

Jong-Whan Rhim

List of Publications by Citations

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204
papers

13,725
citations

66
h-index

113
g-index

213
ext. papers

17,476
ext. citations

6.9
avg, IF

8.03
L-index

#	Paper	IF	Citations
204	Bio-nanocomposites for food packaging applications. <i>Progress in Polymer Science</i> , 2013 , 38, 1629-1652	29.6	1198
203	Preparation and characterization of chitosan-based nanocomposite films with antimicrobial activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5814-22	5.7	715
202	Natural biopolymer-based nanocomposite films for packaging applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2007 , 47, 411-33	11.5	546
201	Tensile, water vapor barrier and antimicrobial properties of PLA/nanoclay composite films. <i>LWT - Food Science and Technology</i> , 2009 , 42, 612-617	5.4	429
200	Physical and mechanical properties of water resistant sodium alginate films. <i>LWT - Food Science and Technology</i> , 2004 , 37, 323-330	5.4	339
199	Properties and characterization of bionanocomposite films prepared with various biopolymers and ZnO nanoparticles. <i>Carbohydrate Polymers</i> , 2014 , 106, 190-9	10.3	283
198	Physical, mechanical and antimicrobial properties of gelatin based active nanocomposite films containing AgNPs and nanoclay. <i>Food Hydrocolloids</i> , 2014 , 35, 644-652	10.6	260
197	Effect of clay contents on mechanical and water vapor barrier properties of agar-based nanocomposite films. <i>Carbohydrate Polymers</i> , 2011 , 86, 691-699	10.3	257
196	Preparation, characterization, and antimicrobial activity of gelatin/ZnO nanocomposite films. <i>Food Hydrocolloids</i> , 2015 , 45, 264-271	10.6	255
195	Physicochemical properties of gelatin/silver nanoparticle antimicrobial composite films. <i>Food Chemistry</i> , 2014 , 148, 162-9	8.5	255
194	Characterization of bionanocomposite films prepared with agar and paper-mulberry pulp nanocellulose. <i>Carbohydrate Polymers</i> , 2014 , 110, 480-8	10.3	212
193	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	10.3	201
192	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	6	182
191	Preparation, characterization, and antimicrobial activity of chitin nanofibrils reinforced carrageenan nanocomposite films. <i>Carbohydrate Polymers</i> , 2015 , 117, 468-475	10.3	178
190	Amino acid mediated synthesis of silver nanoparticles and preparation of antimicrobial agar/silver nanoparticles composite films. <i>Carbohydrate Polymers</i> , 2015 , 130, 353-63	10.3	176
189	Soy protein isolate/β-aldehyde starch films. <i>Industrial Crops and Products</i> , 1998 , 8, 195-203	5.9	171
188	Antimicrobial and physical-mechanical properties of agar-based films incorporated with grapefruit seed extract. <i>Carbohydrate Polymers</i> , 2014 , 102, 708-16	10.3	161

187	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	10.6	156
186	Preparation and characterization of sodium carboxymethyl cellulose/cotton linter cellulose nanofibril composite films. <i>Carbohydrate Polymers</i> , 2015 , 127, 101-9	10.3	151
185	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	10.3	149
184	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	2.9	146
183	Chitosan-based biodegradable functional films for food packaging applications. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102346	6.8	143
182	Preparation and application of agar/alginate/collagen ternary blend functional food packaging films. <i>International Journal of Biological Macromolecules</i> , 2015 , 80, 460-8	7.9	138
181	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	8.3	138
180	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	10.6	136
179	Mechanical and water barrier properties of agar/κ-carrageenan/konjac glucomannan ternary blend biohydrogel films. <i>Carbohydrate Polymers</i> , 2013 , 96, 71-81	10.3	131
178	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	7.9	125
177	Development and characterization of carrageenan/grapefruit seed extract composite films for active packaging. <i>International Journal of Biological Macromolecules</i> , 2014 , 68, 258-66	7.9	122
176	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	5.4	122
175	Preparation of antimicrobial agar/banana powder blend films reinforced with silver nanoparticles. <i>Food Hydrocolloids</i> , 2016 , 60, 476-485	10.6	122
174	Preparation and characterization of agar/clay nanocomposite films: the effect of clay type. <i>Journal of Food Science</i> , 2011 , 76, N40-8	3.4	121
173	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	10.6	120
172	Preparation of sulfur nanoparticle-incorporated antimicrobial chitosan films. <i>Food Hydrocolloids</i> , 2018 , 82, 116-123	10.6	113
171	Properties and characterization of agar/CuNP bionanocomposite films prepared with different copper salts and reducing agents. <i>Carbohydrate Polymers</i> , 2014 , 114, 484-492	10.3	108
170	Physical-mechanical properties of agar/κ-carrageenan blend film and derived clay nanocomposite film. <i>Journal of Food Science</i> , 2012 , 77, N66-73	3.4	107

