

# Formation of vitamin D nanoemulsion-based delivery systems: emulsification: Factors affecting particle size and stability

Food Chemistry

171, 117-122

DOI: [10.1016/j.foodchem.2014.08.087](https://doi.org/10.1016/j.foodchem.2014.08.087)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Formulation of monodisperse oil-in-water emulsions loaded with ergocalciferol and cholecalciferol by microchannel emulsification: insights of production characteristics and stability. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1807-1814.	1.3	18
2	Nanoemulsions as an effective medium for encapsulation and stabilization of cholesterol/ $\beta$ -cyclodextrin inclusion complex. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2718-2728.	1.7	3
3	Tuneable stability of nanoemulsions fabricated using spontaneous emulsification by biopolymer electrostatic deposition. <i>Journal of Colloid and Interface Science</i> , 2015, 455, 172-178.	5.0	13
4	Influence of surfactant and processing conditions in the stability of oil-in-water nanoemulsions. <i>Journal of Food Engineering</i> , 2015, 167, 89-98.	2.7	131
5	Formation and characterization of filled hydrogel beads based on calcium alginate: Factors influencing nanoemulsion retention and release. <i>Food Hydrocolloids</i> , 2015, 50, 27-36.	5.6	89
6	Nanoemulsion delivery systems for oil-soluble vitamins: Influence of carrier oil type on lipid digestion and vitamin D3 bioaccessibility. <i>Food Chemistry</i> , 2015, 187, 499-506.	4.2	263
7	Formation of Oil-in-Water Emulsions from Natural Emulsifiers Using Spontaneous Emulsification: Sunflower Phospholipids. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10078-10088.	2.4	39
9	Application of CMC as Thickener on Nanoemulsions Based on Olive Oil: Physical Properties and Stability. <i>International Journal of Polymer Science</i> , 2016, 2016, 1-10.	1.2	54
10	Nanomaterials and natural products for UV-photoprotection. , 2016, , 359-392.		8
11	Nanoemulsion-based delivery systems: preparation and application in the food industry. , 2016, , 293-328.		4
12	Nanoemulsions for food: properties, production, characterization, and applications. , 2016, , 1-36.		19
13	The synthesis and application of vitamins in nanoemulsion delivery systems. , 2016, , 519-555.		2
14	Phase Transitions of Isotropic to Anisotropic Biocompatible Lipid-Based Drug Delivery Systems Overcoming Insoluble Benzimidazole Loading. <i>International Journal of Molecular Sciences</i> , 2016, 17, 981.	1.8	16
15	Nanoemulsions: an emerging technology in the food industry. , 2016, , 651-688.		17
16	Encapsulation of nutraceuticals in novel delivery systems. , 2016, , 305-342.		2
17	Nanoemulsions as delivery vehicles for food and pharmaceuticals. , 2016, , 611-649.		2
18	Supramolecular strategy of the encapsulation of low-molecular-weight food ingredients. , 2016, , 295-362.		9
19	Vesicles from pH-regulated reversible gemini amino-acid surfactants as nanocapsules for delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 146, 523-531.	2.5	26

#	ARTICLE	IF	CITATIONS
20	Stability evaluation of lutein nanodispersions prepared via solvent displacement method: The effect of emulsifiers with different stabilizing mechanisms. <i>Food Chemistry</i> , 2016, 205, 155-162.	4.2	31
21	Nano-encapsulation as a promising approach for targeted delivery and controlled release of vitamins. <i>Trends in Food Science and Technology</i> , 2016, 53, 34-48.	7.8	409
22	Designing food delivery systems: challenges related to the in vitro methods employed to determine the fate of bioactives in the gut. <i>Food and Function</i> , 2016, 7, 3319-3336.	2.1	20
23	Potential of Excipient Emulsions for Improving Quercetin Bioaccessibility and Antioxidant Activity: An in Vitro Study. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3653-3660.	2.4	49
24	Influence of surfactant type and thermal cycling on formation and stability of flavor oil emulsions fabricated by spontaneous emulsification. <i>Food Research International</i> , 2016, 89, 296-301.	2.9	14
25	Formation of Food-Grade Nanoemulsions Using Low-Energy Preparation Methods: A Review of Available Methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 331-352.	5.9	317
26	Production by spray chilling and characterization of solid lipid microparticles loaded with vitamin D 3. <i>Food and Bioprocess Technology</i> , 2016, 100, 344-350.	1.8	29
27	Nanotechnology in Food Processing and Packaging. <i>Sustainable Agriculture Reviews</i> , 2016, , 185-227.	0.6	5
28	Nanoscience in Food and Agriculture 1. <i>Sustainable Agriculture Reviews</i> , 2016, , .	0.6	13
29	Formulation and stability assessment of ergocalciferol loaded oil-in-water nanoemulsions: Insights of emulsifiers effect on stabilization mechanism. <i>Food Research International</i> , 2016, 90, 320-327.	2.9	41
30	Engineering functional alginate beads for encapsulation of Pickering emulsions stabilized by colloidal particles. <i>RSC Advances</i> , 2016, 6, 101267-101276.	1.7	13
31	Engineering of acidic O/W emulsions with pectin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 145, 301-308.	2.5	56
32	Optimization of folic acid nano-emulsification and encapsulation by maltodextrin-whey protein double emulsions. <i>International Journal of Biological Macromolecules</i> , 2016, 86, 197-207.	3.6	112
33	Spontaneous Formation of Nano-Emulsions Containing Task-Special Ionic Liquid and CO <sub>2</sub> Capture in this Nano-Emulsions System. <i>Journal of Dispersion Science and Technology</i> , 2016, 37, 1526-1533.	1.3	3
34	Factors controlling the turbidity of submicron emulsions stabilized by food biopolymers and natural surfactant. <i>LWT - Food Science and Technology</i> , 2016, 71, 162-168.	2.5	26
35	Encapsulation of Î²-carotene in Nanoemulsion-Based Delivery Systems Formed by Spontaneous Emulsification: Influence of Lipid Composition on Stability and Bioaccessibility. <i>Food Biophysics</i> , 2016, 11, 154-164.	1.4	55
36	Comparing the formation of lutein nanodispersion prepared by using solvent displacement method and high-pressure valve homogenization: Effects of formulation parameters. <i>Journal of Food Engineering</i> , 2016, 177, 65-71.	2.7	18
37	Nanoemulsion-based gel formulation of diclofenac diethylamine: design, optimization, rheological behavior and in vitro diffusion studies. <i>Pharmaceutical Development and Technology</i> , 2016, 21, 980-989.	1.1	47

