# Web of Science<sup>™</sup>

#### **Smart Search**







Results for EUGENOL PICKE... >

MENU

Eugenol Pickering emulsion stabilized by chitosan self-assembled nanopart...



# Eugenol Pickering emulsion stabilized by chitosan self-assembled nanoparticles: fabrication, emulsion stability, antioxidant and antimicrobial activity

Are you this author?

By Abd Hamid, KH (Abd Hamid, Khadijah Husna); Fauzi, MA (Fauzi,

Muhammad Ashraf); Ajit, A (Ajit, Azilah); Arzmi, MH (Arzmi, Mohd

Hafiz); Azman, NAM (Azman, Nurul Aini Mohd)

View Web of Science ResearcherID and ORCID (provided by

Clarivate)

Source JOURNAL OF CHEMICAL TECHNOLOGY AND BIOTECHNOLOGY

Volume: 100 Issue: 12 Page: 2616-2624 Special Issue: SI

DOI: 10.1002/jctb.7905

Published DEC 2025

Early Access MAY 2025

Indexed 2025-06-04

**Document Type** Article

**Abstract** BackgroundEugenol, an important active ingredient in essential

oils, effectively inhibits food-borne pathogens but is hindered by its high volatility. Pickering emulsion provides a suitable method

to encapsulate, protect and enhance the absorption of these biologically active food components. This study investigated

encapsulation of different concentrations of eugenol Pickering

emulsion stabilized with self-assembled chitosan nanoparticles by ultrasound-assisted emulsification. The effects of varying eugenol concentrations on Pickering emulsions' physical, stability, antioxidant and antimicrobial properties were analyzed.ResultsThe integration of eugenol at different concentrations increased the droplet size of Pickering emulsion, and the value ranged from 20 to 142 nm during a 60-day storage. Eugenol (5%) significantly improved the antioxidant activity of the Pickering emulsion with a DPPH (2,2-diphenyl-1picrylhydrazyl) value of 78%. In addition, eugenol effectively increased the antimicrobial activity of the Pickering emulsion against Staphylococcus aureus (S. aureus) and Escherichia coli (E. coli) with inhibition zones of 14.1 and 17 mm, respectively. The stability of the Pickering emulsion increased with the increase in eugenol concentration throughout the storage period. Conclusion Pickering emulsions stabilized with selfassembled chitosan nanoparticles effectively enhanced the stability, antioxidant, and antimicrobial performance of eugenol. These results highlight the potential of such systems as natural and efficient delivery platforms for food and pharmaceutical applications. (c) 2025 Society of Chemical Industry (SCI).

## Keywords

**Author Keywords:** Pickering emulsion; eugenol; antioxidant; stability; antimicrobial

Keywords Plus: DELIVERY; OIL

### **Addresses**

- <sup>1</sup> Univ Malaysia Pahang Al Sultan Abdullah, Fac Chem & Proc Engn Technol, Kuantan, Malaysia
- <sup>2</sup> Univ Malaysia Pahang Al Sultan Abdullah, Fac Ind Management, Kuantan, Malaysia
- <sup>3</sup> Int Islamic Univ Malaysia, Dept Fundamental Dent & Med Sci, Kulliyyah Dent, Kuantan, Malaysia

# Categories/ Classification

Research Areas: Biotechnology & Applied Microbiology; Chemistry; Engineering

Citation 2 2.53 Polymers & 2.53.2046 Pickering
Topics: Chemistry Macromolecules Emulsions

# Web of Science Categories

Biotechnology & Applied Microbiology; Chemistry, Multidisciplinary; Engineering, Environmental; Engineering, Chemical

## **Citation Network**

**Use in Web of Science** 

In Web of Science Core Collection

2

Citations

43

**Cited References** 

28 31

Last 180 Days Since 2013

## This record is from:

## Web of Science Core Collection

 Science Citation Index Expanded (SCI-EXPANDED)

## Suggest a correction

If you would like to improve the quality of the data in this record, please <u>Suggest a correction</u>

Clarivate

© 2025 Clarivate. All rights reserved.

Legal Training

Center Portal

Privacy Product

Statement Support

Copyright Newsletter

Notice

Cookie Accessibility
Policy Help
Manage Terms of
cookie Use
preferences
Data
Correction

Follow Us



