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## Emulsion-based delivery systems for lipophilic bioactive components

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567	Characterization of nanoscale delivery systems. <b>2015</b> , 112-129		
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407	Formulation and characterization of food grade water-in-oil emulsions encapsulating mixture of essential amino acids. <b>2017</b> , 119, 1600202		12
406	Multiple Water-in-Oil-in-Water Emulsion Gels Based on Self-Assembled Saponin Fibrillar Network for Photosensitive Cargo Protection. <b>2017</b> , 65, 9735-9743		28

405	Sustained antimicrobial activity and reduced toxicity of oxidative biocides through biodegradable microparticles. <b>2017</b> , 64, 301-312		7
404	Effects of Oil-in-Water Nanoemulsion Based on Sunflower Oil on the Quality of Farmed Sea Bass and Gilthead Sea Bream Stored at Chilled Temperature (2 – 2°C). <b>2017</b> , 26, 979-992		35
403	Use of Soy Protein-Based Carriers for Encapsulating Bioactive Ingredients. <b>2017</b> , 231-249		2
402	Producing a lycopene nanodispersion: Formulation development and the effects of high pressure homogenization. <i>Food Research International</i> , <b>2017</b> , 101, 165-172	7	27
401	Stability and partitioning of $\beta$ -carotene in whey protein emulsions during storage. <b>2017</b> , 8, 3917-3925		8
400	Encapsulation technologies for resveratrol in functional food. <b>2017</b> , 159-194		
399	Advances in Ultrasonic and Megasonic Processing of Foods. <b>2017</b> , 9, 237-256		25
398	Formulation of water-in-oil-in-water (W/O/W) emulsions containing trans-resveratrol. <b>2017</b> , 7, 35917-35927		46
397	Functional colloids from proteins and polysaccharides for food applications. <b>2017</b> , 68, 56-69		107
396	Physicochemical properties and in vitro bioaccessibility of lutein loaded emulsions stabilized by corn fiber gums. <b>2017</b> , 7, 38243-38250		22
395	Nanocellulose-stabilized Pickering emulsions and their applications. <b>2017</b> , 18, 959-971		145
394	Emulsions. <b>2017</b> , 1-15		
393	Nanostructured lipid carrier (NLC) as a strategy for encapsulation of quercetin and linseed oil: Preparation and in vitro characterization studies. <b>2017</b> , 215, 1-12		74
392	Investigation of the influence of mean droplet size and shear rate on crystallization behavior of hexadecane-in-water dispersions. <b>2017</b> , 529, 513-522		10
391	Characterisation of freeze-dried flaxseed oil microcapsules obtained by multilayer emulsions. <b>2017</b> , 319, 238-244		49
390	Controlling the potential gastrointestinal fate of $\beta$ -carotene emulsions using interfacial engineering: Impact of coating lipid droplets with polyphenol-protein-carbohydrate conjugate. <i>Food Chemistry</i> , <b>2017</b> , 221, 395-403	8.5	61
389	Olive oil based edible W/O/W emulsions stability as affected by addition of some acylglycerides. <b>2017</b> , 196, 18-26		18
388	Encapsulation of hydrophilic and lipophilized catechin into nanoparticles through emulsion electrospraying. <i>Food Hydrocolloids</i> , <b>2017</b> , 64, 123-132	10.6	48

387	Designing emulsion droplets of foods and beverages to enhance delivery of lipophilic bioactive components – a review of recent advances. <b>2017</b> , 52, 68-80		52
386	Physical stability of oil-in-water emulsions in the presence of gamma irradiated gum tragacanth. <b>2017</b> , 38, 909-916		8
385	Capsaicin emulsions: Formulation and characterization. <b>2017</b> , 38, 1079-1086		8
384	Structural and emulsifying properties of sodium caseinate and lactoferrin influenced by ultrasound process. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 178-188	10.6	61