#	ARTICLE	IF	CITATIONS
38	Fabrication of Food Grade Vitamin E Nanoemulsion by Low Energy Approach, Characterization and Its Application. <i>International Journal of Food Properties</i> , 2016, 19, 700-708.	1.3	138
39	Effect of Oil Type, Aliphatic Alcohol, and Ionic Surfactants on the Formation and Stability of Ceramide-2 Enriched Nanoemulsions. <i>Journal of Dispersion Science and Technology</i> , 2016, 37, 1115-1122.	1.3	5
40	Forming a lutein nanodispersion via solvent displacement method: The effects of processing parameters and emulsifiers with different stabilizing mechanisms. <i>Food Chemistry</i> , 2016, 194, 416-423.	4.2	34
41	Comparison of modified starch and Quillaja saponins in the formation and stabilization of flavor nanoemulsions. <i>Food Chemistry</i> , 2016, 192, 53-59.	4.2	71
42	Nanoemulsions for food fortification with lipophilic vitamins: Production challenges, stability, and bioavailability. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500539.	1.0	100
43	Increasing retention of vitamin D 3 in vitamin D 3 fortified ice cream with milk protein emulsifier. <i>International Dairy Journal</i> , 2017, 74, 74-79.	1.5	13
45	Food-Grade Nanoemulsions for Protection and Delivery of Nutrients. <i>Sustainable Agriculture Reviews</i> , 2017, , 99-139.	0.6	6
46	Utilisation of spontaneous emulsification to fabricate lutein-loaded nanoemulsion-based delivery systems: factors influencing particle size and colour. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1408-1416.	1.3	33
47	Comparing the effectiveness of natural and synthetic emulsifiers on oxidative and physical stability of avocado oil-based nanoemulsions. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 159-166.	2.7	79
48	Nanoemulsions: stability and physical properties. <i>Current Opinion in Food Science</i> , 2017, 16, 1-6.	4.1	124
49	Fish oil based vitamin D nanoencapsulation by ultrasonication and bioaccessibility analysis in simulated gastro-intestinal tract. <i>Ultrasonics Sonochemistry</i> , 2017, 39, 623-635.	3.8	112
50	Physical and Oxidative Stability of Flaxseed Oil-in-Water Emulsions Fabricated from Sunflower Lecithins: Impact of Blending Lecithins with Different Phospholipid Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4755-4765.	2.4	40
51	Utilization of dynamic light scattering to evaluate <i>Pterodon emarginatus</i> oleoresin-based nanoemulsion formation by non-heating and solvent-free method. <i>Revista Brasileira De Farmacognosia</i> , 2017, 27, 401-406.	0.6	21
52	Effect of 1,25(OH) <sub>2</sub> D <sub>3</sub> and 20(OH)D <sub>3</sub> on interleukin-1 $\beta$ -stimulated interleukin-6 and $\alpha$ 8 production by human gingival fibroblasts. <i>Journal of Periodontal Research</i> , 2017, 52, 832-841.	1.4	25
53	Colloidal emulsion based delivery systems for steroid glycosides. <i>Journal of Functional Foods</i> , 2017, 28, 90-95.	1.6	12
54	Encapsulation of cholecalciferol and ergocalciferol in oil-in-water emulsions by different homogenization techniques. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600247.	1.0	11
55	Comparison of ergocalciferol nanodispersions prepared using modified lecithin and sodium caseinate: Insights of formulation, stability and bioaccessibility. <i>Journal of Functional Foods</i> , 2017, 38, 28-35.	1.6	15
56	Preparation, characterization and bioavailability by oral administration of O/W curcumin nanoemulsions stabilized with lysophosphatidylcholine. <i>Food and Function</i> , 2017, 8, 3346-3354.	2.1	25

#	ARTICLE	IF	CITATIONS
57	Development of a carboxymethyl chitosan functionalized nanoemulsion formulation for increasing aqueous solubility, stability and skin permeability of astaxanthin using low-energy method. <i>Journal of Microencapsulation</i> , 2017, 34, 707-721.	1.2	35
58	Nano-inspired systems in food technology and packaging. <i>Environmental Chemistry Letters</i> , 2017, 15, 607-622.	8.3	24
59	An environmentally benign HPLC-UV method for thermodynamic solubility measurement of vitamin D3 in various (Transcutol + water) mixtures. <i>Journal of Molecular Liquids</i> , 2017, 242, 798-806.	2.3	11
60	Preparation and characterization of a composite biomaterial including starch micro/nano particles loaded chitosan gel. <i>Carbohydrate Polymers</i> , 2017, 174, 633-645.	5.1	26
61	Essential oil from <i>Pterodon emarginatus</i> as a promising natural raw material for larvicidal nanoemulsions against a tropical disease vector. <i>Sustainable Chemistry and Pharmacy</i> , 2017, 6, 1-9.	1.6	27
62	Polymeric nanospheres for topical delivery of vitamin D3. <i>International Journal of Pharmaceutics</i> , 2017, 516, 196-203.	2.6	60
63	Effects of emulsifier type and environmental stress on the stability of curcumin emulsion. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 1375-1380.	1.3	34
64	Nanoscale nutrient delivery systems. , 2017, , 87-139.		3
65	Nanoparticles for Delivery of Vitamin D: Challenges and Opportunities. , 0, , .		8
66	Pharmacokinetic and Pharmacodynamic Features of Nanoemulsion Following Oral, Intravenous, Topical and Nasal Route. <i>Current Pharmaceutical Design</i> , 2017, 23, 2504-2531.	0.9	112
67	Nanoemulsion as a Valuable Nanostructure Platform for Pharmaceutical Drug Delivery. , 2017, , 321-341.		11
68	Nanoencapsulation of Vitamins. , 2017, , 145-181.		11
69	Glycosides as natural emulsifiers for oil-in-water nanoemulsions loaded with astaxanthin: Insights of formulation, stability and release properties. <i>Food Chemistry</i> , 2018, 261, 322-328.	4.2	49
70	Vitamin D nanoemulsion enhances hepatoprotective effect of conventional vitamin D in rats fed with a high-fat diet. <i>Chemico-Biological Interactions</i> , 2018, 288, 65-75.	1.7	36
72	Preparation of aqueous nanodispersions with annatto ( <i>Bixa orellana</i> L.) extract using an organic solvent-free and low energy method. <i>Food Chemistry</i> , 2018, 257, 196-205.	4.2	17
73	Effect of the coexistence of sodium caseinate and Tween 20 as stabilizers of food emulsions at acidic pH. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 168, 163-168.	2.5	53
74	Food Nanoemulsions: Stability, Benefits and Applications. <i>Environmental Chemistry for A Sustainable World</i> , 2018, , 19-48.	0.3	8
75	Fabrication of Nanoemulsion: A Brief Review. <i>Environmental Chemistry for A Sustainable World</i> , 2018, , 49-62.	0.3	3

