

Encapsulation of multiple probiotics, synbiotics, or nutraceuticals: A review

Advances in Colloid and Interface Science

309, 102781

DOI: [10.1016/j.cis.2022.102781](https://doi.org/10.1016/j.cis.2022.102781)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Oral Administration of Recombinant Lactoferrin-Expressing Probiotics Ameliorates Diet-Induced Lipid Accumulation and Inflammation in Non-Alcoholic Fatty Liver Disease in Mice. <i>Microorganisms</i> , 2022, 10, 2215.	3.6	5
2	Changes in the metabolome of probiotics during the stationary phase increase resistance to lyophilization. <i>Food Bioscience</i> , 2023, 53, 102499.	4.4	0
3	Novel gellan gum-based probiotic film with enhanced biological activity and probiotic viability: Application for fresh-cut apples and potatoes. <i>International Journal of Biological Macromolecules</i> , 2023, 239, 124128.	7.5	12
4	Cytoprotection of Probiotic <i>Lactobacillus acidophilus</i> with Artificial Nanoshells of Nature-Derived Eggshell Membrane Hydrolysates and Coffee Melanoidins in Single-Cell Nanoencapsulation. <i>Polymers</i> , 2023, 15, 1104.	4.5	5
5	Milk protein-based cryogel monoliths as novel encapsulants of probiotic bacteria. Part I: Microstructural, physicochemical, and mechanical characterisation. <i>Food Hydrocolloids</i> , 2023, 140, 108641.	10.7	4
6	A comprehensive review of protein-based carriers with simple structures for the co-encapsulation of bioactive agents. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2023, 22, 2017-2042.	11.7	7
7	Entrapment of probiotic (<i>Bifidobacterium longum</i>) in bilayer emulsion film with enhanced barrier property for improving viability. <i>Food Chemistry</i> , 2023, 423, 136300.	8.2	7
8	Role of nanomaterials in improving the functionality of probiotics; integration of nanotechnology onto micro-structured platforms. <i>Food Bioscience</i> , 2023, 53, 102843.	4.4	3
9	Featured Prebiotic Agent: The Roles and Mechanisms of Direct and Indirect Prebiotic Activities of Lactoferrin and Its Application in Disease Control. <i>Nutrients</i> , 2023, 15, 2759.	4.1	1
10	Hydrogel Coencapsulation Provides Synergistic Protection of <i>Lactobacillus casei</i> and Tocotrienol-Enriched Flaxseed Oil during In Vitro Digestion and Storage. <i>ACS Food Science & Technology</i> , 2023, 3, 1184-1195.	2.7	1
11	Fabrication of carboxymethyl chitosan films for cheese packaging containing gliadin-carboxymethyl chitosan nanoparticles co-encapsulating natamycin and theaflavins. <i>International Journal of Biological Macromolecules</i> , 2023, 246, 125685.	7.5	6
12	Irritable bowel syndrome: Epidemiology, overlap disorders, pathophysiology and treatment. <i>World Journal of Gastroenterology</i> , 0, 29, 4120-4135.	3.3	4
13	Nutraceuticals: Advancement in Microbial Production and Biomedical Prospects. , 2023, , 363-379.		0
14	Potential of jackfruit inner skin fibre for encapsulation of probiotics on their stability against adverse conditions. <i>Scientific Reports</i> , 2023, 13, .	3.3	1
15	Synbiotic formulations with microbial biofilm, animal derived (casein, collagen, chitosan) and plant derived (starch, cellulose, alginate) prebiotic polymers: A review. <i>International Journal of Biological Macromolecules</i> , 2023, 248, 125873.	7.5	6
16	<i>Bifidobacteria</i> Encapsulation and Viability of Probiotic Culture during Oral Delivery in a Milk Drink Matrix. <i>International Journal of Food Science</i> , 2023, 2023, 1-8.	2.0	1
17	Milk protein-based cryogel monoliths as novel encapsulants of probiotic bacteria. Part II: <i>Lactobacillus rhamnosus</i> GG storage stability and bioactivity under in vitro digestion. <i>Food Hydrocolloids</i> , 2024, 146, 109173.	10.7	2
18	Controllable structure of porous starch facilitates bioactive encapsulation by mild gelatinization. <i>Food Hydrocolloids</i> , 2023, 145, 109135.	10.7	2

