

# CITATION REPORT

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**Recent advances in microencapsulation of probiotics for industrial applications and targeted delivery**

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#	Paper	IF	Citations
655	Probiotic Microorganisms. <b>2008</b> , 1-176		0
654	Encapsulation in alginate-coated gelatin microspheres improves survival of the probiotic <i>Bifidobacterium adolescentis</i> 15703T during exposure to simulated gastro-intestinal conditions. <i>Food Research International</i> , <b>2008</b> , 41, 184-193	7	229
653	New strategy for enhancement of microbial viability in simulated gastric conditions based on display of starch-binding domain on cell surface. <b>2008</b> , 105, 503-7		7
652	Microencapsulation of bacteriophage felix O1 into chitosan-alginate microspheres for oral delivery. <b>2008</b> , 74, 4799-805		181
651	Conformation, dynamics and ion-binding properties of single-chain polyuronates: a molecular dynamics study. <b>2008</b> , 34, 421-446		29
650	Protein micro/nanoparticles for controlled nutraceutical delivery in functional foods. <b>2009</b> , 572-600		7
649	Protein-polysaccharide complexes and coacervates. <b>2009</b> , 420-476		16
648	Microencapsulation of probiotic cells by means of rennet-gelation of milk proteins. <b>2009</b> , 23, 1670-1677		172
647	Effect of different prebiotics on the fermentation kinetics, probiotic survival and fatty acids profiles in nonfat symbiotic fermented milk. <b>2009</b> , 128, 467-72		116
646	Progress technology in microencapsulation methods for cell therapy. <b>2009</b> , 25, 946-63		99
645	Preparation of chitosan-sodium alginate microcapsules containing ZnS nanoparticles and its effect on the drug release. <b>2009</b> , 29, 2250-2253		23
644	Development of an enzymatic microreactor based on microencapsulated laccase with off-line capillary electrophoresis for measurement of oxidation reactions. <b>2009</b> , 1216, 8270-6		16
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639	Development of a spray dried probiotic yoghurt containing <i>Lactobacillus paracasei</i> NFBC 338. <b>2009</b> , 19, 684-689		46

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529	Spray-Drying of Probiotic Cashew Apple Juice. <b>2013</b> , 7, 2492		10
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527	Encapsulation of <i>Lactobacillus rhamnosus</i> GG in microparticles: Influence of casein to whey protein ratio on bacterial survival during digestion. <b>2013</b> , 19, 233-242		68
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481	Probiotic functional foods: Survival of probiotics during processing and storage. <b>2014</b> , 9, 225-241	581
480	Calcium-Aggregated Milk: a Potential New Option for Improving the Viability of Lactic Acid Bacteria Under Heat Stress. <b>2014</b> , 7, 3147-3155	18
479	Preparation of alginate microspheres by emulsification/internal gelation to encapsulate cocoa polyphenols. <b>2014</b> , 38, 56-65	46
478	Protection of L. rhamnosus by spray-drying using two prebiotics colloids to enhance the viability. <b>2014</b> , 102, 423-30	83
477	Survival of microencapsulated Bifidobacterium longum in Cheddar cheese during production and storage. <b>2014</b> , 37, 193-199	55

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474	Ellipsoidal particles encapsulated in droplets. <b>2014</b> , 10, 4840-7		2
473	Assessment of probiotics supplementation via feed or water on the growth performance, intestinal morphology and microflora of chickens after experimental infection with <i>Eimeria acervulina</i> , <i>Eimeria maxima</i> and <i>Eimeria tenella</i> . <b>2014</b> , 43, 209-16		37
472	Viability of <i>Lactobacillus plantarum</i> entrapped in double emulsion during Oaxaca cheese manufacture, melting and simulated intestinal conditions. <b>2014</b> , 59, 768-773		34
