

Microencapsulation of ginger (*Zingiber officinale*) extra

LWT - Food Science and Technology

70, 119-125

DOI: [10.1016/j.lwt.2016.02.030](https://doi.org/10.1016/j.lwt.2016.02.030)

Citation Report

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Effect of dextrose equivalent on physical and chemical properties of lime essential oil microparticles. Industrial Crops and Products, 2017, 102, 105-114.  | 2.5 | 53        |
| 2  | 6-SHOGAOL RICH GINGER OLEORESIN LOADED MIXED MICELLES ENHANCES IN VITRO CYTOTOXICITY ON MCF-7 CELLS AND IN VIVO ANTICANCER ACTIVITY AGAINST DAL CELLS. International Journal of Pharmacy and Pharmaceutical Sciences, 2018, 10, 160.  | 0.3 | 7         |
| 3  | Preparation and properties of cinnamon-thyme-ginger composite essential oil nanocapsules. Industrial Crops and Products, 2018, 122, 85-92.  | 2.5 | 79        |
| 4  | Microencapsulation of plum ( <i>Prunus salicina</i> Lindl.) phenolics by spray drying technology and storage stability. Food Science and Technology, 2018, 38, 530-536.   | 0.8 | 28        |
| 5  | Effects of Wall Materials and Operating Parameters on Physicochemical Properties, Process Efficiency, and Total Carotenoid Content of Microencapsulated Banana Passionfruit Pulp ( <i>Passiflora</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 TF 5  | 0.8 | 28        |
| 6  | Effect of convective and microwave methods on drying characteristics, color, rehydration and microstructure properties of ginger. Food Science and Technology, 2019, 39, 652-659.   | 0.8 | 34        |
| 7  | Development and validation of a novel high performance liquid chromatography-coupled with Corona charged aerosol detector method for quantification of glucosamine in dietary supplements. PLoS ONE, 2019, 14, e0216039.  | 1.1 | 11        |
| 8  | Modeling and optimization of the spray drying parameters for soapwort ( <i>Gypsophila</i> Sp.) extract. Food Science and Biotechnology, 2019, 28, 1409-1419.  | 1.2 | 5         |
| 9  | Microencapsulation of Tomato ( <i>Solanum lycopersicum</i> L.) Pomace Ethanol Extract by Spray Drying: Optimization of Process Conditions. Applied Sciences (Switzerland), 2019, 9, 612.  | 1.3 | 33        |
| 10 | Antimicrobial Activity of Ginger ( <i>Zingiber Officinale</i> ) and Its Application in Food Products. Food Reviews International, 2019, 35, 407-426.  | 4.3 | 94        |
| 11 | Preparation, characterization, and antimicrobial activity of chitosan/gum arabic/polyethylene glycol composite films incorporated with black pepper essential oil and ginger essential oil as potential packaging and wound dressing materials. Advanced Composites and Hybrid Materials, 2020, 3, 485-497. | 9.9 | 58        |
| 12 | Sulfation, structural analysis, and anticoagulant bioactivity of ginger polysaccharides. Journal of Food Science, 2020, 85, 2427-2434.  | 1.5 | 19        |
| 13 | Natural Macromolecules as Carriers for Essential Oils: From Extraction to Biomedical Application. Frontiers in Bioengineering and Biotechnology, 2020, 8, 563.  | 2.0 | 35        |
| 14 | The role of encapsulant materials on the stability of bioactive compounds of red ginger ( <i>Zingiber</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 14   | 4.2 | 14        |
| 15 | Preparation, characterization and antimicrobial activity of polyvinyl alcohol/gum arabic/chitosan composite films incorporated with black pepper essential oil and ginger essential oil. International Journal of Biological Macromolecules, 2020, 151, 366-375.  | 3.6 | 145       |
| 16 | Microencapsulation of Lemongrass ( <i>Cymbopogon citratus</i> ) Essential Oil Via Spray Drying: Effects of Feed Emulsion Parameters. Processes, 2020, 8, 40.  | 1.3 | 34        |
| 17 | Effect and mechanism of thyme microcapsules on histamine production by <i>Morganella morganii</i> MN483274 during the processing of smoked horse meat sausage. Food Control, 2021, 121, 107615.   | 2.8 | 12        |
| 18 | Encapsulation of ginger oleoresin in co-crystallized sucrose: development, characterization and storage stability. Food and Function, 2021, 12, 7964-7974.  | 2.1 | 7         |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 19 | Encapsulation of ginger essential oil in chitosan-based microparticles with improved biological activity and controlled release properties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15373.   | 0.9 | 17        |
