CITATION REPORT List of articles citing

Beta casein-micelle as a nano vehicle for solubility enhancement of curcumin; food industry application

DOI: 10.1016/j.lwt.2011.05.023 LWT - Food Science and Technology, 2011, 44, 2166-2172.

Source: https://exaly.com/paper-pdf/50325555/citation-report.pdf

Version: 2024-04-19

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
281	Challenges in developing delivery systems for food additives, nutraceuticals and dietary supplements. 2012 , 19-48		16
280	Encapsulation and isomerization of curcumin with cyclodextrins characterized by electronic and vibrational spectroscopy. 2012 , 62, 292-298		36
279	Better Nutrients and Therapeutics Delivery in Food Through Nanotechnology. 2012 , 4, 114-123		47
278	Curcumin nanoformulations: a future nanomedicine for cancer. 2012 , 17, 71-80		477
277	Protein-based nanocarriers as promising drug and gene delivery systems. 2012 , 161, 38-49		543
276	Micellar delivery of flutamide via milk protein nanovehicles enhances its anti-tumor efficacy in androgen-dependent prostate cancer rat model. 2013 , 30, 2654-63		34
275	Characterization of casein-based nanoparticles formed upon freezing by in situ SAXS measurement. 2013 , 103, 366-74		20
274	Thermal protection of Etarotene in re-assembled casein micelles during different processing technologies applied in food industry. <i>Food Chemistry</i> , 2013 , 138, 1581-7	8.5	132
273	Binding of curcumin with bovine serum albumin in the presence of Earrageenan and implications on the stability and antioxidant activity of curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7150-5	5.7	79
272	Ionically-crosslinked milk protein nanoparticles as flutamide carriers for effective anticancer activity in prostate cancer-bearing rats. 2013 , 85, 444-51		43
271	Characterization of CurcuEmulsomes: nanoformulation for enhanced solubility and delivery of curcumin. 2013 , 11, 37		68
270	Study of micelle formation by fluorocarbon surfactant N-(2-hydroxypropyl)perfluorooctane amide in aqueous solution. 2013 , 117, 9922-8		11
269	Beta-casein and its complexes with chitosan as nanovehicles for delivery of a platinum anticancer drug. 2013 , 112, 362-7		34
268	Synthesis, characterization, and aqueous self-assembly of octenylsuccinate Oat Eglucan. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12683-91	5.7	31
267	Novel spray-dried genipin-crosslinked casein nanoparticles for prolonged release of alfuzosin hydrochloride. 2013 , 30, 512-22		74
266	Interaction of curcumin with phosphocasein micelles processed or not by dynamic high-pressure. <i>Food Chemistry</i> , 2013 , 138, 2327-37	8.5	49
265	Effects of ascorbic acid on the microstructure and properties of SDS micellar aggregates for potential food applications. 2013 , 50, 143-148		36

264	Spray-dried casein-based micelles as a vehicle for solubilization and controlled delivery of flutamide: formulation, characterization, and in vivo pharmacokinetics. 2013 , 84, 487-96		66
263	Enhanced dispersibility and bioactivity of curcumin by encapsulation in casein nanocapsules. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6036-43	5.7	306
262	Diamide linked Eyclodextrin dimers as molecular-scale delivery systems for the medicinal pigment curcumin to prostate cancer cells. 2013 , 10, 4481-90		22
261	Dairy Materials as Delivery Tools for Bioactive Components in Dairy Platforms. 2014 , 465-488		2
260	Investigation of magnetically controlled water intake behavior of Iron Oxide Impregnated Superparamagnetic Casein Nanoparticles (IOICNPs). 2014 , 12, 38		15
259	Oat fiber as a carrier for curcuminoids. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12172-7	5.7	5
258	Effect of calcium ions on both the co-assembly of 8-casein with soy phosphatidylcholine and the novel functionality of their complex particles. <i>Food Hydrocolloids</i> , 2014 , 34, 22-33	10.6	10
257	Curcumin nanoformulations: a review of pharmaceutical properties and preclinical studies and clinical data related to cancer treatment. 2014 , 35, 3365-83		588
256	Isolation of three curcuminoids for stability and simultaneous determination of only using one single standard substance in turmeric colour principles by HPLC with ternary gradient system. <i>LWT - Food Science and Technology</i> , 2014 , 57, 446-451	5.4	10
255	Structural and thermodynamic properties underlying the novel functionality of sodium caseinate as delivery nanovehicle for biologically active lipids. <i>Food Hydrocolloids</i> , 2014 , 42, 149-161	10.6	15
254	Milk proteins as encapsulation devices and delivery vehicles: Applications and Itrends. <i>Trends in Food Science and Technology</i> , 2014 , 37, 5-20	15.3	138
253	Thermodynamics of sodium dodecyl sulphate-salicylic acid based micellar systems and their potential use in fruits postharvest. <i>Food Chemistry</i> , 2014 , 151, 358-63	8.5	32
252	Curcumin loaded and protective system based on complex of Etarrageenan and lysozyme. 2014 , 59, 61-66		48
251	Polyphenols and Their Formulations. 2014 , 29-45		18
250	Optimization and characterization of curcumin loaded in octenylsuccinate oat Eglucan micelles with an emphasis on degree of substitution and molecular weight. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7532-40	5.7	36
249	Physico-chemical state influences in vitro release profile of curcumin from pectin beads. 2014 , 121, 290	-8	29
248	Engineered nanoparticles (ENPs): applications, risk assessment, and risk management in the agriculture and food sectors. 2014 , 207-247		2
247	Recent advances in curcumin nanoformulation for cancer therapy. 2014 , 11, 1183-201		157

