivery systems: controlling the digestion and release of lipophilic food components. <i>Advances in Colloid and Interface Science</i> , <b>2010</b> , 159, 213-28	14.3	613
1601	In vitro human digestion models for food applications. <i>Food Chemistry</i> , <b>2011</b> , 125, 1-12	8.5	605
1600	Formation of nanoemulsions stabilized by model food-grade emulsifiers using high-pressure homogenization: Factors affecting particle size. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1000-1008	10.6	599
1599	Critical review of techniques and methodologies for characterization of emulsion stability. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2007</b> , 47, 611-49	11.5	583
1598	Factors influencing the chemical stability of carotenoids in foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2010</b> , 50, 515-32	11.5	492

1597	Molecular basis of protein functionality with special consideration of cold-set gels derived from heat-denatured whey. <i>Trends in Food Science and Technology</i> , <b>1998</b> , 9, 143-151	15.3	471
1596	Natural emulsifiers - Biosurfactants, phospholipids, biopolymers, and colloidal particles: Molecular and physicochemical basis of functional performance. <i>Advances in Colloid and Interface Science</i> , <b>2016</b> , 234, 3-26	14.3	469
1595	Mechanisms of lipid oxidation in food dispersions. <i>Trends in Food Science and Technology</i> , <b>2011</b> , 22, 3-13	15.3	431
1594	Influence of particle size on lipid digestion and $\beta$ -carotene bioaccessibility in emulsions and nanoemulsions. <i>Food Chemistry</i> , <b>2013</b> , 141, 1472-80	8.5	393
1593	Advances in the application of ultrasound in food analysis and processing. <i>Trends in Food Science and Technology</i> , <b>1995</b> , 6, 293-299	15.3	393
1592	Nanoemulsion delivery systems: influence of carrier oil on $\beta$ -carotene bioaccessibility. <i>Food Chemistry</i> , <b>2012</b> , 135, 1440-7	8.5	389
1591	Nanoemulsion- and emulsion-based delivery systems for curcumin: Encapsulation and release properties. <i>Food Chemistry</i> , <b>2012</b> , 132, 799-807	8.5	389
1590	Food Emulsions		379
1589	Structured biopolymer-based delivery systems for encapsulation, protection, and release of lipophilic compounds. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1865-1880	10.6	369
1588	Physical and chemical stability of $\beta$ -carotene-enriched nanoemulsions: Influence of pH, ionic strength, temperature, and emulsifier type. <i>Food Chemistry</i> , <b>2012</b> , 132, 1221-1229	8.5	367
1587	Emulsion design to improve the delivery of functional lipophilic components. <i>Annual Review of Food Science and Technology</i> , <b>2010</b> , 1, 241-69	14.7	361
1586	Role of physical structures in bulk oils on lipid oxidation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2007</b> , 47, 299-317	11.5	360
1585	Improving emulsion formation, stability and performance using mixed emulsifiers: A review. <i>Advances in Colloid and Interface Science</i> , <b>2018</b> , 251, 55-79	14.3	357
1584	Lipid oxidation in corn oil-in-water emulsions stabilized by casein, whey protein isolate, and soy protein isolate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 1696-700	5.7	353
1583	Solid Lipid Nanoparticles as Delivery Systems for Bioactive Food Components. <i>Food Biophysics</i> , <b>2008</b> , 3, 146-154	3.2	334
1582	Controlling lipid bioavailability through physicochemical and structural approaches. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2009</b> , 49, 48-67	11.5	326
1581	Influence of emulsifier type on in vitro digestibility of lipid droplets by pancreatic lipase. <i>Food Research International</i> , <b>2007</b> , 40, 770-781	7	324
1580	Review of in vitro digestion models for rapid screening of emulsion-based systems. <i>Food and Function</i> , <b>2010</b> , 1, 32-59	6.1	319

1579	Nanoencapsulation of food ingredients using carbohydrate based delivery systems. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 39, 18-39	15.3	305
1578	Biopolymer-based nanoparticles and microparticles: Fabrication, characterization, and application. <i>Current Opinion in Colloid and Interface Science</i> , <b>2014</b> , 19, 417-427	7.6	297
1577	Fabrication of vitamin E-enriched nanoemulsions: factors affecting particle size using spontaneous emulsification. <i>Journal of Colloid and Interface Science</i> , <b>2013</b> , 391, 95-102	9.3	290
1576	Advances in fabrication of emulsions with enhanced functionality using structural design principles. <i>Current Opinion in Colloid and Interface Science</i> , <b>2012</b> , 17, 235-245	7.6	289
