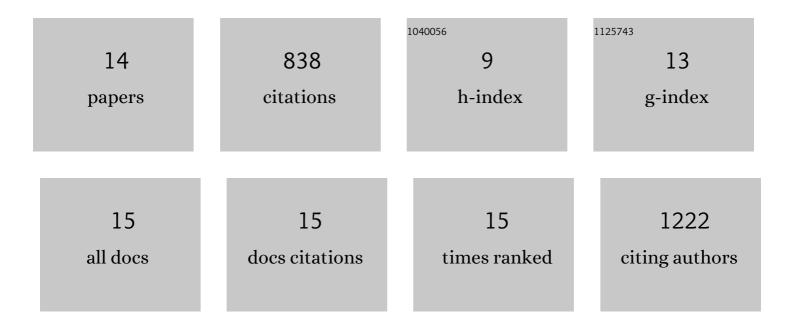
Tanja I Radusin

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Active Packaging Applications for Food. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 165-199.	11.7	583
2	Preparation, characterization and antimicrobial properties of electrospun polylactide films containing Allium ursinum L. extract. Food Packaging and Shelf Life, 2019, 21, 100357.	7.5	60
3	Hydrophobic silica nanoparticles as reinforcing filler for poly (lactic acid) polymer matrix. Hemijska Industrija, 2016, 70, 73-80.	0.7	38
4	Waterborne polyurethane-silica nanocomposite adhesives based on castor oil-recycled polyols: Effects of (3-aminopropyl)triethoxysilane (APTES) content on properties. International Journal of Adhesion and Adhesives, 2019, 90, 22-31.	2.9	37
5	Hybrid Pla/wild garlic antimicrobial composite films for food packaging application. Polymer Composites, 2019, 40, 893-900.	4.6	28
6	Antimicrobial nanomaterials for food packaging applications. Food and Feed Research, 2016, 43, 119-126.	0.5	24
7	Spice paprika volatiles as affected by different postharvest ripening treatments of red pepper (Capsicum annuum L.) variety aleva NK. Acta Periodica Technologica, 2013, , 75-86.	0.2	18
8	Antioxidant and Antiproliferative Potential of Fruiting Bodies of the Wild-Growing King Bolete Mushroom, Boletus edulis (Agaricomycetes), from Western Serbia. International Journal of Medicinal Mushrooms, 2017, 19, 27-34.	1.5	14
9	Recyclable mono materials for packaging of fresh chicken fillets: New design for recycling in circular economy. Packaging Technology and Science, 2020, 33, 485-498.	2.8	11
10	The influence of the nanofiller on thermal properties of thermoplastic polyurethane elastomers. Journal of Thermal Analysis and Calorimetry, 2018, 134, 895-901.	3.6	9
11	The influence of isosorbide on thermal properties of poly(<scp>L</scp> â€lactide) synthesized by different methods. Polymer Engineering and Science, 2013, 53, 1374-1382.	3.1	8
12	Edible mycorrhizal species Lactarius controversus Pers. 1800 as a source of antioxidant and cytotoxic agents. Hemijska Industrija, 2016, 70, 113-122.	0.7	6
13	Influence of nanofillers on the properties of siloxane elastomers. Hemijska Industrija, 2020, 74, 133-146.	0.7	1
14	PLA films loaded with Achillea millefolium: In vitro antibacterial effects. Food and Feed Research, 2018, 45, 45-52.	0.5	0