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Microparticles obtained by complex coacervation: influence of the type of reticulation and the drying process on the release of the core material

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#	Paper	IF	Citations
73	Production of nanoparticles by anti-solvent precipitation for use in food systems. <i>Trends in Food Science and Technology</i> , 2013 , 34, 109-123	15.3	213
72	Microencapsulation of ascorbic acid by complex coacervation: Protection and controlled release. <i>Food Research International</i> , 2013 , 52, 373-379	7	147
71	Microencapsulation of oil droplets using cold water fish gelatine/gum arabic complex coacervation by membrane emulsification. <i>Food Research International</i> , 2013 , 53, 362-372	7	78
70	Coencapsulation of xylitol and menthol by double emulsion followed by complex coacervation and microcapsule application in chewing gum. <i>Food Research International</i> , 2014 , 66, 454-462	7	56
69	Microencapsulation of krill oil using complex coacervation. <i>Journal of Microencapsulation</i> , 2014 , 31, 774-844	3.4	20
68	Cross-linking of soybean protein isolate-chitosan coacervate with transglutaminase utilizing capsanthin as the model core. <i>Journal of Microencapsulation</i> , 2014 , 31, 708-15	3.4	12
67	<i>Acrocomia aculeata</i> (Jacq.) Lodd. Oil Microencapsulation by Complex Coacervation: Preservation of Bioactive Compounds. <i>Journal of Encapsulation and Adsorption Sciences</i> , 2014 , 04, 105-113	0.4	1
66	Production and characterization of multinuclear microcapsules encapsulating lavender oil by complex coacervation. <i>Flavour and Fragrance Journal</i> , 2014 , 29, 166-172	2.5	58
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- 2 The Development of the Antibacterial Microcapsules of Citrus Essential Oil for the Cosmetotextile Application: A Review. **2022**, 27, 8090 1
- 1 Evaluation of Encapsulation of Residual Oil from Pressed Sesame Seed Cake by Coacervation and Subsequent Spray- and Freeze-Drying Method. 0