

Jong-Whan Rhim

List of Publications by Year in descending order

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Version: 2024-02-01

207
papers

21,745
citations

5248

83
h-index

10424

139
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213
all docs

213
docs citations

213
times ranked

13669
citing authors

#	ARTICLE	IF	CITATIONS
1	Bio-nanocomposites for food packaging applications. <i>Progress in Polymer Science</i> , 2013, 38, 1629-1652.	11.8	1,490
2	Preparation and Characterization of Chitosan-Based Nanocomposite Films with Antimicrobial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5814-5822.	2.4	812
3	Natural Biopolymer-Based Nanocomposite Films for Packaging Applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2007, 47, 411-433.	5.4	644
4	Tensile, water vapor barrier and antimicrobial properties of PLA/nanoclay composite films. <i>LWT - Food Science and Technology</i> , 2009, 42, 612-617.	2.5	516
5	Physical and mechanical properties of water resistant sodium alginate films. <i>LWT - Food Science and Technology</i> , 2004, 37, 323-330.	2.5	438
6	Properties and characterization of bionanocomposite films prepared with various biopolymers and ZnO nanoparticles. <i>Carbohydrate Polymers</i> , 2014, 106, 190-199.	5.1	361
7	Preparation, characterization, and antimicrobial activity of gelatin/ZnO nanocomposite films. <i>Food Hydrocolloids</i> , 2015, 45, 264-271.	5.6	333
8	Physical, mechanical and antimicrobial properties of gelatin based active nanocomposite films containing AgNPs and nanoclay. <i>Food Hydrocolloids</i> , 2014, 35, 644-652.	5.6	323
9	Chitosan-based biodegradable functional films for food packaging applications. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102346.	2.7	318
10	Physicochemical properties of gelatin/silver nanoparticle antimicrobial composite films. <i>Food Chemistry</i> , 2014, 148, 162-169.	4.2	317
11	Effect of clay contents on mechanical and water vapor barrier properties of agar-based nanocomposite films. <i>Carbohydrate Polymers</i> , 2011, 86, 691-699.	5.1	302
12	Preparation of nanocellulose from micro-crystalline cellulose: The effect on the performance and properties of agar-based composite films. <i>Carbohydrate Polymers</i> , 2016, 135, 18-26.	5.1	276
13	Carboxymethyl cellulose-based antioxidant and antimicrobial active packaging film incorporated with curcumin and zinc oxide. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 666-676.	3.6	275
14	Characterization of bionanocomposite films prepared with agar and paper-mulberry pulp nanocellulose. <i>Carbohydrate Polymers</i> , 2014, 110, 480-488.	5.1	267
15	Anthocyanin food colorant and its application in pH-responsive color change indicator films. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2297-2325.	5.4	263
16	pH-responsive chitosan-based film incorporated with alizarin for intelligent packaging applications. <i>Food Hydrocolloids</i> , 2020, 102, 105629.	5.6	239
17	Incorporation of zinc oxide nanoparticles improved the mechanical, water vapor barrier, UV-light barrier, and antibacterial properties of PLA-based nanocomposite films. <i>Materials Science and Engineering C</i> , 2018, 93, 289-298.	3.8	229
18	Amino acid mediated synthesis of silver nanoparticles and preparation of antimicrobial agar/silver nanoparticles composite films. <i>Carbohydrate Polymers</i> , 2015, 130, 353-363.	5.1	225

