

CITATION REPORT

List of articles citing

Microencapsulation of palm oil by complex coacervation for application in food systems

DOI: 10.1016/j.foodchem.2016.09.194
Food Chemistry, 2017, 220, 59-66.

Source: <https://exaly.com/paper-pdf/67743151/citation-report.pdf>

Version: 2024-04-28

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
117	Study of microencapsulation and controlled release of modified chitosan microparticles containing vitamin B12. 2017 , 318, 162-169		36
116	Research Highlights February 2017. 2017 , 29, 12-14		
115	Production and characterization of palm oil microcapsules obtained by complex coacervation in gelatin/gum Arabic. 2018 , 41, e12673		16
114	Microencapsulation of omega-3 polyunsaturated fatty acids and astaxanthin-rich salmon oil using particles from gas saturated solutions (PGSS) process. 2018 , 92, 523-530		21
113	Enhancing stability of echium seed oil and beta-sitosterol by their coencapsulation by complex coacervation using different combinations of wall materials and crosslinkers. <i>Food Chemistry</i> , 2018 , 252, 277-284	8.5	23
112	Optimization of microcapsules shell structure to preserve labile compounds: A comparison between microfluidics and conventional homogenization method. <i>Food Chemistry</i> , 2018 , 241, 460-467	8.5	32
111	Complex coacervation: Encapsulation and controlled release of active agents in food systems. 2018 , 90, 254-264		117
110	Encapsulation of structured lipids containing medium- and long chain fatty acids by complex coacervation of gelatin and gum arabic. 2018 , 41, e12907		6
109	Electrospinning Cargo-Containing Polyelectrolyte Complex Fibers: Correlating Molecular Interactions to Complex Coacervate Phase Behavior and Fiber Formation. 2018 , 51, 8821-8832		12
108	Microencapsulated ascorbic acid: Development, characterization, and release profile in simulated gastrointestinal fluids. 2018 , 41, e12922		1
107	Advances in micro and nano-encapsulation of bioactive compounds using biopolymer and lipid-based transporters. 2018 , 78, 34-60		248
106	Protein-Based Delivery Systems for the Nanoencapsulation of Food Ingredients. 2018 , 17, 920-936		109
105	Dietary microencapsulated oil improves immune function and intestinal health in Nile tilapia fed with high-fat diet. 2018 , 496, 19-29		36
104	Self-assembled amphiphilic chitosan nanoparticles for quercetin delivery to breast cancer cells. 2018 , 131, 203-210		37
103	Assessment of physicochemical characteristics, thermal stability and release profile of ascorbic acid microcapsules obtained by complex coacervation. 2019 , 87, 71-82		34
102	Influence of modified starches as wall materials on the properties of spray-dried lemongrass oil. 2019 , 56, 4972-4981		6
101	Use of molecular interactions and mesoscopic scale transitions to modulate protein-polysaccharide structures. 2019 , 271, 101987		28

100	Nanomaterials in nutraceutical and phytonutrient industries. 2019 , 441-474	2
99	Complex Coacervation in Asymmetric Solutions of Polycation and Polyanion. 2019 , 35, 15267-15274	5
98	Thermal buffering effect of a packaging design with microencapsulated phase change material. 2019 , 43, 4495-4505	12
97	Preparing Xanthan-Chitosan Composites in Glycerol. 2019 , 4, 6451-6457	1
96	Use of gelatin and gum arabic for microencapsulation of probiotic cells from <i>Lactobacillus plantarum</i> by a dual process combining double emulsification followed by complex coacervation. 2019 , 133, 722-731	43
95	Encapsulation of colorants by natural polymers for food applications. 2019 , 135, 183-194	20
94	The delivery of sensitive food bioactive ingredients: Absorption mechanisms, influencing factors, encapsulation techniques and evaluation models. 2019 , 120, 130-140	76
93	Advances in the Application of Microcapsules as Carriers of Functional Compounds for Food Products. 2019 , 9, 571	38
92	Propolis microparticles produced with pea protein: Characterization and evaluation of antioxidant and antimicrobial activities. 2019 , 87, 703-711	40
91	Effect of processing conditions on the morphology and oxidative stability of lipid microcapsules during complex coacervation. 2019 , 87, 637-643	24
90	Assessment of the delivery of citronella oil from microcapsules supported on wool fabrics. 2019 , 343, 775-782	15
89	Microencapsulation of anthocyanin compounds extracted from blueberry (<i>Vaccinium</i> spp.) by spray drying: Characterization, stability and simulated gastrointestinal conditions. 2019 , 89, 742-748	48
88	Complex coacervates from gelatin and octenyl succinic anhydride modified kudzu starch: Insights of formulation and characterization. 2019 , 86, 70-77	31
87	Microencapsulation of sweet orange essential oil (<i>Citrus aurantium</i> var. <i>dulcis</i>) by lyophilization using maltodextrin and maltodextrin/gelatin mixtures: Preparation, characterization, antimicrobial and antioxidant activities. 2020 , 143, 991-999	26
86	Preparation and release mechanism of lavender oil microcapsules with different combinations of coating materials. 2020 , 35, 157-166	8
85	High share granulation process affecting the quality and stability of spine date seed oil (SDSO) tablets. 2020 , 118, 108765	
84	Study of antioxidant and antibacterial activities of depolymerized fucoidans extracted from <i>Sargassum tenerrimum</i> . 2020 , 151, 1259-1266	21
83	Influence of the xanthan gum as a crosslinking agent on the physicochemical properties of chitosan microparticles containing green coffee extract. 2020 , 29, 101782	2

