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## Lipid Oxidation in Oil-in-Water Emulsions: Impact of Molecular Environment on Chemical Reactions in Heterogeneous Food Systems

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262	Ecofriendly Autoxidation of Castor Oil/Ricinoleic Acid. Multifunctional Macroperoxide Initiators for Multi Block/Graft Copolymers. <b>2019</b> , 96, 421-432	7
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187	Strategies for structuring diverse emulsion systems by using wood lignocellulose-derived stabilizers. <b>2020</b> , 22, 1019-1037	27
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169	Introduction to delivery systems and stability issues. <b>2021</b> , 107-117	
168	Production and antioxidant capacity of bioactive peptides from plant biomass to counteract lipid oxidation. <b>2021</b> , 4, 365-397	7
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166	Low-fat (. <b>2021</b> , 241-254	
165	Oxidation of lipids. <b>2021</b> , 125-170	1
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154	Physicochemical characterization and emulsifying properties evaluation of RG-I enriched pectic polysaccharides from <i>Cerasus humilis</i> . <b>2021</b> , 260, 117824	14
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133	Impact of copper-based fungicides on the antioxidant quality of ethanolic hop extracts. <b>2021</b> , 355, 129551	0
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121	Nanotechnology: Current applications and future scope in food. <b>2021</b> , 2, 3-22	40
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