

# Factors Influencing the Chemical Stability of Carotenoids

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Citation Report

#	ARTICLE	IF	CITATIONS
1	In vitro approaches to estimate the effect of food processing on carotenoid bioavailability need thorough understanding of process induced microstructural changes. <i>Trends in Food Science and Technology</i> , 2010, 21, 607-618.	7.8	111
2	Light Wavelength Effects on a Lutein-Fortified Model Colloidal Beverage. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7203-7210.	2.4	17
3	Direct Observation of the $\beta$ -Carotene Reaction with Hydroxyl Radical. <i>Journal of Physical Chemistry B</i> , 2011, 115, 2082-2089.	1.2	46
4	Nutritional biomarkers and foodomic methodologies for qualitative and quantitative analysis of bioactive ingredients in dietary intervention studies. <i>Journal of Chromatography A</i> , 2011, 1218, 7399-7414.	1.8	50
5	Minor Components in Food Oils: A Critical Review of their Roles on Lipid Oxidation Chemistry in Bulk Oils and Emulsions. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 901-916.	5.4	166
6	Effect of different antioxidants on lycopene degradation in oil-in-water emulsions. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 724-729.	1.0	46
7	Scientific Opinion on the re-evaluation of mixed carotenes (E 160a (i)) and beta-carotene (E 160a (ii)) as a food additive. <i>EFSA Journal</i> , 2012, 10, 2593.	0.9	44
8	Nanoemulsion delivery systems: Influence of carrier oil on $\beta$ -carotene bioaccessibility. <i>Food Chemistry</i> , 2012, 135, 1440-1447.	4.2	472
9	Stability of Carotenoids, Total Phenolics and In Vitro Antioxidant Capacity in the Thermal Processing of Orange-Fleshed Sweet Potato ( <i>Ipomoea batatas</i> Lam.) Cultivars Grown in Brazil. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 262-270.	1.4	58
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12	Inhibition of $\beta$ -carotene degradation in oil-in-water nanoemulsions: Influence of oil-soluble and water-soluble antioxidants. <i>Food Chemistry</i> , 2012, 135, 1036-1043.	4.2	139
13	Reversed Phase HPLC Analysis of Stability and Microstructural Effects on Degradation Kinetics of $\beta$ -Carotene Encapsulated in Freeze-Dried Maltodextrin Emulsion Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9711-9718.	2.4	16
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15	Effects of physicochemical properties of carotenoids on their bioaccessibility, intestinal cell uptake, and blood and tissue concentrations. <i>Molecular Nutrition and Food Research</i> , 2012, 56, 1385-1397.	1.5	124
16	Crystals and crystallization in oil-in-water emulsions: Implications for emulsion-based delivery systems. <i>Advances in Colloid and Interface Science</i> , 2012, 174, 1-30.	7.0	268
17	Effect of chitosan molecular weight on the stability and rheological properties of $\beta$ -carotene emulsions stabilized by soybean soluble polysaccharides. <i>Food Hydrocolloids</i> , 2012, 26, 205-211.	5.6	81
19	Egg Yolk Carotenoids: Composition, Analysis, and Effects of Processing on Their Stability. <i>ACS Symposium Series</i> , 2013, , 219-225.	0.5	5

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55	Surfactant-Based Delivery Systems. , 2014, , 176-217.		0

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