246	Protein nanostructures in food Should we be worried?. <i>Trends in Food Science and Technology</i> , 2014 , 37, 42-50	15.3	42
245	Retinol binding to Eactoglobulin or phosphocasein micelles under high pressure: Effects of isostatic high-pressure on structural and functional integrity. 2014 , 55, 324-335		11
244	Review: Milk Proteins as Nanocarrier Systems for Hydrophobic Nutraceuticals. <i>Journal of Food Science</i> , 2015 , 80, R2361-6	3.4	71
243	Delivery systems for food applications. 2015 , 91-111		2
242	Milk Proteins: Drug Delivery Systems. 2015 , 4767-4776		
241	Microencapsulation of Natural Anti-Oxidant Pigments. 2015 , 369-389		3
240	Nanocomplexation between curcumin and soy protein isolate: influence on curcumin stability/bioaccessibility and in vitro protein digestibility. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3559-69	5.7	174
239	Characterization of resveratrolfhilk protein interaction. 2015 , 167, 217-225		34
238	Utilizing food matrix effects to enhance nutraceutical bioavailability: increase of curcumin bioaccessibility using excipient emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2052-62	5.7	93
237	Curcumin-incorporated albumin nanoparticles and its tumor image. 2015 , 26, 045603		28
236	Fabrication of zein/quaternized chitosan nanoparticles for the encapsulation and protection of curcumin. 2015 , 5, 13891-13900		118
235	Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin. 2015 , 75, 98-105		43
234	Flexibility and Charge of Solutes as Factors That Determine Their Diffusion in Casein Suspensions and Gels. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6624-32	5.7	4
233	Engineered Nanomaterials in the Food Sector. 2015 , 579-616		1
232	Amyloid-like fibrils formed from intrinsically disordered caseins: physicochemical and nanomechanical properties. 2015 , 11, 5898-904		38
231	Protein-Based Nanoparticles. 2015 , 69-79		4
230	Molecular Modeling of Triton X Micelles: Force Field Parameters, Self-Assembly, and Partition Equilibria. 2015 , 11, 2329-40		27
229	Implications of protein- and Peptide-based nanoparticles as potential vehicles for anticancer drugs. 2015 , 98, 169-221		85

(2016-2015)

228	Core-shell biopolymer nanoparticle delivery systems: synthesis and characterization of curcumin fortified zein-pectin nanoparticles. <i>Food Chemistry</i> , 2015 , 182, 275-81	8.5	264
227	Characterization and antimicrobial phototoxicity of curcumin dissolved in natural deep eutectic solvents. 2015 , 80, 26-32		43
226	Investigation of the solubility enhancement mechanism of rebaudioside D using a solid dispersion technique with potassium sorbate as a carrier. <i>Food Chemistry</i> , 2015 , 174, 564-70	8.5	16
225	Casein nanoparticles as carriers for the oral delivery of folic acid. <i>Food Hydrocolloids</i> , 2015 , 44, 399-406	10.6	136
224	Comparative Spectroscopic Studies on Curcumin Stabilization by Association to Bovine Serum Albumin and Casein: A Perspective on Drug-Delivery Application. 2015 , 18, 638-659		20
223	Antibacterial Action of Curcumin against : A Brief Review. 2016 , 2016, 2853045		145
222	Functional food ingredients and nutraceuticals, milk proteins as nutraceuticals nanoScience and food industry. 2016 , 715-759		3
221	Formation of electrostatic complexes using sodium caseinate with high-methoxyl pectin and carboxymethyl cellulose and their application in stabilisation of curcumin. 2016 , 51, 1655-1665		10
220	Biopolymer nano-particles and natural nano-carriers for nano-encapsulation of phenolic compounds. 2016 , 146, 532-43		340
219	A hydrophobic peptide fraction that enhances the water dispersibility of curcumin. 2016 , 11, 631-640		2
218	Designing food delivery systems: challenges related to the in vitro methods employed to determine the fate of bioactives in the gut. 2016 , 7, 3319-36		19
217	Food proteins as vehicles for enhanced water dispersibility, stability and bioaccessibility of coenzyme Q10. <i>LWT - Food Science and Technology</i> , 2016 , 72, 125-133	5.4	14
216	Influence of nanocomplexation with curcumin on emulsifying properties and emulsion oxidative stability of soy protein isolate at pH 3.0 and 7.0. <i>Food Hydrocolloids</i> , 2016 , 61, 102-112	10.6	58
215	Utilizing unique properties of caseins and the casein micelle for delivery of sensitive food ingredients and bioactives. <i>Trends in Food Science and Technology</i> , 2016 , 57, 178-187	15.3	66
214	Nanoencapsulation of Bioactive Compounds for Nutraceutical Food. <i>Sustainable Agriculture Reviews</i> , 2016 , 129-156	1.3	6
213	Structural and thermodynamic insight into the potentiality of food biopolymers to behave as smart nanovehicles for essential polyunsaturated lipids. 2016 , 193-228		
212	Natural biopolymers as nanocarriers for bioactive ingredients used in food industries. 2016 , 793-829		6
211	Encapsulation as a Carrier System to Enrich Foods with Antioxidants. 2016 , 61-78		

