

CITATION REPORT

List of articles citing

Bioavailability of encapsulated resveratrol into nanoemulsion-based delivery systems

DOI: 10.1016/j.foodchem.2013.09.088
Food Chemistry, 2014, 147, 42-50.

Source: <https://exaly.com/paper-pdf/58886552/citation-report.pdf>

Version: 2024-04-24

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
226	Resveratrol as a therapeutic agent for Alzheimer's disease. 2014 , 2014, 350516		77
225	Co-encapsulation of resveratrol and curcumin in lipid-core nanocapsules improves their in vitro antioxidant effects. 2014 , 88, 178-85		136
224	Ellipsoidal Janus nanoparticles assembled at spherical oil/water interfaces. 2014 , 118, 13737-43		32
223	Nanotechnology for increased micronutrient bioavailability. 2014 , 40, 168-182		153
222	Nanoencapsulation of food ingredients using carbohydrate based delivery systems. 2014 , 39, 18-39		305
221	Lipid based nanoemulsifying resveratrol for improved physicochemical characteristics, in vitro cytotoxicity and in vivo antiangiogenic efficacy. 2014 , 120, 110-7		43
220	Nano-Science-Engineering-Technology Applications to Food and Nutrition. 2015 , 61 Suppl, S180-2		5
219	The main potentialities of resveratrol for drug delivery systems. 2015 , 51, 499-513		21
218	Nanoemulsion-Based Delivery Systems. 2015 , 79-94		2
217	Recent trends in the development of nanophytobioactive compounds and delivery systems for their possible role in reducing oxidative stress in Parkinson's disease models. 2015 , 10, 6757-72		68
216	Pharmacokinetic Study and Optimal Formulation of New Anti-Parkinson Natural Compound Schisantherin A. 2015 , 2015, 951361		7
215	Anti-hepatocarcinoma Effects of a Food Additive Resveratrol Nanosuspension Against Human HepG2 Cells. 2015 , 8, 210-213		2
214	Resveratrol downregulates type-1 glutamate transporter expression and microglia activation in the hippocampus following cerebral ischemia reperfusion in rats. 2015 , 1608, 203-14		35
213	Zein-Based Nanoparticles Improve the Oral Bioavailability of Resveratrol and Its Anti-inflammatory Effects in a Mouse Model of Endotoxic Shock. 2015 , 63, 5603-11		120
212	Oral bioavailability: issues and solutions via nanoformulations. 2015 , 54, 325-57		94
211	Edible Bio-Based Nanostructures: Delivery, Absorption and Potential Toxicity. 2015 , 7, 491-513		34
210	Solid lipid nanoparticles as oral delivery systems of phenolic compounds: Overcoming pharmacokinetic limitations for nutraceutical applications. 2017 , 57, 1863-1873		34

209	Recent developments in nanoformulations of lipophilic functional foods. 2015 , 46, 144-157	80
208	Involvement of the inhibition of intestinal glucuronidation in enhancing the oral bioavailability of resveratrol by labrasol containing nanoemulsions. 2015 , 12, 1084-95	45
207	Bioavailability of Herbal Products. 2015 , 217-245	19
206	Stability and solubility of trans-resveratrol are strongly influenced by pH and temperature. 2015 , 93, 196-204	176
205	Current nanotechnology approaches for the treatment and management of diabetic retinopathy. 2015 , 95, 307-22	56
204	Resveratrol entrapped niosomes as yoghurt additive. <i>Food Chemistry</i> , 2015 , 170, 281-7	8.5 65
203	. 2016 ,	
202	Physicochemical Characterization and Potential Prebiotic Effect of Whey Protein Isolate/Inulin Nano Complex. 2016 , 36, 267-74	23
201	Improving bioavailability of nutraceuticals by nanoemulsification. 2016 , 481-534	1
200	Nanoemulsions for food: properties, production, characterization, and applications. 2016 , 1-36	12
199	Nanoscale Delivery of Resveratrol towards Enhancement of Supplements and Nutraceuticals. 2016 , 8, 131	55
198	Stability of Trans-Resveratrol Encapsulated in a Protein Matrix Produced Using Spray Drying to UV Light Stress and Simulated Gastro-Intestinal Digestion. 2016 , 81, C292-300	24
197	Polarized monolayer cultures of human intestinal epithelial cell lines exposed to intractable proteins - In Vitro hazard identification studies. 2016 , 98, 262-268	5
196	Brain-targeted delivery of resveratrol using solid lipid nanoparticles functionalized with apolipoprotein E. 2016 , 14, 27	118
195	Clinical evidence of resveratrol bioactivity in cardiovascular disease. 2016 , 8, 68-73	7
194	In Vitro and Ex Vivo Evaluations of Lipid Anti-Cancer Nanoformulations: Insights and Assessment of Bioavailability Enhancement. 2016 , 17, 553-71	21
193	An experimental platform using human intestinal epithelial cell lines to differentiate between hazardous and non-hazardous proteins. 2016 , 92, 75-87	23
192	HPLC Methods for Quantitation of Exemestane-Luteolin and Exemestane-Resveratrol Mixtures in Nanoformulations. 2016 , 54, 1282-9	3

