

# Nattinee Bumbudsanpharoke

## List of Publications by Citations

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

24  
papers

596  
citations

12  
h-index

24  
g-index

25  
ext. papers

803  
ext. citations

4.3  
avg, IF

4.77  
L-index

#	Paper	IF	Citations
24	Nano-food packaging: an overview of market, migration research, and safety regulations. <i>Journal of Food Science</i> , <b>2015</b> , 80, R910-23	3.4	220
23	Applications of Nanomaterials in Food Packaging. <i>Journal of Nanoscience and Nanotechnology</i> , <b>2015</b> , 15, 6357-72	1.3	76
22	Nanoclays in Food and Beverage Packaging. <i>Journal of Nanomaterials</i> , <b>2019</b> , 2019, 1-13	3.2	52
21	Zinc migration and its effect on the functionality of a low density polyethylene-ZnO nanocomposite film. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 20, 100301	8.2	29
20	Nanomaterial-based optical indicators: Promise, opportunities, and challenges in the development of colorimetric systems for intelligent packaging. <i>Nano Research</i> , <b>2019</b> , 12, 489-500	10	23
19	Optical response of photonic cellulose nanocrystal film for a novel humidity indicator. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 140, 91-97	7.9	22
18	Study of humidity-responsive behavior in chiral nematic cellulose nanocrystal films for colorimetric response. <i>Cellulose</i> , <b>2018</b> , 25, 305-317	5.5	22
17	The green fabrication, characterization and evaluation of catalytic antioxidation of gold nanoparticle-lignocellulose composite papers for active packaging. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 1782-1791	7.9	20
16	A Short Review of Light Barrier Materials for Food and Beverage Packaging. <i>Korean Journal of Packaging Science and Technology</i> , <b>2018</b> , 24, 141-148	0.7	19
15	Effects of nisin and EDTA on morphology and properties of thermoplastic starch and PBAT biodegradable films for meat packaging. <i>Food Chemistry</i> , <b>2022</b> , 369, 130956	8.5	16
14	Morphology and permeability of bio-based poly(butylene adipate-co-terephthalate) (PBAT), poly(butylene succinate) (PBS) and linear low-density polyethylene (LLDPE) blend films control shelf-life of packaged bread. <i>Food Control</i> , <b>2022</b> , 132, 108541	6.2	16
13	Influence of Montmorillonite Nanoclay Content on the Optical, Thermal, Mechanical, and Barrier Properties of Low-Density Polyethylene. <i>Clays and Clay Minerals</i> , <b>2017</b> , 65, 387-397	2.1	14
12	Facile Biosynthesis and Antioxidant Property of Nanogold-Cellulose Fiber Composite. <i>Journal of Nanomaterials</i> , <b>2015</b> , 2015, 1-9	3.2	12
11	Novel LDPE-riboflavin composite film with dual function of broad-spectrum light barrier and antimicrobial activity. <i>Food Control</i> , <b>2019</b> , 100, 176-182	6.2	12
10	A comprehensive feasibility study on the properties of LDPE-Ag nanocomposites for food packaging applications. <i>Polymer Composites</i> , <b>2018</b> , 39, 3178-3186	3	11
9	Kinetic and thermodynamic studies of silver migration from nanocomposites. <i>Journal of Food Engineering</i> , <b>2019</b> , 243, 1-8	6	11
8	In-situ Green Synthesis of Gold Nanoparticles using Unbleached Kraft Pulp. <i>BioResources</i> , <b>2015</b> , 10,	1.3	5

7	A Study of Thermal Properties of LDPE-Nanoclay Composite Films. <i>Korean Journal of Packaging Science and Technology</i> , <b>2015</b> , 21, 107-113	0.7	5
6	In Situ Bio-Inspired Synthesis of Gold Nanoparticles on Cellulose Fiber. <i>Journal of Nanoscience and Nanotechnology</i> , <b>2016</b> , 16, 7479-7484	1.3	4
5	Packaging technology for home meal replacement: Innovations and future prospective. <i>Food Control</i> , <b>2022</b> , 132, 108470	6.2	3
4	Potential Use of Oil Palm Fronds for Papermaking and Application as Molded Pulp Trays for Fresh Product under Simulated Cold Chain Logistics. <i>Journal of Natural Fibers</i> , 1-13	1.8	2
3	Nanotechnology in functional and active food packaging <b>2021</b> , 405-441		2
2	Effect of high-pressure food processing on selected flexible packaging: Structure, physicochemical properties, and migration. <i>Journal of Food Engineering</i> , <b>2022</b> , 321, 110970	6	0
1	A Facile Green Fabrication and Characterization of Cellulose-Silver Nanoparticle Composite Sheets for an Antimicrobial Food Packaging.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 778310	6.2	0