210	Core-Shell Soy Protein-Soy Polysaccharide Complex (Nano)particles as Carriers for Improved Stability and Sustained Release of Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5053	-9 5.7	92
209	Suitability of Different Food Grade Materials for the Encapsulation of Some Functional Foods Well Reported for Their Advantages and Susceptibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 2431-2454	11.5	48
208	Exploring the use of nanocarrier systems to deliver the magical molecule; Curcumin and its derivatives. 2016 , 225, 1-30		126
207	Fabrication and characterization of curcumin-loaded albumin/gum arabic coacervate. <i>Food Hydrocolloids</i> , 2016 , 59, 17-25	10.6	38
206	Nanodelivery systems based on mucoadhesive polymer coated solid lipid nanoparticles to improve the oral intake of food curcumin. 2016 , 84, 113-119		73
205	Bioavailability, rheology and sensory evaluation of fat-free yogurt enriched with VD3 encapsulated in re-assembled casein micelles. 2016 , 7, 1477-82		41
204	Calcium-alginate beads loaded with gallic acid: Preparation and characterization. <i>LWT - Food Science and Technology</i> , 2016 , 68, 667-673	5.4	57
203	Enhancing the bioaccessibility of hydrophobic bioactive agents using mixed colloidal dispersions: Curcumin-loaded zein nanoparticles plus digestible lipid nanoparticles. 2016 , 81, 74-82		127
202	Soluble starch formulated nanocomposite increases water solubility and stability of curcumin. <i>Food Hydrocolloids</i> , 2016 , 56, 41-49	10.6	103
201	A green chemistry approach for nanoencapsulation of bioactive compound ©urcumin. <i>LWT - Food Science and Technology</i> , 2016 , 65, 695-702	5.4	38
200	Impact of the structure of polyunsaturated soy phospholipids on the structural parameters and functionality of their complexes with covalent conjugates combining sodium caseinate with maltodextrins. <i>Food Hydrocolloids</i> , 2016 , 52, 144-160	10.6	19
199	Chemical modification of curcumin: Solubility and antioxidant capacity. 2017 , 20, 718-724		15
198	Food macromolecule based nanodelivery systems for enhancing the bioavailability of polyphenols. 2017 , 25, 3-15		132
197	Milk Etasein as a vehicle for delivery of bis(indolyl)methane: Spectroscopy and molecular docking studies. 2017 , 1136, 50-58		14
196	Binding, stability, and antioxidant activity of curcumin with self-assembled caseindextran conjugate micelles. 2017 , 20, 3295-3307		31
195	Advances in Food Nanotechnology. 2017 , 11-38		12
194	Biomolecular content of camel milk: A traditional superfood towards future healthcare industry. <i>Trends in Food Science and Technology</i> , 2017 , 62, 49-58	15.3	66
193	Protein-based nanoparticles: From preparation to encapsulation of active molecules. 2017 , 522, 172-19	7	192

192	Protein based therapeutic delivery agents: Contemporary developments and challenges. 2017 , 134, 91	-116	58
191	Preparation of curcumin-loaded emulsion using high pressure homogenization: Impact of oil phase and concentration on physicochemical stability. <i>LWT - Food Science and Technology</i> , 2017 , 84, 34-46	5.4	53
190	Improved antioxidant activity and physicochemical properties of curcumin by adding ovalbumin and its structural characterization. <i>Food Hydrocolloids</i> , 2017 , 72, 304-311	10.6	70
189	Preparation of milk protein-vitamin A complexes and their evaluation for vitamin A binding ability. <i>Food Chemistry</i> , 2017 , 237, 141-149	8.5	16
188	Pectin coating improves physicochemical properties of caseinate/zein nanoparticles as oral delivery vehicles for curcumin. <i>Food Hydrocolloids</i> , 2017 , 70, 143-151	10.6	151
187	Nanocurcumin is superior to native curcumin in preventing degenerative changes in Experimental Cerebral Malaria. 2017 , 7, 10062		63
186	Potential of Casein as a Carrier for Biologically Active Agents. 2017, 375, 71		80
185	Advances in Milk Fractionation for Value Addition. 2017 , 323-365		
184	Biocompatible Polyelectrolyte Complex Nanoparticles from Lactoferrin and Pectin as Potential Vehicles for Antioxidative Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5720-5730	5.7	64
183	Spray-drying of curcumin-loaded octenylsuccinated corn dextrin micelles stabilized with maltodextrin. 2017 , 307, 56-62		16
182	Soy protein isolate as a nanocarrier for enhanced water dispersibility, stability and bioaccessibility of Etarotene. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2230-2237	4.3	25
181	Nanodelivery of nutrients for improved bioavailability. 2017 , 369-411		3
180	Production of Recombinant Antimicrobial Polymeric Protein Beta Casein-E 50-52 and Its Antimicrobial Synergistic Effects Assessment with Thymol. <i>Molecules</i> , 2017 , 22,	4.8	13
179	Nanoencapsulation of Natural Food Colorants. 2017 , 223-260		6
178	Nanocapsule formation by caseins. 2017 , 140-164		7
177	Enhanced nutrient delivery through nanoencapsulation techniques: the current trend in food industry. 2017 , 619-651		5
176	Nanoencapsulation of Phenolic Compounds and Antioxidants. 2017, 63-101		10
175	A comprehensive overview on the micro- and nano-technological encapsulation advances for enhancing the chemical stability and bioavailability of carotenoids. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1-36	11.5	117

