

Fabrication and Characterization of Antioxidant Pickering Zein/Chitosan Complex Particles (ZCPs)

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Plant protein-based delivery systems for bioactive ingredients in foods. <i>Food and Function</i> , 2015, 6, 2876-2889.	2.1	138
2	Pickering Emulsion Gels Prepared by Hydrogen-Bonded Zein/Tannic Acid Complex Colloidal Particles. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7405-7414.	2.4	311
3	Effects of chitosan coating on curcumin loaded nano-emulsion: Study on stability and inÂvitro digestibility. <i>Food Hydrocolloids</i> , 2016, 60, 138-147.	5.6	158
4	Recent advances on food-grade particles stabilized Pickering emulsions: Fabrication, characterization and research trends. <i>Trends in Food Science and Technology</i> , 2016, 55, 48-60.	7.8	390
5	Design, fabrication and biomedical applications of zein-based nano/micro-carrier systems. <i>International Journal of Pharmaceutics</i> , 2016, 513, 191-210.	2.6	97
6	Binary Complex Based on Zein and Propylene Glycol Alginate for Delivery of Quercetagenin. <i>Biomacromolecules</i> , 2016, 17, 3973-3985.	2.6	88
7	Pickering emulsion gels based on insoluble chitosan/gelatin electrostatic complexes. <i>RSC Advances</i> , 2016, 6, 89776-89784.	1.7	70
8	Fabrication and characterization of Pickering emulsions and oil gels stabilized by highly charged zein/chitosan complex particles (ZCCPs). <i>Food Chemistry</i> , 2016, 213, 462-469.	4.2	159
9	Engineering functional alginate beads for encapsulation of Pickering emulsions stabilized byÂcolloidal particles. <i>RSC Advances</i> , 2016, 6, 101267-101276.	1.7	13
10	Fabrication and characterization of novel Pickering emulsions and Pickering high internal emulsions stabilized by gliadin colloidal particles. <i>Food Hydrocolloids</i> , 2016, 61, 300-310.	5.6	229
11	Dynamic high pressure microfluidization treatment of zein in aqueous ethanol solution. <i>Food Chemistry</i> , 2016, 210, 388-395.	4.2	34
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13	Food-grade particles for emulsion stabilization. <i>Trends in Food Science and Technology</i> , 2016, 50, 159-174.	7.8	288
14	Surface modification of zein colloidal particles with sodium caseinate to stabilize oil-in-water pickering emulsion. <i>Food Hydrocolloids</i> , 2016, 56, 292-302.	5.6	199
15	Colloidal complexation of zein hydrolysate with tannic acid: Constructing peptides-based nanoemulsions for alga oil delivery. <i>Food Hydrocolloids</i> , 2016, 54, 40-48.	5.6	94
16	Development and characterization of novel chitosan emulsion films via pickering emulsions incorporation approach. <i>Food Hydrocolloids</i> , 2016, 52, 253-264.	5.6	75
17	Biopolymer-based particles as stabilizing agents for emulsions and foams. <i>Food Hydrocolloids</i> , 2017, 68, 219-231.	5.6	323
18	Gelatin-Based Nanocomplex-Stabilized Pickering Emulsions: Regulating Droplet Size and Wettability through Assembly with Glucomannan. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1401-1409.	2.4	78

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20	Characterizations of Pickering emulsions stabilized by starch nanoparticles: Influence of starch variety and particle size. <i>Food Chemistry</i> , 2017, 234, 339-347.	4.2	202
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27	Pickering emulsions immobilized within hydrogel matrix with enhanced resistance against harsh processing conditions and sequential digestion. <i>Food Hydrocolloids</i> , 2017, 62, 35-42.	5.6	47
28	Tunable assembly of hydrophobic protein nanoparticle at fluid interfaces with tannic acid. <i>Food Hydrocolloids</i> , 2017, 63, 364-371.	5.6	24
29	Tuning hydrophobicity of zein nanoparticles to control rheological behavior of Pickering emulsions. <i>Food Hydrocolloids</i> , 2018, 80, 130-140.	5.6	67
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39	Fabrication and Utilization of Bifunctional Protein/Polysaccharide Coprecipitates for the Independent Codelivery of Two Model Actives from Simple Oil-in-Water Emulsions. <i>Langmuir</i> , 2018, 34, 3934-3948.	1.6	12
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