Microencapsulation of ginger (Zingiber officinale) extra

LWT - Food Science and Technology

70, 119-125

DOI: 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.	5.2	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.	5.2	79
4	Microencapsulation of plum (Prunus salicina Lindl.) phenolics by spray drying technology and storage stability. Food Science and Technology, 2018, 38, 530-536.	1.7	28
5	Effects of Wall Materials and Operating Parameters on Physicochemical Properties, Process Efficiency, and Total Carotenoid Content of Microencapsulated Banana Passionfruit Pulp (Passiflora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.3	10
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.	1.7	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.	2.5	11
8	Modeling and optimization of the spray drying parameters for soapwort (Gypsophila Sp.) extract. Food Science and Biotechnology, 2019, 28, 1409-1419.	2.6	5
9	Microencapsulation of Tomato (Solanum lycopersicum L.) Pomace Ethanolic Extract by Spray Drying: Optimization of Process Conditions. Applied Sciences (Switzerland), 2019, 9, 612.	2.5	33
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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.	21.1	58
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13	Natural Macromolecules as Carriers for Essential Oils: From Extraction to Biomedical Application. Frontiers in Bioengineering and Biotechnology, 2020, 8, 563.	4.1	35
14	The role of encapsulant materials on the stability of bioactive compounds of red ginger (Zingiber) Tj ETQq1 1 0.784314 rgBT /Overloc	8.2	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.	7.5	145
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17	Effect and mechanism of thyme microcapsules on histamine production by Morganella morganii MN483274 during the processing of smoked horse meat sausage. Food Control, 2021, 121, 107615.	5.5	12
18	Encapsulation of ginger oleoresin in co-crystallized sucrose: development, characterization and storage stability. Food and Function, 2021, 12, 7964-7974.	4.6	7

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19	Encapsulation of ginger essential oil in chitosanâ€based microparticles with improved biological activity and controlled release properties. Journal of Food Processing and Preservation, 2021, 45, e15373.	2.0	17
20	Natural Hydrogels, the Interesting Carriers for Herbal Extracts. Food Reviews International, 2022, 38, 713-737.	8.4	4
21	Green Extraction by Ultrasound, Microencapsulation by Spray Drying and Antioxidant Activity of the Tucuma Coproduct (Astrocaryum vulgare Mart.) Almonds. Biomolecules, 2021, 11, 545.	4.0	8
22	Fate of Î²-cyclodextrin-sugar beet pectin microcapsules containing garlic essential oil in an acidic food beverage. Food Bioscience, 2021, 42, 101029.	4.4	16
23	Preparation and Characterization of Ginger Essential Oil Microcapsule Composite Films. Foods, 2021, 10, 2268.	4.3	18
24	Autoclaveâ€assisted synthesis of AgNPs in Z. officinale extract and assessment of their cytotoxicity, antibacterial and antioxidant activities. IET Nanobiotechnology, 2019, 13, 262-268.	3.8	5
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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.	7.5	3
38	Supercritical fluid extraction of torch ginger: Encapsulation, metabolite profiling, and antioxidant activity. Journal of King Saud University - Science, 2023, 35, 102700.	3.5	0
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