

# Yuan Zhao

## List of Publications by Year in descending order

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14  
papers

562  
citations

1163117

8  
h-index

1125743

13  
g-index

14  
all docs

14  
docs citations

14  
times ranked

546  
citing authors

| #  | ARTICLE                                                                                                                                                                                                                          | IF  | CITATIONS |
|----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1  | Antimicrobial food packaging integrating polysaccharide-based substrates with green antimicrobial agents: A sustainable path. <i>Food Research International</i> , 2022, 155, 111096.                                            | 6.2 | 33        |
| 2  | Effect of Choline-Based Deep Eutectic Solvent Pretreatment on the Structure of Cellulose and Lignin in Bagasse. <i>Processes</i> , 2021, 9, 384.                                                                                 | 2.8 | 45        |
| 3  | Comprehensive Review of Polysaccharide-Based Materials in Edible Packaging: A Sustainable Approach. <i>Foods</i> , 2021, 10, 1845.                                                                                               | 4.3 | 50        |
| 4  | Synthesis and characterization of antibacterial polylactic acid film incorporated with cinnamaldehyde inclusions for fruit packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 4547-4555.          | 7.5 | 44        |
| 5  | Preparation of Long-Term Antibacterial SiO <sub>2</sub> -Cinnamaldehyde Microcapsule via Sol-Gel Approach as a Functional Additive for PBAT Film. <i>Processes</i> , 2020, 8, 897.                                               | 2.8 | 7         |
| 6  | Effectiveness of PECVD deposited nano-silicon oxide protective layer for polylactic acid film: Barrier and surface properties. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100513.                                          | 7.5 | 7         |
| 7  | Antibacterial Mechanism of Curcumin: A Review. <i>Chemistry and Biodiversity</i> , 2020, 17, e2000171.                                                                                                                           | 2.1 | 222       |
| 8  | Effect of SiO <sub>x</sub> layer on preventing the migration of plasticizer and antioxidant from polyethylene terephthalate films. <i>Iranian Polymer Journal (English Edition)</i> , 2019, 28, 173-182.                         | 2.4 | 3         |
| 9  | Application of chlorine dioxide microcapsule sustained-release antibacterial films for preservation of mangos. <i>Journal of Food Science and Technology</i> , 2019, 56, 1095-1103.                                              | 2.8 | 37        |
| 10 | Effects of Cellulose Nanocrystals and Cellulose Nanofibers on the Structure and Properties of Polyhydroxybutyrate Nanocomposites. <i>Polymers</i> , 2019, 11, 2063.                                                              | 4.5 | 83        |
| 11 | Antioxidant migration resistance of SiO <sub>x</sub> layer in SiO <sub>x</sub> /PLA coated film. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018, 35, 366-376. | 2.3 | 9         |
| 12 | Moisture-triggered release of self-produced ClO <sub>2</sub> gas from microcapsule antibacterial film system. <i>Journal of Materials Science</i> , 2018, 53, 12704-12717.                                                       | 3.7 | 15        |
| 13 | Barrier functionality of SiO <sub>x</sub> layers and their effect on mechanical properties of SiO <sub>x</sub> /PLA composite films. <i>Journal of Coatings Technology Research</i> , 2018, 15, 505-514.                         | 2.5 | 7         |
| 14 | Mathematical equations combined with the MHE-GC method to study desorption kinetics of contaminants from food-package paper to air. <i>New Journal of Chemistry</i> , 2017, 41, 13838-13845.                                     | 2.8 | 0         |