191	Production of high-oleic palm oil nanoemulsions by high-shear homogenization (microfluidization). 2016 , 35, 75-85	51
190	Nanocomposites: Thermal Analysis and Functional Statistics on Nanocomposite Characterization. 2016 , 680-701	
189	Evaluation of Folic Acid Nano-encapsulation by Double Emulsions. 2016 , 9, 2024-2032	75
188	Development and characterization of resveratrol nanoemulsions carrying dual-imaging agents. 2016 , 7, 795-808	12
187	Regulatory Perspective. 2016 , 107-120	
186	Targeted Delivery of Nutraceuticals Using Nanoparticles. 2016 , 87-116	
185	Optimization of folic acid nano-emulsification and encapsulation by maltodextrin-whey protein double emulsions. 2016 , 86, 197-207	94
184	Utilization of nanoemulsions to enhance bioactivity of pharmaceuticals, supplements, and nutraceuticals: Nanoemulsion delivery systems and nanoemulsion excipient systems. 2016 , 13, 1327-36	72
183	Encapsulation of β -carotene in Nanoemulsion-Based Delivery Systems Formed by Spontaneous Emulsification: Influence of Lipid Composition on Stability and Bioaccessibility. 2016 , 11, 154-164	46
182	Evaluation of free radical scavenging capacity and antioxidative damage effect of resveratrol-nanostructured lipid carriers. 2016 ,	3
181	Development of an optimized hyaluronic acid-based lipidic nanoemulsion co-encapsulating two polyphenols for nose to brain delivery. 2016 , 23, 1444-52	105
180	Nanoemulsions-Based Delivery Systems for Encapsulation of Quercetin: Preparation, Characterization, and Cytotoxicity Studies. 2017 , 40, e12374	22
179	Oral delivery of allopurinol niosomes in treatment of gout in animal model. 2017 , 27, 130-138	18
178	Formulation and Stability Characterization of Rutin-Loaded Oil-in-Water Emulsions. 2017 , 10, 926-939	25
177	Physicochemical Property and Oxidative Stability of Whey Protein Concentrate Multiple Nanoemulsion Containing Fish Oil. 2017 , 82, 437-444	31
176	Ultrasound processed nanoemulsion: A comparative approach between resveratrol and resveratrol cyclodextrin inclusion complex to study its binding interactions, antioxidant activity and UV light stability. 2017 , 37, 478-489	68
175	Nanoscience in Food and Agriculture 4. 2017 ,	5
174	Food-Grade Nanoemulsions for Protection and Delivery of Nutrients. 2017 , 99-139	3

