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## Encapsulation of polyphenols a review

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306	Prospective study on microencapsulation of oils and its application in foodstuffs. <b>2021</b> ,	1
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81	Encapsulation of hygroscopic liquids via polymer precipitation in non-aqueous emulsions. <b>2022</b> , 628, 605-613	0
80	Isothiocyanates – A Review of their Health Benefits and Potential Food Applications. <b>2022</b> , 10, 476-502	0
79	Plant by-product antioxidants: Control of protein-lipid oxidation in meat and meat products. <b>2022</b> , 169, 114003	1
78	Flavonoid-based nanomedicines to target tumor microenvironment. <b>2022</b> , 8, 100081	1
77	Applicability of alginate-based composite microspheres loaded with aqueous extract of <i>Stevia rebaudiana</i> Bertoni leaves in food and pharmaceutical products. <b>2022</b> , 50, 101970	1
76	Microencapsulation by complex coacervation processes. <b>2023</b> , 169-193	0
75	Capsules templated from water-in-oil Pickering emulsions for enzyme encapsulation. <b>2023</b> , 629, 559-568	0
74	Microencapsulation of vitamins, minerals, and nutraceuticals for food applications. <b>2023</b> , 507-528	0
73	Testing tools and physical, chemical, and microbiological characterization of microencapsulated systems. <b>2023</b> , 367-400	0
72	ENKAPSASYON VE GIDA TEKNOLOJİSİNDE KULLANIMI (ENCAPSULATION AND ITS USE IN FOOD TECHNOLOGY).	0
71	Cocoa Spread with Grape Seed Oil and Encapsulated Grape Seed Extract: Impact on Physical Properties, Sensory Characteristics and Polyphenol Content. <b>2022</b> , 11, 2730	1

70	Spray Drying Conditions of Antioxidant and Anti-inflammatory Polyphenols in Microcapsules of Ultrasound Assisted Extract of Salvilla ( <i>Buddleja scordioides</i> Kunth).	0
69	Recent Technological Advances in Phenolic Compounds Recovery and Applications: Source of Nutraceuticals for the Management of Diabetes. <b>2022</b> , 12, 9271	0
68	Amelioration for oxidative stability and bioavailability of N-3 PUFA enriched microalgae oil: an overview. 1-22	0
67	Loading and Release of Phenolic Compounds Present in Mexican Oregano ( <i>Lippia graveolens</i> ) in Different Chitosan Bio-Polymeric Cationic Matrixes. <b>2022</b> , 14, 3609	1
66	A Narrative Review on Various Oil Extraction Methods, Encapsulation Processes, Fatty Acid Profiles, Oxidative Stability, and Medicinal Properties of Black Seed ( <i>Nigella sativa</i> ). <b>2022</b> , 11, 2826	3
65	Key Drivers for Non-Centrifugal Sugar Cane Research, Technological Development, and Market Linkage: A Technological Roadmap Approach for Colombia.	1
64	Garden cress gum and maltodextrin as microencapsulation coats for entrapment of garden cress phenolic-rich extract: improved thermal stability, storage stability, antioxidant and antibacterial activities.	0
63	Microencapsulated curcumin from <i>Curcuma longa</i> modulates diet-induced hypercholesterolemia in Sprague Dawley rats. 9,	0
62	Bioencapsulation for food additives. <b>2022</b> , 179-196	0
61	Flavor Microencapsulation for Taste Masking in Medicated Chewing Gums—Recent Trends, Challenges, and Future Perspectives. <b>2022</b> , 12, 1656	1
60	Fresh Cut Fruits and Vegetables Disinfection Pretreatment: A Novel Approach to Extend Fresh Cut—Shelf Life.	0
59	Encapsulation of Bilberry Extract with Maltodextrin and Gum Arabic by Freeze-Drying: Formulation, Characterisation, and Storage Stability. <b>2022</b> , 10, 1991	0
58	Near-Infrared Spectroscopy Coupled with Chemometrics and Artificial Neural Network Modeling for Prediction of Emulsion Droplet Diameters. <b>2022</b> , 13, 1876	0
57	Phytochemicals and Bioactivities of Australian Native Lemon Myrtle ( <i>Backhousia citriodora</i> ) and Lemon-Scented Tea Tree ( <i>Leptospermum petersonii</i> ): A Comprehensive Review. 1-21	0
56	Encapsulation of phenolic compounds by spray drying of Ancellotta and Aspirant Bouchet wines to produce powders with potential use as natural food colorants. <b>2022</b> , 50, 102093	0
55	Nanoencapsulation of pomegranate peel extract using maltodextrin and whey protein isolate. Characterisation, release behaviour and antioxidant potential during simulated invitro digestion. <b>2022</b> , 50, 102135	0
54	Vitamin A. <b>2022</b> , 1-25	0
53	Preparation and evaluation of a functional effervescent powder based on inclusion complexes of orange oil and $\beta$ -cyclodextrin derivatives.	0



52	Current Developments on Chemical Compositions, Biosynthesis, Color Properties and Health Benefits of Black Goji Anthocyanins: An Updated Review. <b>2022</b> , 8, 1033	0
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50	Co-encapsulation of paprika and cinnamon oleoresin by spray drying using whey protein isolate and maltodextrin as wall material: Development, characterization and storage stability. <b>2022</b> , 112164	1
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44	Properties Stability Forecast of Pickering Emulsion Structured by Bioactive Plant Particles. <b>2022</b> , 7, 111-119	0
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42	Alginate and Lactoglobulin matrix as wall materials for encapsulation of polyphenols to improve efficiency and stability. <b>2022</b> ,	0
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