

# Influence of spray drying operating conditions on micro oil properties

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Microencapsulation of babassu coconut milk. Food Science and Technology, 2013, 33, 737-744.	1.7	19
2	Microencapsulation of pequi pulp by spray drying: use of modified starches as encapsulating agent. Engenharia Agricola, 2014, 34, 980-991.	0.7	24
3	Optimization of Fish Oil Spray Drying Using a Protein:Inulin System. Drying Technology, 2014, 32, 279-290.	3.1	64
4	Application of maltodextrin in green corn extract powder production. Powder Technology, 2014, 263, 89-95.	4.2	22
5	Characterization of Microencapsulated Rosemary Essential Oil and Its Antimicrobial Effect on Fresh Dough. Food and Bioprocess Technology, 2014, 7, 2560.	4.7	33
6	Gum arabic/starch/maltodextrin/inulin as wall materials on the microencapsulation of rosemary essential oil. Carbohydrate Polymers, 2014, 101, 524-532.	10.2	415
7	Physical and chemical properties of encapsulated rosemary essential oil by spray drying using whey proteinâ€“inulin blends as carriers. International Journal of Food Science and Technology, 2014, 49, 1522-1529.	2.7	93
8	Microencapsulation of Essential Oils Using Spray Drying Technology. , 2015, , 235-251.		8
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12	Studies of spray drying process of sour milk products with the application of ultrasonic vibrations. , 2016, , .		7
13	Polymeric Encapsulates of Essential Oils and Their Constituents: A Review of Preparation Techniques, Characterization, and Sustainable Release Mechanisms. Polymer Reviews, 2016, 56, 668-701.	10.9	61
14	Encapsulation of vegetable oils as source of omega-3 fatty acids for enriched functional foods. Critical Reviews in Food Science and Nutrition, 2017, 57, 1423-1434.	10.3	39
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16	Microencapsulated Rosemary (<i>Rosmarinus officinalis</i>) Essential Oil as a Biopreservative in Minas Frescal Cheese. Journal of Food Processing and Preservation, 2017, 41, e12759.	2.0	41
17	Physical characteristics of phycocyanin from spirulina microcapsules using different coating materials with freeze drying method. IOP Conference Series: Earth and Environmental Science, 2017, 55, 012060.	0.3	15
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40	Application of encapsulated natural bioactive compounds from red pepper waste in yogurt. <i>Journal of Microencapsulation</i> , 2019, 36, 704-714.	2.8	44
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49	Fabrication of Spray-Dried Microcapsules Containing Noni Juice Using Blends of Maltodextrin and Gum Acacia: Physicochemical Properties of Powders and Bioaccessibility of Bioactives during In Vitro Digestion. <i>Foods</i> , 2020, 9, 1316.	4.3	20
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