

# 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.	1.7	592
2	Nano-emulsions. <i>Current Opinion in Colloid and Interface Science</i> , 2005, 10, 102-110.	3.4	1,191
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6	Microemulsions: A Potential Delivery System for Bioactives in Food. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 221-237.	5.4	326
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8	Isolation and characterisation of a novel antibacterial peptide from bovine $\beta$ -casein. <i>International Dairy Journal</i> , 2006, 16, 316-323.	1.5	119
9	Effect of mixing protocol on formation of fine emulsions. <i>Chemical Engineering Science</i> , 2006, 61, 3009-3017.	1.9	52
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