

Nanocomplexation between Curcumin and Soy Protein Stability/Bioaccessibility and in Vitro Protein Digestibil

Journal of Agricultural and Food Chemistry

63, 3559-3569

DOI: 10.1021/acs.jafc.5b00448

Citation Report

#	ARTICLE	IF	CITATIONS
1	Nanocomplexation of soy protein isolate with curcumin: Influence of ultrasonic treatment. Food Research International, 2015, 75, 157-165.	2.9	118
2	Regulatory perspectives on nanotechnology in nutraceuticals. , 2016, , 183-230.		1
3	Glycation of bovine serum albumin with monosaccharides inhibits heat-induced protein aggregation. RSC Advances, 2016, 6, 115183-115188.	1.7	21
4	Fabrication and delivery properties of soy Kunitz trypsin inhibitor nanoparticles. RSC Advances, 2016, 6, 85621-85633.	1.7	14
5	Spray-drying microencapsulation of CoQ 10 in olive oil for enhanced water dispersion, stability and bioaccessibility: Influence of type of emulsifiers and/or wall materials. Food Hydrocolloids, 2016, 61, 20-30.	5.6	44
6	Food proteins as vehicles for enhanced water dispersibility, stability and bioaccessibility of coenzyme Q10. LWT - Food Science and Technology, 2016, 72, 125-133.	2.5	23
7	Influence of nanocomplexation with curcumin on emulsifying properties and emulsion oxidative stability of soy protein isolate at pH 3.0 and 7.0. Food Hydrocolloids, 2016, 61, 102-112.	5.6	87
8	Structural and Functional Properties of Soy Protein Isolates Modified by Soy Soluble Polysaccharides. Journal of Agricultural and Food Chemistry, 2016, 64, 7275-7284.	2.4	68
9	Food protein-based phytosterol nanoparticles: fabrication and characterization. Food and Function, 2016, 7, 3973-3980.	2.1	39
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12	Comparison of the colloidal stability, bioaccessibility and antioxidant activity of corn protein hydrolysate and sodium caseinate stabilized curcumin nanoparticles. Journal of Food Science and Technology, 2016, 53, 2923-2932.	1.4	17
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18	Quercetin loaded in soy protein isolate-chitosan-carrageenan complex: Fabrication mechanism and protective effect. Food Research International, 2016, 83, 31-40.	2.9	58

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20	Optimization of Microencapsulation of β -Lactoglobulin-Vitamin A Using Response Surface Methodology. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12747.	0.9	2
21	Soy Soluble Polysaccharide as a Nanocarrier for Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1707-1714.	2.4	50
22	Freeze-thaw stability of pickering emulsions stabilized by soy and whey protein particles. <i>Food Hydrocolloids</i> , 2017, 69, 173-184.	5.6	121
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