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19	Preparation, characterization, and antimicrobial activity of chitin nanofibrils reinforced carrageenan nanocomposite films. <i>Carbohydrate Polymers</i> , 2015, 117, 468-475.	5.1	223
20	Isolation of cellulose nanocrystals from grain straws and their use for the preparation of carboxymethyl cellulose-based nanocomposite films. <i>Carbohydrate Polymers</i> , 2016, 150, 187-200.	5.1	218
21	Carrageenan-based hydrogels and films: Effect of ZnO and CuO nanoparticles on the physical, mechanical, and antimicrobial properties. <i>Food Hydrocolloids</i> , 2017, 67, 45-53.	5.6	218
22	Preparation and characterization of sodium carboxymethyl cellulose/cotton linter cellulose nanofibril composite films. <i>Carbohydrate Polymers</i> , 2015, 127, 101-109.	5.1	210
23	Antimicrobial and physical-mechanical properties of agar-based films incorporated with grapefruit seed extract. <i>Carbohydrate Polymers</i> , 2014, 102, 708-716.	5.1	207
24	pH-sensitive (halochromic) smart packaging films based on natural food colorants for the monitoring of food quality and safety. <i>Trends in Food Science and Technology</i> , 2020, 105, 93-144.	7.8	207
25	Effect of nano-clay type on the physical and antimicrobial properties of whey protein isolate/clay composite films. <i>Journal of Food Engineering</i> , 2009, 91, 468-473.	2.7	204
26	Soy protein isolate- α -dialdehyde starch films. <i>Industrial Crops and Products</i> , 1998, 8, 195-203.	2.5	198
27	Preparation and application of agar/alginate/collagen ternary blend functional food packaging films. <i>International Journal of Biological Macromolecules</i> , 2015, 80, 460-468.	3.6	192
28	Preparation and characterization of agar/lignin/silver nanoparticles composite films with ultraviolet light barrier and antibacterial properties. <i>Food Hydrocolloids</i> , 2017, 71, 76-84.	5.6	190
29	Melanin-mediated synthesis of silver nanoparticle and its use for the preparation of carrageenan-based antibacterial films. <i>Food Hydrocolloids</i> , 2019, 88, 237-246.	5.6	189
30	Effect of the processing methods on the performance of polylactide films: Thermocompression versus solvent casting. <i>Journal of Applied Polymer Science</i> , 2006, 101, 3736-3742.	1.3	180
31	pH-responsive pectin-based multifunctional films incorporated with curcumin and sulfur nanoparticles. <i>Carbohydrate Polymers</i> , 2020, 230, 115638.	5.1	177
32	pH-responsive color indicator films based on methylcellulose/chitosan nanofiber and barberry anthocyanins for real-time monitoring of meat freshness. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 741-750.	3.6	176
33	Preparation of sulfur nanoparticle-incorporated antimicrobial chitosan films. <i>Food Hydrocolloids</i> , 2018, 82, 116-123.	5.6	172
34	Mechanical and water barrier properties of agar/ κ -carrageenan/konjac glucomannan ternary blend biohydrogel films. <i>Carbohydrate Polymers</i> , 2013, 96, 71-81.	5.1	171
35	Development and characterization of carrageenan/grapefruit seed extract composite films for active packaging. <i>International Journal of Biological Macromolecules</i> , 2014, 68, 258-266.	3.6	169
36	Preparation of antimicrobial and antioxidant gelatin/curcumin composite films for active food packaging application. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 188, 110761.	2.5	163