174	Alginate-caseinate composites: Molecular interactions and characterization of cross-linked beads for the delivery of anticandidals. 2018 , 115, 483-493		5
173	Curcumin composite particles prepared by spray drying and in vitro anti-cancer activity on lung cancer cell line. <i>Journal of Drug Delivery Science and Technology</i> , 2018 , 45, 397-407	4.5	6
172	Polyelectrolyte Complex Nanoparticles from Chitosan and Acylated Rapeseed Cruciferin Protein for Curcumin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2685-2693	5.7	45
171	Physicochemical characterization of native and modified sodium caseinate- Vitamin A complexes. 2018 , 106, 964-973		10
170	The study of curcumin interaction with micellar casein and lactic acid bacteria cell envelope. <i>LWT - Food Science and Technology</i> , 2018 , 91, 293-302	5.4	6
169	Genipin-stabilized caseinate-chitosan nanoparticles for enhanced stability and anti-cancer activity of curcumin. 2018 , 164, 308-315		23
168	Solubilities of six lithium salts in five non-aqueous solvents and in a few of their binary mixtures. 2018 , 461, 1-7		23
167	Recombinant Production and Antimicrobial Assessment of Beta Casein- IbAMP4 as a Novel Antimicrobial Polymeric Protein and its Synergistic Effects with Thymol. 2018 , 24, 213-222		11
166	Milk caseins as useful vehicle for delivery of dipyridamole drug. 2018 , 36, 1602-1616		8
165	Optimization of vitamins A and D loading in re-assembled casein micelles and effect of loading on stability of vitamin D during storage. <i>Food Chemistry</i> , 2018 , 240, 472-481	8.5	31
164	Fabrication of curcumin-loaded bovine serum albumin (BSA)-dextran nanoparticles and the cellular antioxidant activity. <i>Food Chemistry</i> , 2018 , 239, 1210-1218	8.5	91
163	Effect of ethanol on the solubilization of hydrophobic molecules by sodium caseinate. <i>Food Hydrocolloids</i> , 2018 , 77, 454-459	10.6	3
162	Aggregates of octenylsuccinate oat Eglucan as novel capsules to stabilize curcumin over food processing, storage and digestive fluids and to enhance its bioavailability. 2018 , 9, 491-501		17
161	ECarotene and Milk Protein Complexation: a Thermodynamic Approach and a Photo Stabilization Study. <i>Food and Bioprocess Technology</i> , 2018 , 11, 610-620	5.1	5
160	Foam and thin films of hydrophilic silica particles modified by Easein. 2018, 513, 357-366		6
159	Effects of length and unsaturation of the alkyl chain on the hydrophobic binding of curcumin with Tween micelles. <i>Food Chemistry</i> , 2018 , 246, 242-248	8.5	35
158	Calculation of the water-octanol partition coefficient of cholesterol for SPC, TIP3P, and TIP4P water. 2018 , 149, 224501		7
157	Exploring Binding Mechanisms between Curcumin and Silkworm 30Kc19 Protein Using Spectroscopic Analyses and Computational Simulations. 2018 , 23, 605-616		3

(2019-2018)

156	Nanoemulsions with Commercial Curcumin Supplements. <i>Journal of Agricultural and Food Chemistry</i> 5. , 2018 , 66, 10816-10826	7	72
155	Nanoencapsulation: An Advanced Nanotechnological Approach To Enhance the Biological Efficacy of Curcumin. 2018 , 383-405		13
154	Ovalbumin as a carrier to significantly enhance the aqueous solubility and photostability of curcumin: Interaction and binding mechanism study. 2018 , 116, 893-900		55
153	Nanoencapsulation of Vitamin D in Caseins and Other Plant Proteins as a Means to Stabilize and Increase Its Bioavailability in Fortified Foods. 2018 , 235-242		3
152	Addressing hysteresis and slow equilibration issues in cavity-based calculation of chemical potentials. 2018 , 149, 014105		3
151	Cold gelation of curcumin loaded whey protein aggregates mixed with k-carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin. <i>Food Hydrocolloids</i> , 2018 , 85, 267-280	o.6	63
150	Bio-conjugation of curcumin with self-assembled casein nanostructure via surface loading enhances its bioactivity: An efficient therapeutic system. 2018 , 462, 316-329		16
149	Crosslinked casein-based micelles as a dually responsive drug delivery system. 2018 , 9, 3499-3510		21
148	Interactions of quercetin, curcumin, epigallocatechin gallate and folic acid with gelatin. 2018 , 118, 124-13	1	21
147	A systematic review on nanoencapsulation of food bioactive ingredients and nutraceuticals by various nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3129-3151	۱.5	207
146	Biological evaluations of newly-designed Pt(II) and Pd(II) complexes using spectroscopic and molecular docking approaches. 2019 , 37, 3422-3433		6
145	Nanoencapsulation of quercetin and curcumin in casein-based delivery systems. <i>Food Hydrocolloids</i> , 2019 , 87, 394-403	o.6	97
144	Application of different nanocarriers for encapsulation of curcumin. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3468-3497	1.5	97
143	Curcumin and Type 2 Diabetes Mellitus: Prevention and Treatment. 2019 , 11,		98
142	Curcumin as tyrosine kinase inhibitor in cancer treatment. 2019 , 181, 111512		33
141	Impact of hot alkali modification conditions on secondary structure of peanut protein and embedding rate of curcumin. 2019 , 8, 283-291		7
140	Protein assisted one pot controlled synthesis of monodispersed and multifunctional colloidal silver-gold alloy nanoparticles. <i>Journal of Molecular Liquids</i> , 2019 , 291, 111303		10
139	Block copolymers containing dextran and deoxycholic acid polyesters. Synthesis, self-assembly and hydrophobic drug encapsulation. 2019 , 223, 115118		4