1575	Encapsulation, protection, and release of hydrophilic active components: potential and limitations of colloidal delivery systems. <i>Advances in Colloid and Interface Science</i> , <b>2015</b> , 219, 27-53	14.3	280
1574	Food Emulsions		276
1573	Core-shell biopolymer nanoparticle delivery systems: synthesis and characterization of curcumin fortified zein-pectin nanoparticles. <i>Food Chemistry</i> , <b>2015</b> , 182, 275-81	8.5	264
1572	Recent advances in edible coatings for fresh and minimally processed fruits. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2008</b> , 48, 496-511	11.5	264
1571	Characterization of Lactoglobulin-sodium alginate interactions in aqueous solutions: A calorimetry, light scattering, electrophoretic mobility and solubility study. <i>Food Hydrocolloids</i> , <b>2006</b> , 20, 577-585	10.6	264
1570	New mathematical model for interpreting pH-stat digestion profiles: impact of lipid droplet characteristics on in vitro digestibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 8085-92	5.7	262
1569	Mechanisms of the antioxidant activity of a high molecular weight fraction of whey. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 1473-8	5.7	260
1568	Non-covalent interactions between proteins and polysaccharides. <i>Biotechnology Advances</i> , <b>2006</b> , 24, 621-5	17.8	257
1567	Lipid oxidation in food emulsions. <i>Trends in Food Science and Technology</i> , <b>1996</b> , 7, 83-91	15.3	251
1566	Recent Advances in the Utilization of Natural Emulsifiers to Form and Stabilize Emulsions. <i>Annual Review of Food Science and Technology</i> , <b>2017</b> , 8, 205-236	14.7	247
1565	Formation and stability of emulsions using a natural small molecule surfactant: Quillaja saponin (Q-Naturale®). <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 589-596	10.6	246
1564	Fabrication, functionalization, and application of electrospun biopolymer nanofibers. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2008</b> , 48, 775-97	11.5	246
1563	Podophyllotoxin-loaded solid lipid nanoparticles for epidermal targeting. <i>Journal of Controlled Release</i> , <b>2006</b> , 110, 296-306	11.7	243
1562	Beverage emulsions: Recent developments in formulation, production, and applications. <i>Food Hydrocolloids</i> , <b>2014</b> , 42, 5-41	10.6	241

1561	Physical and Chemical Stability of Curcumin in Aqueous Solutions and Emulsions: Impact of pH, Temperature, and Molecular Environment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1525-1532	5.7	239
1560	Progress in natural emulsifiers for utilization in food emulsions. <i>Current Opinion in Food Science</i> , <b>2016</b> , 7, 1-6	9.8	235
1559	Low-energy formation of edible nanoemulsions: factors influencing droplet size produced by emulsion phase inversion. <i>Journal of Colloid and Interface Science</i> , <b>2012</b> , 388, 95-102	9.3	235
1558	Factors affecting lipase digestibility of emulsified lipids using an in vitro digestion model: Proposal for a standardised pH-stat method. <i>Food Chemistry</i> , <b>2011</b> , 126, 498-505	8.5	233
1557	Surface-Enhanced Raman Spectroscopy for the Chemical Analysis of Food. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 317-328	16.4	230
1556	Effect of surfactant surface coverage on formation of solid lipid nanoparticles (SLN). <i>Journal of Colloid and Interface Science</i> , <b>2009</b> , 334, 75-81	9.3	229
1555	Recent progress in biopolymer nanoparticle and microparticle formation by heat-treating electrostatic protein-polysaccharide complexes. <i>Advances in Colloid and Interface Science</i> , <b>2011</b> , 167, 49-62	14.3	228
1554	Formation of Food-Grade Nanoemulsions Using Low-Energy Preparation Methods: A Review of Available Methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2016</b> , 15, 331-352	16.4	228
1553	Superior antibacterial activity of nanoemulsion of Thymus daenensis essential oil against E. coli. <i>Food Chemistry</i> , <b>2016</b> , 194, 410-5	8.5	227
1552	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural biopolymers: Whey protein isolate and gum arabic. <i>Food Chemistry</i> , <b>2015</b> , 188, 256-63	8.5	226
1551	Formation of vitamin D nanoemulsion-based delivery systems by spontaneous emulsification: factors affecting particle size and stability. <i>Food Chemistry</i> , <b>2015</b> , 171, 117-22	8.5	226
1550	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during in vitro digestion. <i>Food Chemistry</i> , <b>2009</b> , 114, 253-262	8.5	226