| 20 | Natural Hydrogels, the Interesting Carriers for Herbal Extracts. <i>Food Reviews International</i> , 2022, 38, 713-737.  | 4.3 | 4         |
| 21 | Green Extraction by Ultrasound, Microencapsulation by Spray Drying and Antioxidant Activity of the Tucuma Coproduct ( <i>Astrocaryum vulgare</i> Mart.) Almonds. <i>Biomolecules</i> , 2021, 11, 545.  | 1.8 | 8         |
| 22 | Fate of Î²-cyclodextrin-sugar beet pectin microcapsules containing garlic essential oil in an acidic food beverage. <i>Food Bioscience</i> , 2021, 42, 101029.   | 2.0 | 16        |
| 23 | Preparation and Characterization of Ginger Essential Oil Microcapsule Composite Films. <i>Foods</i> , 2021, 10, 2268.  | 1.9 | 18        |
| 24 | Autoclave-assisted synthesis of AgNPs in <i>Z. officinale</i> extract and assessment of their cytotoxicity, antibacterial and antioxidant activities. <i>IET Nanobiotechnology</i> , 2019, 13, 262-268.  | 1.9 | 5         |
| 25 | Impact of Thyme Microcapsules on Histamine Production by <i>Proteus bacillus</i> in Xinjiang Smoked Horsemeat Sausage. <i>Foods</i> , 2021, 10, 2491.  | 1.9 | 2         |
| 26 | Microstructure of <i>Annona muricata</i> L. Leaves Extract Microcapsules Linked to Physical and Chemical Characteristics. <i>Journal of Encapsulation and Adsorption Sciences</i> , 2018, 08, 178-193.   | 0.3 | 0         |
| 27 | Extraction, phytochemical analysis, monosaccharide composition and functional properties of <i>X. americana</i> seed mucilage. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100302.  | 1.5 | 3         |
| 28 | Ginger: a systematic review of clinical trials and recent advances in encapsulation of its bioactive compounds. <i>Food and Function</i> , 2022, 13, 1078-1091.  | 2.1 | 7         |
| 29 | Preservation of <i>Mimosa tenuiflora</i> Antiaflatoxicogenic Activity Using Microencapsulation by Spray-Drying. <i>Molecules</i> , 2022, 27, 496.  | 1.7 | 0         |
| 30 | Prototypes of nutraceutical products from microparticles loaded with stilbenes extracted from grape cane. <i>Food and Bioproducts Processing</i> , 2022, 134, 19-29.   | 1.8 | 3         |
| 31 | Effect of excipient wall materials on the development of ginger oleoresin microcapsules: assessing the physicochemical, antioxidant and structural properties. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 73-82.                       | 1.7 | 3         |
| 32 | Microencapsulation by Spray Drying and Antioxidant Activity of Phenolic Compounds from Tucuma Coproduct ( <i>Astrocaryum vulgare</i> Mart.) Almonds. <i>Polymers</i> , 2022, 14, 2905.   | 2.0 | 10        |
| 33 | Synergistic antibacterial mechanism of different essential oils and their effect on quality attributes of ready-to-eat pakchoi ( <i>Brassica campestris</i> L. ssp. <i>chinensis</i> ). <i>International Journal of Food Microbiology</i> , 2022, 379, 109845. | 2.1 | 5         |
| 34 | Instant soluble roselle ( <i>Hibiscus sabdariffa</i> L.) powder rich in bioactive compounds: Effect of the production process on volatile compounds. <i>Journal of Food Measurement and Characterization</i> , 2023, 17, 108-120.                              | 1.6 | 5         |
| 35 | Effect of process parameters on production of ginger oleoresin powder by spray drying using whey protein isolate as the wall material. <i>Biomass Conversion and Biorefinery</i> , 0, , .  | 2.9 | 0         |
| 36 | Ginger in Ayurvedic Preparations and Its Applications in the Development of Nutraceuticals, Dietary Supplements and Functional Foods and Their Beneficial Effects in Various Biological Activities. , 2022, , 45-72.   |     | 0         |

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 37 | Protein and polysaccharide based encapsulation of ginger oleoresin: impact of wall materials on powder stability, release rate and antimicrobial characteristics. International Journal of Biological Macromolecules, 2023, 240, 124331. | 3.6 | 3         |