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37	Preparation of carbohydrate-based functional composite films incorporated with curcumin. <i>Food Hydrocolloids</i> , 2020, 98, 105302.	5.6	156
38	Preparation of antimicrobial agar/banana powder blend films reinforced with silver nanoparticles. <i>Food Hydrocolloids</i> , 2016, 60, 476-485.	5.6	155
39	Carrageenan-based antimicrobial bionanocomposite films incorporated with ZnO nanoparticles stabilized by melanin. <i>Food Hydrocolloids</i> , 2019, 90, 500-507.	5.6	155
40	Effect of clay content on the physical and antimicrobial properties of whey protein isolate/organo-clay composite films. <i>LWT - Food Science and Technology</i> , 2010, 43, 279-284.	2.5	153
41	Preparation of bioactive functional poly(lactic acid)/curcumin composite film for food packaging application. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1780-1789.	3.6	152
42	Gelatin-based functional films integrated with grapefruit seed extract and TiO ₂ for active food packaging applications. <i>Food Hydrocolloids</i> , 2021, 112, 106314.	5.6	150
43	Preparation of poly(lactide)/poly(butylene adipate-co-terephthalate) blend films using a solvent casting method and their food packaging application. <i>LWT - Food Science and Technology</i> , 2016, 68, 454-461.	2.5	146
44	Properties and characterization of agar/CuNP bionanocomposite films prepared with different copper salts and reducing agents. <i>Carbohydrate Polymers</i> , 2014, 114, 484-492.	5.1	142
45	Preparation and characterization of carrageenan-based nanocomposite films reinforced with clay mineral and silver nanoparticles. <i>Applied Clay Science</i> , 2014, 97-98, 174-181.	2.6	139
46	Isolation of cellulose nanocrystals from onion skin and their utilization for the preparation of agar-based bio-nanocomposites films. <i>Cellulose</i> , 2015, 22, 407-420.	2.4	136
47	Physical&Mechanical Properties of Agar/Carrageenan Blend Film and Derived Clay Nanocomposite Film. <i>Journal of Food Science</i> , 2012, 77, N66-73.	1.5	135
48	Multifunctional nanocellulose/metal and metal oxide nanoparticle hybrid nanomaterials. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 435-460.	5.4	135
49	Preparation and properties of carbohydrate-based composite films incorporated with CuO nanoparticles. <i>Carbohydrate Polymers</i> , 2017, 169, 264-271.	5.1	134
50	Preparation of poly(lactide)/lignin/silver nanoparticles composite films with UV light barrier and antibacterial properties. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1724-1731.	3.6	134
51	Effect of lignin on water vapor barrier, mechanical, and structural properties of agar/lignin composite films. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 267-273.	3.6	133
52	Preparation of pectin/silver nanoparticles composite films with UV-light barrier and properties. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 842-849.	3.6	133
53	Preparation and Characterization of Agar/Clay Nanocomposite Films: The Effect of Clay Type. <i>Journal of Food Science</i> , 2011, 76, N40-8.	1.5	131
54	Water resistance and mechanical properties of biopolymer (alginate and soy protein) coated paperboards. <i>LWT - Food Science and Technology</i> , 2006, 39, 806-813.	2.5	129

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55	Properties of alginate-based films reinforced with cellulose fibers and cellulose nanowhiskers isolated from mulberry pulp. <i>Food Hydrocolloids</i> , 2017, 63, 201-208.	5.6	129
56	Antimicrobial Activity of Organically Modified Nano-Clays. <i>Journal of Nanoscience and Nanotechnology</i> , 2008, 8, 5818-5824.	0.9	125
57	Characterization of carboxymethyl cellulose-based nanocomposite films reinforced with oxidized nanocellulose isolated using ammonium persulfate method. <i>Carbohydrate Polymers</i> , 2017, 174, 484-492.	5.1	122
58	Recent Advances in Intelligent Food Packaging Applications Using Natural Food Colorants. <i>ACS Food Science & Technology</i> , 2021, 1, 124-138.	1.3	120
59	Carrageenan-based functional hydrogel film reinforced with sulfur nanoparticles and grapefruit seed extract for wound healing application. <i>Carbohydrate Polymers</i> , 2019, 224, 115191.	5.1	116
60	Effective strategies of sustained release and retention enhancement of essential oils in active food packaging films/coatings. <i>Food Chemistry</i> , 2022, 367, 130671.	4.2	115
61	Preparation and characterization of bio-nanocomposite films of agar and silver nanoparticles: Laser ablation method. <i>Carbohydrate Polymers</i> , 2014, 103, 456-465.	5.1	113
62	Isolation and characterization of cellulose nanocrystals from garlic skin. <i>Materials Letters</i> , 2014, 129, 20-23.	1.3	111
63	Agar-based antioxidant composite films incorporated with melanin nanoparticles. <i>Food Hydrocolloids</i> , 2019, 94, 391-398.	5.6	110
64	Effect of sulfur nanoparticles on properties of alginate-based films for active food packaging applications. <i>Food Hydrocolloids</i> , 2021, 110, 106155.	5.6	110
65	Preparation of a shikonin-based pH-sensitive color indicator for monitoring the freshness of fish and pork. <i>Food Chemistry</i> , 2021, 337, 127995.	4.2	109
66	Pectin/pullulan blend films for food packaging: Effect of blending ratio. <i>Food Chemistry</i> , 2021, 347, 129022.	4.2	109
67	Mechanical and barrier properties of biodegradable soy protein isolate-based films coated with polylactic acid. <i>LWT - Food Science and Technology</i> , 2007, 40, 232-238.	2.5	108
68	Preparation of Gelatin/Carrageenan-Based Color-Indicator Film Integrated with Shikonin and Propolis for Smart Food Packaging Applications. <i>ACS Applied Bio Materials</i> , 2021, 4, 770-779.	2.3	104
69	Effect of PLA lamination on performance characteristics of agar/̢-carrageenan/clay bio-nanocomposite film. <i>Food Research International</i> , 2013, 51, 714-722.	2.9	103
70	Effect of post-treatments and concentration of cotton linter cellulose nanocrystals on the properties of agar-based nanocomposite films. <i>Carbohydrate Polymers</i> , 2015, 134, 20-29.	5.1	99
71	Preparation and characterization of functional sodium caseinate/guar gum/TiO ₂ /cumin essential oil composite film. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 835-844.	3.6	99
72	Preparation and Properties of Biodegradable Multilayer Films Based on Soy Protein Isolate and Poly(lactide). <i>Industrial & Engineering Chemistry Research</i> , 2006, 45, 3059-3066.	1.8	98

