Development of a combined low-methoxyl-pectin and rimprove the viability of Lactobacillus plantarum under

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Citation Report

#	Article	IF	CITATIONS
1	Three protective agents for pectin-rice bran capsules for encapsulating Lactobacillus plantarum. Food Bioscience, 2016, 16, 56-65.	2.0	21
2	Integration of polysaccharide-thermoprotectant formulations for microencapsulation of Lactobacillus plantarum, appraisal of survivability and physico-biochemical properties during storage of spray dried powders. Food Hydrocolloids, 2017, 66, 286-295.	5.6	35
3	Emerging concepts in the nutraceutical and functional properties of pectinâ€"A Review. Carbohydrate Polymers, 2017, 168, 227-239.	5.1	307
4	Chitosan Nanoparticle Penetration into Shrimp Muscle and its Effects on the Microbial Quality. Food and Bioprocess Technology, 2017, 10, 186-198.	2.6	18
5	Application of spray chilling and electrostatic interaction to produce lipid microparticles loaded with probiotics as an alternative to improve resistance under stress conditions. Food Hydrocolloids, 2018, 83, 109-117.	5.6	43
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8	Material distributions and functional structures in probiotic microcapsules. European Journal of Pharmaceutical Sciences, 2018, 122, 1-8.	1.9	17
9	Viability of Lactobacillus plantarum NCIMB 8826 in fermented apple juice under simulated gastric and intestinal conditions. LWT - Food Science and Technology, 2018, 97, 144-150.	2.5	47
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11	Effects of Astaxanthin from Shrimp Shell on Oxidative Stress and Behavior in Animal Model of Alzheimer's Disease. Marine Drugs, 2019, 17, 628.	2.2	37
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15	Survival and stability of free and encapsulated probiotic bacteria under simulated gastrointestinal and thermal conditions. International Journal of Food Properties, 2020, 23, 1899-1912.	1.3	29
16	Pectin-microfibrillated cellulose microgel: Effects on survival of lactic acid bacteria in a simulated gastrointestinal tract. International Journal of Biological Macromolecules, 2020, 158, 826-836.	3.6	17
17	Comparison of two encapsulation processes to protect the commensal gut probiotic bacterium Faecalibacterium prausnitzii from the digestive tract. Journal of Drug Delivery Science and Technology, 2020, 56, 101608.	1.4	15
18	Pectin., 2021,, 127-171.		O

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19	Resistant Starch-Based Edible Coating Composites for Spray-Dried Microencapsulation of Lactobacillus acidophilus, Comparative Assessment of Thermal Protection, In Vitro Digestion and Physicochemical Characteristics. Coatings, 2021, 11, 587.	1.2	18
20	Structural-functional Variability in Pectin and Effect of Innovative Extraction Methods: An Integrated Analysis for Tailored Applications. Food Reviews International, 2023, 39, 2352-2377.	4.3	7
21	Microencapsulating polymers for probiotics delivery systems: Preparation, characterization, and applications. Food Hydrocolloids, 2021, 120, 106882.	5.6	90
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25	In vitro digestion of sodium alginate/pectin co-encapsulated Lactobacillus bulgaricus and its application in yogurt bilayer beads. International Journal of Biological Macromolecules, 2021, 193, 1050-1058.	3.6	29
26	Effect of Cellulose–Chitosan Hybrid-Based Encapsulation on the Viability and Stability of Probiotics under Simulated Gastric Transit and in Kefir. Biomimetics, 2022, 7, 109.	1.5	8
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