

Formation and stability of nano-emulsions

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Role of nanotechnology in targeted drug delivery and imaging: a concise review. <i>Nanomedicine: Nanotechnology, Biology, and Medicine</i> , 2005, 1, 193-212.	3.3	592
2	Nano-emulsions. <i>Current Opinion in Colloid and Interface Science</i> , 2005, 10, 102-110.	7.4	1,191
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4	Dielectrophoresis of reverse phase emulsions. <i>IET Nanobiotechnology</i> , 2005, 152, 137.	2.1	4
5	Characterization and Evaluation of Electrolyte Influence on Canola Oil/Water Nano-Emulsion. <i>Journal of Dispersion Science and Technology</i> , 2006, 27, 1009-1014.	2.4	32
6	Microemulsions: A Potential Delivery System for Bioactives in Food. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 221-237.	10.3	326
7	Formation and Characterization of Submicrometer Oil-in-Water (O/W) Emulsions, Using High-Energy Emulsification. <i>Industrial & Engineering Chemistry Research</i> , 2006, 45, 372-390.	3.7	56
8	Isolation and characterisation of a novel antibacterial peptide from bovine β -casein. <i>International Dairy Journal</i> , 2006, 16, 316-323.	3.0	119
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11	Stability of cosmetic formulations containing esters of Vitamins E and A: Chemical and physical aspects. <i>International Journal of Pharmaceutics</i> , 2006, 327, 12-16.	5.2	79
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