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73	CMC and CNF-based alizarin incorporated reversible pH-responsive color indicator films. <i>Carbohydrate Polymers</i> , 2020, 246, 116614.	5.1	98
74	Effect of copper salts and reducing agents on characteristics and antimicrobial activity of copper nanoparticles. <i>Materials Letters</i> , 2014, 132, 307-311.	1.3	97
75	Effect of melanin nanoparticles on the mechanical, water vapor barrier, and antioxidant properties of gelatin-based films for food packaging application. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100363.	3.3	97
76	Bioactive agar-based functional composite film incorporated with copper sulfide nanoparticles. <i>Food Hydrocolloids</i> , 2019, 93, 156-166.	5.6	97
77	Grapefruit seed extract incorporated antimicrobial LDPE and PLA films: Effect of type of polymer matrix. <i>LWT - Food Science and Technology</i> , 2016, 74, 338-345.	2.5	96
78	Alginate-based nanocomposite films reinforced with halloysite nanotubes functionalized by alkali treatment and zinc oxide nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1824-1832.	3.6	96
79	Curcumin and its uses in active and smart food packaging applications - a comprehensive review. <i>Food Chemistry</i> , 2022, 375, 131885.	4.2	96
80	Tocopherol-mediated synthesis of silver nanoparticles and preparation of antimicrobial PBAT/silver nanoparticles composite films. <i>LWT - Food Science and Technology</i> , 2016, 72, 149-156.	2.5	95
81	Increase in water resistance of paperboard by coating with poly(lactide). <i>Packaging Technology and Science</i> , 2007, 20, 393-402.	1.3	90
82	Characterization of nanocelluloses isolated from Ushar (<i>Calotropis procera</i>) seed fiber: Effect of isolation method. <i>Materials Letters</i> , 2016, 168, 146-150.	1.3	90
83	Fabrication of bioactive binary composite film based on gelatin/chitosan incorporated with cinnamon essential oil and rutin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 204, 111830.	2.5	87
84	Antimicrobial wrapping paper coated with a ternary blend of carbohydrates (alginate, carboxymethyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.1	86
85	Gelatin/agar-based color-indicator film integrated with <i>Clitoria ternatea</i> flower anthocyanin and zinc oxide nanoparticles for monitoring freshness of shrimp. <i>Food Hydrocolloids</i> , 2022, 124, 107294.	5.6	85
86	Preparation of sulfur nanoparticles and their antibacterial activity and cytotoxic effect. <i>Materials Science and Engineering C</i> , 2018, 92, 508-517.	3.8	82
87	Extraction and Characterization of Cellulose Microfibers from Agricultural Wastes of Onion and Garlic. <i>Journal of Natural Fibers</i> , 2018, 15, 465-473.	1.7	81
88	Preparation of carrageenan-based functional nanocomposite films incorporated with melanin nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 176, 317-324.	2.5	79
89	Gelatin/agar-based functional film integrated with Pickering emulsion of clove essential oil stabilized with nanocellulose for active packaging applications. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 627, 127220.	2.3	79
90	Carrageenan-Based Functional Films Integrated with CuO-Doped Titanium Nanotubes for Active Food-Packaging Applications. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 9300-9307.	3.2	78