138	Preparation of BSA nanoparticles and its binary compounds via ultrasonic piezoelectric oscillator for curcumin encapsulation. <i>Journal of Drug Delivery Science and Technology</i> , 2019 , 54, 101323	4
137	Improved Bioavailability of Curcumin in Gliadin-Protected Gold Quantum Cluster for Targeted Delivery. 2019 , 4, 14169-14178	14
136	Applications of Polymeric Nanoparticles in Food Sector. 2019 , 345-359	1
135	Lipophilic 5-fluorouracil prodrug encapsulated xylan-stearic acid conjugates nanoparticles for colon cancer therapy. 2019 , 128, 204-213	33
134	Development of casein-based nanoencapsulation systems for delivery of epigallocatechin gallate and folic acid. 2019 , 7, 519-527	25
133	Encapsulation of curcumin in zein/ caseinate/sodium alginate nanoparticles with improved physicochemical and controlled release properties. <i>Food Hydrocolloids</i> , 2019 , 93, 432-442	94
132	Self-Assembled Micelles Based on OSA-Modified Starches for Enhancing Solubility of Ecarotene: Effect of Starch Macromolecular Architecture. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 661456624	, ²⁹
131	Nanoparticles of casein micelles for encapsulation of food ingredients. 2019 , 39-68	9
130	Casein and Ag nanoparticles: Synthesis, characterization, and their application in biopolymer-based bilayer film. 2019 , 43, e14062	8
129	Complexation of curcumin with Lepidium sativum protein hydrolysate as a novel curcumin delivery system. <i>Food Chemistry</i> , 2019 , 298, 125091	20
128	A biomolecule-assisted one-pot synthesis of zinc oxide nanoparticles and its bioconjugate with curcumin for potential multifaceted therapeutic applications. 2019 , 43, 11934-11948	25
127	Development of highly water-dispersible complexes between coenzyme Q and protein hydrolysates. 2019 , 136, 104936	6
126	Novel Soy Econglycinin Core-Shell Nanoparticles As Outstanding Ecofriendly Nanocarriers for Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6292-6301	25
125	Nanostructured Materials for Food Applications: Spectroscopy, Microscopy and Physical Properties. 2019 , 6,	35
124	A Review of Curcumin and Its Derivatives as Anticancer Agents. 2019 , 20,	271
123	Casein nanomicelle as an emerging biomaterial-A comprehensive review. 2019 , 179, 280-292	49
122	Binding analysis between monomeric Easein and hydrophobic bioactive compounds investigated by surface plasmon resonance and fluorescence spectroscopy. <i>Food Chemistry</i> , 2019 , 286, 289-296	22
121	Study on the fabrication and in vitro digestion behavior of curcumin-loaded emulsions stabilized by succinylated whey protein hydrolysates. <i>Food Chemistry</i> , 2019 , 287, 76-84	51

120	The construction of enzymolyzed Hactalbumin based micellar nanoassemblies for encapsulating various kinds of hydrophobic bioactive compounds. 2019 , 10, 8263-8272		19
119	Fabrication of self-assembled Radix Pseudostellariae protein nanoparticles and the entrapment of curcumin. <i>Food Chemistry</i> , 2019 , 274, 796-802	8.5	29
118	Fabrication of curcumin-loaded whey protein microgels: Structural properties, antioxidant activity, and in vitro release behavior. <i>LWT - Food Science and Technology</i> , 2019 , 103, 94-100	5.4	35
117	Colloidal properties of protein complexes formed in Easein concentrate solutions as influenced by heating and cooling in the presence of different solutes. 2019 , 174, 343-351		9
116	Optimization studies for encapsulation and controlled release of curcumin drug using Zn+2 cross-linked alginate and carboxy methylcellulose blend. 2019 , 26, 1		9
115	Synthesize of alginate/chitosan bilayer nanocarrier by CCD-RSM guided co-axial electrospray: A novel and versatile approach. 2019 , 116, 1163-1172		15
114	Solubilities of pyrene in organic solvents: Comparison between chemical potential calculations using a cavity-based method and direct coexistence simulations. 2019 , 131, 620-629		3
113	A comparison among Easeins purified from milk of different species: Self-assembling behaviour and immunogenicity potential. 2019 , 173, 210-216		1
112	Formation of aqueous and alcoholic adducts of curcumin during its extraction. <i>Food Chemistry</i> , 2019 , 276, 101-109	8.5	14
111	The nanotech potential of turmeric () in food technology: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1842-1854	11.5	10
110	Advances in nanoparticle and microparticle delivery systems for increasing the dispersibility, stability, and bioactivity of phytochemicals. 2020 , 38, 107287		92
109	Cytochrome P450-Mediated Metabolic Characterization of a Mono-Carbonyl Curcumin Analog WZ35. 2020 , 105, 79-89		1
108	Walnut proteindurcumin complexes: fabrication, structural characterization, antioxidant properties, and in vitro anticancer activity. 2020 , 14, 876-885		16
107	Nature-Assembled Structures for Delivery of Bioactive Compounds and Their Potential in Functional Foods. 2020 , 8, 564021		11
106	Nanoformulations to Enhance the Bioavailability and Physiological Functions of Polyphenols. <i>Molecules</i> , 2020 , 25,	4.8	31
105	Plant-Derived Natural Products in Cancer Research: Extraction, Mechanism of Action, and Drug Formulation. <i>Molecules</i> , 2020 , 25,	4.8	21
104	A tailored nanostructure design to protect camel casein-curcumin complex against the upper gastrointestinal tract hydrolysis using aggregated whey proteins in order to increase its antioxidant activity. 2020 , 23, 1874-1885		О
103	Improving the Functional Activities of Curcumin Using Milk Proteins as Nanocarriers. 2020 , 9,		3