471	Synthesis enhancements for generating highly soluble tetrabutylammonium alginates in organic solvents. <b>2014</b> , 114, 493-499		15
470	Cellulose Polymers in Microencapsulation of Food Additives. <b>2014</b> , 181-193		1
469	Addition of probiotic bacteria in a semi-hard goat cheese (coalho): Survival to simulated gastrointestinal conditions and inhibitory effect against pathogenic bacteria. <i>Food Research International</i> , <b>2014</b> , 64, 241-247	7	41
468	Probiotic bacteria in infant formula and follow-up formula: Microencapsulation using milk and pea proteins to improve microbiological quality. <i>Food Research International</i> , <b>2014</b> , 64, 567-576	7	44
467	The aggregation of soy protein isolate on the surface of <i>Bifidobacterium</i> . <i>Food Research International</i> , <b>2014</b> , 64, 323-328	7	4
466	Shelf life stability of lactobacilli encapsulated in raspberry powder: insights into non-dairy probiotics. <b>2014</b> , 65, 411-8		9
465	Improved probiotic viability in stress environments with post-culture of alginate-chitosan microencapsulated low density cells. <b>2014</b> , 108, 10-6		22
464	Stability of <i>Lactobacillus rhamnosus</i> GG in prebiotic edible films. <b>2014</b> , 159, 302-8		73
463	Fluidized bed microencapsulation of <i>Lactobacillus reuteri</i> with sweet whey and shellac for improved acid resistance and in-vitro gastro-intestinal survival. <i>Food Research International</i> , <b>2014</b> , 62, 308-314	7	63
462	Double-layered microparticles with enzyme-triggered release for the targeted delivery of water-soluble bioactive compounds to small intestine. <b>2014</b> , 161, 53-9		15
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460	Optimization of the formulation for preparing <i>Lactobacillus casei</i> loaded whey protein-Ca-alginate microparticles using full-factorial design. <b>2014</b> , 31, 166-75		18
459	Measuring and modelling of diffusivities in carbohydrate-rich matrices during thin film drying. <b>2014</b> , 122, 38-47		16

458	Interactions between formulation and spray drying conditions related to survival of <i>Lactobacillus plantarum</i> WCFS1. <i>Food Research International</i> , <b>2014</b> , 56, 9-17	7	47
457	Alginate beads and apple pieces as carriers for <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> , as representative of yeast functional starter cultures. <b>2014</b> , 49, 2092-2100		15
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455	<i>Lactobacillus plantarum</i> protection by entrapment in whey protein isolate: $\kappa$ -carrageenan complex coacervates. <b>2014</b> , 36, 181-188		53
454	Encapsulation and Controlled Release of Bacteriophages for Food Animal Production. <b>2014</b> , 237-255		4
453	Recent Advances in Applications of Encapsulation Technology for the Bioprotection of Phytonutrients in Complex Food Systems. <b>2014</b> , 363-386		0
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451	Use of Encapsulation Technology for Improving the Viability of Probiotics. <b>2014</b> , 258-273		
450	Active Ingredients. <b>2014</b> , 37-78		
449	Microencapsulation: Probiotics. <b>2015</b> , 685-696		1
448	Recent Advances in and Applications of Encapsulated Microbial and Non-Microbial Active Agents in Food and Beverage Manufacture. <b>2015</b> , 635-680		1
447	Evaluation of pilot-scale microencapsulation of probiotics and product effect on broilers. <b>2015</b> , 93, 4796-807		4
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445	Food Applications of Microencapsulated Omega-3 Oils. <b>2015</b> , 271-299		4
444	Stability and Permeability of Microcapsules for Controlled Drug Delivery from Magnetic Resonance Microscopy. <b>2015</b> , 173-193		
443	Soy Protein Isolate-Alginate Microspheres for Encapsulation of <i>Enterococcus faecalis</i> HZNU P2. <b>2015</b> , 58, 805-811		6
