Luz Sanguansri

List of Publications by Year
in descending order

60 papers	2,336 citations	236833 25 h-index	214721 47 g-index
63 all docs	63 docs citations	63 times ranked	2834 citing authors

#	Article	IF	Citations
1	Maillard Reaction Products as Encapsulants for Fish Oil Powders. Journal of Food Science, 2006, 71, E25.	1.5	211
2	Synbiotic Microcapsules That Enhance Microbial Viability during Nonrefrigerated Storage and Gastrointestinal Transit. Applied and Environmental Microbiology, 2006, 72, 2280-2282.	1.4	129
3	Microencapsulated Lactobacillus rhamnosus GG in whey protein and resistant starch matrices: Probiotic survival in fruit juice. Journal of Functional Foods, 2013, 5, 98-105.	1.6	111
4	Microencapsulated <i>Lactobacillus rhamnosus</i> GG Powders: Relationship of Powder Physical Properties to Probiotic Survival during Storage. Journal of Food Science, 2010, 75, E588-95.	1.5	108
5	Binding of resveratrol with sodium caseinate in aqueous solutions. Food Chemistry, 2013, 141, 1050-1054.	4.2	108
6	Nanoâ€•and microâ€encapsulated systems for enhancing the delivery of resveratrol. Annals of the New York Academy of Sciences, 2013, 1290, 107-112.	1.8	105
7	Encapsulation of Resveratrol Using Water-in-Oil-in-Water Double Emulsions. Food Biophysics, 2010, 5, 120-127.	1.4	104
8	Enhanced survival of spray-dried microencapsulated Lactobacillus rhamnosus GG in the presence of glucose. Journal of Food Engineering, 2012, 109, 597-602.	2.7	99
9	Challenges and Solutions to Incorporation of Nutraceuticals in Foods. Annual Review of Food Science and Technology, 2015, 6, 463-477.	5.1	83
10	Chronic administration of a microencapsulated probiotic enhances the bioavailability of orange juice flavanones in humans. Free Radical Biology and Medicine, 2015, 84, 206-214.	1.3	80
11	Stabilization of oils by microencapsulation with heated protein-glucose syrup mixtures. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 965-972.	0.8	76
12	Effects of microencapsulation on the gastrointestinal transit and tissue distribution of a bioactive mixture of fish oil, tributyrin and resveratrol. Journal of Functional Foods, 2011, 3, 25-37.	1.6	69
13	Physical properties and FTIR analysis of rice-oat flour and maize-oat flour based extruded food products containing olive pomace. Food Research International, 2017, 100, 665-673.	2.9	69
14	Food Matrix Effects on in Vitro Digestion of Microencapsulated Tuna Oil Powder. Journal of Agricultural and Food Chemistry, 2011, 59, 8442-8449.	2.4	57
15	Oxidative Stability of Microencapsulated Fish Oil Powders Stabilized by Blends of Chitosan, Modified Starch, and Glucose. Journal of Agricultural and Food Chemistry, 2010, 58, 4487-4493.	2.4	52
16	Extrusion of apple pomace increases antioxidant activity upon<i>in vitro</i>digestion. Food and Function, 2019, 10, 951-963.	2.1	44
17	Site Specific Delivery of Microencapsulated Fish Oil to the Gastrointestinal Tract of the Rat. Digestive Diseases and Sciences, 2009, 54, 511-521.	1.1	42
18	In vitro lipolysis of fish oil microcapsules containing protein and resistant starch. Food Chemistry, 2011, 124, 1480-1489.	4.2	36

#	Article	IF	Citations
19	Interactions of buttermilk with curcuminoids. Food Chemistry, 2014, 149, 47-53.	4.2	33
20	Effect of encapsulant matrix on stability of microencapsulated probiotics. Journal of Functional Foods, 2016, 25, 447-458.	1.6	32
21	Adsorption of catechin onto cellulose and its mechanism study: Kinetic models, characterization and molecular simulation. Food Research International, 2018, 112, 225-232.	2.9	31
22	Effects of Modification of Encapsulant Materials on the Susceptibility of Fish Oil Microcapsules to Lipolysis. Food Biophysics, 2008, 3, 140-145.	1.4	30
23	Water sorption properties, molecular mobility and probiotic survival in freeze dried proteinâ€“carbohydrate matrices. Food and Function, 2013, 4, 1376.	2.1	30
24	NMR of Microencapsulated Fish Oil Samples During In Vitro Digestion. Food Biophysics, 2009, 4, 32-41.	1.4	27
25	Resistant Starch Modification: Effects on Starch Properties and Functionality as Coâ€Encapsulant in Sodium Caseinateâ€Based Fish Oil Microcapsules. Journal of Food Science, 2010, 75, E636-42.	1.5	27
26	Omega-3 fatty acids in ileal effluent after consuming different foods containing microencapsulated fish oil powder â€“ an ileostomy study. Food and Function, 2013, 4, 74-82.	2.1	26
27	Microencapsulation and Delivery of Omega-3 Fatty Acids. Functional Foods & Nutraceuticals Series, 2006, , 297-327.	0.1	25
28	Encapsulation of mixtures of tuna oil, tributyrin and resveratrol in a spray dried powder formulation. Food and Function, 2013, 4, 1794.	2.1	25
29	Digestion of microencapsulated oil powders: in vitro lipolysis and in vivo absorption from a food matrix. Food and Function, 2014, 5, 2905-2912.	2.1	25
30	Bioaccessibility of curcuminoids in buttermilk in simulated gastrointestinal digestion models. Food Chemistry, 2015, 179, 52-59.	4.2	25
31	Comparison of the adsorption behaviour of catechin onto cellulose and pectin. Food Chemistry, 2019, 271, 733-738.	4.2	25
32	Tocopherol and Ascorbate Have Contrasting Effects on the Viability of Microencapsulated <i>Lactobacillus rhamnosus</i> GG. Journal of Agricultural and Food Chemistry, 2011, 59, 10556-10563.	2.4	23
33	Interaction between Whole Buttermilk and Resveratrol. Journal of Agricultural and Food Chemistry, 2013, 61, 7096-7101.	2.4	23
34	Protection of Epigallocatechin Gallate against Degradation during <i>in Vitro</i> Digestion Using Apple Pomace as a Carrier. Journal of Agricultural and Food Chemistry, 2014, 62, 12265-12270.	2.4	23
35	New food ingredients from broccoli byâ€products: physical, chemical and technological properties. International Journal of Food Science and Technology, 2019, 54, 1423-1432.	1.3	23
36	The batch adsorption of the epigallocatechin gallate onto apple pomace. Food Chemistry, 2014, 160, 260-265.	4.2	22