#	ARTICLE	IF	CITATIONS
76	Research Updates on Different Vitamins Based Nanoemulsions and Characterization of Nanoemulsions. <i>Environmental Chemistry for A Sustainable World</i> , 2018, , 105-122.	0.3	3
77	An Introduction to Food Grade Nanoemulsions. <i>Environmental Chemistry for A Sustainable World</i> , 2018, , .	0.3	18
78	Delivery of adapalene using a novel topical gel based on tea tree oil nano-emulsion: Permeation, antibacterial and safety assessments. <i>European Journal of Pharmaceutical Sciences</i> , 2018, 120, 142-151.	1.9	53
79	Preparation and characterization of citrus essential oils loaded in chitosan microcapsules by using different emulsifiers. <i>Journal of Food Engineering</i> , 2018, 217, 108-114.	2.7	53
80	Preparation and characterization of bioactive oils nanoemulsions: Effect of oil unsaturation degree, emulsifier type and concentration. <i>Journal of Dispersion Science and Technology</i> , 2018, 39, 676-686.	1.3	12
81	Surfactant-oil interactions overcoming physicochemical instability and insoluble praziquantel loading in soybean oil dispersions. <i>Journal of Molecular Liquids</i> , 2018, 255, 288-296.	2.3	4
83	Optimizing Production of <i>Mentha longifolia</i> Essential Oil Emulsion Loaded with Omega 3 Fatty Acids by Nano-Fiber/Gas Chromatography. <i>Journal of Bioanalysis &amp; Biomedicine</i> , 2018, 10, .	0.1	0
84	Application of Lipid Nanocarriers for the Food Industry. <i>Reference Series in Phytochemistry</i> , 2018, , 1-43.	0.2	7
85	Nanotechnology in the agrofood industry. <i>Journal of Food Engineering</i> , 2018, 238, 1-11.	2.7	54
86	The stability of three different citrus oil-in-water emulsions fabricated by spontaneous emulsification. <i>Food Chemistry</i> , 2018, 269, 577-587.	4.2	38
87	Applications of Nanoemulsions in Foods. , 2018, , 349-377.		25
88	Effect of olive oil on the preparation of nanoemulsions and its effect on aroma release. <i>Journal of Food Science and Technology</i> , 2018, 55, 4223-4231.	1.4	18
89	Evaluating the behaviour of curcumin nanoemulsions and multilayer nanoemulsions during dynamic in vitro digestion. <i>Journal of Functional Foods</i> , 2018, 48, 605-613.	1.6	70
90	Fabrication of peppermint essential oil nanoemulsions by spontaneous method: Effect of preparing conditions on droplet size. <i>Flavour and Fragrance Journal</i> , 2018, 33, 351-356.	1.2	24
91	Antineoplastic activity of mitomycin C formulated in nanoemulsions-based essential oils on HeLa cervical cancer cells. <i>Chemico-Biological Interactions</i> , 2018, 291, 72-80.	1.7	18
92	A systematic review on nanoencapsulation of food bioactive ingredients and nutraceuticals by various nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3129-3151.	5.4	307
93	Nanoemulsions: Industrial Production and Food-Grade Applications. , 2019, , 159-182.		0
94	Valorization of fruits and vegetables waste through green extraction of bioactive compounds and their nanoemulsions-based delivery system. <i>Bioresources and Bioprocessing</i> , 2019, 6, .	2.0	116

