

Black currant polyphenols: Their storage stability and n

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of phenolic compounds extracted from sour cherry pomace: effect of formulation, ultrasonication time and core to coating ratio. <i>European Food Research and Technology</i> , 2012, 235, 587-596.	1.6	102
2	Antioxidant capacity of bilberry extract microencapsulated in whey protein hydrogels. <i>Food Research International</i> , 2012, 47, 51-57.	2.9	94
3	An Optimized Method for Analysis of Phenolic Compounds in Buds, Leaves, and Fruits of Black Currant (<i>Ribes nigrum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10501-10510.	2.4	81
4	Flavonoids as Anti-Inflammatory and Analgesic Drugs: Mechanisms of Action and Perspectives in the Development of Pharmaceutical Forms. <i>Studies in Natural Products Chemistry</i> , 2012, 36, 297-330.	0.8	86
5	Microencapsulation of Colors by Spray Drying - A Review. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	64
6	Physicochemical Properties of Phytopharmaceutical Preparations as Affected by Drying Methods and Carriers. <i>Drying Technology</i> , 2012, 30, 921-934.	1.7	51
7	Phenolic compounds in fruits – an overview. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2023-2044.	1.3	377
8	Effect of Degritting of Phenolic Extract from Sour Cherry Pomace on Encapsulation Efficiency – Production of Nano-suspension. <i>Food and Bioprocess Technology</i> , 2013, 6, 2494-2502.	2.6	25
9	Microencapsulation of purple Brazilian cherry juice in xanthan, tara gums and xanthan-tara hydrogel matrixes. <i>Carbohydrate Polymers</i> , 2013, 98, 1256-1265.	5.1	81
10	Phenolics and antifungal activities analysis in industrial crop Jerusalem artichoke (<i>Helianthus</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10	2.5	50
11	Chemical profile of black currant fruit modified by different degree of infection with black currant leaf spot. <i>Scientia Horticulturae</i> , 2013, 150, 399-409.	1.7	49
12	Utilisation Potential of Feijoa Fruit Wastes as Ingredients for Functional Foods. <i>Food and Bioprocess Technology</i> , 2013, 6, 3441-3455.	2.6	38
13	Spray-Drying Microencapsulation of Polyphenol Bioactives: A Comparative Study Using Different Natural Fibre Polymers as Encapsulants. <i>Food and Bioprocess Technology</i> , 2013, 6, 2376-2388.	2.6	89
14	Parameter optimization for spray-drying microencapsulation of jaboticaba (<i>Myrciaria jaboticaba</i>) peel extracts using simultaneous analysis of responses. <i>Journal of Food Engineering</i> , 2013, 117, 538-544.	2.7	195
15	Lipid Encapsulated Phenolic Compounds by Fluidization. <i>Journal of Encapsulation and Adsorption Sciences</i> , 2013, 03, 13-15.	0.3	6
16	Spray Drying of <i>Rhodomyrtus tomentosa</i> (Ait.) Hassk. Flavonoids Extract: Optimization and Physicochemical, Morphological, and Antioxidant Properties. <i>International Journal of Food Science</i> , 2014, 2014, 1-11.	0.9	5
17	Microencapsulaci3n de Antocianinas de Berenjena (<i>Solanum melongena</i> L.) mediante Secado por Aspersi3n y Evaluaci3n de la Estabilidad de su Color y Capacidad Antioxidante: Anthocyanins Microencapsulation of Eggplant (<i>Solanum melongena</i> L.) and Evaluation of Color Stability and Antioxidant Capacity. <i>Informacion Tecnologica (discontinued)</i> , 2014, 25, 31-42.	0.1	12
18	Physical Parameters and Chemical Composition of Fourteen Blackcurrant Cultivars (<i>Ribes) Tj ETQq1 1 0.784314,rgBT /Overlock 10	0.5	7

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26	Gum arabic/starch/maltodextrin/inulin as wall materials on the microencapsulation of rosemary essential oil. <i>Carbohydrate Polymers</i> , 2014, 101, 524-532.	5.1	415
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28	Preparation of phycocyanin microcapsules and its properties. <i>Food and Bioproducts Processing</i> , 2014, 92, 89-97.	1.8	83
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38	The Encapsulation of Anthocyanins from Berry-Type Fruits. <i>Trends in Foods. Molecules</i> , 2015, 20, 5875-5888.	1.7	73

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40	A process for turning pomegranate peels into a valuable food ingredient using ultrasound-assisted extraction and encapsulation. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 204-215.	2.7	160
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70	Interactions of milk κ - and λ -casein with malvidin-3-O-glucoside and their effects on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016, 199, 314-322.	4.2	144
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77	Effect of storage conditions on phenolic content and antioxidant capacity of spray dried sour cherry powder. <i>LWT - Food Science and Technology</i> , 2017, 79, 251-259.	2.5	36
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91	Influence of copigmentation on the stability of spray dried anthocyanins from blackberry. <i>LWT - Food Science and Technology</i> , 2017, 75, 72-77.	2.5	91
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