#	Article	IF	Citations
37	Development of broccoli by-products as carriers for delivering EGCG. Food Chemistry, 2019, 301, 125301.	4.2	22
38	Oxidative stability of spray dried matcha-tuna oil powders. Food Research International, 2020, 132, 109050.	2.9	22
39	The format of Î²-carotene delivery affects its stability during extrusion. LWT - Food Science and Technology, 2015, 60, 1-7.	2.5	20
40	Both stereo-isomers of glucose enhance the survival rate of microencapsulated Lactobacillus rhamnosus GG during storage in the dry state. Journal of Food Engineering, 2013, 116, 809-813.	2.7	19
41	Intestinal passage of microencapsulated fish oil in rats following oral administration. Food and Function, 2011, 2, 684.	2.1	17
42	Enhanced Bioaccessibility of Curcuminoids in Buttermilk Yogurt in Comparison to Curcuminoids in Aqueous Dispersions. Journal of Food Science, 2016, 81, H769-76.	1.5	17
43	Processing treatments enhance the adsorption characteristics of epigallocatechin-3-gallate onto apple pomace. Journal of Food Engineering, 2015, 150, 75-81.	2.7	16
44	Retention of propanal in protein-stabilised tuna oil-in-water emulsions. Food Chemistry, 2007, 101, 746-752.	4.2	15
45	Bioequivalence of<i>n</i>-3 fatty acids from microencapsulated fish oil formulations in human subjects. British Journal of Nutrition, 2015, 113, 822-831.	1.2	15
46	The effect of extrusion on the functional properties of oat fibre. LWT - Food Science and Technology, 2017, 84, 106-113.	2.5	15
47	Improving the Oxidative Stability of Krill Oilâ€inâ€Water Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1347-1354.	0.8	13
48	Functional properties of milk constituents: Application for microencapsulation of oils in spray-dried emulsions â€“ A minireview. Dairy Science and Technology, 2010, 90, 137-146.	2.2	11
49	Enhanced oxidative stability of extruded product containing polyunsaturated oils. LWT - Food Science and Technology, 2015, 62, 1105-1111.	2.5	11
50	Extrusion of a Curcuminoidâ€Enriched Oat Fiberâ€Cornâ€Based Snack Product. Journal of Food Science, 2019, 84, 284-291.	1.5	10
51	Microencapsulated Fish Oil Powder Formulation with Improved Resistance to Oil Leakage During Powder Compression. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 701-710.	0.8	9
52	Nutrient-Dense Shelf-Stable Vegetable Powders and Extruded Snacks Made from Carrots and Broccoli. Foods, 2021, 10, 2298.	1.9	7
53	Broccoli byproducts for protection and co-delivery of EGCG and tuna oil. Food Chemistry, 2020, 326, 126963.	4.2	6
54	Oat Fiber As a Carrier for Curcuminoids. Journal of Agricultural and Food Chemistry, 2014, 62, 12172-12177.	2.4	5

#	Article	IF	Citations
55	Compressible extruded granules containing microencapsulated oil powders. Powder Technology, 2016, 291, 276-283.	2.1	4
56	Microencapsulation Technologies. Food Engineering Series, 2017, , 119-142.	0.3	4
57	Effects on plasma carotenoids and consumer acceptance of a functional carrot-based product to supplement vegetable intake: A randomized clinical trial. Journal of Functional Foods, 2019, 60, 103421.	1.6	4
58	Impact of Co-Delivery of EGCG and Tuna Oil within a Broccoli Matrix on Human Gut Microbiota, Phenolic Metabolites and Short Chain Fatty Acids In Vitro. Molecules, 2022, 27, 656.	1.7	2
59	Microencapsulated krill and tuna oil blend raises plasma long-chain <i>n</i>-3 polyunsaturated fatty acid levels compared to tuna oil with similar increases in ileal contractility in rats. International Journal of Food Sciences and Nutrition, 2017, 68, 201-209.	1.3	1
60	In vitro degradation of curcuminoids by faecal bacteria: Influence of method of addition of curcuminoids into buttermilk yoghurt. Food Chemistry, 2019, 283, 414-421.	4.2	0