82	Complex coacervates of cashew gum and gelatin as carriers of green coffee oil: The effect of microcapsule application on the rheological and sensorial quality of a fruit juice. 2020 , 131, 109047	17
81	Microencapsulation Delivery System in Food Industry: Challenge and the Way Forward. 2020 , 2020, 1-14	9
80	Phase Boundary and Salt Partitioning in Coacervate Complexes Formed between Poly(acrylic acid) and Poly(N,N-dimethylaminoethyl methacrylate) from Detailed Atomistic Simulations Combined with Free Energy Perturbation and Thermodynamic Integration Calculations. 2020 , 53, 7618-7634	4
79	Antimicrobial Activity and GC-MS Profile of Copaiba Oil for Incorporation into Schott Starch-Based Films. 2020 , 12,	4
78	Palm oil: its antioxidant potential in diabetes mellitus. 2020 , 285-291	1
77	Characterization and Oxidative Stability of Cold-pressed Sesame Oil Microcapsules Prepared by Complex Coacervation. 2020 , 69, 685-692	5
76	Encapsulation of Ginger Essential Oil Using Complex Coacervation Method: Coacervate Formation, Rheological Property, and Physicochemical Characterization. 2020 , 13, 1405-1420	22
75	In-vitro bioaccessibility of spray dried refined kenaf () seed oil applied in coffee drink. 2020 , 57, 2507-2515	6
74	Differential scanning calorimetry (DSC) of nanoencapsulated food ingredients. 2020 , 295-346	2
73	Microencapsulation of ginger oil by complex coacervation using atomization: Effects of polymer ratio and wall material concentration. 2021 , 291, 110214	11
72	Food-Grade Colloidal Systems for the Delivery of Essential Oils. 2021 , 37, 1-45	31
71	Recent advances in nano-encapsulation technologies for controlled release of biostimulants and antimicrobial agents. 2021 , 29-55	1
70	Covalent and Electrostatic Protein-Polysaccharide Systems for Encapsulation of Nutraceuticals. 2021 , 818-831	
69	Mosquito-repellent controlled-release formulations for fighting infectious diseases. 2021 , 20, 165	15
68	Complex Coacervates Formed between Whey Protein Isolate and Carboxymethylcellulose for Encapsulation of β -Carotene from Sacha Inchi Oil: Stability, In Vitro Digestion and Release Kinetics. 2021 , 16, 293-305	0
67	Amelioration of the stability of polyunsaturated fatty acids and bioactive enriched vegetable oil: blending, encapsulation, and its application. 2021 , 1-23	3
66	Prospective study on microencapsulation of oils and its application in foodstuffs. 2021 ,	1
65	Application of spray drying for production of microparticles containing the carotenoid-rich tucum \square oil (<i>Astrocaryum vulgare</i> Mart.). 2021 , 143, 111106	7