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439	Microencapsulation of Probiotic Bacteria. <b>2015</b> , 63-80		2
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437	Microencapsulation by vibrating technology of the probiotic strain <i>Lactobacillus reuteri</i> DSM 17938 to enhance its survival in foods and in gastrointestinal environment. <b>2015</b> , 61, 452-462		57
436	The influence of different polymers on viability of <i>Bifidobacterium lactis</i> 300b during encapsulation, freeze-drying and storage. <b>2015</b> , 52, 4146-55		23
435	Anisotropic Liquid Microcapsules from Biomimetic Self-Folding Polymer Films. <b>2015</b> , 7, 12367-72		18
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426	Recent Advances in Nanocomposite Coatings for Corrosion Protection Applications. <b>2015</b> , 515-549		16
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424	Microencapsulation of diglycidyl 1,2-cyclohexanedicarboxylate by in situ polymerization: preparation and characterization. <b>2015</b> , 15, 377-383		5
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416	Microencapsulation of <i>Lactobacillus acidophilus</i> LA-5, <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 and <i>Propionibacterium jensenii</i> 702 by spray drying in goat's milk. <b>2015</b> , 123, 155-159	53
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410	Chitosan coated alginate-xanthan gum bead enhanced pH and thermotolerance of <i>Lactobacillus plantarum</i> LAB12. <b>2015</b> , 72, 1419-28	73
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396	Lycopodium Spores: A Naturally Manufactured, Superrobust Biomaterial for Drug Delivery. <b>2016</b> , 26, 487-497		35
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376	Challenges in the Development of Functional Foods. <b>2016</b> , 233-264		
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367	Probiotication of foods: A focus on microencapsulation tool. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 48, 27-39	15.3	114
366	Encapsulating betalains from <i>Opuntia ficus-indica</i> fruits by ionic gelation: Pigment chemical stability during storage of beads. <b>2016</b> , 202, 373-82		43
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360	Use of alginate beads as carriers for lactic acid bacteria in a structured system and preliminary validation in a meat product. <b>2016</b> , 111, 198-203		15
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355	Probiotics, prebiotics, and microencapsulation: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 344-371	11.5	160
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352	Electrospray assisted fabrication of hydrogel microcapsules by single- and double-stage procedures for encapsulation of probiotics. <b>2017</b> , 102, 250-259		38
351	An improved ionic gelation method to encapsulate <i>Lactobacillus</i> spp. bacteria: Protection, survival and stability study. <b>2017</b> , 69, 67-75		27

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349	Immobilization of microalgae cells in alginate facilitates isolation of DNA and RNA. <b>2017</b> , 135, 96-104	11
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347	Freeze Drying. <b>2017</b> , 95-121	1
346	Efficacy of free and encapsulated <i>Bacillus licheniformis</i> strain SL10 on degradation of phenol: A comparative study of degradation kinetics. <b>2017</b> , 197, 373-383	28
345	Microencapsulation of <i>Lactobacillus plantarum</i> ATCC 8014 through spray drying and using dairy whey as wall materials. <b>2017</b> , 82, 176-183	41
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343	Wheatgrass juice to wheat grass powder: Encapsulation, physical and chemical characterization. <b>2017</b> , 28, 19-27	28