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91	Preparation of multifunctional chitin nanowhiskers/ZnO-Ag NPs and their effect on the properties of carboxymethyl cellulose-based nanocomposite film. <i>Carbohydrate Polymers</i> , 2017, 169, 467-479.	5.1	76
92	CMC and CNF-based intelligent pH-responsive color indicator films integrated with shikonin to monitor fish freshness. <i>Food Control</i> , 2021, 126, 108046.	2.8	76
93	Antioxidant and antimicrobial poly(vinyl alcohol)-based films incorporated with grapefruit seed extract and curcumin. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 104694.	3.3	75
94	Preparations and characterization of alginate/silver composite films: Effect of types of silver particles. <i>Carbohydrate Polymers</i> , 2016, 146, 208-216.	5.1	74
95	Preparation of antimicrobial hybrid nano-materials using regenerated cellulose and metallic nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 17-27.	3.6	73
96	Gelatin/Carrageenan-Based Functional Films with Carbon Dots from Enoki Mushroom for Active Food Packaging Applications. <i>ACS Applied Polymer Materials</i> , 2021, 3, 6437-6445.	2.0	73
97	Effect of CuS reinforcement on the mechanical, water vapor barrier, UV-light barrier, and antibacterial properties of alginate-based composite films. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 37-44.	3.6	71
98	Preparation of antibacterial poly(lactide)/poly(butylene adipate-co-terephthalate) composite films incorporated with grapefruit seed extract. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 846-852.	3.6	70
99	Fabrication of chitosan-based functional nanocomposite films: Effect of quercetin-loaded chitosan nanoparticles. <i>Food Hydrocolloids</i> , 2021, 121, 107065.	5.6	69
100	Titanium dioxide (TiO ₂) for the manufacture of multifunctional active food packaging films. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100806.	3.3	68
101	Functionalization of halloysite nanotubes for the preparation of carboxymethyl cellulose-based nanocomposite films. <i>Applied Clay Science</i> , 2017, 150, 138-146.	2.6	66
102	Carboxymethyl cellulose-based multifunctional film combined with zinc oxide nanoparticles and grape seed extract for the preservation of high-fat meat products. <i>Sustainable Materials and Technologies</i> , 2021, 29, e00325.	1.7	66
103	Effect of water activity and temperature on the color change of red pepper (<i>Capsicum annum</i> L.) powder. <i>Food Science and Biotechnology</i> , 2011, 20, 215-222.	1.2	65
104	Lignin-mediated green synthesis of AgNPs in carrageenan matrix for wound dressing applications. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 859-869.	3.6	65
105	Effect of blended colorants of anthocyanin and shikonin on carboxymethyl cellulose/agar-based smart packaging film. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 305-315.	3.6	64
106	Isolation and characterization of melanin from black garlic and sepia ink. <i>LWT - Food Science and Technology</i> , 2019, 99, 17-23.	2.5	63
107	Cellulose nanofiber-based coating film integrated with nitrogen-functionalized carbon dots for active packaging applications of fresh fruit. <i>Postharvest Biology and Technology</i> , 2022, 186, 111845.	2.9	63
108	Preparation and properties of melt-intercalated linear low density polyethylene/clay nanocomposite films prepared by blow extrusion. <i>LWT - Food Science and Technology</i> , 2012, 48, 43-51.	2.5	62

