## Effect of temperature and relative humidity on stability gastro-intestinal digestion of microcapsules of Bordo groduced with different carrier agents

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**Citation Report** 

#	Article	IF	CITATIONS
1	Effect of carrier agents on the physical properties and morphology of spray-dried Monascus pigment powder. LWT - Food Science and Technology, 2018, 98, 299-305.	5.2	14
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3	Anthocyanins in Food. , 2019, , 10-17.		8
4	Release behavior of 1â€methylcylopropene coated paperâ€based shellac solution in response to stepwise humidity changes to develop novel functional packaging for fruit. Packaging Technology and Science, 2019, 32, 523-533.	2.8	15
5	Recent progress in preparation and agricultural application of microcapsules. Journal of Biomedical Materials Research - Part A, 2019, 107, 2371-2385.	4.0	39
6	Effect of wall materials on some physicochemical properties and release characteristics of encapsulated black rice anthocyanin microcapsules. Food Chemistry, 2019, 294, 493-502.	8.2	98
7	Production and characterization of solid lipid microparticles loaded with guaraná (Paullinia cupana) seed extract. Food Research International, 2019, 123, 144-152.	6.2	30
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16	Microwave-Assisted Extraction and Ultrasound-Assisted Extraction of Bioactive Compounds from Grape Pomace. International Journal of Food Engineering, 2020, 16, .	1.5	37
17	Microencapsulation of anthocyanins extracted from grape skin by emulsification/internal gelation followed by spray/freeze-drying techniques: Characterization, stability and bioaccessibility. LWT - Food Science and Technology, 2020, 123, 109097.	5.2	70
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Nghiên cá» ©u Ä'á»™ng hỀ suy giá°£m hÃm lượng polyphenol và hoá°¡t tÃnh sinh hỀ cá»§a bá»™t sá°¥y phun cao chiá°¿t trâ (Syzygium Zeylanicum (L.) DC.) trong Ä'iá»u kiện cưỡng bức. Tap Chi Khoa Hoc = Journal of Science, 2023, 59,.

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