383	Egg white powder-stabilised multiple (water-in-olive oil-in-water) emulsions as beef fat replacers in model system meat emulsions. <b>2017</b> , 97, 2075-2083		18
382	Peptide-polysaccharide conjugates with adjustable hydrophilicity/hydrophobicity as green and pH sensitive emulsifiers. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 120-129	10.6	21
381	Storage and digestion stability of encapsulated curcumin in emulsions based on starch granule Pickering stabilization. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 309-320	10.6	105
380	Inhibition of lipid oxidation in nanoemulsions and filled microgels fortified with omega-3 fatty acids using casein as a natural antioxidant. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 240-248	10.6	59
379	Development and characterization of electrosprayed Alyssum homolocarpum seed gum nanoparticles for encapsulation of d-limonene. <b>2017</b> , 490, 562-575		74
378	Proposing Novel Encapsulating Matrices for Spray-Dried Ginger Essential Oil from the Whey Protein Isolate-Inulin/Maltodextrin Blends. <b>2017</b> , 10, 115-130		38
377	. <b>2017</b> ,		4
376	Encapsulation by nanoemulsions. <b>2017</b> , 36-73		25
375	Nanotechnology applied to improve functionality in food. <b>2017</b> , 177-219		5
374	Nanotechnology for enhanced bioactivity of bioactive phytochemicals. <b>2017</b> , 413-456		1
373	Nutrition – Nutrient delivery. <b>2017</b> , 1-42		4
372	Nanoemulsions and Their Stability for Enhancing Functional Properties of Food Ingredients. <b>2017</b> , 87-106		17
371	Nanoemulsification Technology in Improving Bioavailability of Lipophilic Functional Food-Grade Ingredients and Quality of Food Products. <b>2017</b> , 203-221		
370	Bioaccessibility and Cellular Uptake of $\beta$ -Carotene Encapsulated in Model O/W Emulsions: Influence of Initial Droplet Size and Emulsifiers. <b>2017</b> , 7,		19

369	Endocytosis of Corn Oil-Caseinate Emulsions In Vitro: Impacts of Droplet Sizes. <b>2017</b> , 7,	19
368	Vitamins and minerals fortification using nanotechnology: bioavailability and Recommended Daily Allowances. <b>2017</b> , 457-496	4
367	Nanoemulsions. <b>2017</b> , 107-127	2
366	Technological Aspects of Nanoemulsions and Their Applications in the Food Sector. <b>2017</b> , 129-152	7
365	Extraction and formulation of bioactive compounds. <b>2017</b> , 93-140	2
364	Nutraceutical Formulations and Challenges. <b>2017</b> , 161-177	8
363	Nephelium lappaceum L. Rambutan Kernel Oil. <b>2017</b> , 219-226	
362	Adding biological function to nonbiological nanoparticles. <b>2017</b> , 497-534	1
361	. <b>2017</b> ,	10
360	Transport and Retention of Concentrated Oil-in-Water Emulsions in Porous Media. <b>2018</b> , 52, 4256-4264	7
359	Formulation and characterization of betel leaf (Piper betle L.) essential oil based nanoemulsion and its in vitro antibacterial efficacy against selected food pathogens. <b>2018</b> , 42, e13617	20
358	Propolis wax nanostructured lipid carrier for delivery of $\beta$ -sitosterol: Effect of formulation variables on physicochemical properties. <i>Food Chemistry</i> , <b>2018</b> , 260, 97-105	8.5 39
357	Improving the bioavailability of phenolic compounds by loading them within lipid-based nanocarriers. <b>2018</b> , 76, 56-66	222
356	Conventional Emulsions. <b>2018</b> , 1-27	1
355	Multiple Emulsions. <b>2018</b> , 69-103	2
354	Multilayered Emulsions. <b>2018</b> , 105-119	
353	Nanostructured Lipid Carriers. <b>2018</b> , 139-159	0
352	Microencapsulation of Phytosterols by Spray Drying. <b>2018</b> , 56, 437-468	1