173	Preparation and in-vitro/in-vivo characterization of trans-resveratrol nanocrystals for oral administration. 2017 , 7, 395-407		27
172	Nanotechnology Approaches for Increasing Nutrient Bioavailability. 2017 , 81, 1-30		177
171	Primary human polarized small intestinal epithelial barriers respond differently to a hazardous and an innocuous protein. 2017 , 106, 70-77		12
170	Enhancement of physical stability and bioaccessibility of tangeretin by soy protein isolate addition. <i>Food Chemistry</i> , 2017 , 221, 760-770	8.5	29
169	Changes in hepatic gene expression and serum metabolites after oral administration of overdosed vitamin-E-loaded nanoemulsion in rats. 2017 , 109, 421-427		2
168	Influence of Milk Whey on High-Oleic Palm Oil Nanoemulsions: Powder Production, Physical and Release Properties. 2017 , 12, 439-450		4
167	Encapsulation technologies for resveratrol in functional food. 2017 , 159-194		
166	Nanostructured emulsions and nanolaminates for delivery of active ingredients: Improving food safety and functionality. 2017 , 60, 12-22		54
165	Evaluation of folic acid release from spray dried powder particles of pectin-whey protein nano-capsules. 2017 , 95, 238-247		124
164	Instrumental analysis and characterization of nanocapsules. 2017 , 524-544		5
163	Nanotechnology applied to improve functionality in food. 2017 , 177-219		5
162	Nanostructured biobased systems for nutrient and bioactive compounds delivery. 2017 , 43-85		4
161	Nanodelivery of nutrients for improved bioavailability. 2017 , 369-411		3
160	Self-Nanoemulsifying Drug Delivery System for Resveratrol: Enhanced Oral Bioavailability and Reduced Physical Fatigue in Rats. 2017 , 18,		35
159	Pharmacokinetic and Pharmacodynamic Features of Nanoemulsion Following Oral, Intravenous, Topical and Nasal Route. 2017 , 23, 2504-2531		86
158	Enhanced nutrient delivery through nanoencapsulation techniques: the current trend in food industry. 2017 , 619-651		5
157	Nanoencapsulation of Phenolic Compounds and Antioxidants. 2017 , 63-101		10
156	Biological effects of combined resveratrol and vitamin D3 on ovarian tissue. 2017 , 10, 61		14

155	Therapeutic Approaches to MS and Other Neurodegenerative Diseases. 2017 , 439-473	2
154	Nanoemulsions. 2018 , 181-230	0
153	Lipid nano scale cargos for the protection and delivery of food bioactive ingredients and nutraceuticals. 2018 , 74, 132-146	242
152	Encapsulation of resveratrol using food-grade concentrated double emulsions: Emulsion characterization and rheological behaviour. 2018 , 226, 73-81	41
151	Oral delivery system enhanced the bioavailability of stilbenes: Resveratrol and pterostilbene. 2018 , 44, 5-15	34
150	Improving oral bioavailability of resveratrol by a UDP-glucuronosyltransferase inhibitory excipient-based self-microemulsion. 2018 , 114, 303-309	17
149	Lignin-Containing Self-Nanoemulsifying Drug Delivery System for Enhance Stability and Oral Absorption of trans-Resveratrol. 2018 , 35, 1700447	14
148	Applications of nanoparticle systems in drug delivery technology. 2018 , 26, 64-70	556
147	Enhanced delivery of lipophilic bioactives using emulsions: a review of major factors affecting vitamin, nutraceutical, and lipid bioaccessibility. 2018 , 9, 22-41	125
146	. 2018 ,	12
145	Overview and Comparison of Intestinal Organotypic Models, Intestinal Cells, and Intestinal Explants Used for Toxicity Studies. 2021 , 430, 247-264	7
144	Application of Lipid Nanocarriers for the Food Industry. 2018 , 1-43	6
143	Enhancing the photostability and bioaccessibility of resveratrol using ovalbumin-carboxymethylcellulose nanocomplexes and nanoparticles. 2018 , 9, 3788-3797	39
142	Use of Resveratrol Self-Emulsifying Systems in T/C28a2 Cell Line as Beneficial Effectors in Cellular Uptake and Protection Against Oxidative Stress-Mediated Death. <i>Frontiers in Pharmacology</i> , 2018 , 9, 538	5.6 3
141	Antiangiogenic cytokines as potential new therapeutic targets for resveratrol in diabetic retinopathy. 2018 , 12, 1985-1996	22
140	Nanoparticles and Controlled Delivery for Bioactive Compounds: Outlining Challenges for New "Smart-Foods" for Health. 2018 , 7,	88
139	Pharmacologically Active Plant-Derived Natural Products. 2018 , 49-64	4
138	Applications of Nanoemulsions in Foods. 2018 , 349-377	19

