

# Jong-Whan Rhim

## List of Publications by Year in Descending Order

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**Version:** 2024-04-24

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Preparation and characterization of B, S, and N-doped glucose carbon dots: Antibacterial, antifungal, and antioxidant activity. <i>Sustainable Materials and Technologies</i> , <b>2022</b> , 32, e00397	5.3	8
203	Cellulose nanofiber-based coating film integrated with nitrogen-functionalized carbon dots for active packaging applications of fresh fruit. <i>Postharvest Biology and Technology</i> , <b>2022</b> , 186, 111845	6.2	9
202	Recent progress in konjac glucomannan-based active food packaging films and property enhancement strategies. <i>Food Hydrocolloids</i> , <b>2022</b> , 128, 107572	10.6	5
201	Preparation and characterization of nanoclays-incorporated polyethylene/thermoplastic starch composite films with antimicrobial activity. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 31, 100784	8.2	2
200	Functional edible films/coatings integrated with lactoperoxidase and lysozyme and their application in food preservation. <i>Food Control</i> , <b>2022</b> , 133, 108670	6.2	7
199	Pectin/gelatin-based bioactive composite films reinforced with sulfur functionalized carbon dots. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2022</b> , 636, 128123	5.1	9
198	Titanium dioxide (TiO <sub>2</sub> ) for the manufacture of multifunctional active food packaging films. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 31, 100806	8.2	2
197	Gelatin/agar-based color-indicator film integrated with Clitoria ternatea flower anthocyanin and zinc oxide nanoparticles for monitoring freshness of shrimp. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107294	10.6	9
196	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> , <b>2022</b> , 183, 111740	6.2	15
195	Effective strategies of sustained release and retention enhancement of essential oils in active food packaging films/coatings. <i>Food Chemistry</i> , <b>2022</b> , 367, 130671	8.5	24
194	CMC-based functional film incorporated with copper-doped TiO <sub>2</sub> to prevent banana browning. <i>Food Hydrocolloids</i> , <b>2022</b> , 122, 107104	10.6	13
193	Pine Needle ( <i>Pinus densiflora</i> ) Extract-Mediated Synthesis of Silver Nanoparticles and the Preparation of Carrageenan-Based Antimicrobial Packaging Films. <i>Journal of Nanomaterials</i> , <b>2022</b> , 2022, 1-15	3.2	2
192	Carboxymethyl cellulose-based functional film integrated with chitosan-based carbon quantum dots for active food packaging applications. <i>Progress in Organic Coatings</i> , <b>2022</b> , 166, 106794	4.8	2
191	Gelatin-based packaging material incorporated with potato skins carbon dots as functional filler. <i>Industrial Crops and Products</i> , <b>2022</b> , 181, 114820	5.9	2
190	Synergistic effect of UV-C LED irradiation and PLA/PBAT-based antimicrobial packaging film on fresh-cut vegetables. <i>Food Control</i> , <b>2022</b> , 138, 109027	6.2	0
189	A Facile In Situ Synthesis of Resorcinol-Mediated Silver Nanoparticles and the Fabrication of Agar-Based Functional Nanocomposite Films. <i>Journal of Composites Science</i> , <b>2022</b> , 6, 124	3	0
188	Antiviral Biodegradable Food Packaging and Edible Coating Materials in the COVID-19 Era: A Mini-Review. <i>Coatings</i> , <b>2022</b> , 12, 577	2.9	2

