

Fortification of dark chocolate with spray dried black m extract encapsulated in chitosan-coated liposomes and

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Microencapsulation structures based on protein-coated liposomes obtained through electrospraying for the stabilization and improved bioaccessibility of curcumin. Food Chemistry, 2017, 233, 343-350.	8.2	96
2	Encapsulation of quercetin in liposomes by ethanol injection and physicochemical characterization of dispersions and lyophilized vesicles. Food Bioscience, 2017, 19, 17-25.	4.4	57
3	Micro- and nano bio-based delivery systems for food applications: In vitro behavior. Advances in Colloid and Interface Science, 2017, 243, 23-45.	14.7	215
4	Impact of liposomal encapsulation on degradation of anthocyanins of black carrot extract by adding ascorbic acid. Food and Function, 2017, 8, 1085-1093.	4.6	40
5	Production of Cornstarch Granules Enriched with Quercetin Liposomes by Aggregation of Particulate Binary Mixtures Using High Shear Process. Journal of Food Science, 2017, 82, 2626-2633.	3.1	6
6	A step forward towards the design of a continuous process to produce hybrid liposome/protein microcapsules. Journal of Food Engineering, 2017, 214, 175-181.	5.2	7
7	Nanoliposomal carriers for improvement the bioavailability of high "valued phenolic compounds of pistachio green hull extract. Food Chemistry, 2017, 220, 115-122.	8.2	108
8	Angiotensin-I-Converting Enzyme (ACE)-Inhibitory Peptides from Plants. Nutrients, 2017, 9, 316.	4.1	203
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10	Liposomal dispersion and powder systems for delivery of cocoa hull waste phenolics via Ayrn (drinking yoghurt): Comparative studies on in-vitro bioaccessibility and antioxidant capacity. Food Hydrocolloids, 2018, 81, 364-370.	10.7	32
11	Preparation and evaluation of a chitosan-coated antioxidant liposome containing vitamin C and folic acid. Journal of Microencapsulation, 2018, 35, 272-280.	2.8	59
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15	Soy genistein administered in soluble chitosan microcapsules maintains antioxidant activity and limits intestinal inflammation. Journal of Nutritional Biochemistry, 2018, 62, 50-58.	4.2	32
16	Pharmacologically Active Plant-Derived Natural Products. , 2018, , 49-64.		6
17	Use of Nanotechnological Methods for the Analysis and Stability of Food Antioxidants. , 2018, , 311-350.		2
18	Enrichment of Beverages With Health Beneficial Ingredients. , 2019, , 63-99.		8

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20	Improvement of Antioxidant Activity and Physical Stability of Chocolate Beverage Using Colloidal Cinnamon Nanoparticles. <i>Food and Bioprocess Technology</i> , 2019, 12, 976-989.	4.7	39
21	Fabrication and characterization of soybean oil bodies encapsulated in maltodextrin and chitosan-EGCG conjugates: An in vitro digestibility study. <i>Food Hydrocolloids</i> , 2019, 94, 519-527.	10.7	46
22	Advances and challenges in liposome digestion: Surface interaction, biological fate, and GIT modeling. <i>Advances in Colloid and Interface Science</i> , 2019, 263, 52-67.	14.7	108
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33	Liposomal nanodelivery systems generated from proliposomes for pollen extract with improved solubility and in vitro bioaccessibility. <i>Heliyon</i> , 2020, 6, e05030.	3.2	17
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