

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.	0.8	19
2	Microencapsulation of pequi pulp by spray drying: use of modified starches as encapsulating agent. Engenharia Agricola, 2014, 34, 980-991.	0.2	24
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6	Gum arabic/starch/maltodextrin/inulin as wall materials on the microencapsulation of rosemary essential oil. Carbohydrate Polymers, 2014, 101, 524-532.	5.1	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.	1.3	93
8	Microencapsulation of Essential Oils Using Spray Drying Technology. , 2015, , 235-251.		8
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20	Evaluation of chitosan as a wall material for microencapsulation of squalene by spray drying: Characterization and oxidative stability studies. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 1986-1995.	3.6	57
21	Effect of Addition of Native Agave Fructans on Spray-Dried Chayote (<i>Sechium edule</i>) and Pineapple (<i>Ananas comosus</i>) Juices: Rheology, Microstructure, and Water Sorption. <i>Food and Bioprocess Technology</i> , 2017, 10, 2069-2080.	2.6	8
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