351	Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions. <i>Food Chemistry</i> , <b>2018</b> , 255, 290-299	8.5	20
350	Formation, Structure, and Functionality of Interfacial Layers in Food Emulsions. <b>2018</b> , 9, 551-587		96
349	Preparation of omega 3 rich oral supplement using dairy and non-dairy based ingredients. <b>2018</b> , 55, 760-766		9
348	Encapsulation of D-limonene in Alyssum homolocarpum seed gum nanocapsules by emulsion electrospaying: Morphology characterization and stability assessment. <b>2018</b> , 16, 43-52		21
347	Characterisation of $\beta$ -carotene partitioning in protein emulsions: Effects of pre-treatments, solid fat content and emulsifier type. <i>Food Chemistry</i> , <b>2018</b> , 257, 361-367	8.5	10
346	Multiple layers and conjugate materials for food emulsion stabilization. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 877-892	11.5	35
345	Characterization of O/W emulsions of carotenes in blackberry juice performed by ultrasound and high-pressure homogenization. <b>2018</b> , 39, 181-189		5
344	Ethanol-in-oil emulsion (E/O) stabilized by polyglycerol polyricinoleate: A potential delivery system for ethanolic extract. <b>2018</b> , 39, 234-240		1
343	Pectin and gastric pH interactively affect DHA-rich emulsion in vitro digestion microstructure, digestibility and bioaccessibility. <i>Food Hydrocolloids</i> , <b>2018</b> , 76, 49-59	10.6	13
342	Production, properties, and applications of solid self-emulsifying delivery systems (S-SEDS) in the food and pharmaceutical industries. <b>2018</b> , 538, 108-126		46
341	Cold gel-like emulsions of lactoferrin subjected to ohmic heating. <i>Food Research International</i> , <b>2018</b> , 103, 371-379	7	24
340	Elucidation of lipid structural characteristics of chia oil emulsion gels by Raman spectroscopy and their relationship with technological properties. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 212-219	10.6	20
339	Optimization of microcapsules shell structure to preserve labile compounds: A comparison between microfluidics and conventional homogenization method. <i>Food Chemistry</i> , <b>2018</b> , 241, 460-467	8.5	32
338	Encapsulation and stabilization of $\beta$ -carotene by amylose inclusion complexes. <i>Food Research International</i> , <b>2018</b> , 105, 446-452	7	55
337	Chemical and phytochemical characterizations of argan oil ( <i>Argania spinosa</i> L. skeels), olive oil ( <i>Olea europaea</i> L. cv. Moroccan picholine), cactus pear ( <i>Opuntia megacantha</i> salm-dyck) seed oil and cactus cladode essential oil. <b>2018</b> , 12, 747-754		17
336	Efficient Bioconversion of High Concentration Phytosterol Microdispersion to 4-Androstene-3,17-Dione (AD) by <i>Mycobacterium</i> sp. B3805. <b>2018</b> , 185, 494-506		7
335	Evidence of coexisting microemulsion droplets in oil-in-water emulsions revealed by 2D DOSY H NMR. <b>2018</b> , 514, 83-92		20
334	Enhancing the physicochemical stability of $\beta$ -carotene solid lipid nanoparticle (SLNP) using whey protein isolate. <i>Food Research International</i> , <b>2018</b> , 105, 962-969	7	66

333	Encapsulation of $\beta$ -carotene-loaded oil droplets in caseinate/alginate microparticles: Enhancement of carotenoid stability and bioaccessibility. <b>2018</b> , 40, 527-535		66
332	Colloidal particles for the delivery of steroid glycosides. <b>2018</b> , 9, 485-490		3
331	In vitro digestion behavior of water-in-oil-in-water emulsions with gelled oil-water inner phases. <i>Food Research International</i> , <b>2018</b> , 105, 41-51	7	27