137	Current Processing Methods in the Development of Micro- and Nanoencapsulation from Edible Polymers. 2018 , 423-445	
136	Resveratrol and linseed oil co-delivered in O/W nanoemulsions: Preparation and characterization. 2018 , 190, 101-111	2
135	Microencapsulation of active ingredients in functional foods: From research stage to commercial food products. 2018 , 78, 167-179	107
134	A systematic review on nanoencapsulation of food bioactive ingredients and nutraceuticals by various nanocarriers. 2019 , 59, 3129-3151	207
133	Resveratrol-loaded nanoemulsion gel system to ameliorate UV-induced oxidative skin damage: from in vitro to in vivo investigation of antioxidant activity enhancement. 2019 , 311, 773-793	18
132	Application of Gum Arabic in Nanoemulsion for Safe Conveyance of Bioactive Components. 2019 , 85-98	2
131	Nanotechnology: A Successful Approach to Improve Nutraceutical Bioavailability. 2019 , 119-133	2
130	Encapsulation of food ingredients by nanostructured lipid carriers (NLCs). 2019 , 217-270	2
129	Encapsulation of food ingredients by single O/W and W/O nanoemulsions. 2019 , 37-87	1
128	Engineered nano scale formulation strategies to augment efficiency of nutraceuticals. 2019 , 62, 103554	23
127	Encapsulation and protection of resveratrol in kafirin and milk protein nanoparticles. 2019 , 54, 2998-3007	13
126	Cinnamaldehyde loaded chitosan/tripolyphosphate nanoassemblies: Fabrication, characterization, and in vitro evaluation of antioxidant activity. 2019 , 43, e13972	11
125	Resveratrol-loaded microparticles: Assessing Maillard conjugates as encapsulating matrices. 2019 , 353, 247-256	8
124	Progress to Improve Oral Bioavailability and Beneficial Effects of Resveratrol. 2019 , 20,	118
123	Improving dissolution and photostability of resveratrol using redispersible dry emulsion: Application of design space for optimizing formulation and spray-drying process. 2019 , 51, 411-418	6
122	Nanoemulsion: Promising nanocarrier system for delivery of herbal bioactives. 2019 , 51, 224-233	55
121	Nanoencapsulation of functional food ingredients. 2019 , 88, 129-165	10
120	Alginate/chitosan-coated zein nanoparticles for the delivery of resveratrol. 2019 , 258, 45-53	71

