

Natural emulsifiers – Biosurfactants, phospholipids, h
Molecular and physicochemical basis of functional perf

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Fabrication of Concentrated Fish Oil Emulsions Using Dual-Channel Microfluidization: Impact of Droplet Concentration on Physical Properties and Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9532-9541.	2.4	55
2	Phytoconstituents as pharmacotherapeutics in rheumatoid arthritis: challenges and scope of nano/submicromedicine in its effective delivery. <i>Journal of Pharmacy and Pharmacology</i> , 2016, 69, 1-14.	1.2	41
3	Formation and stabilization of nanoemulsions using biosurfactants: Rhamnolipids. <i>Journal of Colloid and Interface Science</i> , 2016, 479, 71-79.	5.0	188
4	Recent Advances in the Utilization of Natural Emulsifiers to Form and Stabilize Emulsions. <i>Annual Review of Food Science and Technology</i> , 2017, 8, 205-236.	5.1	363
5	Enzyme-Based Strategies for Structuring Foods for Improved Functionality. <i>Annual Review of Food Science and Technology</i> , 2017, 8, 21-34.	5.1	47
6	Use of avocado phospholipids as emulsifier. <i>LWT - Food Science and Technology</i> , 2017, 79, 42-51.	2.5	20
7	Protection of β -carotene from chemical degradation in emulsion-based delivery systems using antioxidant interfacial complexes: Catechin-egg white protein conjugates. <i>Food Research International</i> , 2017, 96, 84-93.	2.9	83
8	Influence of pH and cinnamaldehyde on the physical stability and lipolysis of whey protein isolate-stabilized emulsions. <i>Food Hydrocolloids</i> , 2017, 69, 103-110.	5.6	54
9	State of the art in rumen lipid protection technologies and emerging interfacial protein cross-linking methods. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600345.	1.0	17
10	Encapsulation of Beta-carotene in Lipid Microparticles Stabilized with Hydrolyzed Soy Protein Isolate: Production Parameters, Alpha-tocopherol Coencapsulation and Stability Under Stress Conditions. <i>Journal of Food Science</i> , 2017, 82, 659-669.	1.5	30
11	Physicochemical and colloidal aspects of food matrix effects on gastrointestinal fate of ingested inorganic nanoparticles. <i>Advances in Colloid and Interface Science</i> , 2017, 246, 165-180.	7.0	100
12	Phosphatidylcholine with conjugated linoleic acid in fabrication of novel lipid nanocarriers. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 532, 377-388.	2.3	13
13	Fabrication and characterization of nanoemulsion-coated microgels: Electrostatic deposition of lipid droplets on alginate beads. <i>Food Hydrocolloids</i> , 2017, 71, 149-157.	5.6	19
14	Impact of Lipid Phase on the Bioavailability of Vitamin E in Emulsion-Based Delivery Systems: Relative Importance of Bioaccessibility, Absorption, and Transformation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3946-3955.	2.4	49
15	Sugar Beet Extract (<i>Beta vulgaris</i> L.) as a New Natural Emulsifier: Emulsion Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4153-4160.	2.4	47
16	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
17	Influence of anionic polysaccharides on the physical and oxidative stability of hydrolyzed rice glutelin emulsions: Impact of polysaccharide type and pH. <i>Food Hydrocolloids</i> , 2017, 72, 185-194.	5.6	49
18	Stability of Emulsions Using a New Natural Emulsifier: Sugar Beet Extract (<i>Beta vulgaris</i> L.). <i>Food Biophysics</i> , 2017, 12, 269-278.	1.4	20

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21	Gastrointestinal fate of emulsion-based 1% oil delivery systems stabilized by plant proteins: Lentil, pea, and faba bean proteins. <i>Journal of Food Engineering</i> , 2017, 207, 90-98.	2.7	60
22	Impact of polysaccharide molecular characteristics on viscosity enhancement and depletion flocculation. <i>Journal of Food Engineering</i> , 2017, 207, 35-45.	2.7	97
23	Effect of salt content and type on emulsifying properties of hull soy soluble polysaccharides at acidic pH. <i>Food Research International</i> , 2017, 97, 62-70.	2.9	13
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25	Production of highly concentrated oil-in-water emulsions using dual-channel microfluidization: Use of individual and mixed natural emulsifiers (saponin and lecithin). <i>Food Research International</i> , 2017, 96, 103-112.	2.9	58
26	Ca ²⁺ -induced soy protein nanoparticles as pickering stabilizers: Fabrication and characterization. <i>Food Hydrocolloids</i> , 2017, 65, 175-186.	5.6	72
27	Interfacial and emulsifying properties of crude and purified soybean oil bodies. <i>Food Structure</i> , 2017, 12, 64-72.	2.3	41
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32	Synthesis of octenylsuccinic anhydride-modified cassava starch in supercritical carbon dioxide. <i>Starch/Staerke</i> , 2017, 69, 1700018.	1.1	5
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35	Influence of homogenization on physical properties of model coffee creamers stabilized by quillaja saponin. <i>Food Research International</i> , 2017, 99, 770-777.	2.9	22
36	Utilization of anionic polysaccharides to improve the stability of rice glutelin emulsions: Impact of polysaccharide type, pH, salt, and temperature. <i>Food Hydrocolloids</i> , 2017, 64, 112-122.	5.6	104

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38	Advances in molecular design of biopolymer-based delivery micro/nanovehicles for essential fatty acids. <i>Food Hydrocolloids</i> , 2017, 68, 114-121.	5.6	21
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46	Algae biofuel: Current status and future applications. <i>Renewable and Sustainable Energy Reviews</i> , 2018, 90, 316-335.	8.2	303
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