64	Encapsulation of Carotenoids as Food Colorants via Formation of Cyclodextrin Inclusion Complexes: A Review. 2021 , 2, 454-476	6
63	Gums Characteristics and Applications in the Food Industry.	3
62	Microencapsulation of Bioactive Ingredients for Their Delivery into Fermented Milk Products: A Review. 2021 , 26,	5
61	Influence of sodium caseinate, maltodextrin, pectin and their Maillard conjugate on the stability, in vitro release, anti-oxidant property and cell viability of eugenol-olive oil nanoemulsions. 2021 , 183, 158-170	10
60	Connecting primitive phase separation to biotechnology, synthetic biology, and engineering. 2021 , 46, 1	3
59	Physico-chemical, Sensory, and Antioxidant Characteristics of Olive Paste Enriched with Microencapsulated Thyme Essential Oil. 1	1
58	Refined palm oil fractions: Effect of skim milk powder and maltodextrin on emulsion properties and microencapsulation by spray drying. 2021 ,	0
57	Interactions of the molecular assembly of polysaccharide-protein systems as encapsulation materials. A review. 2021 , 295, 102398	9
56	Microencapsulation of carotenoid-rich materials: A review. 2021 , 147, 110571	13
55	Preparation and Characterization of Ginger Essential Oil Microcapsule Composite Films. 2021 , 10,	0
54	Use of a tubular heat exchanger to achieve complex coacervation in a semi-continuous process: Effects of capsules curing temperature and shear rate. 2021 , 310, 110698	
53	Encapsulation of olive leaf extract (<i>Olea europaea</i> L.) in gelatin/tragacanth gum by complex coacervation for application in sheep meat hamburger. 2022 , 131, 108426	5
52	Microencapsulation techniques to aggregate values in dairy foods formulation. 2022 , 139-157	
51	Chitosan microcapsules: Methods of the production and use in the textile finishing. 2021 , 138, 50482	13
50	Microencapsulation of pomegranate (<i>Punica granatum</i> L.) seed oil by complex coacervation: Development of a potential functional ingredient for food application. 2020 , 131, 109519	12
49	Microencapsulated Walnut Oil (<i>Juglans neotropica</i> Diels) by Spray Drying Technology and Determination of Fatty Acids Composition Stability. 2017 , 13, 8-16	1
48	Lipid microspheres containing urea for slow release of non-protein N in ruminant diets. 2021 ,	0
47	Microencapsulation of <i>Thymus fontanesii</i> extracts in pectin/casein: characterization, release behavior and storage stability. 1	

46	DRAGON FRUIT JUICE ADDITION IN PALM OIL-PUMPKIN EMULSION: PANELIST ACCEPTANCE AND ANTIOXIDANT CAPACITY. 2017 , 28, 122-128	1
45	Characterization and optimization of oil microcapsules from <i>Attalea phalerata</i> Mart. for the preservation of bioactive compounds. 55,	
44	Properties of dark chocolate enriched with free and encapsulated chlorogenic acids extracted from green coffee. 23,	2
43	Encapsulation of sacha inchi oil in complex coacervates formed by carboxymethylcellulose and lactoferrin for controlled release of β -carotene. 2022 , 2, 100047	1
42	Vegetable oils oxidation: mechanisms, consequences and protective strategies. 1-18	0
41	Compositional, structural design and nutritional aspects of texture-modified foods for the elderly. 2022 , 119, 152-163	5
40	Different Approaches for the Inclusion of Bioactive Compounds in Packaging Systems. 2022 , 151-185	
39	Characterization and controlled release of pequi oil microcapsules for yogurt application. 2022 , 157, 113105	0
38	Sensory and Biological Potential of Encapsulated Common Bean Protein Hydrolysates Incorporated in a Greek-Style Yogurt Matrix.. 2022 , 14,	2
37	Encapsulated oil powder: Processing, properties, and applications.	0
36	Antioxidants and Bioactive Compounds in Food: Critical Review of Issues and Prospects.. 2022 , 11,	2
35	Natural Polymers Used in Edible Food Packaging History, Function and Application Trends as a Sustainable Alternative to Synthetic Plastic. 2022 , 3, 32-58	6
34	Effect of drying method and wall material composition on the characteristics of camellia seed oil microcapsule powder. 2022 , 99, 353-364	0
33	Microencapsulation of Natural Food Antimicrobials: Methods and Applications. 2022 , 12, 3837	1
32	Novel methods to induce complex coacervation using dual fluid nozzle and metal membranes: Part I Use of metal membranes for emulsification. 2022 , 134, 30-45	0
31	Microencapsulation of Flaxseed Oil by Lentil Protein Isolate- κ -Carrageenan and - λ -Carrageenan Based Wall Materials through Spray and Freeze Drying. 2022 , 27, 3195	0
30	Preparation of an eco-friendly antibacterial agent for food packaging containing <i>Houttuynia cordata</i> Thunb. extract. 2022 , 12, 16141-16152	0
29	Methods of protection and application of carotenoids in foods - A bibliographic review. 2022 , 48, 101829	2

