Effect of temperature and relative humidity on stability gastro-intestinal digestion of microcapsules of Bordo gr produced 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.	2.5	14
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3	Anthocyanins in Food. , 2019, , 10-17.		8
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5	Recent progress in preparation and agricultural application of microcapsules. Journal of Biomedical Materials Research - Part A, 2019, 107, 2371-2385.	2.1	39
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19	Microencapsulation and controlled release of bioactive compounds from grape pomace. Drying Technology, 2021, 39, 1018-1032.	1.7	16
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