#	ARTICLE	IF	CITATIONS
19	Cut Probiotics and Health of Dogs and Cats: Benefits, Applications, and Underlying Mechanisms. <i>Microorganisms</i> , 2023, 11, 2452.	3.6	2
20	Effects of cholesterol-lowering probiotics on non-alcoholic fatty liver disease in FXR gene knockout mice. <i>Frontiers in Nutrition</i> , 0, 10, .	3.7	0
21	Advances in polysaccharides for probiotic delivery: Properties, methods, and applications. <i>Carbohydrate Polymers</i> , 2024, 323, 121414.	10.2	2
22	Microbiological and physicochemical characterization of a traditionally fermented corn product: "ChampÃs". <i>Vitae</i> , 2023, 30, .	0.8	0
23	Stabilising and functional effects of Spirulina (<i>Arthrospira platensis</i>) protein isolate on encapsulated <i>Lactobacillus rhamnosus</i> GG during processing, storage and gastrointestinal digestion. <i>Food Hydrocolloids</i> , 2024, 149, 109519.	10.7	0
24	Effect of lipopeptide extracted from <i>Bacillus licheniformis</i> on the expression of <i>bap</i> and <i>luxI</i> genes in multi-drug-resistant <i>Acinetobacter baumannii</i> and <i>Pseudomonas aeruginosa</i> . <i>Amino Acids</i> , 2023, 55, 1891-1907.	2.7	0
25	Antioxidant and Antibacterial Activities of Nano-probiotics Versus Free Probiotics Against Gastrointestinal Pathogenic Bacteria. <i>Indian Journal of Microbiology</i> , 0, , .	2.7	0
26	Application of Encapsulation Strategies for Probiotics: From Individual Loading to Co-Encapsulation. <i>Microorganisms</i> , 2023, 11, 2896.	3.6	1
27	Ingredients, structure and reconstitution properties of instant powder foods and the potential for healthy product development: a comprehensive review. <i>Food and Function</i> , 0, , .	4.6	0
28	FONKSÄ°YONEL ET ÅœRÄœNLERÄ°NÄ°N ÅœRETÄ°MÄ°NDE PROBÄ°YOTÄ°K, PREBÄ°YOTÄ°K VE SÄ°NBÄ°YOTÄ°K KULLANIMIŒA YÄ—ME EÄŽÄ°LÄ°MLER. <i>GÄ±da</i> , 2024, 49, 25-38.	0.4	0
29	Advancing Fermented Food Products: Exploring Bioprocess Technologies and Overcoming Challenges. <i>Food and Bioprocess Technology</i> , 0, , .	4.7	0
30	Exploring the impact of thermal convective drying behaviours on intestinal-targeted delivery of viable probiotics encapsulated with Eudragit® L100-trehalose. <i>Journal of Food Engineering</i> , 2024, 369, 111940.	5.2	0
31	Meta-analyses indicate that dietary probiotics significantly improve growth, immune response, and disease resistance in tilapia. <i>Aquaculture International</i> , 0, , .	2.2	0
32	Stability and adhesion properties of <i>Lactobacillus rhamnosus</i> GG embedded in milk protein cryogels: Influence of plant seed gum inclusion. <i>Food Hydrocolloids</i> , 2024, 151, 109867.	10.7	0
33	Novel seamless shell-core microbead for probiotics encapsulation: Influence of gel structure on storage stability and gastrointestinal activity. <i>Food Hydrocolloids</i> , 2024, 152, 109908.	10.7	0
34	Macroencapsulated bacteria for inÄvivo sensing and therapeutics. <i>Matter</i> , 2024, 7, 1440-1465.	10.0	0
35	Protection and delivery of probiotics by degraded fucoidan-chitosan nanogel-based W1/O/W2 double emulsion incorporated in self-assembled hydrogel particles. <i>Food Hydrocolloids</i> , 2024, 153, 109999.	10.7	0
36	Designing healthier and more sustainable ultraprocessed foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2024, 23, .	11.7	0