#	ARTICLE	IF	CITATIONS
95	Fabrication of nano-structured lipid carrier for encapsulation of vitamin D3 for fortification of "Lassi"; A milk based beverage. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2019, 193, 105429.	1.2	34
96	Application of Gum Arabic in Nanoemulsion for Safe Conveyance of Bioactive Components. <i>Nanotechnology in the Life Sciences</i> , 2019, , 85-98.	0.4	7
97	Drug Delivery Systems for Vitamin D Supplementation and Therapy. <i>Pharmaceutics</i> , 2019, 11, 347.	2.0	57
98	Fabrication and characterization of nanostructured lipid carriers (NLC) using a plant-based emulsifier: Quillaja saponin. <i>Food Research International</i> , 2019, 126, 108601.	2.9	46
99	Effect of Surfactant Concentrations on Physicochemical Properties and Functionality of Curcumin Nanoemulsions Under Conditions Relevant to Commercial Utilization. <i>Molecules</i> , 2019, 24, 2744.	1.7	71
100	Sustainable microbial biosurfactants and bioemulsifiers for commercial exploitation. <i>Process Biochemistry</i> , 2019, 85, 143-155.	1.8	109
101	Preparation of Food Flavor Nanoemulsions by High- and Low-Energy Emulsification Approaches. <i>Food Engineering Reviews</i> , 2019, 11, 259-289.	3.1	27
102	Nanoemulsions and Their Potential Applications in Food Industry. <i>Frontiers in Sustainable Food Systems</i> , 2019, 3, .	1.8	264
103	Formation of Food Grade Microemulsion with Rice Glycosphingolipids to Enhance the Oral Absorption of Coenzyme Q10. <i>Foods</i> , 2019, 8, 502.	1.9	11
104	Production and efficacy of neem nanoemulsion in the control of <i>Aspergillus flavus</i> and <i>Penicillium citrinum</i> in soybean seeds. <i>European Journal of Plant Pathology</i> , 2019, 155, 1105-1116.	0.8	13
105	Nanoemulsions: Factory for Food, Pharmaceutical and Cosmetics. <i>Processes</i> , 2019, 7, 617.	1.3	129
106	Synergistic interaction between exogenous and endogenous emulsifiers and its impact on in vitro digestion of lipid in crowded medium. <i>Food Chemistry</i> , 2019, 299, 125164.	4.2	1
107	Enrichment of Eucalyptus oil nanoemulsion by micellar nanotechnology: transdermal analgesic activity using hot plate test in rats™ assay. <i>Scientific Reports</i> , 2019, 9, 13678.	1.6	42
108	Comparative effects of curcumin when delivered in a nanoemulsion or nanoparticle form for food applications: Study on stability and lipid oxidation inhibition. <i>LWT - Food Science and Technology</i> , 2019, 113, 108319.	2.5	38
109	Microemulsion as nanoreactor for lutein extraction: Optimization for ultrasound pretreatment. <i>Journal of Food Biochemistry</i> , 2019, 43, e12929.	1.2	21
110	Quality by Design Approach Using Multiple Linear and Logistic Regression Modeling Enables Microemulsion Scale Up. <i>Molecules</i> , 2019, 24, 2066.	1.7	8
111	Quality Control of Fresh-Cut Apples after Coating Application. <i>Foods</i> , 2019, 8, 189.	1.9	47
112	Essential oil nanoemulsions: antibacterial activity in contaminated fruit juices. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2802-2810.	1.3	18

#	ARTICLE	IF	CITATIONS
113	Molecular Interactions Leading to the Coadsorption of Surfactant Dodecyltrimethylammonium Bromide and Poly(styrenesulfonate) at the Oil/Water Interface. <i>Langmuir</i> , 2019, 35, 7268-7276.	1.6	14
114	Nano based lutein extraction from marigold petals: optimization using different surfactants and co-surfactants. <i>Heliyon</i> , 2019, 5, e01572.	1.4	18
115	Nanoemulsions in food: market demand. <i>Environmental Chemistry Letters</i> , 2019, 17, 1003-1009.	8.3	59
116	A phase inversion based nanoemulsion fabrication process to encapsulate vitamin D3 for food applications. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2019, 190, 88-98.	1.2	49
117	Optimization of soya lecithin and Tween 80 based novel vitamin D nanoemulsions prepared by ultrasonication using response surface methodology. <i>Food Chemistry</i> , 2019, 289, 664-670.	4.2	44
118	Formulation and evaluation of norcanthridin nanoemulsions against the <i>Plutella xylostella</i> (Lepidoptera: Plutellidae). <i>BMC Biotechnology</i> , 2019, 19, 16.	1.7	27
119	Core-shell materials, lipid particles and nanoemulsions, for delivery of active anti-oxidants in cosmetics applications: challenges and development strategies. <i>Chemical Engineering Journal</i> , 2019, 368, 88-114.	6.6	68
120	Food-grade nanoencapsulation of vitamins. <i>Environmental Chemistry Letters</i> , 2019, 17, 991-1002.	8.3	18
121	Transdermal fennel essential oil nanoemulsions with promising hepatic dysfunction healing effect: <i>in vitro</i> and <i>in vivo</i> study. <i>Pharmaceutical Development and Technology</i> , 2019, 24, 729-738.	1.1	12
122	Potential of Nanomaterial Applications in Dietary Supplements and Foods for Special Medical Purposes. <i>Nanomaterials</i> , 2019, 9, 296.	1.9	118
123	Impact of an indigestible oil phase (mineral oil) on the bioaccessibility of vitamin D3 encapsulated in whey protein-stabilized nanoemulsions. <i>Food Research International</i> , 2019, 120, 264-274.	2.9	54
124	Application of Lipid Nanocarriers for the Food Industry. <i>Reference Series in Phytochemistry</i> , 2019, , 623-665.	0.2	13
125	Production of food bioactive-loaded nanostructures by microfluidization. , 2019, , 341-390.		0
126	DESIGN AND CHARACTERIZATION OF CANDESARTAN CILEXETIL ORAL NANOEMULSION CONTAINING GARLIC OIL. <i>International Journal of Applied Pharmaceutics</i> , 2019, , 116-124.	0.3	2
127	Simultaneous Determination of Cholecalciferol and 25- Hydroxycholecalciferol in Lipid-based Self-nanoemulsifying formulations and Marketed Product Vi-de 3A® by UHPLC-UV. <i>Current Pharmaceutical Analysis</i> , 2019, 16, 100-109.	0.3	0
128	Food-Grade Nanoemulsions: Preparation, Stability and Application in Encapsulation of Bioactive Compounds. <i>Molecules</i> , 2019, 24, 4242.	1.7	122
129	Internal Lamellar and Inverse Hexagonal Liquid Crystalline Phases During the Digestion of Krill and Astaxanthin Oil-in-Water Emulsions. <i>Frontiers in Bioengineering and Biotechnology</i> , 2019, 7, 384.	2.0	15
130	Recent Advances in Formulation Strategies for Efficient Delivery of Vitamin D. <i>AAPS PharmSciTech</i> , 2019, 20, 11.	1.5	27



