

Functionality and nutritional aspects of microcrystallin

Carbohydrate Polymers

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Spectroscopy and microscopy of microfibrillar and nanofibrillar composites. , 2017, , 279-299.		2
2	The Shielding Effect of Microcrystalline Cellulose on Drug Nanocrystal Particles During Compaction. AAPS PharmSciTech, 2018, 19, 2488-2498.	1.5	2
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4	Encapsulation of vitamin D3 in pickering emulsions stabilized by nanofibrillated mangosteen cellulose: Impact on in vitro digestion and bioaccessibility. Food Hydrocolloids, 2018, 83, 153-164.	5.6	176
5	Entangled and colloidally stable microcrystalline cellulose matrices in controlled drug release. International Journal of Pharmaceutics, 2018, 548, 113-119.	2.6	18
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20	Inhibition of α -amylase and amyloglucosidase by nanocrystalline cellulose and spectroscopic analysis of their binding interaction mechanism. <i>Food Hydrocolloids</i> , 2019, 90, 341-352.	5.6	32
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