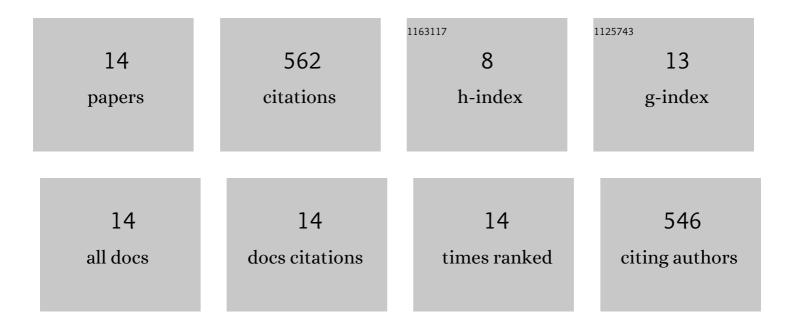
Yuan Zhao

List of Publications by Year in descending order

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| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Antimicrobial food packaging integrating polysaccharide-based substrates with green antimicrobial agents: A sustainable path. Food Research International, 2022, 155, 111096. | 6.2 | 33 |
| 2 | Effect of Choline-Based Deep Eutectic Solvent Pretreatment on the Structure of Cellulose and Lignin in Bagasse. Processes, 2021, 9, 384. | 2.8 | 45 |
| 3 | Comprehensive Review of Polysaccharide-Based Materials in Edible Packaging: A Sustainable Approach. Foods, 2021, 10, 1845. | 4.3 | 50 |
| 4 | Synthesis and characterization of antibacterial polylactic acid film incorporated with cinnamaldehyde inclusions for fruit packaging. International Journal of Biological Macromolecules, 2020, 164, 4547-4555. | 7.5 | 44 |
| 5 | Preparation of Long-Term Antibacterial SiO2-Cinnamaldehyde Microcapsule via Sol-Gel Approach as a Functional Additive for PBAT Film. Processes, 2020, 8, 897. | 2.8 | 7 |
| 6 | Effectiveness of PECVD deposited nano-silicon oxide protective layer for polylactic acid film: Barrier and surface properties. Food Packaging and Shelf Life, 2020, 25, 100513. | 7.5 | 7 |
| 7 | Antibacterial Mechanism of Curcumin: A Review. Chemistry and Biodiversity, 2020, 17, e2000171. | 2.1 | 222 |
| 8 | Effect of SiOx layer on preventing the migration of plasticizer and antioxidant from polyethylene terephthalate films. Iranian Polymer Journal (English Edition), 2019, 28, 173-182. | 2.4 | 3 |
| 9 | Application of chlorine dioxide microcapsule sustained-release antibacterial films for preservation of mangos. Journal of Food Science and Technology, 2019, 56, 1095-1103. | 2.8 | 37 |
| 10 | Effects of Cellulose Nanocrystals and Cellulose Nanofibers on the Structure and Properties of Polyhydroxybutyrate Nanocomposites. Polymers, 2019, 11, 2063. | 4.5 | 83 |
| 11 | Antioxidant migration resistance of SiO _x layer in SiO _x /PLA coated film. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 366-376. | 2.3 | 9 |
| 12 | Moisture-triggered release of self-produced ClO2 gas from microcapsule antibacterial film system. Journal of Materials Science, 2018, 53, 12704-12717. | 3.7 | 15 |
| 13 | Barrier functionality of SiO x layers and their effect on mechanical properties of SiO x /PLA composite films. Journal of Coatings Technology Research, 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. New Journal of Chemistry, 2017, 41, 13838-13845. | 2.8 | 0 |