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## Microencapsulation

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420	Nanoencapsulation of Minerals. <b>2017</b> , 333-400		6
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417	Polyphenols. <b>2017</b> , 203-258	10
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415	An Introduction to Nanoencapsulation Techniques for the Food Bioactive Ingredients. <b>2017</b> , 1-62	10
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411	Microencapsulation of ethanol extract propolis by maltodextrin and freeze-dried preparation. <b>2018</b> ,	2
410	Effect of high coacervation temperature on the physicochemical properties of resultant microcapsules through induction of Maillard reaction between soybean protein isolate and chitosan. <b>2018</b> , 234, 91-97	22
409	Quality evaluation of probiotic capsule prepared from alginate, carrageenan and tofu waste flour based on bacterial activity and organoleptic test. <b>2018</b> , 122, 012074	
408	Production of Thermal-Resistant Cornstarch-Alginate Beads by Dripping Agglomeration. <b>2018</b> , 14,	5
407	Characterization and antioxidant activity of the complexes of tertiary butylhydroquinone with Eyclodextrin and its derivatives. <b>2018</b> , 260, 183-192	36
406	Supercritical assisted process for the encapsulation of olive pomace extract into liposomes. <b>2018</b> , 135, 152-159	37
405	Study of Different Wall Matrix Biopolymers on the Properties of Spray-Dried Pequi Oil and on the Stability of Bioactive Compounds. <b>2018</b> , 11, 660-679	22
404	Microfluidic Approaches for Designing Multifunctional Polymeric Microparticles from Simple Emulsions to Complex Particles. <b>2018</b> , 375-404	1
403	Oligonucleotide-Peptide Complexes: Phase Control by Hybridization. <b>2018</b> , 140, 1632-1638	116
402	Effect of soil application of microencapsulated caraway oil on weed infestation and maize yield. <b>2018</b> , 64, 315-323	1
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400	Application of spray chilling and electrostatic interaction to produce lipid microparticles loaded with probiotics as an alternative to improve resistance under stress conditions. <i>Food Hydrocolloids</i> , <b>2018</b> , 83, 109-117	10.6	30
399	Efficient Praziquantel Encapsulation into Polymer Microcapsules and Taste Masking Evaluation Using an Electronic Tongue. <b>2018</b> , 91, 865-874		17
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397	Physiological protection of probiotic microcapsules by coatings. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 1864-1877	11.5	53
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395	Effect of oil content and drying method on bulk properties and stability of powdered emulsions with OSA starch and linseed oil. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 88, 95-102	5.4	17
394	Recent developments on encapsulation of lactic acid bacteria as potential starter culture in fermented foods A review. <i>Food Bioscience</i> , <b>2018</b> , 21, 34-44	4.9	90
393	Complex coacervation: Encapsulation and controlled release of active agents in food systems. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 90, 254-264	5.4	117
392	Effect of a new shell material Jackfruit seed starch on novel flavor microcapsules containing vanilla oil. <b>2018</b> , 112, 47-52		32
391	Optimization of cashew gum and chitosan for microencapsulation of pequi oil by complex coacervation. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13538	2.1	7
390	Symbiotic microencapsulation to enhance Lactobacillus acidophilus survival. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 89, 503-509	5.4	39
389	Lavandula Essential Oils: A Current Review of Applications in Medicinal, Food, and Cosmetic Industries of Lavender. <b>2018</b> , 13, 1934578X1801301		18
388	Production and characterization of alginate microparticles obtained by ionic gelation and electrostatic adsorption of concentrated soy protein. <b>2018</b> , 48,		4
387	Propolis as natural additive: A systematic review. <b>2018</b> , 17, 1282-1291		4
386	Microencapsulation using Spray-drying: The Use of Fine Starch Solution for the Wall Material. <b>2018</b> , 24, 653-659		4
385	Effects of zinc oxide nanoparticles on growth and antioxidant enzymes of Capsicum chinense. <b>2018</b> , 100, 560-572		16
384	Protein-Based Structures for Food Applications: From Macro to Nanoscale. <b>2018</b> , 2,		24
383	Properties of a Stable and Sustained-Release Formulation of Recombinant Human Parathyroid Hormone (rhPTH) with Chitosan and Silk Fibroin Microparticles. <b>2018</b> , 24, 7532-7540		7