330	The Potential of Combined Emulsification and Spray Drying Techniques for Encapsulation of Polyphenols from Rosemary (L.) Leaves. <b>2018</b> , 56, 494-505		13
329	. <b>2018</b> ,		12
328	Synergy between ultrasonication and a polymer matrix in reducing particle size of molecular explosives during crystallization. <b>2018</b> , 20, 7423-7427		2
327	Oleogel-structured composite for the stabilization of $\beta$ fatty acids in fish oil. <b>2018</b> , 9, 5598-5606		14
326	Ascorbic acid sensor using a PVA/laccase-Au-NPs/Pt electrode.. <b>2018</b> , 8, 37872-37879		5
325	. <b>2018</b> ,		17
324	Toxicity of Nanomaterials in Agriculture and Food. <b>2018</b> , 207-234		5
323	Coencapsulation of Polyphenols and Anthocyanins from Blueberry Pomace by Double Emulsion Stabilized by Whey Proteins: Effect of Homogenization Parameters. <i>Molecules</i> , <b>2018</b> , 23,	4.8	27
322	Encapsulation systems for lutein: A review. <b>2018</b> , 82, 71-81		64
321	Factors Affecting the Stability of Emulsions Stabilised by Biopolymers. <b>2018</b> ,		16
320	A review on antifungal activity and mode of action of essential oils and their delivery as nano-sized oil droplets in food system. <b>2018</b> , 55, 4701-4710		31
319	Microencapsulation of a Model Oil in Wall System Consisting of Wheat Proteins Isolate (WHPI) and Lactose. <b>2018</b> , 8, 1944		7
318	Influence of Oxidants on the Stability of Tocopherol in Model Nanoemulsions: Role of Interfacial Membrane Organized by Nonionic Emulsifiers. <b>2018</b> , 2018, 1-8		4
317	Ultrasonication-assisted formation and characterization of geraniol and carvacrol-loaded emulsions for enhanced antimicrobial activity against food-borne pathogens. <b>2018</b> , 72, 2659-2672		15
316	Gelled Double-Layered Emulsions for Protection of Flaxseed Oil. <i>Food Biophysics</i> , <b>2018</b> , 13, 316-323	3.2	4

315	Food Technology Approaches for Improvement of Organoleptic Properties Through Preservation and Enrichment of Bioactive Compounds. <b>2018</b> , 67-92		2
314	Encapsulation of omega 3-6-9 fatty acids-rich oils using protein-based emulsions with spray drying. <b>2018</b> , 55, 2850-2861		34
313	Let food be thy medicine and medicine be thy food: A bibliometric analysis of the most cited papers focusing on nutraceuticals and functional foods. <i>Food Chemistry</i> , <b>2018</b> , 269, 455-465	8.5	38
312	Nanomedicine via Freeze-drying and Ice Templating. <b>2018</b> , 277-311		
311	Processing Nano- and Microcapsules for Industrial Applications. <b>2018</b> , 989-1011		19
310	Emulsions, Foams, and Suspensions: The Microscience of the Beverage Industry. <b>2018</b> , 4, 25		11
309	Nanosystems in Edible Coatings: A Novel Strategy for Food Preservation. <b>2018</b> , 19,		110
308	One-step formation of a double Pickering emulsion via modulation of the oil phase composition. <b>2018</b> , 9, 4508-4517		23
307	Fabrication of Nanoemulsions by Microfluidization. <b>2018</b> , 207-232		10
306	Plant-Based Antimicrobial Formulations. <b>2018</b> , 211-230		1
305	Food-Grade Biopolymers as Efficient Delivery Systems for Nutrients: An Overview. <b>2018</b> , 401-422		4
304	Assessing the stabilizing effect of xanthan gum on vitamin D-enriched pecan oil in oil-in-water emulsions. <b>2018</b> , 555, 646-652		4
303	Konjac glucomannan octenyl succinate (KGOS) as an emulsifier for lipophilic bioactive nutrient encapsulation. <b>2018</b> , 98, 5742-5749		11
302	Use of Nanotechnological Methods for the Analysis and Stability of Food Antioxidants. <b>2018</b> , 311-350		2
301	High pressure processing of food-grade emulsion systems: Antimicrobial activity, and effect on the physicochemical properties. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 307-320	10.6	29
