

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. <i>Food Chemistry</i> , 2017, 233, 343-350.	4.2	96
2	Encapsulation of quercetin in liposomes by ethanol injection and physicochemical characterization of dispersions and lyophilized vesicles. <i>Food Bioscience</i> , 2017, 19, 17-25.	2.0	57
3	Micro- and nano bio-based delivery systems for food applications: In vitro behavior. <i>Advances in Colloid and Interface Science</i> , 2017, 243, 23-45.	7.0	215
4	Impact of liposomal encapsulation on degradation of anthocyanins of black carrot extract by adding ascorbic acid. <i>Food and Function</i> , 2017, 8, 1085-1093.	2.1	40
5	Production of Cornstarch Granules Enriched with Quercetin Liposomes by Aggregation of Particulate Binary Mixtures Using High Shear Process. <i>Journal of Food Science</i> , 2017, 82, 2626-2633.	1.5	6
6	A step forward towards the design of a continuous process to produce hybrid liposome/protein microcapsules. <i>Journal of Food Engineering</i> , 2017, 214, 175-181.	2.7	7
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9	Polyphenols. , 2017, , 203-258.		13
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14	Chitosan coated liposome dispersions loaded with cacao hull waste extract: Effect of spray drying on physico-chemical stability and in vitro bioaccessibility. <i>Journal of Food Engineering</i> , 2018, 223, 91-98.	2.7	62
15	Soy genistein administered in soluble chitosan microcapsules maintains antioxidant activity and limits intestinal inflammation. <i>Journal of Nutritional Biochemistry</i> , 2018, 62, 50-58.	1.9	32
16	Pharmacologically Active Plant-Derived Natural Products. , 2018, , 49-64.		6
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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.	2.6	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.	5.6	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.	7.0	108
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