

# Electrospinning: A novel nano-encapsulation approach

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Citation Report

#	ARTICLE	IF	CITATIONS
1	A colon-specific delivery system for quercetin with enhanced cancer prevention based on co-axial electrospinning. <i>Food and Function</i> , 2018, 9, 5999-6009.	2.1	38
2	Electrospinning Cargo-Containing Polyelectrolyte Complex Fibers: Correlating Molecular Interactions to Complex Coacervate Phase Behavior and Fiber Formation. <i>Macromolecules</i> , 2018, 51, 8821-8832.	2.2	28
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4	Nanoencapsulation techniques for compounds and products with antioxidant and antimicrobial activity - A critical view. <i>European Journal of Medicinal Chemistry</i> , 2018, 157, 1326-1345.	2.6	108
5	Electrospun characteristics of gallic acid-loaded poly vinyl alcohol fibers: Release characteristics and antioxidant properties. <i>Journal of Science: Advanced Materials and Devices</i> , 2018, 3, 175-180.	1.5	11
6	Modifying an Active Compound's Release Kinetic Using a Supercritical Impregnation Process to Incorporate an Active Agent into PLA Electrospun Mats. <i>Polymers</i> , 2018, 10, 479.	2.0	22
7	Preparation and Characterization of Electrospun Colon-Specific Delivery System for Quercetin and Its Antiproliferative Effect on Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11550-11559.	2.4	34
8	Emulsion electrospinning: Fundamentals, food applications and prospects. <i>Trends in Food Science and Technology</i> , 2018, 80, 175-186.	7.8	184
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10	Encapsulation of tomato peel extract into nanofibers and its application in model food. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14090.	0.9	8
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13	Fabrication of Electrospun Probiotic Functionalized Nanocomposite Scaffolds for Infection Control and Dermal Burn Healing in a Mice Model. <i>ACS Biomaterials Science and Engineering</i> , 2019, 5, 6109-6116.	2.6	29
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17	Pectin polymers as wall materials for the nano-encapsulation of bioactive compounds. <i>Trends in Food Science and Technology</i> , 2019, 90, 35-46.	7.8	183
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