300	Zein Particle-Stabilized Water-In-Water Emulsion as a Vehicle for Hydrophilic Bioactive Compound Loading of Riboflavin. <b>2019</b> , 67, 9926-9933		9
299	Medium-chain triglyceride/water Pickering emulsion stabilized by phosphatidylcholine-kaolinite for encapsulation and controlled release of curcumin. <b>2019</b> , 183, 110414		18
298	Development of ulvan-based emulsions containing flavour and fragrances for food and cosmetic applications. <b>2019</b> , 34, 411-425		13

297	Preparation of Nanoemulsions of Vitamin A and C by Microfluidization: Efficacy on the Expression Pattern of Milk-Specific Proteins in MAC-T Cells. <i>Molecules</i> , <b>2019</b> , 24,	4.8	9
296	Fabrication and characterization of nanostructured lipid carriers (NLC) using a plant-based emulsifier: Quillaja saponin. <i>Food Research International</i> , <b>2019</b> , 126, 108601	7	26
295	Fucoxanthin-Loaded Oil-in-Water Emulsion-Based Delivery Systems: Effects of Natural Emulsifiers on the Formulation, Stability, and Bioaccessibility. <b>2019</b> , 4, 10502-10509		20
294	On the Structure of Solid Lipid Nanoparticles. <b>2019</b> , 15, e1903156		17
293	Encapsulation of food ingredients by Pickering nanoemulsions. <b>2019</b> , 151-176		
292	Encapsulation of Long-Chain n-3 Polyunsaturated Fatty Acids Using Egg Yolk. <b>2019</b> , 96, 1347-1356		2
291	A heat-stable microparticle platform for oral micronutrient delivery. <b>2019</b> , 11,		15
290	Nanoemulsions and Their Potential Applications in Food Industry. <b>2019</b> , 3,		130
289	Review on the Stability Mechanism and Application of Water-in-Oil Emulsions Encapsulating Various Additives. <b>2019</b> , 18, 1660-1675		58
288	Renewable sources: applications in personal care formulations. <b>2019</b> , 41, 517-525		16
287	Encapsulation of food ingredients by single O/W and W/O nanoemulsions. <b>2019</b> , 37-87		1
286	Concentration of resveratrol at the oil/water interface of corn oil-in-water emulsions. <b>2019</b> , 25, 903-911		3
285	Nanoparticles fabricated from bulk solid lipids: Preparation, properties, and potential food applications. <b>2019</b> , 273, 102033		23
284	Formulation approaches for improved retinoids delivery in the treatment of several pathologies. <b>2019</b> , 143, 80-90		8
283	Emulsion Formation and Stabilization by Biomolecules: The Leading Role of Cellulose. <i>Polymers</i> , <b>2019</b> , 11,	4.5	51
282	Influence of the emulsion homogenization method on the stability of chia oil microencapsulated by spray drying. <b>2019</b> , 354, 877-885		38
281	Nanostructures of soy proteins for encapsulation of food bioactive ingredients. <b>2019</b> , 247-285		
280	Efficiency of vitamin D supplementation in patients with mechanical low back ache. <b>2019</b> , 10, 1101-1110		4

279	Effect of the Solid Fat Content on Properties of Emulsion Gels and Stability of $\beta$ -Carotene. <b>2019</b> , 67, 6466-6475		16
278	Complex Coacervation Between Gelatin and Chia Mucilage as an Alternative of Encapsulating Agents. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1281-1287	3-4	7
277	Formation of drug-loaded nanoemulsions in stirred media mills. <b>2019</b> , 30, 1584-1591		4
276	Strategies to control and inhibit the flocculation of protein-stabilized oil-in-water emulsions. <i>Food Hydrocolloids</i> , <b>2019</b> , 96, 209-223	10.6	62
275	Rational design and fabrication of an alkali-induced O/W emulsion stabilized with cellulose nanofibrils (CNFs): implication for eco-friendly and economic oil recovery application. <b>2019</b> , 15, 4026-4034		9
