Physicochemical Properties of Microencapsulated Ïâ€s

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Citation Report

#	Article	IF	Citations
2	Design and characterization of controlled-release vitamin A microparticles prepared by a spray-drying process. Powder Technology, 2017, 305, 411-417.	2.1	60
3	Oxidative stability of microencapsulated fish oil with rosemary, thyme and laurel extracts: A kinetic assessment. Journal of Food Engineering, 2019, 240, 171-182.	2.7	50
4	Growth kinetics and lactic acid production of Lactobacillus plantarum NRRL B-4496, L. acidophilus NRRL B-4495, and L. reuteri B-14171 in media containing egg white hydrolysates. LWT - Food Science and Technology, 2019, 105, 393-399.	2.5	32
5	The Effect of the Ultra-High-Pressure Homogenization of Protein Encapsulants on the Survivability of Probiotic Cultures after Spray Drying. Foods, 2019, 8, 689.	1.9	11
6	Microencapsulation of Lactobacillus plantarum NRRL B-1927 with Skim Milk Processed via Ultra-High-Pressure Homogenization. Molecules, 2020, 25, 3863.	1.7	3
7	Comparison of concurrent and mixed-flow spray drying on viability, growth kinetics and biofilm formation of Lactobacillus rhamnosus GG microencapsulated with fish gelatin and maltodextrin. LWT - Food Science and Technology, 2020, 124, 109200.	2.5	32
8	Improving the survival of Lactobacillus plantarum NRRL B-1927 during microencapsulation with ultra-high-pressure-homogenized soymilk as a wall material. Food Research International, 2021, 139, 109831.	2.9	6
9	Inhibitory activity of Co-microencapsulation of cell free supernatant from Lactobacillus plantarum with propolis extracts towards fish spoilage bacteria. LWT - Food Science and Technology, 2021, 146, 111433.	2.5	19
10	Exploring the feasibility of developing novel gelatin powders from salted, dried cannonball jellyfish (Stomolophus meleagris). Food Bioscience, 2021, 44, 101397.	2.0	8
11	Effect of pH, ionic strength, and freezing treatment on a colloidal suspension of egg white aggregates. Food Structure, 2021, 27, 100181.	2.3	6
12	Developing microencapsulated powders containing polyphenols and pectin extracted from Georgia-grown pomegranate peels. LWT - Food Science and Technology, 2022, 154, 112644.	2.5	13
13	Effectiveness of Lactobacilli cell-free supernatant and propolis extract microcapsules on oxidation and microbiological growth in sardine burger. Food Bioscience, 2021, 44, 101417.	2.0	10
14	Encapsulated oil powder: Processing, properties, and applications. Journal of Food Process Engineering, 2022, 45, .	1.5	7
15	Spray-dried almond milk powder containing microencapsulated flaxseed oil. Drying Technology, 2022, 40, 3496-3508.	1.7	1
16	Characterization and microencapsulation of Lactobacillus plantarum FI 8595 cell free metabolites with enhanced antimicrobial property by powdered propolis. Journal of Food Measurement and Characterization, 0, , .	1.6	0
17	The effect of different plant extracts on the oxidative stability of microencapsulated anchovy oil. International Journal of Food Engineering, 2023, 19, 143-157.	0.7	1