

Development of a combined low-methoxyl-pectin and r
improve 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 <i>Lactobacillus plantarum</i> . <i>Food Bioscience</i> , 2016, 16, 56-65.	2.0	21
2	Integration of polysaccharide-thermoprotectant formulations for microencapsulation of <i>Lactobacillus plantarum</i> , appraisal of survivability and physico-biochemical properties during storage of spray dried powders. <i>Food Hydrocolloids</i> , 2017, 66, 286-295.	5.6	35
3	Emerging concepts in the nutraceutical and functional properties of pectin—A Review. <i>Carbohydrate Polymers</i> , 2017, 168, 227-239.	5.1	307
4	Chitosan Nanoparticle Penetration into Shrimp Muscle and its Effects on the Microbial Quality. <i>Food and Bioprocess Technology</i> , 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. <i>Food Hydrocolloids</i> , 2018, 83, 109-117.	5.6	43
6	Preparation and optimization of calcium pectate beads for cell encapsulation. <i>Journal of Applied Polymer Science</i> , 2018, 135, 45685.	1.3	4
7	Study of chemical characteristics, gelation properties and biological application of calcium pectate prepared using apple or citrus pectin. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 180-187.	3.6	27
8	Material distributions and functional structures in probiotic microcapsules. <i>European Journal of Pharmaceutical Sciences</i> , 2018, 122, 1-8.	1.9	17
9	Viability of <i>Lactobacillus plantarum</i> NCIMB 8826 in fermented apple juice under simulated gastric and intestinal conditions. <i>LWT - Food Science and Technology</i> , 2018, 97, 144-150.	2.5	47
10	Application of Polysaccharide-Based Hydrogels as Probiotic Delivery Systems. <i>Gels</i> , 2018, 4, 47.	2.1	86
11	Effects of Astaxanthin from Shrimp Shell on Oxidative Stress and Behavior in Animal Model of Alzheimer's Disease. <i>Marine Drugs</i> , 2019, 17, 628.	2.2	37
12	Development of Whey Protein Concentrate-Pectin-Alginate Based Delivery System to Improve Survival of <i>B. longum</i> BL-05 in Simulated Gastrointestinal Conditions. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 413-426.	1.9	54
13	A new delivery system based on apple pomace—pectin gels to encourage the viability of antimicrobial strains. <i>Food Science and Technology International</i> , 2020, 26, 242-253.	1.1	2
14	Influence of the prebiotics hi-maize, inulin and rice bran on the viability of pectin microparticles containing <i>Lactobacillus acidophilus</i> LA-5 obtained by internal gelation/emulsification. <i>Powder Technology</i> , 2020, 362, 409-415.	2.1	36
15	Survival and stability of free and encapsulated probiotic bacteria under simulated gastrointestinal and thermal conditions. <i>International Journal of Food Properties</i> , 2020, 23, 1899-1912.	1.3	29
16	Pectin-microfibrillated cellulose microgel: Effects on survival of lactic acid bacteria in a simulated gastrointestinal tract. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 826-836.	3.6	17
17	Comparison of two encapsulation processes to protect the commensal gut probiotic bacterium <i>Faecalibacterium prausnitzii</i> from the digestive tract. <i>Journal of Drug Delivery Science and Technology</i> , 2020, 56, 101608.	1.4	15
18	Pectin., 2021,, 127-171.		0