#	ARTICLE	IF	CITATIONS
131	Emulsion-based control of flavor release profiles: Impact of oil droplet characteristics on garlic aroma release during simulated cooking. <i>Food Research International</i> , 2019, 116, 1-11.	2.9	32
132	Nanoencapsulation of caffeic acid phenethyl ester in sucrose fatty acid esters to improve activities against cancer cells. <i>Journal of Food Engineering</i> , 2019, 246, 125-133.	2.7	29
133	Tailoring microstructural, drug release properties, and antichagasic efficacy of biocompatible oil-in-water benznidazol-loaded nanoemulsions. <i>International Journal of Pharmaceutics</i> , 2019, 555, 36-48.	2.6	21
134	Toward the Formulation of Stable Micro and Nano Double Emulsions through a Silica Coating on Internal Water Droplets. <i>Langmuir</i> , 2019, 35, 2313-2325.	1.6	10
135	Spontaneous Formation of Flavor Oil Emulsions by Using Sucrose Esters and Emulsion Stability Study. <i>Food Biophysics</i> , 2019, 14, 41-48.	1.4	10
136	Use of artificial neural networks for analysis of the factors affecting particle size in mebudipine nanoemulsion. <i>Journal of Biomolecular Structure and Dynamics</i> , 2019, 37, 3162-3167.	2.0	9
137	Excipient selection and aerodynamic characterization of nebulized lipid-based nanoemulsion loaded with docetaxel for lung cancer treatment. <i>Drug Delivery and Translational Research</i> , 2019, 9, 543-554.	3.0	35
138	Vitamin D microencapsulation and fortification: Trends and technologies. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2020, 196, 105489.	1.2	90
139	The stability and in vitro digestion of curcumin emulsions containing Konjac glucomannan. <i>LWT - Food Science and Technology</i> , 2020, 117, 108672.	2.5	28
140	Optimization of low-energy Pickering nanoemulsion stabilized with montmorillonite and nonionic surfactants. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 585, 124098.	2.3	11
141	Formation of stable nanoemulsions by ultrasound-assisted two-step emulsification process for topical drug delivery: Effect of oil phase composition and surfactant concentration and loratadine as ripening inhibitor. <i>International Journal of Pharmaceutics</i> , 2020, 576, 118952.	2.6	53
142	High Loading Capacity Nanoencapsulation and Release of Hydrophobic Drug Nanocrystals from Microgel Particles. <i>Chemistry of Materials</i> , 2020, 32, 498-509.	3.2	18
143	Nano-emulsification Enhances the Larvicidal Potential of the Essential Oil of <i>Siparuna guianensis</i> (Laurales: Siparunaceae) Against <i>Aedes (Stegomyia) aegypti</i> (Diptera: Culicidae). <i>Journal of Medical Entomology</i> , 2020, 57, 788-796.	0.9	17
144	Development and Characterization of Lipid-Based Nanosystems: Effect of Interfacial Composition on Nanoemulsion Behavior. <i>Food and Bioprocess Technology</i> , 2020, 13, 67-87.	2.6	10
145	Investigation of curcumin emulsion stability and gastrointestinal digestion prepared with rapeseed oil body. <i>Journal of Food Process Engineering</i> , 2020, 43, e13556.	1.5	5
146	Vitamin D <sub>3</sub> -loaded nanophytosomes for enrichment purposes: Formulation, structure optimization, and controlled release. <i>Journal of Food Process Engineering</i> , 2020, 43, e13560.	1.5	19
147	A biotin-guided hydrogen sulfide fluorescent probe and its application in living cell imaging. <i>RSC Advances</i> , 2020, 10, 36135-36140.	1.7	9
148	Formulation and characterization of oil-in-water nanoemulsions stabilized by crude saponins isolated from onion skin waste. <i>RSC Advances</i> , 2020, 10, 39700-39707.	1.7	14

#	ARTICLE	IF	CITATIONS
149	Development, Characterization Optimization, and Assessment of Curcumin-Loaded Bioactive Self-Nanoemulsifying Formulations and Their Inhibitory Effects on Human Breast Cancer MCF-7 Cells. <i>Pharmaceutics</i> , 2020, 12, 1107.	2.0	21
150	Potential of Nanonutraceuticals in Increasing Immunity. <i>Nanomaterials</i> , 2020, 10, 2224.	1.9	34
151	D-optimal design-assisted <i>Elaeis guineensis</i> leaves extract in olive oil-sunflower seed nanoemulsions: development, characterization, and physical stability. <i>Journal of Dispersion Science and Technology</i> , 2022, 43, 289-301.	1.3	8
152	Enhancement in brain uptake of vitamin D <sub>3</sub> nanoemulsion for treatment of cerebral ischemia: formulation, gamma scintigraphy and efficacy study in transient middle cerebral artery occlusion rat models. <i>Journal of Microencapsulation</i> , 2020, 37, 492-501.	1.2	5
153	Encapsulation of Lipid-Soluble Bioactives by Nanoemulsions. <i>Molecules</i> , 2020, 25, 3966.	1.7	36
154	Preparation of non-toxic nano-emulsions based on a classical and promising Brazilian plant species through a low-energy concept. <i>Industrial Crops and Products</i> , 2020, 158, 112989.	2.5	5
155	Targeted release of nanoencapsulated food ingredients. , 2020, , 79-120.		10
156	Co-encapsulation of vitamin D <sub>3</sub> and saffron petals™ bioactive compounds in nanoemulsions: Effects of emulsifier and homogenizer types. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14629.	0.9	17
157	The formation, stability of DHA/EPA nanoemulsion prepared by emulsion phase inversion method and its application in apple juice. <i>Food Research International</i> , 2020, 133, 109132.	2.9	22
158	Zein coated calcium carbonate nanoparticles for the targeted controlled release of model antibiotic and nutrient across the intestine. <i>Materials Today Communications</i> , 2020, 25, 101394.	0.9	11
159	Advances of spontaneous emulsification and its important applications in enhanced oil recovery process. <i>Advances in Colloid and Interface Science</i> , 2020, 277, 102119.	7.0	104
160	Chitosan nanoemulsions as advanced edible coatings for fruits and vegetables: Composition, fabrication and developments in last decade. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 154-170.	3.6	79
161	Solubilization of poorly water-soluble bioactive molecules in neutral aqueous media by complexation with renatured $\beta$ -D-glucan nanoparticles. <i>Biopolymers</i> , 2020, 111, e23349.	1.2	5
162	Comparison of surfactants at solubilizing, forming and stabilizing nanoemulsion of hesperidin. <i>Journal of Food Engineering</i> , 2020, 281, 110000.	2.7	22
163	Self-nano-emulsification of chamomile essential oil: A novel approach for a high value phytochemical. <i>Colloids and Interface Science Communications</i> , 2020, 34, 100225.	2.0	6
164	Effect of environmental stresses on physicochemical properties of ALA oil-in-water nanoemulsion system prepared by emulsion phase inversion. <i>Food Chemistry</i> , 2021, 343, 128475.	4.2	17
165	Encapsulation of functional ingredients in lipidic nanocarriers and antimicrobial applications: a review. <i>Environmental Chemistry Letters</i> , 2021, 19, 1107-1134.	8.3	17
166	Application of nano-nutraceuticals in medicine. , 2021, , 263-270.		1