274	Effect of High Pressure Treatment on Interfacial Properties, Structure and Oxidative Stability of Soy Protein Isolate-Stabilized Emulsions. <b>2019</b> , 68, 409-418		1
273	Stability evaluation of turmeric extract nanoemulsion powder after application in milk as a food model. <b>2019</b> , 259, 12-20		28
272	SPI microgels applied to Pickering stabilization of O/W emulsions by ultrasound and high-pressure homogenization: rheology and spray drying. <i>Food Research International</i> , <b>2019</b> , 122, 383-391	7	31
271	Active gelatin films incorporated with eugenol nanoemulsions: effect of emulsifier type on films properties. <b>2019</b> , 54, 2725-2735		16
270	Caseinglycomacropetide and polysorbate interactions allow the design of smart gelled emulsions. <i>Food Hydrocolloids</i> , <b>2019</b> , 93, 198-205	10.6	5
269	Bioactive Packaging: Combining Nanotechnologies With Packaging for Improved Food Functionality. <b>2019</b> , 233-270		6
268	An overview on preparation of emulsion-filled gels and emulsion particulate gels. <b>2019</b> , 86, 85-94		103
267	Microstructured Fibers for the Production of Food. <b>2019</b> , 31, e1807282		24
266	Food industry processing by-products in foods. <b>2019</b> , 239-281		4
265	Production of food bioactive-loaded nanoparticles by electrospraying. <b>2019</b> , 107-149		3
264	Production of food bioactive-loaded nanostructures by microfluidization. <b>2019</b> , 341-390		
263	Production of food bioactive-loaded nanostructures by ultrasonication. <b>2019</b> , 391-448		1
262	Chemical Composition and Antioxidant Activity of Steam-Distilled Essential Oil and Glycosidically Bound Volatiles from Fruit. <i>Foods</i> , <b>2019</b> , 8,	4-9	4

261	Oxidative Stability of Green Coffee Oil ( <i>Coffea arabica</i> ) Microencapsulated by Spray Drying. <b>2019</b> , 7, 734		5
260	Biopolymeric-based emulsions and their effects during processing, digestibility and bioaccessibility of bioactive compounds in food systems. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 691-702	10.6	40
259	Interaction of soybean protein isolate and phosphatidylcholine in nanoemulsions: A fluorescence analysis. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 814-829	10.6	32
258	Emulsion-based control of flavor release profiles: Impact of oil droplet characteristics on garlic aroma release during simulated cooking. <i>Food Research International</i> , <b>2019</b> , 116, 1-11	7	18
257	Overcoming in vitro gastric destabilisation of emulsion droplets using emulsion microgel particles for targeted intestinal release of fatty acids. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 523-533	10.6	19
256	Solid lipid nanoparticles as carriers for lipophilic compounds for applications in foods. <i>Food Research International</i> , <b>2019</b> , 122, 610-626	7	74
255	Droplet-Stabilized Oil-in-Water Emulsions Protect Unsaturated Lipids from Oxidation. <b>2019</b> , 67, 2626-2636		19
254	Nanostructured soy proteins: Fabrication and applications as delivery systems for bioactives (a review). <i>Food Hydrocolloids</i> , <b>2019</b> , 91, 92-116	10.6	80
253	Combination of internal structuring and external coating in an oleogel-based delivery system for fish oil stabilization. <i>Food Chemistry</i> , <b>2019</b> , 277, 213-221	8.5	27
252	βitosterol Lipid Nano Carrier Based on Propolis Wax and Pomegranate Seed Oil: Effect of Thermal Processing, pH, and Ionic Strength on Stability and Structure. <b>2019</b> , 121, 1800347		8
251	<i>Lippia sidoides</i> essential oil encapsulated in lipid nanosystem as an anti-Candida agent. <b>2019</b> , 127, 73-81		24