342	Integration of polysaccharide-thermoprotectant formulations for microencapsulation of <i>Lactobacillus plantarum</i> , appraisal of survivability and physico-biochemical properties during storage of spray dried powders. <b>2017</b> , 66, 286-295	24
341	Effect of process parameters on flux for whey concentration with NH <sub>3</sub> /CO <sub>2</sub> in forward osmosis. <b>2017</b> , 105, 64-76	14
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339	Viability of probiotic <i>Lactobacillus rhamnosus</i> in structured emulsions containing saturated monoglycerides. <b>2017</b> , 35, 51-59	13
338	Effect of microencapsulation using extrusion technique on viability of bacterial cells during spray drying of sweetened yoghurt. <b>2017</b> , 103, 802-807	13
337	Active films based on alginate containing lemongrass essential oil encapsulated: Effect of process and storage conditions. <b>2017</b> , 104, 94-103	20
336	Encapsulation of <i>Lactobacillus kefir</i> in alginate microbeads using a double novel aerosol technique. <b>2017</b> , 77, 548-555	7
335	Effect of xanthan-chitosan-xanthan double layer encapsulation on survival of <i>Bifidobacterium</i> BB01 in simulated gastrointestinal conditions, bile salt solution and yogurt. <b>2017</b> , 81, 274-280	28
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333	Moisture sorption isotherm of microencapsulated extra virgin olive oil by spray drying. <b>2017</b> , 11, 1295-1305	17

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331	The use of encapsulation to guarantee the stability of phenolic compounds. <b>2017</b> , 121-143		0
330	Selection of Cholesterol-Lowering Lactic Acid Bacteria and its Effects on Rats Fed with High-Cholesterol Diet. <b>2017</b> , 74, 623-631		17
329	The cell wall compound of <i>Saccharomyces cerevisiae</i> as a novel wall material for encapsulation of probiotics. <i>Food Research International</i> , <b>2017</b> , 96, 19-26	7	51
328	Effect of microencapsulation with the Maillard reaction products of whey proteins and isomaltooligosaccharide on the survival rate of <i>Lactobacillus rhamnosus</i> in white brined cheese. <b>2017</b> , 79, 44-49		30
327	Spray Drying of Bioactives. <b>2017</b> , 261-284		2
326	Protective Performance of Delivery Systems in Production, Shelf Life and Digestion. <b>2017</b> , 285-307		
325	Encapsulation Efficiency and Capacity of Bioactive Delivery Systems. <b>2017</b> , 171-197		
324	Industrial Production of Active Probiotics for Food Enrichment. <b>2017</b> , 85-118		1
323	Effect of Microencapsulation on Survival and Stability of <i>Bifidobacterium bifidum</i> BB01 Exposed to Simulated Gastrointestinal Conditions and in Different Food Matrices. <b>2017</b> , 21, 23-34		2
322	Production of High-Quality Probiotics by Fermentation. <b>2017</b> , 235-266		5
321	Microencapsulation of probiotics by efficient vibration technology. <b>2017</b> , 34, 667-674		15
320	Improvement of lactic acid bacteria viability in acid conditions employing agroindustrial co-products as prebiotic on alginate ionotropic gel matrix co-encapsulation. <b>2017</b> , 38, 293-297		20
319	Functional Microcapsules with Hybrid Shells Made via Sol-Gel Reaction within Double Emulsions. <b>2017</b> , 33, 9007-9017		7
318	Effect of Eudragit S100 nanoparticles and alginate chitosan encapsulation on the viability of <i>Lactobacillus acidophilus</i> and <i>Lactobacillus rhamnosus</i> . <b>2017</b> , 7, 144		31
317	Novel probiotic whey cheese with immobilized lactobacilli on casein. <b>2017</b> , 86, 627-634		16
316	Marine Nanofactories in Food Industry: Friend or Foe. <b>2017</b> , 65-78		
315	Encapsulation of the therapeutic microbe <i>Akkermansia muciniphila</i> in a double emulsion enhances survival in simulated gastric conditions. <i>Food Research International</i> , <b>2017</b> , 102, 372-379	7	36

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313	Development of a probiotic delivery system based on gelation of water-in-oil emulsions. <b>2017</b> , 86, 62-68	19