102	Enhanced anti-inflammatory potential of degradation resistant curcumin/ferulic acid eutectics embedded in triglyceride-based microemulsions. <i>Journal of Drug Delivery Science and Technology</i> , 2020 , 60, 102067	4.5	1
101	Biocompatibility of Biomaterials for Nanoencapsulation: Current Approaches. <i>Nanomaterials</i> , 2020 , 10,	5.4	13
100	Self-assembled non-covalent protein-drug nanoparticles: an emerging delivery platform for anti-cancer drugs. 2020 , 17, 1437-1458		11
99	Plant Phenolics: Bioavailability as a Key Determinant of Their Potential Health-Promoting Applications. <i>Antioxidants</i> , 2020 , 9,	7.1	53
98	Anti-Viral Potential and Modulation of Nrf2 by Curcumin: Pharmacological Implications. <i>Antioxidants</i> , 2020 , 9,	7.1	17
97	Nanostructured food proteins as efficient systems for the encapsulation of bioactive compounds. 2020 , 9, 199-213		26
96	Proteolytic Volatile Profile and Electrophoretic Analysis of Casein Composition in Milk and Cheese Derived from Mironutrient-Fed Cows. <i>Molecules</i> , 2020 , 25,	4.8	1
95	Nano Encapsulated Curcumin: And Its Potential for Biomedical Applications. 2020 , 15, 3099-3120		47
94	Mucoadhesive curcumin crosslinked carboxy methyl cellulose might increase inhibitory efficiency for liver cancer treatment. 2020 , 116, 111119		17
93	Nanocomplexation of proteins with curcumin: From interaction to nanoencapsulation (A review). <i>Food Hydrocolloids</i> , 2020 , 109, 106106	10.6	17
92	Bioavailability of nanoencapsulated food bioactives. 2020 , 449-481		
91	Preparation, characterization, and encapsulation capability of the hydrogel cross-linked by esterified tapioca starch. 2020 , 155, 1-5		10
90	Formulation of More Efficacious Curcumin Delivery Systems Using Colloid Science: Enhanced Solubility, Stability, and Bioavailability. <i>Molecules</i> , 2020 , 25,	4.8	42
89	Utilization of insect proteins to formulate nutraceutical delivery systems: Encapsulation and release of curcumin using mealworm protein-chitosan nano-complexes. 2020 , 151, 333-343		25
88	Colorants in cheese manufacture: Production, chemistry, interactions, and regulation. 2020 , 19, 1220-12	242	19
87	Improving the efficiency of natural antioxidant compounds via different nanocarriers. <i>Advances in Colloid and Interface Science</i> , 2020 , 278, 102122	14.3	43
86	Role of nanocarriers and their surface modification in targeting delivery of bioactive compounds. 2020 , 17-43		2
85	Antioxidants in Cancer Therapy: Recent Trends in Application of Nanotechnology for Enhanced Delivery. 2020 , 88, 5		3

(2021-2020)

84	Insights into protein-curcumin interactions: Kinetics and thermodynamics of curcumin and lactoferrin binding. <i>Food Hydrocolloids</i> , 2020 , 105, 105825	10.6	9
83	Konjac glucomannan octenyl succinate as a novel encapsulation wall material to improve curcumin stability and bioavailability. 2020 , 238, 116193		25
82	Effect of the co-existing and excipient oil on the bioaccessibility of Earotene loaded oil-free nanoparticles. <i>Food Hydrocolloids</i> , 2020 , 106, 105847	10.6	8
81	Strategies to utilize naturally occurring protein architectures as nanovehicles for hydrophobic nutraceuticals. <i>Food Hydrocolloids</i> , 2021 , 112, 106344	10.6	18
80	Methods to improve the solubility of therapeutical natural products: a review. <i>Environmental Chemistry Letters</i> , 2021 , 19, 111-121	13.3	10
79	Food-Grade Colloidal Systems for the Delivery of Essential Oils. <i>Food Reviews International</i> , 2021 , 37, 1-45	5.5	31
78	Nutraceutical sector and nanomedicine. 2021 , 321-335		0
77	Interaction between curcumin and a peptide and their protective effects against hepatic steatosis in mice. <i>Food Bioscience</i> , 2021 , 39, 100817	4.9	O
76	Potential Role of Curcumin and Its Nanoformulations to Treat Various Types of Cancers. <i>Biomolecules</i> , 2021 , 11,	5.9	47
75	Milk protein-based nanodelivery systems for the cancer treatment. <i>Journal of Nanostructure in Chemistry</i> , 1	7.6	4
74	A quantitative calcium phosphate nanocluster model of the casein micelle: the average size, size distribution and surface properties. <i>European Biophysics Journal</i> , 2021 , 50, 847-866	1.9	5
73	Recent advances to improve curcumin oral bioavailability. <i>Trends in Food Science and Technology</i> , 2021 , 110, 253-266	15.3	21
72	Comparative study on antioxidant, antimicrobial, emulsifying and physico-chemical properties of purified bovine and camel Leasein. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110842	5.4	5
71	Optimization and antimicrobial efficacy of curcumin loaded solid lipid nanoparticles against foodborne bacteria in hamburger patty. <i>Journal of Food Science</i> , 2021 , 86, 2242-2254	3.4	3
70	Multi-functional lipopeptide micelles as a vehicle for curcumin delivery. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021 , 616, 126208	5.1	4
69	Bio-based nanomaterials for cancer therapy. <i>Nano Today</i> , 2021 , 38, 101134	17.9	14
68	Assembled milk protein nano-architectures as potential nanovehicles for nutraceuticals. <i>Advances in Colloid and Interface Science</i> , 2021 , 292, 102432	14.3	13
67	Designing biocompatible protein nanoparticles for improving the cellular uptake and antioxidation activity of tetrahydrocurcumin. <i>Journal of Drug Delivery Science and Technology</i> , 2021 , 63, 102404	4.5	2