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109	Preparation of multifunctional carboxymethyl cellulose-based films incorporated with chitin nanocrystal and grapefruit seed extract. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 1038-1046.	3.6	60
110	Antioxidant pectin/pullulan edible coating incorporated with <i>Vitis vinifera</i> grape seed extract for extending the shelf life of peanuts. <i>Postharvest Biology and Technology</i> , 2022, 183, 111740.	2.9	60
111	Effects of preparation method on properties of poly(butylene adipate-co-terephthalate) films. <i>Food Science and Biotechnology</i> , 2015, 24, 1679-1685.	1.2	59
112	Synthesis of Carboxymethyl Cellulose and Agar-Based Multifunctional Films Reinforced with Cellulose Nanocrystals and Shikonin. <i>ACS Applied Polymer Materials</i> , 2021, 3, 1060-1069.	2.0	59
113	Fabrication of pectin/agar blended functional film: Effect of reinforcement of melanin nanoparticles and grapefruit seed extract. <i>Food Hydrocolloids</i> , 2021, 118, 106823.	5.6	59
114	Properties of Poly(lactide)-Coated Paperboard for the Use of 1-Way Paper Cup. <i>Journal of Food Science</i> , 2009, 74, E105-11.	1.5	58
115	Fabrication of cellulose nanofiber-based functional color indicator film incorporated with shikonin extracted from <i>Lithospermum erythrorhizon</i> root. <i>Food Hydrocolloids</i> , 2021, 114, 106566.	5.6	58
116	Facile approach for large-scale production of metal and metal oxide nanoparticles and preparation of antibacterial cotton pads. <i>Carbohydrate Polymers</i> , 2017, 163, 137-145.	5.1	57
117	Application of antimicrobial active packaging film made of semolina flour, nano zinc oxide and nano kaolin to maintain the quality of low-moisture mozzarella cheese during low-temperature storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2716-2725.	1.7	57
118	New insight into melanin for food packaging and biotechnology applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4629-4655.	5.4	57
119	Cellulose Nanofiber-Based Nanocomposite Films Reinforced with Zinc Oxide Nanorods and Grapefruit Seed Extract. <i>Nanomaterials</i> , 2021, 11, 877.	1.9	57
120	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 22897-22914.	4.0	55
121	Effects of various types of cellulose nanofibers on the physical properties of the CNF-based films. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 106043.	3.3	55
122	Carrageenan/agar-based functional film integrated with zinc sulfide nanoparticles and Pickering emulsion of tea tree essential oil for active packaging applications. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 2038-2046.	3.6	55
123	Effect of types of zinc oxide nanoparticles on structural, mechanical and antibacterial properties of poly(lactide)/poly(butylene adipate-co-terephthalate) composite films. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100327.	3.3	54
124	Development of Multifunctional Pullulan/Chitosan-Based Composite Films Reinforced with ZnO Nanoparticles and Propolis for Meat Packaging Applications. <i>Foods</i> , 2021, 10, 2789.	1.9	54
125	Green and facile synthesis of carboxymethylcellulose/ZnO nanocomposite hydrogels crosslinked with Zn ²⁺ ions. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 229-235.	3.6	51
126	Recent progress in konjac glucomannan-based active food packaging films and property enhancement strategies. <i>Food Hydrocolloids</i> , 2022, 128, 107572.	5.6	51