312	Gut microbial diversity in health and disease: experience of healthy Indian subjects, and colon carcinoma and inflammatory bowel disease patients. <b>2017</b> , 28, 1322447	22
311	Encapsulation of <i>Lactobacillus casei</i> into Calcium Pectinate-Chitosan Beads for Enteric Delivery. <b>2017</b> , 82, 2954-2959	27
310	Effect of pretreatment and membrane orientation on fluxes for concentration of whey with high foulants by using NH <sub>2</sub> /CO <sub>2</sub> in forward osmosis. <b>2017</b> , 243, 237-246	14
309	Encapsulating role of $\beta$ -cyclodextrin in formation of pickering water-in-oil-in-water (W <sub>1</sub> /O/W <sub>2</sub> ) double emulsions containing <i>Lactobacillus delbrueckii</i> . <b>2017</b> , 64, 133-148	40
308	A novel microbial-mineral preparation for the removal of offensive odors from poultry manure. <b>2017</b> , 119, 299-308	14
307	Production of microcapsules containing <i>Bifidobacterium</i> BB-12 by emulsification/internal gelation. <b>2017</b> , 76, 216-221	40
306	Developing Probiotic Jelly Desserts with <i>Lactobacillus Acidophilus</i> . <b>2017</b> , 41, e13026	7
305	An improved pH-responsive carrier based on EDTA-Ca-alginate for oral delivery of <i>Lactobacillus rhamnosus</i> ATCC 53103. <b>2017</b> , 155, 329-335	38
304	Pectin-non-starch nanofibers biocomposites as novel gastrointestinal-resistant prebiotics. <b>2017</b> , 94, 131-144	16
303	Effect of honey in improving the gut microbial balance. <b>2017</b> , 1, 107-115	31
302	Development of phenolic compounds encapsulation techniques as a major challenge for food industry and for health and nutrition fields. <b>2017</b> , 535-586	10
301	Food-derived biopolymers for nutrient delivery. <b>2017</b> , 251-291	7
300	NutritionNutrient delivery. <b>2017</b> , 1-42	4
299	The Development of a Melt-Extruded Shellac Carrier for the Targeted Delivery of Probiotics to the Colon. <b>2017</b> , 9,	16
298	Research Advances of Microencapsulation and Its Prospects in the Petroleum Industry. <b>2017</b> , 10,	17
297	Preparation and characterization of alginate and gelatin microcapsules containing <i>Lactobacillus rhamnosus</i> . <b>2017</b> , 89, 1601-1613	29

296	A Key for the Future of the Flavors in Food Industry. <b>2017</b> , 1-19		10
295	Probiotic Delivery through Fermentation: Dairy vs. Non-Dairy Beverages. <b>2017</b> , 3, 67		106
294	Pre-cultivation with Selected Prebiotics Enhances the Survival and the Stress Response of Strains in Simulated Gastrointestinal Transit. <b>2017</b> , 8, 1067		18
293	Probiotics and Prebiotics in Animal Health and Food Safety: Conclusive Remarks and Future Perspectives. <b>2018</b> , 269-273		6
292	Edible Films and Coatings as Carriers of Living Microorganisms: A New Strategy Towards Biopreservation and Healthier Foods. <b>2018</b> , 17, 594-614		63
291	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		
290	Human Cell Encapsulation in Gel Microbeads with Cosynthesized Concentric Nanoporous Solid Shells. <b>2018</b> , 28, 1707129		8
289	Advances in Probiotics, Prebiotics and Nutraceuticals. <b>2018</b> , 121-141		9
288	Microencapsulation of Phytosterols by Spray Drying. <b>2018</b> , 56, 437-468		1
287	Influence of wall material on production of spray dried <i>Lactobacillus plantarum</i> NRRL B-4496 and its viability at different storage conditions. <i>Drying Technology</i> , <b>2018</b> , 36, 1738-1748	2.6	13
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285	A synbiotic multiparticulate microcapsule for enhancing inulin intestinal release and <i>Bifidobacterium</i> gastro-intestinal survivability. <b>2018</b> , 193, 137-143		19
284	Synbiotic encapsulation of probiotic <i>Lactobacillus plantarum</i> by alginate-arabinoxylan composite microspheres. <b>2018</b> , 93, 135-141		23