169	Antimicrobial activity of organically modified nano-clays. <i>Journal of Nanoscience and Nanotechnology</i> , 2008 , 8, 5818-24	1.3	107
168	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	5.2	105
167	Water resistance and mechanical properties of biopolymer (alginate and soy protein) coated paperboards. <i>LWT - Food Science and Technology</i> , 2006 , 39, 806-813	5.4	104
166	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	5.4	99
165	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	5.5	96
164	Effect of PLA lamination on performance characteristics of agar/carrageenan/clay bio-nanocomposite film. <i>Food Research International</i> , 2013 , 51, 714-722	7	95
163	Carrageenan-based antimicrobial bionanocomposite films incorporated with ZnO nanoparticles stabilized by melanin. <i>Food Hydrocolloids</i> , 2019 , 90, 500-507	10.6	95
162	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	5.4	93
161	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	3.9	93
160	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, 267-73	7.9	92
159	pH-responsive chitosan-based film incorporated with alizarin for intelligent packaging applications. <i>Food Hydrocolloids</i> , 2020 , 102, 105629	10.6	91
158	Preparation of pectin/silver nanoparticles composite films with UV-light barrier and properties. <i>International Journal of Biological Macromolecules</i> , 2016 , 92, 842-849	7.9	91
157	Preparation and characterization of bio-nanocomposite films of agar and silver nanoparticles: laser ablation method. <i>Carbohydrate Polymers</i> , 2014 , 103, 456-65	10.3	90
156	Properties of alginate-based films reinforced with cellulose fibers and cellulose nanowhiskers isolated from mulberry pulp. <i>Food Hydrocolloids</i> , 2017 , 63, 201-208	10.6	90
155	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	7.9	89
154	Isolation and characterization of cellulose nanocrystals from garlic skin. <i>Materials Letters</i> , 2014 , 129, 20-23	3.3	88
153	Preparation and properties of carbohydrate-based composite films incorporated with CuO nanoparticles. <i>Carbohydrate Polymers</i> , 2017 , 169, 264-271	10.3	86
152	Preparation of carbohydrate-based functional composite films incorporated with curcumin. <i>Food Hydrocolloids</i> , 2020 , 98, 105302	10.6	84

151	Preparation of antimicrobial and antioxidant gelatin/curcumin composite films for active food packaging application. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020 , 188, 110761	6	82
150	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, 20-9	10.3	77
149	Characterization of carboxymethyl cellulose-based nanocomposite films reinforced with oxidized nanocellulose isolated using ammonium persulfate method. <i>Carbohydrate Polymers</i> , 2017 , 174, 484-492	10.3	77
148	pH-responsive pectin-based multifunctional films incorporated with curcumin and sulfur nanoparticles. <i>Carbohydrate Polymers</i> , 2020 , 230, 115638	10.3	77
147	Multifunctional nanocellulose/metal and metal oxide nanoparticle hybrid nanomaterials. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 435-460	11.5	77
146	Effect of copper salts and reducing agents on characteristics and antimicrobial activity of copper nanoparticles. <i>Materials Letters</i> , 2014 , 132, 307-311	3.3	75
145	Characterization of nanocelluloses isolated from Ushar (<i>Calotropis procera</i>) seed fiber: Effect of isolation method. <i>Materials Letters</i> , 2016 , 168, 146-150	3.3	74
144	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	5.4	74
143	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	15.3	73
142	Agar-based antioxidant composite films incorporated with melanin nanoparticles. <i>Food Hydrocolloids</i> , 2019 , 94, 391-398	10.6	70
141	Increase in water resistance of paperboard by coating with poly(lactide). <i>Packaging Technology and Science</i> , 2007 , 20, 393-402	2.3	69
140	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	5.4	68
139	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	11.5	67
138	Bioactive agar-based functional composite film incorporated with copper sulfide nanoparticles. <i>Food Hydrocolloids</i> , 2019 , 93, 156-166	10.6	64
137	Gelatin-based functional films integrated with grapefruit seed extract and TiO ₂ for active food packaging applications. <i>Food Hydrocolloids</i> , 2021 , 112, 106314	10.6	59
136	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	7.9	58
135	Preparations and characterization of alginate/silver composite films: Effect of types of silver particles. <i>Carbohydrate Polymers</i> , 2016 , 146, 208-16	10.3	58
134	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	10.3	56