28	Encapsulation of Phenolic Compounds Through the Complex Coacervation Technique for the Enrichment of Diet Chewable Candies.	
27	Storage Stability and In Vitro Bioaccessibility of Microencapsulated Tomato (<i>Solanum Lycopersicum</i> L.) Pomace Extract. 2022 , 9, 311	1
26	Microencapsulation of betanin by complex coacervation of carboxymethylcellulose and amaranth protein isolate for application in edible gelatin films. 2022 , 133, 107956	1
25	Evaluation of Guava Pulp Microencapsulated in Mucilage of Aloe Vera and <i>Opuntia ficus-indica</i> as a Natural Dye for Yogurt: Functional Characterization and Color Stability. 2022 , 11, 2380	1
24	Natural pigments of plant origin: Classification, extraction and application in foods. 2023 , 398, 133908	1
23	Microencapsulation by complex coacervation processes. 2023 , 169-193	0
22	Microencapsulation of red beet extract using chitosan-Persian gum complex coacervates.	0
21	Antibacterial mechanisms of star anise essential oil microcapsules encapsulated by rice protein-depolymerized pectin electrostatic complexation and its application in crab meatballs. 2022 , 109963	1
20	Bioencapsulation for the functional foods and nutraceuticals. 2022 , 125-156	0
19	Ung dung vi bao giot tu trong công nghiệp thực phẩm. 2022 , 58, 149-157	0
18	Kinetics and Thermodynamics of β -Carotene Adsorption onto Acid-Activated Clays Modified by Zero Valent Iron. 2022 , 2022, 1-15	0
17	Liposomes in food industries. 2023 , 269-285	0
16	Nano and microencapsulation of bacteriocins for food applications: A review. 2022 , 102173	0
15	Optimization and kinetics of microwave-assisted extraction of sulfated fucose-rich polysaccharides from <i>Nizamuddinina zanardinii</i> .	0
14	Microencapsulation of Monascus red pigments by emulsification/internal gelation with freeze/spray-drying: Process optimization, morphological characteristics, and stability. 2023 , 173, 114227	0
13	Encapsulation of phenolic compounds through the complex coacervation technique for the enrichment of diet chewable candies. 2023 , 51, 102256	0
12	Controlled Release of Vitamin U from Microencapsulated <i>Brassica oleracea</i> L. var. capitata Extract for Peptic Ulcer Treatment.	1
11	Microencapsulation of Bioactive Components for Applications in Food Industry. 2023 , 439-458	0

10	Co-encapsulation of fish oil with essential oils and lutein/curcumin to increase the oxidative stability of fish oil powder. 2023 , 410, 135465	0
9	Current Advantages in the Application of Microencapsulation in Functional Bread Development. 2023 , 12, 96	0
8	Alt�n otu (<i>Helichrysum italicum</i>) esansiyel yağın mikrokapsle edilmesi ve karakterizasyonu. 2022 , 59, 669-684	0
7	Bioactive Natural Pigments Extraction, Isolation, and Stability in Food Applications. 2023 , 28, 1200	0
6	Microencapsulation of beta-carotene by complex coacervation using amaranth carboxymethyl starch and lactoferrin for application in gummy candies. 2023 , 139, 108488	1
5	Novel methods to induce complex coacervation using dual fluid nozzle and metal membranes: Part II Use of metal membrane technology to induce complex coacervation. 2023 , 139, 46-60	0
4	Natural pigments: Anthocyanins, carotenoids, chlorophylls, and betalains as colorants in food products. 2023 , 52, 102403	2
3	Spray-and freeze-drying of microcapsules prepared by complex coacervation method: A review. 2023 , 140, 108650	0
2	Encapsulated natural pigments: Techniques and applications.	0
1	Chitosan as an antimicrobial agent to increase shelf life of foods. 2023 , 155-191	0