

# Evaluation of alpha-tocopherol stability in soluble diets

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Preparation and characterization of electrospun nanofibers containing glutamine. Carbohydrate Polymers, 2016, 152, 802-814.	5.1	41
2	Barriers and Chemistry in a Bottle: Mechanisms in Today's Oxygen Barriers for Tomorrow's Materials. Applied Sciences (Switzerland), 2017, 7, 665.	1.3	35
3	Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food. Annual Review of Food Science and Technology, 2018, 9, 525-549.	5.1	105
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6	Zein and zein -based nano-materials for food and nutrition applications: A review. Trends in Food Science and Technology, 2018, 79, 184-197.	7.8	262
7	Biopolymers for the Nano-microencapsulation of Bioactive Ingredients by Electrohydrodynamic Processing. , 2018, , 447-479.		9
8	Delivery of alpha-tocopherol through soluble dietary fibre-based nanofibres for improving the life span of <i>Caenorhabditis elegans</i> . International Journal of Food Sciences and Nutrition, 2019, 70, 172-181.	1.3	5
9	Characterization of cellulose acetate/gum Arabic fibers loaded with extract of <i>Viburnum opulus</i> L. fruit. LWT - Food Science and Technology, 2019, 110, 247-254.	2.5	22
10	Electrospinning and electrospraying technologies for food applications. Advances in Food and Nutrition Research, 2019, 88, 167-234.	1.5	68
11	Production of food bioactive-loaded nanofibers by electrospinning. , 2019, , 31-105.		4
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16	Encapsulation in food industry with emerging electrohydrodynamic techniques: Electrospinning and electrospraying " A review. Food Chemistry, 2021, 339, 127850.	4.2	121
17	Electrospinning and electrospraying technologies for food and packaging applications. , 2021, , 217-259.		4
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19	Residue by elapsed time of non-enzymatic antioxidants in dentifrice. Journal of Korean Society of Dental Hygiene, 2016, 16, 783-790.	0.3	0
20	Plant-Based Protein Films and Coatings. , 2022, , 271-311.		1
21	Bioactive-loaded nanovesicles embedded within electrospun plant protein nanofibers; a double encapsulation technique. Food Hydrocolloids, 2023, 141, 108683.	5.6	8
22	Sources, extraction, and characterization of zein. , 2023, , 527-556.		0