133	Carrageenan-based functional hydrogel film reinforced with sulfur nanoparticles and grapefruit seed extract for wound healing application. <i>Carbohydrate Polymers</i> , 2019 , 224, 115191	10.3	56
132	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	7.9	55
131	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	8.2	54
130	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	7.9	54
129	Preparation of antimicrobial hybrid nano-materials using regenerated cellulose and metallic nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 17-27	7.9	53
128	Preparation of sulfur nanoparticles and their antibacterial activity and cytotoxic effect. <i>Materials Science and Engineering C</i> , 2018 , 92, 508-517	8.3	53
127	Antimicrobial wrapping paper coated with a ternary blend of carbohydrates (alginate, carboxymethyl cellulose, carrageenan) and grapefruit seed extract. <i>Carbohydrate Polymers</i> , 2018 , 196, 92-101	10.3	53
126	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	10.3	51
125	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	7.9	50
124	Extraction and Characterization of Cellulose Microfibers from Agricultural Wastes of Onion and Garlic. <i>Journal of Natural Fibers</i> , 2018 , 15, 465-473	1.8	49
123	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	5.4	49
122	Preparation of carrageenan-based functional nanocomposite films incorporated with melanin nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 176, 317-324	6	48
121	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	7.9	45
120	Preparation of a shikonin-based pH-sensitive color indicator for monitoring the freshness of fish and pork. <i>Food Chemistry</i> , 2021 , 337, 127995	8.5	44
119	Functionalization of halloysite nanotubes for the preparation of carboxymethyl cellulose-based nanocomposite films. <i>Applied Clay Science</i> , 2017 , 150, 138-146	5.2	43
118	Effect of sulfur nanoparticles on properties of alginate-based films for active food packaging applications. <i>Food Hydrocolloids</i> , 2021 , 110, 106155	10.6	43
117	Effect of water activity and temperature on the color change of red pepper (<i>Capsicum annuum</i> L.) powder. <i>Food Science and Biotechnology</i> , 2011 , 20, 215-222	3	42
116	Pectin/pullulan blend films for food packaging: Effect of blending ratio. <i>Food Chemistry</i> , 2021 , 347, 129082	8.2	41

115	Effects of preparation method on properties of poly(butylene adipate-co-terephthalate) films. <i>Food Science and Biotechnology</i> , 2015 , 24, 1679-1685	3	40
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	3-4	40
113	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	6	39
112	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	10-3	36
111	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 22897-22914	9-5	35
110	CMC and CNF-based alizarin incorporated reversible pH-responsive color indicator films. <i>Carbohydrate Polymers</i> , 2020 , 246, 116614	10-3	35
109	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	4-1	35
108	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	8-2	33
107	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	7-9	33
106	Isolation and characterization of melanin from black garlic and sepia ink. <i>LWT - Food Science and Technology</i> , 2019 , 99, 17-23	5-4	33
105	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	6-8	33
104	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	7-9	30
103	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	4-3	30
102	Physicochemical Properties of Onion Powder as Influenced by Drying Methods. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2007 , 36, 342-347	1-5	29
101	Recent Advances in Intelligent Food Packaging Applications Using Natural Food Colorants. <i>ACS Food Science & Technology</i> , 2021 , 1, 124-138		27
100	Lignin-mediated green synthesis of AgNPs in carrageenan matrix for wound dressing applications. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 859-869	7-9	26
99	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	8-3	26
98	CMC and CNF-based intelligent pH-responsive color indicator films integrated with shikonin to monitor fish freshness. <i>Food Control</i> , 2021 , 126, 108046	6-2	26