119	Bioavailability of nanotechnology-based bioactives and nutraceuticals. 2019 , 88, 235-273		25
118	Zein-based core-shell microcapsules for the potential delivery of algae oil and lipophilic compounds. 2019 , 10, 1504-1512		8
117	Application of Lipid Nanocarriers for the Food Industry. 2019 , 623-665		12
116	Production of food bioactive-loaded nanostructures by high-pressure homogenization. 2019 , 251-340		1
115	Production of food bioactive-loaded nanostructures by microfluidization. 2019 , 341-390		
114	A Stability Indicating Reversed Phase HPLC Method for Estimation of trans-Resveratrol in Oral Capsules and Nanoliposomes. 2019 , 9, 711-726		7
113	Evaluating the effect of chitosan layer on bioaccessibility and cellular uptake of curcumin nanoemulsions. 2019 , 243, 89-100		47
112	Antioxidant activity and photostability assessment of trans-resveratrol acrylate microspheres. 2019 , 24, 222-234		7
111	Improved oral bioavailability of repaglinide, a typical BCS Class II drug, with a chitosan-coated nanoemulsion. 2020 , 108, 717-728		7
110	Advances in nanoparticle and microparticle delivery systems for increasing the dispersibility, stability, and bioactivity of phytochemicals. 2020 , 38, 107287		92
109	Improving the Delivery System and Bioavailability of Beverages Through Nanoencapsulation. 2020 , 301-332		2
108	Recent trends in the development of nano-bioactive compounds and delivery systems. 2020 , 409-431		4
107	Oral nanoparticles based on gellan gum/pectin for colon-targeted delivery of resveratrol. 2020 , 46, 236-245		20
106	Switchable fluorescence sensor toward PAT via CA-MWCNTs quenched aptamer-tagged carboxyfluorescein. <i>Food Chemistry</i> , 2020 , 312, 126048	8.5	17
105	Physicochemical and microbiological characterization of pectin-based gelled emulsions coating applied on pre-cut carrots. 2020 , 101, 105573		13
104	Resveratrol proniosomes as a convenient nanoingredient for functional food. <i>Food Chemistry</i> , 2020 , 310, 125950	8.5	16
103	Resveratrol: nanocarrier-based delivery systems to enhance its therapeutic potential. 2020 , 15, 2801-2817		5
102	Effects of Lipid-Based Encapsulation on the Bioaccessibility and Bioavailability of Phenolic Compounds. 2020 , 25,		23

101	Dendrimer-like glucan nanoparticulate system improves the solubility and cellular antioxidant activity of coenzyme Q10. <i>Food Chemistry</i> , 2020 , 333, 127510	8.5	6
100	Functional Food Products and Sustainable Health. 2020 ,		1
99	Intranasal Nanoemulsions for Direct Nose-to-Brain Delivery of Actives for CNS Disorders. 2020 , 12,		22
98	Edible Coatings Containing Oregano Essential Oil Nanoemulsion for Improving Postharvest Quality and Shelf Life of Tomatoes. 2020 , 9,		19
97	Characterizations and Bioavailability of Dendrimer-like Glucan Nanoparticulate System Containing Resveratrol. 2020 , 68, 6420-6429		14
96	Antimicrobial, anticancer and antioxidant activities of nano-heart of Phoenix dactylifera tree extract loaded chitosan nanoparticles: In vitro and in vivo study. 2020 , 160, 1230-1241		10
95	Rice bran protein-based nanoemulsion carrier for improving stability and bioavailability of quercetin. 2020 , 108, 106042		33
94	Targeted release of nanoencapsulated food ingredients. 2020 , 79-120		3
93	Nanoemulsions: An emerging platform for increasing the efficacy of nutraceuticals in foods. 2020 , 194, 111202		44
92	Impact of oil type on the location, partition and chemical stability of resveratrol in oil-in-water emulsions stabilized by whey protein isolate plus gum Arabic. 2020 , 109, 106119		9
91	Encapsulation of resveratrol using Maillard conjugates and membrane emulsification. 2020 , 137, 109359		4
90	Edible coating with resveratrol loaded electrospun zein nanofibers with enhanced bioaccessibility. <i>Food Bioscience</i> , 2020 , 36, 100669	4.9	25
89	Bioavailability of nanoencapsulated food bioactives. 2020 , 449-481		
88	5. Polyphenol encapsulation [Application of innovative technologies to improve stability of natural products. 2020 , 109-130		
87	Zein nanoparticles improve the oral bioavailability of resveratrol in humans. 2020 , 57, 101704		11
86	Antioxidant-loaded nanocarriers for drinks. 2020 , 337-372		1
85	Improving the efficiency of natural antioxidant compounds via different nanocarriers. 2020 , 278, 102122		43
84	Role of nanocarriers and their surface modification in targeting delivery of bioactive compounds. 2020 , 17-43		2