1549	Physical Properties of Whey Protein Stabilized Emulsions as Related to pH and NaCl. <i>Journal of Food Science</i> , <b>1997</b> , 62, 342-347	3.4	223
1548	Potential biological fate of ingested nanoemulsions: influence of particle characteristics. <i>Food and Function</i> , <b>2012</b> , 3, 202-20	6.1	222
1547	Production of nanoparticles by anti-solvent precipitation for use in food systems. <i>Trends in Food Science and Technology</i> , <b>2013</b> , 34, 109-123	15.3	213
1546	Iron-catalyzed lipid oxidation in emulsion as affected by surfactant, pH and NaCl. <i>Food Chemistry</i> , <b>1998</b> , 61, 307-312	8.5	212
1545	Influence of pH and pectin type on properties and stability of sodium-caseinate stabilized oil-in-water emulsions. <i>Food Hydrocolloids</i> , <b>2006</b> , 20, 607-618	10.6	212
1544	Influence of Interfacial Composition on in Vitro Digestibility of Emulsified Lipids: Potential Mechanism for Chitosan's Ability to Inhibit Fat Digestion. <i>Food Biophysics</i> , <b>2006</b> , 1, 21-29	3.2	211

1543	Impact of electrostatic interactions on formation and stability of emulsions containing oil droplets coated by beta-lactoglobulin-pectin complexes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 475-85	5.7	211
1542	Influence of environmental stresses on stability of O/W emulsions containing droplets stabilized by multilayered membranes produced by a layer-by-layer electrostatic deposition technique. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 209-220	10.6	208
1541	Nutraceutical delivery systems: resveratrol encapsulation in grape seed oil nanoemulsions formed by spontaneous emulsification. <i>Food Chemistry</i> , <b>2015</b> , 167, 205-12	8.5	207
1540	Nanoemulsion delivery systems for oil-soluble vitamins: Influence of carrier oil type on lipid digestion and vitamin D3 bioaccessibility. <i>Food Chemistry</i> , <b>2015</b> , 187, 499-506	8.5	205
1539	Crystals and crystallization in oil-in-water emulsions: implications for emulsion-based delivery systems. <i>Advances in Colloid and Interface Science</i> , <b>2012</b> , 174, 1-30	14.3	205
1538	Ultrasonic characterization of foods and drinks: principles, methods, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>1997</b> , 37, 1-46	11.5	202
1537	Interactions of bovine serum albumin with ionic surfactants in aqueous solutions. <i>Food Hydrocolloids</i> , <b>2003</b> , 17, 73-85	10.6	201
1536	Theoretical prediction of emulsion color. <i>Advances in Colloid and Interface Science</i> , <b>2002</b> , 97, 63-89	14.3	199
1535	Is nano safe in foods? Establishing the factors impacting the gastrointestinal fate and toxicity of organic and inorganic food-grade nanoparticles. <i>Npj Science of Food</i> , <b>2017</b> , 1, 6	6.3	197
1534	Relationships between free radical scavenging and antioxidant activity in foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 2969-76	5.7	197
1533	Role of continuous phase protein on the oxidative stability of fish oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 4558-64	5.7	196
1532	Comparison of Gum Arabic, Modified Starch, and Whey Protein Isolate as Emulsifiers: Influence of pH, CaCl <sub>2</sub> and Temperature. <i>Journal of Food Science</i> , <b>2002</b> , 67, 120-125	3.4	196
1531	Nanoscale Nutrient Delivery Systems for Food Applications: Improving Bioactive Dispersibility, Stability, and Bioavailability. <i>Journal of Food Science</i> , <b>2015</b> , 80, N1602-11	3.4	193
1530	Influence of environmental conditions on the stability of oil in water emulsions containing droplets stabilized by lecithin-chitosan membranes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 5522-7	5.7	191
1529	Comments on viscosity enhancement and depletion flocculation by polysaccharides. <i>Food Hydrocolloids</i> , <b>2000</b> , 14, 173-177	10.6	190
1528	Encapsulation, protection, and delivery of bioactive proteins and peptides using nanoparticle and microparticle systems: A review. <i>Advances in Colloid and Interface Science</i> , <b>2018</b> , 253, 1-22	14.3	188
1527	Functional Biopolymer Particles: Design, Fabrication, and Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2010</b> , 9, 374-397	16.4	188
1526	Production and characterization of O/W emulsions containing cationic droplets stabilized by lecithin-chitosan membranes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2806-12	5.7	188

1525	Food-grade microemulsions, nanoemulsions and emulsions: Fabrication from sucrose monopalmitate & lemon oil. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1413-1423	10.6	187