97	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	6	26
96	One-step preparation of banana powder/silver nanoparticles composite films. <i>Journal of Food Science and Technology</i> , 2017 , 54, 497-506	3.3	25
95	Isolation of oxidized nanocellulose from rice straw using the ammonium persulfate method. <i>Cellulose</i> , 2018 , 25, 2143-2149	5.5	25
94	Comparative antibacterial and antifungal activities of sulfur nanoparticles capped with chitosan. <i>Microbial Pathogenesis</i> , 2020 , 144, 104178	3.8	24
93	Biopolymer-Based Composite Packaging Materials with Nanoparticles 2014 , 413-442		24
92	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	10.6	24
91	Effect of isolation methods of chitin nanocrystals on the properties of chitin-silver hybrid nanoparticles. <i>Carbohydrate Polymers</i> , 2018 , 197, 349-358	10.3	24
90	Effective strategies of sustained release and retention enhancement of essential oils in active food packaging films/coatings. <i>Food Chemistry</i> , 2022 , 367, 130671	8.5	24
89	Synthesis of Fe ₃ O ₄ @SiO ₂ @PAMAM dendrimer@AgNP hybrid nanoparticles for the preparation of carrageenan-based functional nanocomposite film. <i>Food Packaging and Shelf Life</i> , 2020 , 24, 100473	8.2	23
88	Preparation of carrageenan-based nanocomposite films incorporated with functionalized halloysite using AgNP and sodium dodecyl sulfate. <i>Food Hydrocolloids</i> , 2020 , 106, 105934	10.6	23
87	Polymer Nanocomposites for Food Packaging Applications 2016 , 29-55		23
86	Effects of poly(butylene adipate-co-terephthalate) coating on the water resistant, mechanical, and antibacterial properties of Kraft paper. <i>Progress in Organic Coatings</i> , 2018 , 123, 153-159	4.8	23
85	Cellulose Nanofiber-Based Nanocomposite Films Reinforced with Zinc Oxide Nanorods and Grapefruit Seed Extract. <i>Nanomaterials</i> , 2021 , 11,	5.4	23
84	New insight into melanin for food packaging and biotechnology applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-27	11.5	23
83	Effect of moisture content on tensile properties of paper-based food packaging materials. <i>Food Science and Biotechnology</i> , 2010 , 19, 243-247	3	22
82	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	3.2	21
81	Fabrication of pectin/agar blended functional film: Effect of reinforcement of melanin nanoparticles and grapefruit seed extract. <i>Food Hydrocolloids</i> , 2021 , 118, 106823	10.6	21
80	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	4.3	20