#	ARTICLE	IF	CITATIONS
167	A novel nasal co-loaded loratadine and sulpiride nanoemulsion with improved downregulation of TNF- $\alpha$ , TGF- $\beta$ 2 and IL-1 in rabbit models of ovalbumin-induced allergic rhinitis. <i>Drug Delivery</i> , 2021, 28, 229-239.	2.5	11
168	Mechanisms of absorption of vitamin D <sub>3</sub> delivered in protein nanoparticles in the absence and presence of fat. <i>Food and Function</i> , 2021, 12, 4935-4946.	2.1	6
169	Physical, morphological, and storage studies of cinnamon based nanoemulsions developed with Tween 80 and soy lecithin: a comparative study. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2386-2398.	1.6	11
170	Fabrication of Pickering emulsion based on particles combining pectin and zein: Effects of pectin methylation. <i>Carbohydrate Polymers</i> , 2021, 256, 117515.	5.1	53
171	Development of Triamcinolone Acetonide-Loaded Microemulsion as a Prospective Ophthalmic Delivery System for Treatment of Uveitis: In Vitro and In Vivo Evaluation. <i>Pharmaceutics</i> , 2021, 13, 444.	2.0	14
172	Development and evaluation of surfactant-based elastic vesicular system for transdermal delivery of Cilostazole: <i>ex-vivo</i> permeation and histopathological evaluation studies. <i>Journal of Liposome Research</i> , 2022, 32, 159-171.	1.5	4
173	Complexing hemp seed protein with pectin for improved emulsion stability. <i>Journal of Food Science</i> , 2021, 86, 3137-3147.	1.5	12
174	Preservation of mushrooms ( <i>Agaricus bisporus</i> ) by an alginate-based-coating containing a cinnamaldehyde essential oil nanoemulsion. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100662.	3.3	36
175	Lubrication and Dynamically Controlled Drug Release Properties of Tween 85/Tween 80/H <sub>2</sub> O Lamellar Liquid Crystals. <i>Langmuir</i> , 2021, 37, 7067-7077.	1.6	10
176	Water-in-Oil Nano-Emulsions Prepared by Spontaneous Emulsification: New Insights on the Formulation Process. <i>Pharmaceutics</i> , 2021, 13, 1030.	2.0	14
177	Synthesis and Study of a New Type of Nonanionic Demulsifier for Chemical Flooding Emulsion Demulsification. <i>ACS Omega</i> , 2021, 6, 17709-17719.	1.6	17
178	Green Synthesized Honokiol Transfersomes Relieve the Immunosuppressive and Stem-Like Cell Characteristics of the Aggressive B16F10 Melanoma. <i>International Journal of Nanomedicine</i> , 2021, Volume 16, 5693-5712.	3.3	13
179	Preparation, characterization, optimization, and antibacterial evaluation of nano-emulsion incorporating essential oil extracted from <i>Teucrium polium</i> L. <i>Journal of Dispersion Science and Technology</i> , 2023, 44, 922-932.	1.3	9
180	Natural antimicrobial-loaded nanoemulsions for the control of food spoilage/pathogenic microorganisms. <i>Advances in Colloid and Interface Science</i> , 2021, 295, 102504.	7.0	26
181	Anti-aging properties of phytoconstituents and phyto-nanoemulsions and their application in managing aging-related diseases. <i>Advanced Drug Delivery Reviews</i> , 2021, 176, 113886.	6.6	20
182	Analytical validation of an ultraviolet-visible procedure for determining vitamin D3 in vitamin D3-loaded microparticles and toxigenetic studies for incorporation into food. <i>Food Chemistry</i> , 2021, 360, 129979.	4.2	3
183	Effects of emulsifiers on the physicochemical stability of Oil-in-water Nanoemulsions: A critical review. <i>Journal of Molecular Liquids</i> , 2021, 340, 117218.	2.3	69
184	Comparison of bioaccessibility of astaxanthin encapsulated in starch-based double emulsion with different structures. <i>Carbohydrate Polymers</i> , 2021, 272, 118475.	5.1	25