187	Alginate-based multifunctional films incorporated with sulfur quantum dots for active packaging applications.. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2022</b> , 215, 112519	6	3
186	Genipin-Crosslinked Gelatin/Chitosan-Based Functional Films Incorporated with Rosemary Essential Oil and Quercetin. <i>Materials</i> , <b>2022</b> , 15, 3769	3.5	3
185	Carbon quantum dots-based antifungal coating film for active packaging application of avocado. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 33, 100878	8.2	3
184	Anthocyanin food colorant and its application in pH-responsive color change indicator films. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 2297-2325	11.5	67
183	Sulfur Quantum Dots as Fillers in Gelatin/Agar-Based Functional Food Packaging Films. <i>ACS Applied Nano Materials</i> , <b>2021</b> , 4, 14292-14302	5.6	10
182	Antimicrobial nanofillers reinforced biopolymer composite films for active food packaging applications - a review. <i>Sustainable Materials and Technologies</i> , <b>2021</b> , e00353	5.3	10
181	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> , <b>2021</b> , 193, 2038-2038	7.9	7
180	Development of Multifunctional Pullulan/Chitosan-Based Composite Films Reinforced with ZnO Nanoparticles and Propolis for Meat Packaging Applications. <i>Foods</i> , <b>2021</b> , 10,	4.9	8
179	Curcumin and its uses in active and smart food packaging applications - a comprehensive review.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131885	8.5	17
178	Cellulose Nanofiber-Based Nanocomposite Films Reinforced with Zinc Oxide Nanorods and Grapefruit Seed Extract. <i>Nanomaterials</i> , <b>2021</b> , 11,	5.4	23
177	Fabrication of Quercetin-Loaded Biopolymer Films as Functional Packaging Materials. <i>ACS Applied Polymer Materials</i> , <b>2021</b> , 3, 2131-2137	4.3	13
176	Preparation of low-density polyethylene- and poly (lactide)/poly (butylene adipate-co-terephthalate)-based antibacterial films integrated with elemental sulfur and sulfur nanoparticles. <i>Packaging Technology and Science</i> , <b>2021</b> , 34, 505	2.3	4
175	Fabrication of Carboxymethyl Cellulose/Agar-Based Functional Films Hybridized with Alizarin and Grapefruit Seed Extract.. <i>ACS Applied Bio Materials</i> , <b>2021</b> , 4, 4470-4478	4.1	11
174	Titania Nanotubes Decorated with Cu(I) and Cu(II) Oxides: Antibacterial and Ethylene Scavenging Functions To Extend the Shelf Life of Bananas. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2021</b> , 9, 6832-6840	8.3	6
173	Fabrication of cellulose nanofiber-based functional color indicator film incorporated with shikonin extracted from Lithospermum erythrorhizon root. <i>Food Hydrocolloids</i> , <b>2021</b> , 114, 106566	10.6	24
172	Pectin/pullulan blend films for food packaging: Effect of blending ratio. <i>Food Chemistry</i> , <b>2021</b> , 347, 129082	8.3	41
171	Carrageenan-Based Functional Films Integrated with CuO-Doped Titanium Nanotubes for Active Food-Packaging Applications. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2021</b> , 9, 9300-9307	8.3	26
170	Gelatin-Based Film Integrated with Copper Sulfide Nanoparticles for Active Packaging Applications. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 6307	2.6	7

169	Effect of sulfur nanoparticles on properties of alginate-based films for active food packaging applications. <i>Food Hydrocolloids</i> , <b>2021</b> , 110, 106155	10.6	43
168	New insight into sulfur nanoparticles: Synthesis and applications. <i>Critical Reviews in Environmental Science and Technology</i> , <b>2021</b> , 51, 2329-2356	11.1	15
167	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> , <b>2021</b> , 166, 741-750	7.9	54
166	Antioxidant and antimicrobial poly(vinyl alcohol)-based films incorporated with grapefruit seed extract and curcumin. <i>Journal of Environmental Chemical Engineering</i> , <b>2021</b> , 9, 104694	6.8	33
165	Preparation of a shikonin-based pH-sensitive color indicator for monitoring the freshness of fish and pork. <i>Food Chemistry</i> , <b>2021</b> , 337, 127995	8.5	44
164	Gelatin-based functional films integrated with grapefruit seed extract and TiO <sub>2</sub> for active food packaging applications. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106314	10.6	59
163	Preparation of Gelatin/Carrageenan-Based Color-Indicator Film Integrated with Shikonin and Propolis for Smart Food Packaging Applications. <i>ACS Applied Bio Materials</i> , <b>2021</b> , 4, 770-779	4.1	35
162	Synthesis of Carboxymethyl Cellulose and Agar-Based Multifunctional Films Reinforced with Cellulose Nanocrystals and Shikonin. <i>ACS Applied Polymer Materials</i> , <b>2021</b> , 3, 1060-1069	4.3	20
161	Recent Advances in Intelligent Food Packaging Applications Using Natural Food Colorants. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 124-138		27
160	New insight into melanin for food packaging and biotechnology applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-27	11.5	23
159	Effect of blended colorants of anthocyanin and shikonin on carboxymethyl cellulose/agar-based smart packaging film. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 183, 305-315	7.9	11
158	Tea polyphenols (TP): a promising natural additive for the manufacture of multifunctional active food packaging films. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-14	11.5	5
157	CMC and CNF-based intelligent pH-responsive color indicator films integrated with shikonin to monitor fish freshness. <i>Food Control</i> , <b>2021</b> , 126, 108046	6.2	26
156	Fabrication of bioactive binary composite film based on gelatin/chitosan incorporated with cinnamon essential oil and rutin. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2021</b> , 204, 111830	6	26
155	Effect of chitosan modified halloysite on the physical and functional properties of pullulan/chitosan biofilm integrated with rutin. <i>Applied Clay Science</i> , <b>2021</b> , 211, 106205	5.2	13
154	Silver loaded aminosilane modified halloysite for the preparation of carrageenan-based functional films. <i>Applied Clay Science</i> , <b>2021</b> , 211, 106170	5.2	8
153	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> , <b>2021</b> , 29, e00325	5.3	17
152	Fabrication of pectin/agar blended functional film: Effect of reinforcement of melanin nanoparticles and grapefruit seed extract. <i>Food Hydrocolloids</i> , <b>2021</b> , 118, 106823	10.6	21