79	Mechanical, thermal, and water vapor barrier properties of regenerated cellulose/nano-SiO ₂ composite films. <i>Cellulose</i> , 2018 , 25, 7153-7165	5.5	20
78	Bionanocomposite Films for Food Packaging Applications 2018 ,		20
77	Fabrication of chitosan-based functional nanocomposite films: Effect of quercetin-loaded chitosan nanoparticles. <i>Food Hydrocolloids</i> , 2021 , 121, 107065	10.6	20
76	Green and facile synthesis of carboxymethylcellulose/ZnO nanocomposite hydrogels crosslinked with Zn ions. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 229-235	7.9	19
75	Preparation and characterization of vacuum sputter silver coated PLA film. <i>LWT - Food Science and Technology</i> , 2013 , 54, 477-484	5.4	19
74	Drying kinetics of whole and sliced shiitake mushrooms (<i>Lentinus edodes</i>). <i>Food Science and Biotechnology</i> , 2011 , 20, 419-427	3	19
73	Effect of Zn salts and hydrolyzing agents on the morphology and antibacterial activity of zinc oxide nanoparticles. <i>Environmental Chemistry Letters</i> , 2019 , 17, 1105-1109	13.3	19
72	A Multi-functional Biofilm Used as an Active Insert in Modified Atmosphere Packaging for Fresh Produce. <i>Packaging Technology and Science</i> , 2015 , 28, 999-1010	2.3	18
71	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	5.1	18
70	Curcumin and its uses in active and smart food packaging applications - a comprehensive review.. <i>Food Chemistry</i> , 2021 , 375, 131885	8.5	17
69	Fabrication of Copper Sulfide Nanoparticles and Limonene Incorporated Pullulan/Carrageenan-Based Film with Improved Mechanical and Antibacterial Properties. <i>Polymers</i> , 2020 , 12,	4.5	17
68	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	5.3	17
67	Antimicrobial activity of sulfur nanoparticles: Effect of preparation methods. <i>Arabian Journal of Chemistry</i> , 2020 , 13, 6580-6588	5.9	16
66	Thermodynamic analysis of water vapor sorption isotherms and mechanical properties of selected paper-based food packaging materials. <i>Journal of Food Science</i> , 2009 , 74, E502-11	3.4	16
65	In situ synthesis of multi-functional gelatin/resorcinol/silver nanoparticles composite films. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100399	8.2	15
64	Antibacterial LDPE/GSE/Mel/ZnONP composite film-coated wrapping paper for convenience food packaging application. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100421	8.2	15
63	Gelatin/Carrageenan-Based Functional Films with Carbon Dots from Enoki Mushroom for Active Food Packaging Applications. <i>ACS Applied Polymer Materials</i> ,	4.3	15
62	New insight into sulfur nanoparticles: Synthesis and applications. <i>Critical Reviews in Environmental Science and Technology</i> , 2021 , 51, 2329-2356	11.1	15

61	Antioxidant pectin/pullulan edible coating incorporated with Vitis vinifera grape seed extract for extending the shelf life of peanuts. <i>Postharvest Biology and Technology</i> , 2022 , 183, 111740	6.2	15
60	Properties of agar-based CO ₂ absorption film containing Na ₂ CO ₃ as active compound. <i>Food Packaging and Shelf Life</i> , 2015 , 4, 36-42	8.2	14
59	Fabrication of Quercetin-Loaded Biopolymer Films as Functional Packaging Materials. <i>ACS Applied Polymer Materials</i> , 2021 , 3, 2131-2137	4.3	13
58	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	5.2	13
57	CMC-based functional film incorporated with copper-doped TiO ₂ to prevent banana browning. <i>Food Hydrocolloids</i> , 2022 , 122, 107104	10.6	13
56	Shiitake mushroom packages tuned in active CO ₂ and moisture absorption requirements. <i>Food Packaging and Shelf Life</i> , 2017 , 11, 10-15	8.2	12
55	Applications of nanotechnology in food microbiology. <i>Methods in Microbiology</i> , 2019 , 46, 43-60	2.8	12
54	Synthesis and characterization of biopolymer agar mediated gold nanoparticles. <i>Materials Letters</i> , 2015 , 141, 114-117	3.3	12
53	Nano and nanocomposite antimicrobial materials for food packaging applications 2014 , 34-48		12
52	Preparation of pectin/agar-based functional films integrated with zinc sulfide nano petals for active packaging applications. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021 , 207, 111999	6	12
51	Fabrication of Carboxymethyl Cellulose/Agar-Based Functional Films Hybridized with Alizarin and Grapefruit Seed Extract.. <i>ACS Applied Bio Materials</i> , 2021 , 4, 4470-4478	4.1	11
50	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	7.9	11
49	Sulfur Quantum Dots as Fillers in Gelatin/Agar-Based Functional Food Packaging Films. <i>ACS Applied Nano Materials</i> , 2021 , 4, 14292-14302	5.6	10
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31	Moisture Sorption and Thermodynamic Properties of Vacuum-Dried <i>Capsosiphon fulvescens</i> Powder. <i>Preventive Nutrition and Food Science</i> , 2015 , 20, 215-20	2.4	7
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