250	Spray dried flaxseed oil powdered microcapsules obtained using milk whey proteins-alginate double layer emulsions. <i>Food Research International</i> , <b>2019</b> , 119, 931-940	7	41
249	Impact of fatty acids unsaturation on stability and intestinal lipolysis of bioactive lipid droplets. <b>2019</b> , 561, 70-78		9
248	Natural astaxanthin encapsulation: Use of response surface methodology for the design of alginate beads. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 121, 601-608	7.9	28
247	Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers. <i>Food Chemistry</i> , <b>2019</b> , 276, 110-118	8.5	28
246	In-vitro oral digestion of microfluidically produced monodispersed W/O/W food emulsions loaded with concentrated sucrose solution designed to enhance sweetness perception. <b>2020</b> , 267, 109701		20
245	Physical properties and stability of filled hydrogel particles based on biopolymer phase separation: Influence of the ratio of protein to polysaccharide. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 142, 803-810	7.9	6
244	Microencapsulation of oil and protein hydrolysate from fish within a high-pressure homogenized double emulsion. <b>2020</b> , 57, 60-69		4

243	FTIR analysis of $\beta$ -lactoglobulin at the oil/water-interface. <i>Food Chemistry</i> , <b>2020</b> , 302, 125349	8.5	15
242	Nanoemulsion as advanced edible coatings to preserve the quality of fresh-cut fruits and vegetables: a review. <b>2020</b> , 55, 1-10		33
241	Vitamin E TPGS based palatable, oxidatively and physically stable emulsion of microalgae DHA oil for infants, children and food fortification. <b>2020</b> , 41, 1674-1689		4
240	Oil-in-water emulsions of geraniol and carvacrol improve the antibacterial activity of these compounds on raw goat meat surface during extended storage at 4 °C. <b>2020</b> , 107, 106757		30
239	Nanotechnology for enhanced bioactivity of bioactive compounds. <b>2020</b> , 433-466		4
238	Phytosterols and their oxidative products in infant formula. <b>2020</b> , 43, e13151		2
237	Improvement of the physical stability of oil-in-water nanoemulsions elaborated with Sacha inchi oil employing ultra-high-pressure homogenization. <b>2020</b> , 273, 109801		13
236	Influence of electrostatic interactions on the formation and stability of multilayer fish oil-in-water emulsions stabilized by whey protein-xanthan-locust bean complexes. <b>2020</b> , 277, 109893		11
235	Rheological behavior of concentrated emulsions containing carotenoids with different polarity. <b>2020</b> , 274, 109827		6
234	Electrospun $\beta$ -carotene-loaded SPI:PVA fiber mats produced by emulsion-electrospinning as bioactive coatings for food packaging. <b>2020</b> , 23, 100426		28
233	Encapsulation of black pepper seed oil using maltodextrin and pea protein. <i>Food Science and Technology International</i> , <b>2020</b> , 26, 369-378	2.6	6
232	Sulfonic acid-containing benzoxazine surfactant and its waterborne benzoxazine resins. <b>2020</b> , 141, 110086		4
231	Encapsulation of chia seed oil with curcumin and investigation of release behaviour & antioxidant properties of microcapsules during digestion studies. <b>2020</b> , 134, 109947		9
230	Enhanced Lymphatic Delivery of Methotrexate Using W/O/W Nanoemulsion: In Vitro Characterization and Pharmacokinetic Study. <b>2020</b> , 12,		12
229	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
228	Development and characterization of $\beta$ -fatty acid nanoemulsions with improved physicochemical stability and bioaccessibility. <b>2020</b> , 606, 125515		10
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