382	Preparation of New Risperidone Depot Microspheres Based on Novel Biocompatible Poly(Alkylene Adipate) Polyesters as Long-Acting Injectable Formulations. <b>2018</b> , 107, 2891-2901		9
381	Encapsulation systems for lutein: A review. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 82, 71-81	15.3	64
380	Microencapsulation of antioxidant compounds through innovative technologies and its specific application in meat processing. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 82, 135-147	15.3	69
379	Microencapsulated ascorbic acid: Development, characterization, and release profile in simulated gastrointestinal fluids. <i>Journal of Food Process Engineering</i> , <b>2018</b> , 41, e12922	2.4	1
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377	Nanoencapsulation of Polyphenols towards Dairy Beverage Incorporation. <b>2018</b> , 4, 61		10
376	Nanoencapsulation techniques for compounds and products with antioxidant and antimicrobial activity - A critical view. <b>2018</b> , 157, 1326-1345		67
375	Novel cress seed mucilage and sodium caseinate microparticles for encapsulation of curcumin: An approach for controlled release. <b>2018</b> , 110, 126-135		16
374	Spray-chilling encapsulation of 2-acetyl-1-pyrroline zinc chloride complex using hydrophobic materials: Feasibility and characterization of microcapsules. <b>2018</b> , 265, 173-181		7
373	Food Technology Approaches for Improvement of Organoleptic Properties Through Preservation and Enrichment of Bioactive Compounds. <b>2018</b> , 67-92		2
372	Coacervation Technique as an Encapsulation and Delivery Tool for Hydrophobic Biofunctional Compounds. <b>2018</b> , 235-261		2
371	Application of Biopolymers in Microencapsulation Processes. <b>2018</b> , 191-222		3
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361	Biopolymer-Based Minimal Formulations Boost Viability and Metabolic Functionality of Probiotics <i>Lactobacillus rhamnosus</i> GG through Gastrointestinal Passage. <b>2018</b> , 34, 11167-11175		12
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359	Application of Nanotechnology in the Food Industry: Present Status and Future Prospects. <b>2018</b> , 1-27		5
358	Nanotechnology: A Pioneering Rebellion for Food Diligence. <b>2018</b> , 29-56		2
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354	Inclusion Complexes of Non-Granular Maize Starch with Fatty Acids and Ibuprofen. A Comparative Study of Their Morphology and Structure. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800100	2.3	13
353	A review of microencapsulation methods for food antioxidants: Principles, advantages, drawbacks and applications. <b>2019</b> , 272, 494-506		195
352	High pressures homogenization (HPH) to microencapsulate <i>L. salivarius</i> spp. <i>salivarius</i> in mandarin juice. Probiotic survival and in vitro digestion. <b>2019</b> , 240, 43-48		15
351	Chitosan-alginate beads as encapsulating agents for <i>Yarrowia lipolytica</i> lipase: Morphological, physico-chemical and kinetic characteristics. <b>2019</b> , 139, 621-630		31
350	Chitosan Mono- and Bilayer Edible Coatings for Preserving Postharvest Quality of Fresh Fruit. <b>2019</b> , 465-486		
349	Highly Surface-Active Chaperonin Nanobarrels for Oil-in-Water Pickering Emulsions and Delivery of Lipophilic Compounds. <b>2019</b> , 67, 10155-10164		8
348	Buckwheat. <b>2019</b> , 137-149		
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344	Active Edible Films Based on Arrowroot Starch with Microparticles of Blackberry Pulp Obtained by Freeze-Drying for Food Packaging. <b>2019</b> , 11,		14
343	Encapsulation of Bioactive Ingredients by Extrusion with Vibrating Technology: Advantages and Challenges. <b>2019</b> , 12, 1472-1486		16
342	Formation of Nanocomplexes between Carboxymethyl Inulin and Bovine Serum Albumin via pH-Induced Electrostatic Interaction. <i>Molecules</i> , <b>2019</b> , 24,	4.8	3
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339	Development and Optimization of Attapulgitte Clay Based Microencapsulation for Lactic Acid Bacteria by Response Surface Methodology. <b>2019</b> , 15,		4
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336	Nanostructures of chemical biodegradable polymers and their derivatives for encapsulation of food ingredients. <b>2019</b> , 581-606		
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334	Recent progress in preparation and agricultural application of microcapsules. <b>2019</b> , 107, 2371-2385		14
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332	Microencapsulation of xanthan gum based on palm stearin/beeswax matrix as wall system. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13102	2.4	5
331	Ascorbic acid encapsulation in a glassy carbohydrate matrix via hot melt extrusion: Preparation and characterization. <i>Food Science and Technology</i> , <b>2019</b> , 39, 660-666	2	11
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329	Strategies for Enrichment in EB Fatty Acids Aiming for Healthier Meat Products. <b>2019</b> , 35, 485-503		18

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324	Dynamics of temperature-actuated droplets within microfluidics. <b>2019</b> , 9, 3832		17
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320	Sustainable Chemistry Considerations for the Encapsulation of Volatile Compounds in Laundry-Type Applications. <b>2019</b> , 7, 8041-8054		27
319	Applications of Nanotechnology in Daily Life. <b>2019</b> , 113-143		46
318	Water Diffusion in the Semi-Liquid State during Industrial Candy Preparation. <b>2019</b> , 14, 193-204		2
317	Bioactive Packaging: Combining Nanotechnologies With Packaging for Improved Food Functionality. <b>2019</b> , 233-270		6
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314	2. Toolbox. <b>2019</b> , 17-88		
313	Microencapsulation. <b>2019</b> , 1-35		1
312	Alginate as a versatile polymer matrix with biomedical and food applications. <b>2019</b> , 323-350		1
311	High performance biocompatible cellulose-based microcapsules encapsulating gallic acid prepared by inverse microemulsion polymerization. <b>2019</b> , 68, 714-723		9

