

Eggshell calcium: A cheap alternative to expensive supp

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Preparation of Calcium Magnesium Acetate Snow Melting Agent Using Raw Calcium Acetate-Rich Made from Eggshells. <i>Waste and Biomass Valorization</i> , 2020, 11, 6757-6767.	1.8	9
2	Channelling eggshell waste to valuable and utilizable products: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2020, 106, 78-90.	7.8	117
3	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. <i>Food Reviews International</i> , 2022, 38, 1607-1634.	4.3	19
4	Preliminary study on the correlation between the trace Mn <sup>2+</sup> and the calcite polymorph in gallstones containing calcium carbonate from the northeast China via electron spin resonance. <i>Journal of Trace Elements in Medicine and Biology</i> , 2020, 60, 126494.	1.5	3
5	An Inclusive Overview of Advanced Thermal and Nonthermal Extraction Techniques for Bioactive Compounds in Food and Food-related Matrices. <i>Food Reviews International</i> , 2022, 38, 1166-1196.	4.3	80
6	Physicochemical and structural characteristics of nano eggshell calcium prepared by wet ball milling. <i>LWT - Food Science and Technology</i> , 2020, 131, 109721.	2.5	25
7	Valorization of fisheries by-products: Challenges and technical concerns to food industry. <i>Trends in Food Science and Technology</i> , 2020, 99, 34-43.	7.8	64
8	Conversion of waste eggshell into difunctional Au/CaCO <sub>3</sub> nanocomposite for 4-Nitrophenol electrochemical detection and catalytic reduction. <i>Applied Surface Science</i> , 2020, 510, 145526.	3.1	63
9	Effective valorization of food wastes and by-products through pulsed electric field: A systematic review. <i>Journal of Food Process Engineering</i> , 2021, 44, e13629.	1.5	47
10	State-of-the-Art of Eggshell Waste in Materials Science: Recent Advances in Catalysis, Pharmaceutical Applications, and Mechanochemistry. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 612567.	2.0	38
11	Au nanoparticle-loaded eggshell for electrochemical detection of nitrite. <i>RSC Advances</i> , 2021, 11, 4112-4117.	1.7	14
12	Functional Food for Elderly High in Antioxidant and Chicken Eggshell Calcium to Reduce the Risk of Osteoporosis—A Narrative Review. <i>Foods</i> , 2021, 10, 656.	1.9	28
13	Multi-Class Procedure for Analysis of 50 Antibacterial Compounds in Eggshells Using Ultra-High-Performance Liquid Chromatography—Tandem Mass Spectrometry. <i>Molecules</i> , 2021, 26, 1373.	1.7	4
14	Physical properties and compressibility of quail eggshell nanopowder with heat treatment temperature variations. <i>Materials Research Express</i> , 2021, 8, 055008.	0.8	2
15	Superiority of coarse eggshell as a calcium source over limestone, cockle shell, oyster shell, and fine eggshell in old laying hens. <i>Scientific Reports</i> , 2021, 11, 13225.	1.6	8
16	Biotechnological Applications of Eggshell: Recent Advances. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 675364.	2.0	37
17	Review on the extraction of calcium supplements from eggshells to combat waste generation and chronic calcium deficiency. <i>Environmental Science and Pollution Research</i> , 2021, 28, 46985-46998.	2.7	6
18	Eggshell derived CaO-Portland cement antibacterial composites. <i>Composites Part C: Open Access</i> , 2021, 5, 100123.	1.5	16

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19	Simple recycling of biowaste eggshells to various calcium phosphates for specific industries. Scientific Reports, 2021, 11, 15143.	1.6	19
20	Research of qualitative indicators of butter cookies using protein-mineral supplements. EUREKA Life Sciences, 2021, , 27-33.	0.1	0
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22	A review on recent advances of egg byproducts: Preparation, functional properties, biological activities and food applications. Food Research International, 2021, 147, 110563.	2.9	20
23	Different Surface Appearances Caused by Unbalanced Mn <sup>2+</sup> Accumulation in Gallstones Consisting of Cholesterol and CaCO <sub>3</sub> Obtained from a Patient After Cholecystectomy. Biological Trace Element Research, 2021, , 1.	1.9	0
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34	Production of Bio-Calcium Oxide Derived from Hatchery Eggshell Waste Using an Industrial-Scale Car Bottom Furnace. Journal of Renewable Materials, 2022, 10, 1137-1151.	1.1	4
35	ATIK YUMURTA KABUKLARINDAN SENTEZLENEN HİDROKSİAPATİTLERİNİN SULARDAN MALAHİT YERİNE ALINMASI. Kahramanmaraş Sırtçın İktisadi ve İdari Bilimler Üniversitesi Mühendislik Bilimleri Dergisi, 2020, 23, 141-152.	0.0	1
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38	Influences of agro-wastes on the physico-mechanical and durability properties of unfired clay blocks. <i>Construction and Building Materials</i> , 2022, 318, 126011.	3.2	13
39	Usos potenciales de la cáscara de huevo de gallina ( <i>Gallus gallus domesticus</i> ): una revisión sistemática. <i>Revista Colombiana De Ciencia Animal Recia</i> , 2020, 12, e776.	0.2	0
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47	Green synthesis of ZnO/eggshell nanocomposite using <i>ferulago macrocarpa</i> extract and its photocatalytic and antimicrobial activity in water disinfection. <i>Inorganic and Nano-Metal Chemistry</i> , 0, , 1-12.	0.9	0
48	A novel process to separate the eggshell membranes and eggshells via flash evaporation. <i>Food Science and Technology</i> , 0, 42, .	0.8	5
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