151	Effect of Agar/AgNP Composite Film Packaging on Refrigerated Beef Loin Quality. <i>Membranes</i> , <b>2021</b> , 11,	3.8	2
150	Effects of various types of cellulose nanofibers on the physical properties of the CNF-based films. <i>Journal of Environmental Chemical Engineering</i> , <b>2021</b> , 9, 106043	6.8	9
149	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> , <b>2021</b> , 627, 127220	5.1	18
148	Preparation of pectin/agar-based functional films integrated with zinc sulfide nano petals for active packaging applications. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2021</b> , 207, 111999	6	12
147	Silver ion loaded 3-aminopropyl trimethoxysilane -modified FeO nanoparticles for the fabrication of carrageenan-based active packaging films. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2021</b> , 208, 112085	6	6
146	Fabrication of chitosan-based functional nanocomposite films: Effect of quercetin-loaded chitosan nanoparticles. <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 107065	10.6	20
145	CMC and CNF-based alizarin incorporated reversible pH-responsive color indicator films. <i>Carbohydrate Polymers</i> , <b>2020</b> , 246, 116614	10.3	35
144	Green and facile synthesis of carboxymethylcellulose/ZnO nanocomposite hydrogels crosslinked with Zn ions. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 162, 229-235	7.9	19
143	Antimicrobial activity of sulfur nanoparticles: Effect of preparation methods. <i>Arabian Journal of Chemistry</i> , <b>2020</b> , 13, 6580-6588	5.9	16
142	Preparation of polypropylene/poly (butylene adipate-co-terephthalate) composite films incorporated with melanin for prevention of greening of potatoes. <i>Packaging Technology and Science</i> , <b>2020</b> , 33, 433	2.3	8
141	Carboxymethyl cellulose-based antioxidant and antimicrobial active packaging film incorporated with curcumin and zinc oxide. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 148, 666-676	7.9	125
140	Synthesis of Fe <sub>3</sub> O <sub>4</sub> @SiO <sub>2</sub> @PAMAM dendrimer@AgNP hybrid nanoparticles for the preparation of carrageenan-based functional nanocomposite film. <i>Food Packaging and Shelf Life</i> , <b>2020</b> , 24, 100473	8.2	23
139	Preparation of carrageenan-based nanocomposite films incorporated with functionalized halloysite using AgNP and sodium dodecyl sulfate. <i>Food Hydrocolloids</i> , <b>2020</b> , 106, 105934	10.6	23
138	Chitosan-based biodegradable functional films for food packaging applications. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 62, 102346	6.8	143
137	Comparative antibacterial and antifungal activities of sulfur nanoparticles capped with chitosan. <i>Microbial Pathogenesis</i> , <b>2020</b> , 144, 104178	3.8	24
136	Lignin-mediated green synthesis of AgNPs in carrageenan matrix for wound dressing applications. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 159, 859-869	7.9	26
135	Preparation and characterization of functional sodium caseinate/guar gum/TiO <sub>2</sub> /cumin essential oil composite film. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 835-844	7.9	55
134	pH-responsive chitosan-based film incorporated with alizarin for intelligent packaging applications. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105629	10.6	91