83	Nanoemulsions as delivery systems for lipophilic nutraceuticals: strategies for improving their formulation, stability, functionality and bioavailability. 2020 , 29, 149-168	64
82	Preparation and Characterization of Chitosan Coated PLGA Nanoparticles of Resveratrol: Improved Stability, Antioxidant and Apoptotic Activities in H1299 Lung Cancer Cells. 2020 , 10, 439	21
81	Resveratrol Nanoparticles: A Promising Therapeutic Advancement over Native Resveratrol. 2020 , 8, 458	6
80	Natural product-based nanomedicine: polymeric nanoparticles as delivery cargoes of food bioactives and nutraceuticals for anticancer purposes. 2020 , 37-67	0
79	Food to medicine transformation of stilbenoid vesicular and lipid-based nanocarriers: Technological advances. 2020 , 227-245	1
78	Design of high-oleic palm oil nanoemulsions suitable for drying in refractance window. 2021 , 45,	1
77	Characterization and response surface optimization driven ultrasonic nanoemulsification of oil with high phytonutrient concentration recovered from palm oil biodiesel distillation. 2021 , 612, 125961	2
76	Improvement in storage stability and resveratrol retention by fabrication of hollow zein-chitosan composite particles. 2021 , 113, 106477	19
75	Effect of formulation on properties, stability, carvacrol release and antimicrobial activity of carvacrol emulsions. 2021 , 197, 111424	14
74	Advance on the preparation, physiological function and nanocarriers of resveratrol. 2021 , 233, 02047	
73	Making Concentrated Pterostilbene Highly Bioavailable in Pressure Processed Phospholipid Nanoemulsion. 2021 , 9, 294	1
72	Current approaches in lipid-based nanocarriers for oral drug delivery. 2021 , 11, 471-497	22
71	Nanoemulsions for Enhancement of Curcumin Bioavailability and Their Safety Evaluation: Effect of Emulsifier Type. 2021 , 11,	3
70	Nanotechnology-Based Drug Delivery to Improve the Therapeutic Benefits of NRF2 Modulators in Cancer Therapy. 2021 , 10,	9
69	The beneficial activity of curcumin and resveratrol loaded in nanoemulgel for healing of burn-induced wounds. 2021 , 62, 102360	4
68	Role of Resveratrol in Prevention and Control of Cardiovascular Disorders and Cardiovascular Complications Related to COVID-19 Disease: Mode of Action and Approaches Explored to Increase Its Bioavailability. 2021 , 26,	6
67	Development of nano-emulsions based on Ayapana triplinervis essential oil for the control of Aedes aegypti larvae. 2021 , 16, e0254225	2
66	Development of active packaging films based on chitosan and nano-encapsulated luteolin. 2021 , 182, 545-553	7