283	Spray-dried microencapsulation of orange essential oil using modified rice starch as wall material. <b>2018</b> , 42, e13428		23
282	Capsaicinoid microencapsulation of chili pepper fruit ( <i>C. annuum</i> ) oleoresin by complex coacervation. <b>2018</b> , 12, 278-284		2
281	Recent developments on encapsulation of lactic acid bacteria as potential starter culture in fermented foods [A review]. <b>2018</b> , 21, 34-44		90
280	Microencapsulation of Color and Flavor in Confectionery Products. <b>2018</b> , 457-494		3
279	Biopolymers from Wastes to High-Value Products in Biomedicine. <b>2018</b> , 1-44		13

278	Effect of probiotics on the basis of <i>Bacillus subtilis</i> and <i>Bifidobacterium longum</i> on the biochemical parameters of the animal organism. <b>2018</b> , 25, 2175-2183	17
277	Encapsulation of Probiotics: Proper Selection of the Probiotic Strain and the Influence of Encapsulation Technology and Materials on the Viability of Encapsulated Microorganisms. <b>2018</b> , 10, 1-10	49
276	Potential Sustainable Properties of Microencapsulated Endophytic Lactic Acid Bacteria (KCC-42) in Simulated Gastrointestinal Juices and Their Fermentation Quality of Radish Kimchi. <b>2018</b> , 2018, 6015243	4
275	<i>E. coli</i> Nissle microencapsulation in alginate-chitosan nanoparticles and its effect on <i>Campylobacter jejuni</i> in vitro. <b>2018</b> , 102, 10675-10690	16
274	Layer-by-layer assembled polymeric thin films as prospective drug delivery carriers: design and applications. <b>2018</b> , 22, 29	41
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262	Encapsulation of <i>Lactobacillus acidophilus</i> La-5 and <i>Bifidobacterium</i> Bb-12 by spray drying and evaluation of its resistance in simulated gastrointestinal conditions, thermal treatments and storage conditions. <b>2018</b> , 48,	12
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256	Spray-drying and extrusion processes: Effects on morphology and physicochemical characteristics of starches isolated from Peruvian carrot and cassava. <b>2018</b> , 118, 1346-1353	22
255	Efficient Detection of Phthalate Esters in Human Saliva via Fluorescence Spectroscopy. <b>2019</b> , 52, 479-495	5
254	Combining in vitro digestion model with cell culture model: Assessment of encapsulation and delivery of curcumin in milled starch particle stabilized Pickering emulsions. <b>2019</b> , 139, 917-924	22
253	Medium-chain triglyceride/water Pickering emulsion stabilized by phosphatidylcholine-kaolinite for encapsulation and controlled release of curcumin. <b>2019</b> , 183, 110414	18
252	Prebiotic efficacy of coconut kernel cake's soluble crude polysaccharides on growth rates and acidifying property of probiotic lactic acid bacteria in vitro. <b>2019</b> , 33, 1216-1227	5
251	Protective effect of polysaccharides from Pholiota nameko on Lactobacillus casei ATCC 334 subjected to freeze-drying. <b>2019</b> , 115, 108463	1
250	Bioactive Compounds Incorporated Into Functional Beverages. <b>2019</b> , 109-155	1
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248	Survival of probiotics in functional foods during shelf life. <b>2019</b> , 201-233	8
247	Research and Production of Microbial Functional Sugars and Their Potential for Industry. <b>2019</b> , 239-254	
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222	Development of milk powder containing <i>Lactobacillus plantarum</i> NCIMB 8826 immobilized with prebiotic hi-maize starch and survival under simulated gastric and intestinal conditions. <b>2019</b> , 1,		3
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172	Effect of Resistant Starch Type Two Fortification on Structural Characteristics of Macaroni. <b>2021</b> , 73, 2000003		
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164	Antimicrobial textiles from natural resources: types, properties and processing. <b>2021</b> , 1-43		0