1524	Factors influencing the production of o/w emulsions stabilized by $\beta$ -lactoglobulin-pectin membranes. <i>Food Hydrocolloids</i> , <b>2004</b> , 18, 967-975	10.6	185
1523	Electrospinning of chitosan- $\beta$ -poly(ethylene oxide) blend nanofibers in the presence of micellar surfactant solutions. <i>Polymer</i> , <b>2009</b> , 50, 189-200	3.9	184
1522	Antioxidant activity of cysteine, tryptophan, and methionine residues in continuous phase beta-lactoglobulin in oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 10248-53	5.7	184
1521	What makes good antioxidants in lipid-based systems? The next theories beyond the polar paradox. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 183-201	11.5	181
1520	The effects of surfactant type, pH, and chelators on the oxidation of salmon oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>1999</b> , 47, 4112-6	5.7	179
1519	Fluorescence quenching study of resveratrol binding to zein and gliadin: Towards a more rational approach to resveratrol encapsulation using water-insoluble proteins. <i>Food Chemistry</i> , <b>2015</b> , 185, 261-7	8.5	178
1518	Formation and stabilization of nanoemulsion-based vitamin E delivery systems using natural surfactants: Quillaja saponin and lecithin. <i>Journal of Food Engineering</i> , <b>2014</b> , 142, 57-63	6	178
1517	Formation of flavor oil microemulsions, nanoemulsions and emulsions: influence of composition and preparation method. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 5026-35	5.7	178
1516	Nanotechnology Approaches for Increasing Nutrient Bioavailability. <i>Advances in Food and Nutrition Research</i> , <b>2017</b> , 81, 1-30	6	177
1515	The Nutraceutical Bioavailability Classification Scheme: Classifying Nutraceuticals According to Factors Limiting their Oral Bioavailability. <i>Annual Review of Food Science and Technology</i> , <b>2015</b> , 6, 299-327	14.7	177
1514	Influence of pH and carrageenan type on properties of $\beta$ -lactoglobulin stabilized oil-in-water emulsions. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 83-91	10.6	177
1513	Impact of whey protein emulsifiers on the oxidative stability of salmon oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 1435-9	5.7	176
1512	Resveratrol encapsulation: Designing delivery systems to overcome solubility, stability and bioavailability issues. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 38, 88-103	15.3	175
1511	Influence of surfactant charge on antimicrobial efficacy of surfactant-stabilized thyme oil nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 6247-55	5.7	174
1510	Evidence of Iron Association with Emulsion Droplets and Its Impact on Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 5072-5077	5.7	174
1509	Fabrication of biopolymer nanoparticles by antisolvent precipitation and electrostatic deposition: Zein-alginate core/shell nanoparticles. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 101-108	10.6	173
1508	Properties and stability of oil-in-water emulsions stabilized by fish gelatin. <i>Food Hydrocolloids</i> , <b>2006</b> , 20, 596-606	10.6	173

1507	Resveratrol encapsulation in core-shell biopolymer nanoparticles: Impact on antioxidant and anticancer activities. <i>Food Hydrocolloids</i> , <b>2017</b> , 64, 157-165	10.6	172
1506	Impact of surfactant properties on oxidative stability of beta-carotene encapsulated within solid lipid nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 8033-40	5.7	172
1505	Theoretical analysis of factors affecting the formation and stability of multilayered colloidal dispersions. <i>Langmuir</i> , <b>2005</b> , 21, 9777-85	4	172
1504	Comparison of emulsifying properties of food-grade polysaccharides in oil-in-water emulsions: Gum arabic, beet pectin, and corn fiber gum. <i>Food Hydrocolloids</i> , <b>2017</b> , 66, 144-153	10.6	171
1503	The Stability, Sustained Release and Cellular Antioxidant Activity of Curcumin Nanoliposomes. <i>Molecules</i> , <b>2015</b> , 20, 14293-311	4.8	169
1502	Influence of emulsifier type on gastrointestinal fate of oil-in-water emulsions containing anionic dietary fiber (pectin). <i>Food Hydrocolloids</i> , <b>2015</b> , 45, 175-185	10.6	168
1501	Development of food-grade nanoemulsions and emulsions for delivery of omega-3 fatty acids: opportunities and obstacles in the food industry. <i>Food and Function</i> , <b>2015</b> , 6, 42-55	6.1	166
1500	Physical properties and antimicrobial efficacy of thyme oil nanoemulsions: influence of ripening inhibitors. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 12056-63	5.7	166