133	Preparation of antimicrobial and antioxidant gelatin/curcumin composite films for active food packaging application. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2020</b> , 188, 110761	6	82
132	pH-responsive pectin-based multifunctional films incorporated with curcumin and sulfur nanoparticles. <i>Carbohydrate Polymers</i> , <b>2020</b> , 230, 115638	10.3	77
131	Preparation of multifunctional carboxymethyl cellulose-based films incorporated with chitin nanocrystal and grapefruit seed extract. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 152, 1038-1046	7.9	30
130	Preparation of bioactive functional poly(lactic acid)/curcumin composite film for food packaging application. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 162, 1780-1789	7.9	58
129	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> , <b>2020</b> , 164, 37-44	7.9	33
128	Fabrication of Copper Sulfide Nanoparticles and Limonene Incorporated Pullulan/Carrageenan-Based Film with Improved Mechanical and Antibacterial Properties. <i>Polymers</i> , <b>2020</b> , 12,	4.5	17
127	Using lactic acid bacteria and packaging with grapefruit seed extract for controlling <i>Listeria monocytogenes</i> growth in fresh soft cheese. <i>Journal of Dairy Science</i> , <b>2020</b> , 103, 8761-8770	4	9
126	Curcumin Incorporated Poly(Butylene Adipate-co-Terephthalate) Film with Improved Water Vapor Barrier and Antioxidant Properties. <i>Materials</i> , <b>2020</b> , 13,	3.5	10
125	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> , <b>2020</b> , 105, 93-144	15.3	73
124	Bio-Nanocomposites for Food Packaging Applications <b>2020</b> , 29-41		2
123	Multifunctional nanocellulose/metal and metal oxide nanoparticle hybrid nanomaterials. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 435-460	11.5	77
122	Preparation of carbohydrate-based functional composite films incorporated with curcumin. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105302	10.6	84
121	In situ synthesis of multi-functional gelatin/resorcinol/silver nanoparticles composite films. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 22, 100399	8.2	15
120	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 22897-22914	9.5	35
119	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> , <b>2019</b> , 21, 100327	8.2	33
118	Applications of nanotechnology in food microbiology. <i>Methods in Microbiology</i> , <b>2019</b> , 46, 43-60	2.8	12
117	Melanin-Mediated Synthesis of Copper Oxide Nanoparticles and Preparation of Functional Agar/CuO NP Nanocomposite Films. <i>Journal of Nanomaterials</i> , <b>2019</b> , 2019, 1-10	3.2	21
116	Agar-based antioxidant composite films incorporated with melanin nanoparticles. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 391-398	10.6	70