#	ARTICLE	IF	CITATIONS
185	Preparation of benzyl isothiocyanate nanoemulsions by different emulsifiers: Stability and bioavailability. <i>Process Biochemistry</i> , 2021, 111, 128-138.	1.8	6
186	Production of customized food through the insertion of a formulated nanoemulsion using coaxial 3D food printing. <i>Journal of Food Engineering</i> , 2021, 311, 110689.	2.7	21
187	Nanoemulsion-based delivery approaches for nutraceuticals: fabrication, application, characterization, biological fate, potential toxicity and future trends. <i>Food and Function</i> , 2021, 12, 1933-1953.	2.1	43
188	Galenic Lab-on-a-Chip concept for lipid nanocapsules production. <i>Nanoscale</i> , 2021, 13, 11899-11912.	2.8	7
189	Nanomaterials, Polymers, and Smart Packaging for Food Materials. <i>Nanotechnology in the Life Sciences</i> , 2019, , 199-216.	0.4	5
190	Optimization of Surfactant- and Cosurfactant-Aided Pine Oil Nanoemulsions by Isothermal Low-Energy Methods for Anticholinesterase Activity. <i>ACS Omega</i> , 2021, 6, 559-568.	1.6	36
191	Development and characterization of promising Cremophor EL-stabilized o/w nanoemulsions containing short-chain alcohols as a cosurfactant. <i>RSC Advances</i> , 2017, 7, 19815-19827.	1.7	63
192	<i>In vitro</i> bioaccessibility of ergocalciferol in nanoemulsion-based delivery system: the influence of food-grade emulsifiers with different stabilising mechanisms. <i>International Journal of Food Science and Technology</i> , 2018, 53, 430-440.	1.3	12
193	Essential Oil Nanoemulsions and their Antimicrobial and Food Applications. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 626-643.	0.3	53
194	Nanotechnology in Food Systems: A Review. <i>Acta Alimentaria</i> , 2020, 49, 460-474.	0.3	18
195	Formulation and Application of Nanoemulsions for Nutraceuticals and Phytochemicals. <i>Current Medicinal Chemistry</i> , 2020, 27, 3079-3095.	1.2	28
196	Development and Antimicrobial Evaluation of Eruca Sativa Oil Nanoemulgel with Determination of the Oil Antioxidant, Sun Protection Factor and Elastase Inhibition. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 244-255.	0.9	9
197	Encapsulation of Vitamins Using Nanoliposome: Recent Advances and Perspectives. <i>Advanced Pharmaceutical Bulletin</i> , 2021, , .	0.6	0
198	Encapsulation of Vitamin D3 into $\beta$ -Glucan Matrix Using the Supercritical Carbon Dioxide. <i>ACS Food Science &amp; Technology</i> , 0, , .	1.3	6
199	Development and validation of RP-HPLC method for 1 $\beta$ , $\beta$ -Acetoxychavicol acetate (ACA) and its application in optimizing the yield of ACA during its isolation from <i>Alpinia galanga</i> extract as well as its quantification in nanoemulsion. <i>South African Journal of Botany</i> , 2022, 149, 887-898.	1.2	9
200	Pequi-Based Nanoemulsion Highlights an Important Amazon Fruit ( <i>Caryocar villosum</i> (aubl.) pers.). <i>Journal of Nanomedicine Research</i> , 2016, 4, .	1.8	0
202	Effect of Corn Oil as an Oil Phase on the Preparation and Characterization of Oil-in-Water Nanoemulsions Fabricated by Spontaneous Emulsification. <i>Korean Journal of Food and Cookery Science</i> , 2017, 33, 427-434.	0.2	1
203	Low-Energy Emulsification Methods for Encapsulation of Antioxidants. <i>Food Bioactive Ingredients</i> , 2020, , 109-147.	0.3	0

#	ARTICLE	IF	CITATIONS
204	Development of nanoparticles coated with cassava bagasse pectin ( <i>Manihot esculenta</i> Crantz) containing $\beta$ -carotene for mucoadhesive applications. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20200134.	0.3	2
205	Effect of Oil-water Surface Area on the Aroma Release Behavior of Mono-dispersed Oil-in-water Emulsions. <i>Food Science and Technology Research</i> , 2020, 26, 293-298.	0.3	0
206	Essential Oil Nanoemulsion as Eco-Friendly and Safe Preservative: Bioefficacy Against Microbial Food Deterioration and Toxin Secretion, Mode of Action, and Future Opportunities. <i>Frontiers in Microbiology</i> , 2021, 12, 751062.	1.5	31
208	Improving curcumin retention in oil-in-water emulsions coated by chitosan and their disperse stability exposed to thermal treatments. <i>Journal of Food Engineering</i> , 2022, 319, 110918.	2.7	21
210	UV resistant wood coating based on zinc oxide and cerium oxide dispersed linseed oil nano-emulsion. <i>Materials Today Communications</i> , 2022, 30, 103177.	0.9	12
211	Preparation and Optimization of Peppermint ( <i>Mentha pipertia</i> ) Essential Oil Nanoemulsion with Effective Herbal Larvicidal, Pupicidal, and Ovicidal Activity against <i>Anopheles stephensi</i> . <i>Current Pharmaceutical Biotechnology</i> , 2022, 23, 1367-1376.	0.9	1
212	Food grade nanoemulsions: promising delivery systems for functional ingredients. <i>Journal of Food Science and Technology</i> , 2023, 60, 1461-1471.	1.4	18
213	Medium chain triglycerides (MCT): State-of-the-art on chemistry, synthesis, health benefits and applications in food industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 843-867.	5.9	23
214	Fabrication of edible solid lipid nanoparticle from beeswax/propolis wax by spontaneous emulsification: Optimization, characterization and stability. <i>Food Chemistry</i> , 2022, 387, 132934.	4.2	6
215	Influence of different surfactants on development of nanoemulsion containing fixed oil from an Amazon palm species. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 643, 128721.	2.3	3
216	Improved stability of vitamin D3 encapsulated in whey protein isolate microgels. <i>International Dairy Journal</i> , 2022, 129, 105351.	1.5	6
217	pH-driven-assembled soy peptide nanoparticles as particulate emulsifier for oil-in-water Pickering emulsion and their potential for encapsulation of vitamin D3. <i>Food Chemistry</i> , 2022, 383, 132489.	4.2	20
218	Fabrication of vitamin D3 nanoemulsions stabilized by Tween 80 and Span 80 as a composite surface-active surfactant: Characterization and stability. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 645, 128873.	2.3	6
219	Ultrasound assisted extraction of bioactive compounds from pomegranate peel, their nanoencapsulation and application for improvement in shelf life extension of edible oils. <i>Food Chemistry</i> , 2022, 385, 132608.	4.2	24
220	Physicochemical studies of sunflower oil based vitamin D nanoemulsions. <i>Journal of Dispersion Science and Technology</i> , 0, , 1-11.	1.3	0
221	Novel Formulation of Fusidic Acid Incorporated into a Myrrh-Oil-Based Nanoemulgel for the Enhancement of Skin Bacterial Infection Treatment. <i>Gels</i> , 2022, 8, 245.	2.1	14
222	Fabrication of nanoemulsion delivery system with high bioaccessibility of carotenoids from <i>Lycium barbarum</i> by spontaneous emulsification. <i>Food Science and Nutrition</i> , 2022, 10, 2582-2589.	1.5	6
223	Nanoemulsions Containing Megestrol Acetate: Development, Characterization, and Stability Evaluation. <i>AAPS PharmSciTech</i> , 2022, 23, 142.	1.5	1