65	Encapsulation of resveratrol in zein-polyglycerol conjugate stabilized O/W nanoemulsions: Chemical stability, in vitro gastrointestinal digestion, and antioxidant activity. 2021 , 149, 112049		3
64	Enhancing Bioavailability of Nutraceutically Used Resveratrol and Other Stilbenoids. 2021 , 13,		5
63	Bioavailability of quercetin in zein-based colloidal particles-stabilized Pickering emulsions investigated by the in vitro digestion coupled with Caco-2 cell monolayer model. <i>Food Chemistry</i> , 2021 , 360, 130152	8.5	7
62	Interactions between caseins and food-derived bioactive molecules: A review. <i>Food Chemistry</i> , 2021 , 359, 129820	8.5	4
61	Enhanced oral permeability of Trans-Resveratrol using nanocochleates for boosting anticancer efficacy; in-vitro and ex-vivo appraisal. 2021 , 168, 166-183		0
60	Enabling direct dense encapsulation of water-insoluble powder in hydrogel microcapsules by bubble-assisted encapsulation method. 2021 , 209, 109952		0
59	Encapsulation of phenolic compounds within nano/microemulsion systems: A review. <i>Food Chemistry</i> , 2021 , 364, 130376	8.5	16
58	Co-delivery of curcumin and resveratrol through electrosprayed core-shell nanoparticles in 3D printed hydrogel. 2022 , 124, 107200		6
57	Application of nano/microencapsulated ingredients in drinks and beverages. 2021 , 105-169		
56	Nanoemulsion-based delivery approaches for nutraceuticals: fabrication, application, characterization, biological fate, potential toxicity and future trends. 2021 , 12, 1933-1953		16
55	Nanoencapsulation of unsaturated omega-3 fatty acids as protection against oxidation: A systematic review and data-mining. 2021 , 1-15		0
54	Encapsulation of Bioactive Compound and Its Therapeutic Potential. 2021 , 687-714		3
53	Optimization of Surfactant- and Cosurfactant-Aided Pine Oil Nanoemulsions by Isothermal Low-Energy Methods for Anticholinesterase Activity. 2021 , 6, 559-568		13
52	The influence of nanodelivery systems on the antioxidant activity of natural bioactive compounds. 2020 , 1-24		2
51	Development of nano-emulsions based on Ayapana triplinervis for the control of Aedes aegypti larvae.		3
50	Manufacture and Characterization of Water-in-oil-in-water (W1/O/W2) Nano Multiple Emulsion Prepared with Whey Protein Concentrate. 2014 , 48, 301-310		1
49	Bergamot essential oil nanoemulsions: antimicrobial and cytotoxic activity. 2020 , 75, 279-290		17
48	Milk Protein-Stabilized Emulsion Delivery System and Its Application to Foods. 2020 , 38, 189-196		0

47	Pros and Cons of Nano-Materials as Mineral Supplements in Poultry Feed. 2021 , 263-315	
46	Nanoparticle food applications and their toxicity: Current trends and needs in risk assessment strategies. 2021 ,	0
45	Nanoemulsions for Antimicrobial and Anti-biofilm Applications. 2020 , 347-373	2
44	Encapsulation of Active Ingredients in Functional Foods: Current Trends and Perspectives. 2020 , 69-89	1
43	Enhancing bioaccessibility and bioavailability of carotenoids using emulsion-based delivery systems. 2022 , 209, 112211	7
42	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. 2021 , 10,	2
41	Herbal nanomedicines: Recent advancements, challenges, opportunities and regulatory overview.. 2022 , 96, 153890	0
40	Nanoemulsions: Techniques for the preparation and the recent advances in their food applications. 2022 , 76, 102914	5
39	Improved Oral Delivery of Drugs Using Nanoemulsion. 2022 , 93-117	
38	Development of Complex Interfaces for the Encapsulation of Bioactive Ingredients to Promote Healthy and Nutritional Food Products. 2022 , 69-104	
37	Production of diesel/Biodiesel/Water fuel nanoemulsions using three-dimensional printed rotor/stator hydrodynamic cavitation. 2022 , 317, 123445	1
36	Evaluation of novel conjugated resveratrol polymeric nanoparticles in reduction of plasma degradation, hepatic metabolism and its augmentation of anticancer activity in vitro and in vivo.. 2022 , 615, 121499	3
35	Nanoencapsulated Extract of a Red Seaweed (Rhodophyta) Species as a Promising Source of Natural Antioxidants.. 2022 , 7, 6539-6548	0
34	Emerging Trends in the Delivery of Resveratrol by Nanostructures: Applications of Nanotechnology in Life Sciences. 2022 , 2022, 1-17	4
33	Research Progress and Trends of Phenylethanoid Glycoside Delivery Systems.. 2022 , 11,	1
32	Graphene quantum dots an efficient nanomaterial for enhancing the photostability of trans-resveratrol in food samples.. <i>Food Chemistry</i> , 2022 , 386, 132766	8,5 3
31	Healthy benefits and edible delivery systems of resveratrol: a review. 1-27	
30	Nanoencapsulation of food bioactive constituents and its associated processes: A revisit. 2022 , 101088	4

