Pickering Emulsion Gels Prepared by Hydrogen-Bonded Particles

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Citation Report

#	Article	IF	Citations
1	Effect of Grape Seed Proanthocyanidinâ€“Gelatin Colloidal Complexes on Stability and in Vitro Digestion of Fish Oil Emulsions. Journal of Agricultural and Food Chemistry, 2015, 63, 10200-10208.	2.4	48
2	Application of whey protein isolates and zein for the formulation of alginate-based delivery systems encapsulating Ganoderma lucidum polyphenols. Croatian Journal of Food Science and Technology, 2016, 8, 99-106.	0.5	11
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6	Recent advances on food-grade particles stabilized Pickering emulsions: Fabrication, characterization and research trends. Trends in Food Science and Technology, 2016, 55, 48-60.	7.8	390
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