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305	Application of a cyanobacterial extracellular polymeric substance in the microencapsulation of vitamin B12. <b>2019</b> , 343, 644-651		23
304	Anthocyanins from jussara ( <i>Euterpe edulis</i> Martius) extract carried by calcium alginate beads pre-prepared using ionic gelation. <b>2019</b> , 345, 283-291		38
303	Preclinical Evaluation of Rutin-Loaded Microparticles with an Enhanced Analgesic Effect. <b>2019</b> , 4, 1221-1227		7
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300	Essential oils based formulations as safe preservatives for stored plant masticatories against fungal and mycotoxin contamination: A review. <b>2019</b> , 17, 313-317		11
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298	Formation of soy protein isolate-carrageenan complex coacervates for improved viability of <i>Bifidobacterium longum</i> during pasteurization and in vitro digestion. <b>2019</b> , 276, 307-314		23
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293	Does Corporate Reputation Matter? Role of Social Media in Consumer Intention to Purchase Innovative Food Product. <b>2020</b> , 23, 181-200		2



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291	Optimization of Alginate-Whey Protein Isolate Microcapsules for Survivability and Release Behavior of Probiotic Bacteria. <b>2020</b> , 190, 182-196	22
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281	Effects of maltodextrin content in double-layer emulsion for production and storage of spray-dried carotenoid-rich microcapsules. <b>2020</b> , 124, 208-221	11
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278	Edible polymers: An insight into its application in food, biomedicine and cosmetics. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 103, 248-263	15.3 46
277	Correlation between chemical composition and radical scavenging activity of 10 commercial essential oils: Impact of microencapsulation on functional properties of essential oils. <b>2020</b> , 13, 6815-6827	9
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275	A systematic review and meta-analysis of fish oil encapsulation within different micro/nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-22	11.5 4

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273	Encapsulation of bioactive compounds by "extrusion" technologies: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 3100-3118	11.5	32
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266	Solid-to-Liquid Phase Transition in Polyelectrolyte Complexes. <b>2020</b> , 53, 7944-7953		15
265	Assessment of preservative potential of Bunium persicum (Boiss) essential oil against fungal and aflatoxin contamination of stored masticatories and improvement in efficacy through encapsulation into chitosan nanomatrix. <b>2020</b> , 27, 27635-27650		11
264	The effect of wall formulation on storage stability and physicochemical properties of cinnamon essential oil microencapsulated by spray drying. <b>2020</b> , 74, 3455-3465		6
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262	Advantages of techniques to fortify food products with the benefits of fish oil. <b>2020</b> , 137, 109353		29
261	Pectins as a universal medicine. <b>2020</b> , 146, 104676		28
260	Bioavailability of nanoencapsulated food bioactives. <b>2020</b> , 449-481		
259	Interplaying Effects of Wall and Core Materials on the Property and Functionality of Microparticles for Co-Encapsulation of Vitamin E with Coenzyme Q10. <b>2020</b> , 13, 705-721		15
258	The Influence of Maltodextrin and Inulin on the Physico-Chemical Properties of Cranberry Juice Powders. <b>2020</b> , 4, 12		6
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253	Natural Macromolecules as Carriers for Essential Oils: From Extraction to Biomedical Application. <b>2020</b> , 8, 563		15
252	Nanoencapsulation of bioactive food ingredients. <b>2020</b> , 279-344		3
251	Effect of the addition of microcapsules with avocado peel extract and nisin on the quality of ground beef. <b>2020</b> , 8, 1325-1334		6
250	Effect of the carrier material, drying technology and dissolution media on the viability of <i>Lactobacillus fermentum</i> K73 during simulated gastrointestinal transit. <i>Food and Function</i> , <b>2020</b> , 11, 2339-2348 <sup>3</sup>	6-1	3
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248	Polymer microcapsules and microbeads as cell carriers for in vivo biomedical applications. <b>2020</b> , 8, 1536-1574		28
247	Evaluation of Thermal Effects on the Bioactivity of Curcumin Microencapsulated with Porous Starch-Based Wall Material Using Spray Drying. <b>2020</b> , 8, 172		4
246	Prevention of fungi and bacteria growth in natural fibres. <b>2020</b> , 693-714		1
245	Improving the efficiency of natural antioxidant compounds via different nanocarriers. <b>2020</b> , 278, 102122		43
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