66	Nanoencapsulation of propolis extract by sodium caseinate-maltodextrin complexes. <i>Food and Bioproducts Processing</i> , 2021 , 128, 177-185	4.9	5
65	Current Developments in Native Nanometric Discoidal Membrane Bilayer Formed by Amphipathic Polymers. <i>Nanomaterials</i> , 2021 , 11,	5.4	2
64	Evaluation of Cellular Absorption and Metabolism of ECarotene Loaded in Nanocarriers after Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9383-9394	5.7	1
63	Interaction between Curcumin and ECasein: Multi-Spectroscopic and Molecular Dynamics Simulation Methods. <i>Molecules</i> , 2021 , 26,	4.8	O
62	Drug delivery applications of casein nanostructures: A minireview. <i>Journal of Drug Delivery Science and Technology</i> , 2021 , 102843	4.5	4
61	Recent advances in colloidal technology for the improved bioavailability of the nutraceuticals. <i>Journal of Drug Delivery Science and Technology</i> , 2021 , 65, 102693	4.5	O
60	Effect of pH and heat treatment on structure, surface characteristics and emulsifying properties of purified camel Leasein. <i>Food Chemistry</i> , 2021 , 365, 130421	8.5	3
59	Effect of thermal treatment on the molecular-level interactions and antioxidant activities in Etasein and chlorogenic acid complexes. <i>Food Hydrocolloids</i> , 2022 , 123, 107177	10.6	4
58	Application of nano/microencapsulated ingredients in drinks and beverages. 2021, 105-169		
57	Nutraceuticals and Superfoods. <i>University of Tehran Science and Humanities Series</i> , 2021 , 75-89	Ο	
56	Advances in the Application of Food Proteins and Enzymes. 2021 , 339-386		
55	Solubility Enhancement Techniques for Natural Product Delivery. <i>Sustainable Agriculture Reviews</i> , 2020 , 33-66	1.3	3
54	Tunable Biopolymeric Drug Carrier Nanovehicles and Their Safety. 2020 , 405-432		2
53	Three different types of solubilization of thymol in Tween 80: Micelles, solutions, and emulsions- a mechanism study of micellar solubilization. <i>Journal of Molecular Liquids</i> , 2020 , 306, 112901	6	4
52	The influence of nanodelivery systems on the antioxidant activity of natural bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-24	11.5	2
51	Etasein nanovehicles for oral delivery of chemotherapeutic Drug combinations overcoming P-glycoprotein-mediated multidrug resistance in human gastric cancer cells. <i>Oncotarget</i> , 2016 , 7, 2332	2-3:4	58
50	Protein/ Hormone Based Nanoparticles as Carriers for Drugs Targeting Protein-Protein		
	Interactions. Current Topics in Medicinal Chemistry, 2019 , 19, 444-456	3	0

48	Manufacture and Physicochemical Properties of Chitosan Oligosaccharide/A2 ECasein Nano-Delivery System Entrapped with Resveratrol. <i>Food Science of Animal Resources</i> , 2019 , 39, 831-843	3.2	4
47	Improving Bioavailability of Nutrients Through Nanotechnology. <i>Sustainable Agriculture Reviews</i> , 2021 , 135-170	1.3	
46	Ultrasonic-assisted preparation of #Tocopherol/casein nanoparticles and application in grape seed oil emulsion. <i>Ultrasonics Sonochemistry</i> , 2021 , 80, 105810	8.9	1
45	Improving Curcumin Bioavailability: Current Strategies and Future Perspectives. <i>Pharmaceutics</i> , 2021 , 13,	6.4	13
44	Nanotechnological Approaches for Enhancing the Oral Bioavailability of Curcumin. <i>Journal of Biology and Todays</i> World, 2017 , 6,		
43	Preparation and Physicochemical Properties of Curcumin Fortified Yogurt. <i>Hans Journal of Food and Nutrition Science</i> , 2018 , 07, 311-321	0.1	
42	Preparation and Characterization of Functional Yoghurt Using Incorporated Encapsulated Curcumin by Caseinate. <i>International Journal of Dairy Science</i> , 2020 , 16, 11-17	0.7	О
41	Polyphenols. 2022 , 243-312		1
40	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	4
39	Curcumin-loaded composite hydrogel based on scallop (Patinopecten yessoensis) male gonad hydrolysates and Earrageenan: Characterization and in vitro digestibility. <i>Food Hydrocolloids</i> , 2022 , 125, 107398	10.6	3
38	Loading of vitamin D2 in native and modified sodium caseinate: Delineation of physico-chemical and in-vitro bioaccessibility attributes. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112992	5.4	
37	Foaming and air-water interfacial properties of camel milk proteins compared to bovine milk proteins. <i>Food Hydrocolloids</i> , 2022 , 126, 107470	10.6	1
36	Calcium chloride linked camel milk derived casein nanoparticles for the delivery of sorafenib in hepatocarcinoma cells. <i>Biocell</i> , 2022 , 46, 127-136	1.9	О
35	Curcumin solid dispersion based on three model acrylic polymers: formulation and release properties. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 58,	1.8	1
34	Resveratrol Stabilization and Loss by Sodium Caseinate, Whey and Soy Protein Isolates: Loading, Antioxidant Activity, Oxidability <i>Antioxidants</i> , 2022 , 11,	7.1	О
33	Milk Etasein as delivery systems for luteolin: Multi-spectroscopic, computer simulations, and biological studies <i>Journal of Food Biochemistry</i> , 2022 , e14133	3.3	
32	Phosphorylated walnut protein isolate as a nanocarrier for enhanced water solubility and stability of curcumin <i>Journal of the Science of Food and Agriculture</i> , 2022 ,	4.3	O
31	Novel metal organic frameworks improves solubility and oral absorption of mebendazole: Physicochemical characterization and in vitro-in vivo evaluation. <i>Journal of Drug Delivery Science and Technology</i> , 2022 , 70, 103264	4.5	O