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127	Fabrication of Quercetin-Loaded Biopolymer Films as Functional Packaging Materials. <i>ACS Applied Polymer Materials</i> , 2021, 3, 2131-2137.	2.0	50
128	Gelatin/agar-based multifunctional film integrated with copper-doped zinc oxide nanoparticles and clove essential oil Pickering emulsion for enhancing the shelf life of pork meat. <i>Food Research International</i> , 2022, 160, 111690.	2.9	50
129	Isolation of oxidized nanocellulose from rice straw using the ammonium persulfate method. <i>Cellulose</i> , 2018, 25, 2143-2149.	2.4	48
130	Pectin/gelatin-based bioactive composite films reinforced with sulfur functionalized carbon dots. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 636, 128123.	2.3	48
131	Effect of freezing temperature on rehydration and water vapor adsorption characteristics of freeze-dried rice porridge. <i>Journal of Food Engineering</i> , 2011, 104, 484-491.	2.7	47
132	CMC-based functional film incorporated with copper-doped TiO ₂ to prevent banana browning. <i>Food Hydrocolloids</i> , 2022, 122, 107104.	5.6	47
133	Sulfur Quantum Dots as Fillers in Gelatin/Agar-Based Functional Food Packaging Films. <i>ACS Applied Nano Materials</i> , 2021, 4, 14292-14302.	2.4	47
134	Effect of moisture content on tensile properties of paper-based food packaging materials. <i>Food Science and Biotechnology</i> , 2010, 19, 243-247.	1.2	45
135	Effect of oxidized chitin nanocrystals isolated by ammonium persulfate method on the properties of carboxymethyl cellulose-based films. <i>Carbohydrate Polymers</i> , 2017, 175, 712-720.	5.1	45
136	New insight into sulfur nanoparticles: Synthesis and applications. <i>Critical Reviews in Environmental Science and Technology</i> , 2021, 51, 2329-2356.	6.6	45
137	Effect of chitosan modified halloysite on the physical and functional properties of pullulan/chitosan biofilm integrated with rutin. <i>Applied Clay Science</i> , 2021, 211, 106205.	2.6	45
138	Carboxymethyl cellulose-based functional film integrated with chitosan-based carbon quantum dots for active food packaging applications. <i>Progress in Organic Coatings</i> , 2022, 166, 106794.	1.9	45
139	Antimicrobial activity of sulfur nanoparticles: Effect of preparation methods. <i>Arabian Journal of Chemistry</i> , 2020, 13, 6580-6588.	2.3	44
140	Comparative antibacterial and antifungal activities of sulfur nanoparticles capped with chitosan. <i>Microbial Pathogenesis</i> , 2020, 144, 104178.	1.3	43
141	Carbon quantum dots-based antifungal coating film for active packaging application of avocado. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100878.	3.3	43
142	Melanin-Mediated Synthesis of Copper Oxide Nanoparticles and Preparation of Functional Agar/CuO NP Nanocomposite Films. <i>Journal of Nanomaterials</i> , 2019, 2019, 1-10.	1.5	42
143	Preparation of turmeric-derived sulfur-functionalized carbon dots: antibacterial and antioxidant activity. <i>Journal of Materials Science</i> , 2022, 57, 2941-2952.	1.7	42
144	Fabrication of Copper Sulfide Nanoparticles and Limonene Incorporated Pullulan/Carrageenan-Based Film with Improved Mechanical and Antibacterial Properties. <i>Polymers</i> , 2020, 12, 2665.	2.0	41

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145	Gelatin-Based Film Integrated with Copper Sulfide Nanoparticles for Active Packaging Applications. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6307.	1.3	41
146	Antimicrobial nanofillers reinforced biopolymer composite films for active food packaging applications - A review. <i>Sustainable Materials and Technologies</i> , 2022, 32, e00353.	1.7	40
147	Preparation of carrageenan-based nanocomposite films incorporated with functionalized halloysite using AgNP and sodium dodecyl sulfate. <i>Food Hydrocolloids</i> , 2020, 106, 105934.	5.6	39
148	Gelatin-based packaging material incorporated with potato skins carbon dots as functional filler. <i>Industrial Crops and Products</i> , 2022, 181, 114820.	2.5	39
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