29	Nanotechnology: An approach to overcome bioavailability challenges of nutraceuticals. 2022 , 72, 103418	3
28	Lipid-Coated Nanocrystals as a Tool for Improving the Antioxidant Activity of Resveratrol. 2022 , 11, 1007	1
27	Nano-enabled plant-based colloidal delivery systems for bioactive agents in foods: Design, formulation, and application. 2022 , 305, 102709	2
26	Rosemary oil low energy nanoemulsion: optimization, μ rheology, in silico, in vitro, and ex vivo characterization. <i>Journal of Biomaterials Science, Polymer Edition</i> , 1-23	3-5
25	Surfactant and Polymer-Based Self-Assemblies for Encapsulation, Protection, and Release of Nutraceuticals. 2022 , 363-402	0
24	Therapeutic Potential of Polyphenol and Nanoparticles Mediated Delivery in Periodontal Inflammation: A Review of Current Trends and Future Perspectives. <i>Frontiers in Pharmacology</i> , 13,	5.6 1
23	Targeting infections and inflammation through micro and nano-nutraceuticals. <i>Food Bioscience</i> , 2022 , 49, 101891	4-9
22	Paradigm Shift in Phytochemicals Research: Evolution from Antioxidant Capacity to Anti-Inflammatory Effect and to Roles in Gut Health and Metabolic Syndrome. 2022 , 70, 8551-8568	3
21	Targeting microbiota-host interactions with resveratrol on cancer: Effects and potential mechanisms of action. 1-23	0
20	Lipid delivery systems for food applications. 2023 , 339-348	0
19	Improvement of physicochemical properties of food, functionality, quality, and safety by phytocompound-loaded nanoemulsions. 2022 , 279-296	1
18	Utilizing TPGS for Optimizing Quercetin Nanoemulsion for Colon Cancer Cells Inhibition. 2022 , 6, 49	3
17	Unsaturated guluronate oligosaccharide used as a stabilizer of oil-in-water nanoemulsions loaded with bioactive nutrients. 2022 , 16, 100469	0
16	Nutraceutical Approaches to Dyslipidaemia: The Main Formulative Issues Preventing Efficacy. 2022 , 14, 4769	1
15	Phytochemical Compounds and Nanoparticles as Phytochemical Delivery Systems for Alzheimer's Disease Management. 2022 , 27, 9043	0
14	Nanoparticles: a promising vehicle for the delivery of therapeutic enzymes.	0
13	Resveratrol and Its Role in the Management of B-Cell Malignancies: A Recent Update. 2023 , 11, 221	1
12	Resveratrol and Immunomodulation. 2022 , 213-251	0

- 11 Formulation strategies for nose-to-brain drug delivery in Alzheimer's disease. **2023**, 6, 100075 ○
- 10 Phytoglycogen to Enhance the Solubility and in-vitro Permeation of Resveratrol. ○
- 9 Characterization and utilization of soy protein isolated-epigallocatechin gallate-β-D-glucan ternary conjugate as an emulsifier for nanoemulsions: Enhanced physicochemical stability of the β-carotene nanoemulsion. **2023**, 417, 135842 ○
- 8 Characteristics and in vitro digestion of resveratrol encapsulated in Pickering emulsions stabilized by tea water-insoluble protein nanoparticles. **2023**, 18, 100642 ○
- 7 Effect of the Emulsifier Used in Dunaliella salina -Based Nanoemulsions Formulation on the β-Carotene Absorption and Metabolism in Rats. **2023**, 67, 2200492 ○
- 6 Nutrients Delivery for Management and Prevention of Diseases. **2023**, 491-519 ○
- 5 Nanosystems Trends in Nutraceutical Delivery. **2023**, 97-125 ○
- 4 The anti-toxic effect of the date palm fruit extract loaded on chitosan nanoparticles against CCl4-induced liver fibrosis in a mouse model. **2023**, 235, 123804 ○
- 3 Development of lentil peptides with potent antioxidant, antihypertensive, and antidiabetic activities along with umami taste. ○
- 2 Nanotechnology based delivery of nutraceuticals. **2023**, 1-34 ○
- 1 Nanoformulations of natural compounds for herbicide and agri-food application. **2023**, 427-443 ○