30	The Potential Role of Curcumin in Modulating the Master Antioxidant Pathway in Diabetic Hypoxia-Induced Complications <i>Molecules</i> , 2021 , 26,	4.8	5
29	Recent advancements of bionanocomposites in the food industry. 2022, 371-411		
28	Effect of heat treatments on camel milk proteins [A review. International Dairy Journal, 2022, 133, 1054]	045	1
27	Nanozymes: Supramolecular perspective. <i>Biochemical Engineering Journal</i> , 2022 , 108463	4.2	1
26	Interaction between pH-shifted ovalbumin and insoluble neohesperidin: Experimental and binding mechanism studies <i>Food Chemistry</i> , 2022 , 390, 133104	8.5	1
25	Nanoencapsulation of food bioactive constituents and its associated processes: A revisit. <i>Bioresource Technology Reports</i> , 2022 , 101088	4.1	4
24	The stability and bioavailability of curcumin loaded Hactalbumin nanocarriers formulated in functional dairy drink. <i>Food Hydrocolloids</i> , 2022 , 107807	10.6	2
23	Scalable Manufacture of Curcumin-Loaded Chitosan Nanocomplex for pH-Responsive Delivery by Coordination-Driven Flash Nanocomplexation. <i>Polymers</i> , 2022 , 14, 2133	4.5	
22	Effective ultrasonic-assisted extraction and solubilization of curcuminoids from turmeric by using natural deep eutectic solvents and imidazolium-based ionic liquids. <i>Journal of Molecular Liquids</i> , 2022 , 119351	6	О
21	Effect of Curcuma Extract and Surfactant Concentration on o/w Curcuma Extract Nanoemulsion Characteristics. <i>IOP Conference Series: Earth and Environmental Science</i> , 2022 , 1024, 012054	0.3	
20	Labrasol mediated enhanced solubilization of natural hydrophobic drugs in Pluronic micelles: Physicochemical and in vitro release studies. <i>Journal of Molecular Liquids</i> , 2022 , 361, 119596	6	1
19	Incorporating Poorly Soluble Drugs into Electrospun Nanofibers for Improved Solubility and Dissolution Profile. 2022 , 331-349		1
18	A review of transglycosylated compounds as food additives to enhance the solubility and oral absorption of hydrophobic compounds in nutraceuticals and pharmaceuticals. <i>Critical Reviews in Food Science and Nutrition</i> , 1-18	11.5	
17	Nanocarriers for ECarotene Based on Milk Protein. Food and Bioprocess Technology,	5.1	
16	Potential uses of milk proteins as encapsulation walls for bioactive compounds: A review. 2022,		
15	An update on molecular mechanisms of curcumin effect on diabetes.		1
14	Flavonoid-based nanomedicines to target tumor microenvironment. 2022 , 8, 100081		1
13	Geotrichum candidum arthrospore cell wall particles as a novel carrier for curcumin encapsulation. 2022 , 134308		O

CITATION REPORT

12	A comparative evaluation of anti-tumor activity following oral and intravenous delivery of doxorubicin in a xenograft model of breast tumor.	1
11	Curcumin-Loaded Self-Assembly Constructed by Octenylsuccinate Fish (Cyprinus carpio L.) Scale Gelatin: Preparation and Characterization. 2022 , 11, 2911	O
10	Co-amorphous delivery systems based on curcumin and hydroxycinnamic acids: Stabilization, solubilization, and controlled release. 2022 , 170, 114091	1
9	A green extraction approach using natural deep eutectic solvents enhances the in-vivo bioavailability of curcuminoids from turmeric extracts. 2022 , 189, 115790	1
8	Neuroprotective effect of curcumin and curcumin-integrated nanocarriers in stroke: from mechanisms to therapeutic opportunities. 2022 , 34,	O
7	Preservation of Natural Food Additives. 2023 , 215-249	O
6	Nanoformulations applied to the delivery of phenolic compound. 2023, 283-325	O
5	Construction of nano slow-release systems for antibacterial active substances and its applications: A comprehensive review. 10,	O
4	Caseins: Versatility of Their Micellar Organization in Relation to the Functional and Nutritional Properties of Milk. 2023 , 28, 2023	O
3	Reusable Electronic Tongue Based on Transient Receptor Potential Vanilloid 1 Nanodisc-Conjugated Graphene Field-Effect Transistor for a Spiciness-Related Pain Evaluation.	O
2	Structural, Binding and Functional Properties of Milk Protein-Polyphenol Systems: A Review. 2023 , 28, 2288	O
1	Solubilization mechanism of self-assembled walnut protein nanoparticles and curcumin encapsulation.	O