163	Simulated Gastrointestinal System to Assess the Probiotic Properties Modified to Encapsulation of Probiotics and Their Survival Under Simulated Gastrointestinal System. <b>2021</b> , 37-44		0
162	Effect of Microencapsulation on Survival at Simulated Gastrointestinal Conditions and Heat Treatment of a Non Probiotic Strain, 48M, and the Probiotic Strain DSM 17938. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
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160	Role of c-di-GMP in improving stress resistance of alginate-chitosan microencapsulated <i>Bacillus subtilis</i> cells in simulated digestive fluids. <b>2021</b> , 43, 677-690		
159	Development of Multifunctional Coating of Textile Materials Using Silver Microencapsulated Compositions. <b>2021</b> , 11, 159		3
158	Improvement of <i>Lactobacillus acidophilus</i> La-5 microencapsulation viability by spray-drying with rice bran protein and maltodextrin. <b>2021</b> , 45, e15364		0
157	Polymerization-Mediated Multifunctionalization of Living Cells for Enhanced Cell-Based Therapy. <b>2021</b> , 33, e2007379		30
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155	Physicochemical Properties and Sensory Acceptability of a Next-Generation Functional Chocolate Added with Omega-3 Polyunsaturated Fatty Acids and Probiotics. <i>Foods</i> , <b>2021</b> , 10,	4.9	7
154	Colonization of Intestinal Epithelial Layers in the Presence of Encapsulated for Its Protection against Gastrointestinal Fluids and Antibiotics. <b>2021</b> , 13, 15973-15982		7
153	The Protective Effect of Microcapsules (Pullulan / Sucrose / Whey Protein) on Vitality of <i>Lactobacillus bulgaricus</i> QY-2. <b>2021</b> , 1893, 012007		

152	Encapsulation of mono-,diglycerides obtained from rendering waste oil: Powder, interfacial, rheological and emulsion properties. <b>2021</b> , 45, e15520	1
151	Perspective on Constructing Cellulose-Hydrogel-Based Gut-Like Bioreactors for Growth and Delivery of Multiple-Strain Probiotic Bacteria. <b>2021</b> , 69, 4946-4959	4
150	Survivability of microencapsulated probiotics in nondairy beverages: A review. <b>2021</b> , 45, e15641	1
149	Fishing for the right probiotic: host-microbe interactions at the interface of effective aquaculture strategies. <b>2021</b> , 45,	3
148	Protective effects of non-encapsulated and microencapsulated <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> in rainbow trout ( <i>Oncorhynchus mykiss</i> ) exposed to lead (Pb) via diet. <b>2021</b> ,	0
147	Resistant Starch-Based Edible Coating Composites for Spray-Dried Microencapsulation of <i>Lactobacillus acidophilus</i> , Comparative Assessment of Thermal Protection, In Vitro Digestion and Physicochemical Characteristics. <b>2021</b> , 11, 587	5
146	Encapsulated Food Products as a Strategy to Strengthen Immunity Against COVID-19. <b>2021</b> , 8, 673174	4
145	Oral Probiotic Vaccine Expressing Koi Herpesvirus (KHV) ORF81 Protein Delivered by Chitosan-Alginate Capsules Is a Promising Strategy for Mass Oral Vaccination of Carps against KHV Infection. <b>2021</b> , 95,	6
144	Development of pelleted feed containing probiotic GG and Jerusalem artichoke for Nile Tilapia and its biocompatibility studies. <b>2021</b> , 11, 279	2
143	Antioxidant activities and glycemic indices of ice creams enriched with orange ( <i>Citrus sinensis</i> ) and shaddock ( <i>Citrus maxima</i> ) peels and effects on rat lipid profiles. <b>2021</b> , 45, e13813	1
142	Probiotics-based foods and beverages as future foods and their overall safety and regulatory claims. <b>2021</b> , 3, 100013	35
141	Biopolymers for Biological Control of Plant Pathogens: Advances in Microencapsulation of Beneficial Microorganisms. <b>2021</b> , 13,	8
140	Microencapsulation: a pragmatic approach towards delivery of probiotics in gut. <b>2021</b> , 38, 437-458	1
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