1499	Modulating $\beta$ -carotene bioaccessibility by controlling oil composition and concentration in edible nanoemulsions. <i>Food Chemistry</i> , <b>2013</b> , 139, 878-84	8.5	165
1498	Design of nano-laminated coatings to control bioavailability of lipophilic food components. <i>Journal of Food Science</i> , <b>2010</b> , 75, R30-42	3.4	165
1497	Fabrication of oil-in-water nanoemulsions by dual-channel microfluidization using natural emulsifiers: Saponins, phospholipids, proteins, and polysaccharides. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 703-711	10.6	164
1496	Effect of polysaccharide charge on formation and properties of biopolymer nanoparticles created by heat treatment of $\beta$ -lactoglobulin-pectin complexes. <i>Food Hydrocolloids</i> , <b>2010</b> , 24, 374-383	10.6	163
1495	Food-Grade Covalent Complexes and Their Application as Nutraceutical Delivery Systems: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2017</b> , 16, 76-95	16.4	162
1494	Designing Food Structure to Control Stability, Digestion, Release and Absorption of Lipophilic Food Components. <i>Food Biophysics</i> , <b>2008</b> , 3, 219-228	3.2	162
1493	Ultrasonic characterisation of emulsions and suspensions. <i>Advances in Colloid and Interface Science</i> , <b>1991</b> , 37, 33-72	14.3	158
1492	Vitamin E bioaccessibility: influence of carrier oil type on digestion and release of emulsified tocopherol acetate. <i>Food Chemistry</i> , <b>2013</b> , 141, 473-81	8.5	156
1491	Dependence of creaming and rheology of monodisperse oil-in-water emulsions on droplet size and concentration. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2000</b> , 172, 79-86	5.1	156
1490	Production and characterization of oil-in-water emulsions containing droplets stabilized by beta-lactoglobulin-pectin membranes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 6612-7	5.7	155

1489	Nanotechnology for increased micronutrient bioavailability. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 40, 168-182	15.3	153
1488	Edible Nanoemulsions as Carriers of Active Ingredients: A Review. <i>Annual Review of Food Science and Technology</i> , <b>2017</b> , 8, 439-466	14.7	151
1487	Production and characterization of O/W emulsions containing droplets stabilized by lecithin-chitosan-pectin multilayered membranes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 3595-600	5.7	151
1486	Preparation, characterization, and properties of chitosan films with cinnamaldehyde nanoemulsions. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 662-671	10.6	150
1485	Stabilization of phase inversion temperature nanoemulsions by surfactant displacement. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 7059-66	5.7	150
1484	Use of caseinophosphopeptides as natural antioxidants in oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2365-70	5.7	149
1483	Delivery of lipophilic bioactives: assembly, disassembly, and reassembly of lipid nanoparticles. <i>Annual Review of Food Science and Technology</i> , <b>2014</b> , 5, 53-81	14.7	147
1482	Characterization of spray-dried tuna oil emulsified in two-layered interfacial membranes prepared using electrostatic layer-by-layer deposition. <i>Food Research International</i> , <b>2006</b> , 39, 449-457	7	147
1481	Colloidal basis of emulsion color. <i>Current Opinion in Colloid and Interface Science</i> , <b>2002</b> , 7, 451-455	7.6	147
1480	Edible lipid nanoparticles: digestion, absorption, and potential toxicity. <i>Progress in Lipid Research</i> , <b>2013</b> , 52, 409-23	14.3	146
1479	Stability and rheology of corn oil-in-water emulsions containing maltodextrin. <i>Food Research International</i> , <b>2004</b> , 37, 851-859	7	144
1478	Protein encapsulation in alginate hydrogel beads: Effect of pH on microgel stability, protein retention and protein release. <i>Food Hydrocolloids</i> , <b>2016</b> , 58, 308-315	10.6	143
1477	Control of lipase digestibility of emulsified lipids by encapsulation within calcium alginate beads. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 122-130	10.6	143
1476	Extraction and characterization of oil bodies from soy beans: a natural source of pre-emulsified soybean oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 8711-6	5.7	143
1475	Increasing the oxidative stability of liquid and dried tuna oil-in-water emulsions with electrostatic layer-by-layer deposition technology. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 4561-6	5.7	143
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