#	ARTICLE	IF	CITATIONS
224	Saponins as Natural Emulsifiers for Nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6573-6590.	2.4	26
225	Topical non-aqueous nanoemulsion of <i>Alpinia galanga</i> extract for effective treatment in psoriasis: In vitro and in vivo evaluation. <i>International Journal of Pharmaceutics</i> , 2022, 624, 121882.	2.6	10
226	Rosemary oil low energy nanoemulsion: optimization, <i>in silico</i> , <i>in vitro</i> , and <i>ex vivo</i> characterization. <i>Journal of Biomaterials Science, Polymer Edition</i> , 2022, 33, 1901-1923.	1.9	7
227	Oxaliplatin-loaded nanoemulsion containing <i>Teucrium polium</i> L. essential oil induces apoptosis in Colon cancer cell lines through ROS-mediated pathway. <i>Drug Delivery</i> , 2022, 29, 2190-2205.	2.5	13
228	A low energy approach to develop nanoemulsion by combining pea protein and Tween 80 and its application for vitamin D delivery. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100078.	1.6	8
229	Green nanoemulsions: Components, formulation, techniques of characterization, and applications. , 2022, , 47-69.		1
231	Nanoemulsified Genistein and Vitamin D Mediated Epigenetic Regulation to Inhibit Osteoporosis. <i>ACS Biomaterials Science and Engineering</i> , 2022, 8, 3810-3818.	2.6	4
232	Fabrication and Optimization of Essential-Oil-Loaded Nanoemulsion Using Box-Behnken Design against <i>Staphylococcus aureus</i> and <i>Staphylococcus epidermidis</i> Isolated from Oral Cavity. <i>Pharmaceutics</i> , 2022, 14, 1640.	2.0	10
233	Formulation design, statistical optimization and in vitro biological activities of nano-emulsion containing essential oil from cotton-lavender ( <i>Santolina chamaecyparissus</i> L.). <i>Journal of Drug Delivery Science and Technology</i> , 2022, 75, 103664.	1.4	4
234	Impact of cooking on vitamin D3 and 25(OH)D3 content of pork products. <i>Food Chemistry</i> , 2022, 397, 133839.	4.2	3
235	Preparation, modelling, characterization and release profile of vitamin D3 nanoemulsion. <i>LWT - Food Science and Technology</i> , 2022, 169, 113980.	2.5	6
236	Candelilla wax nanoemulsions with plant-based antioxidants, nutraceuticals, and its effects on the organoleptic parameters. , 2022, , 329-346.		0
237	Green and food-grade nanoemulsion: A novel nutraceutical and phytochemical delivery concept. , 2022, , 15-46.		1
238	Controlled vitamin D delivery with injectable hyaluronic acid-based hydrogel for restoration of tendinopathy. <i>Journal of Tissue Engineering</i> , 2022, 13, 204173142211220.	2.3	11
239	Influence of Surfactant Concentration on Spontaneous Emulsification Kinetics. <i>Langmuir</i> , 2022, 38, 11521-11528.	1.6	6
240	Nanoencapsulation of Vitamins and Health Effects of Nanoencapsulated Vitamins. <i>Akademik Gıda</i> , 0, , 283-295.	0.5	0
241	Applications of Biopolymers as Encapsulating and Binding Agents in Bioactive Compounds and Functional Food Products. <i>RSC Polymer Chemistry Series</i> , 2022, , 431-456.	0.1	1
242	Insights into the Effect of Magnetic Confinement on the Performance of Magnetic Nanocomposites in Magnetic Hyperthermia and Magnetic Resonance Imaging. <i>ACS Applied Nano Materials</i> , 2022, 5, 16462-16474.	2.4	4

#	ARTICLE	IF	CITATIONS
243	Fabrication and Characteristic of Rhamnolipid-chitosan Coated Emulsions for Loading Ergocalciferol. Food Biophysics, 2023, 18, 228-239.	1.4	2
244	Properties, preparation, stability of nanoemulsions, their improving oil recovery mechanisms, and challenges for oil field applicationsâ€”A critical review. , 2023, 221, 211360.		11
245	Fortification by design: A rational approach to designing vitamin D delivery systems for foods and beverages. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 135-186.	5.9	4
246	Nanomaterials in Animal Nutrition and Disease Treatment: Recent Developments and Future Aspects. , 2023, , 329-361.		0
247	Enhancing the stability of lutein by loading into dual-layered starch-ethyl cellulose gels using 3D food printing. Additive Manufacturing, 2023, 69, 103549.	1.7	7
248	Vitamin D3-Loaded Nanoemulsions as a Potential Drug Delivery System for Autistic Children: Formulation Development, Safety, and Pharmacokinetic Studies. AAPS PharmSciTech, 2023, 24, .	1.5	6
249	Cinnamon bark oil in water nanoemulsion formulation, characterization, and antimicrobial activities. LWT - Food Science and Technology, 2023, 179, 114671.	2.5	3
253	Nanoemulsions and Emulsions. , 2023, , 148-180.		0
261	Microemulsion formulation and pilot scale-up studies for topical application. AIP Conference Proceedings, 2023, , .	0.3	0
271	Safe nanomaterials: from their use, application, and disposal to regulations. Nanoscale Advances, 2024, 6, 1583-1610.	2.2	1
273	Basics of nanoemulsion: Synthesis and characterization. , 2024, , 1-16.		0