115	Eco-friendly antimicrobial nanoparticles of keratin-metal ion complex. <i>Materials Science and Engineering C</i> , <b>2019</b> , 105, 110068	8.3	8
114	Carrageenan-based functional hydrogel film reinforced with sulfur nanoparticles and grapefruit seed extract for wound healing application. <i>Carbohydrate Polymers</i> , <b>2019</b> , 224, 115191	10.3	56
113	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> , <b>2019</b> , 21, 100363	8.2	54
112	Antibacterial LDPE/GSE/Mel/ZnONP composite film-coated wrapping paper for convenience food packaging application. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 22, 100421	8.2	15
111	Bioactive agar-based functional composite film incorporated with copper sulfide nanoparticles. <i>Food Hydrocolloids</i> , <b>2019</b> , 93, 156-166	10.6	64
110	Isolation and characterization of melanin from black garlic and sepia ink. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 17-23	5.4	33
109	Effect of Zn salts and hydrolyzing agents on the morphology and antibacterial activity of zinc oxide nanoparticles. <i>Environmental Chemistry Letters</i> , <b>2019</b> , 17, 1105-1109	13.3	19
108	Carrageenan-based antimicrobial bionanocomposite films incorporated with ZnO nanoparticles stabilized by melanin. <i>Food Hydrocolloids</i> , <b>2019</b> , 90, 500-507	10.6	95
107	Preparation of carrageenan-based functional nanocomposite films incorporated with melanin nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2019</b> , 176, 317-324	6	48
106	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> , <b>2019</b> , 99, 2716-2725	4.3	30
105	Melanin-mediated synthesis of silver nanoparticle and its use for the preparation of carrageenan-based antibacterial films. <i>Food Hydrocolloids</i> , <b>2019</b> , 88, 237-246	10.6	120
104	Extraction and Characterization of Cellulose Microfibers from Agricultural Wastes of Onion and Garlic. <i>Journal of Natural Fibers</i> , <b>2018</b> , 15, 465-473	1.8	49
103	Preparation of sulfur nanoparticle-incorporated antimicrobial chitosan films. <i>Food Hydrocolloids</i> , <b>2018</b> , 82, 116-123	10.6	113
102	Isolation of oxidized nanocellulose from rice straw using the ammonium persulfate method. <i>Cellulose</i> , <b>2018</b> , 25, 2143-2149	5.5	25
101	Preparation of poly(lactide)/lignin/silver nanoparticles composite films with UV light barrier and antibacterial properties. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 1724-1731	7.9	89
100	Preparation of antimicrobial hybrid nano-materials using regenerated cellulose and metallic nanoparticles. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 17-27	7.9	53
99	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> , <b>2018</b> , 123, 153-159	4.8	23
98	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> , <b>2018</b> , 93, 289-298	8.3	138

97	Preparation of sulfur nanoparticles and their antibacterial activity and cytotoxic effect. <i>Materials Science and Engineering C</i> , <b>2018</b> , 92, 508-517	8.3	53
96	Alginate-based nanocomposite films reinforced with halloysite nanotubes functionalized by alkali treatment and zinc oxide nanoparticles. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 1824-1832	7.9	50
95	Bionanocomposite Films for Food Packaging Applications <b>2018</b> , 234-243		2
94	Mechanical, thermal, and water vapor barrier properties of regenerated cellulose/nano-SiO <sub>2</sub> composite films. <i>Cellulose</i> , <b>2018</b> , 25, 7153-7165	5.5	20
93	Bionanocomposite Films for Food Packaging Applications <b>2018</b> ,		20
92	Preparation of antibacterial poly(lactide)/poly(butylene adipate-co-terephthalate) composite films incorporated with grapefruit seed extract. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 846-852	7.9	45
91	Probing the binding interaction of lysozyme-viologen herbicide. <i>Journal of Molecular Structure</i> , <b>2018</b> , 1171, 1-8	3.4	3
90	Antimicrobial wrapping paper coated with a ternary blend of carbohydrates (alginate, carboxymethyl cellulose, carrageenan) and grapefruit seed extract. <i>Carbohydrate Polymers</i> , <b>2018</b> , 196, 92-101	10.3	53
89	Effect of isolation methods of chitin nanocrystals on the properties of chitin-silver hybrid nanoparticles. <i>Carbohydrate Polymers</i> , <b>2018</b> , 197, 349-358	10.3	24
88	Facile approach for large-scale production of metal and metal oxide nanoparticles and preparation of antibacterial cotton pads. <i>Carbohydrate Polymers</i> , <b>2017</b> , 163, 137-145	10.3	51
87	Carrageenan-based hydrogels and films: Effect of ZnO and CuO nanoparticles on the physical, mechanical, and antimicrobial properties. <i>Food Hydrocolloids</i> , <b>2017</b> , 67, 45-53	10.6	156
86	One-step preparation of banana powder/silver nanoparticles composite films. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 497-506	3.3	25
85	Preparation and properties of carbohydrate-based composite films incorporated with CuO nanoparticles. <i>Carbohydrate Polymers</i> , <b>2017</b> , 169, 264-271	10.3	86
84	Preparation and characterization of agar/lignin/silver nanoparticles composite films with ultraviolet light barrier and antibacterial properties. <i>Food Hydrocolloids</i> , <b>2017</b> , 71, 76-84	10.6	136
83	Preparation of multifunctional chitin nanowhiskers/ZnO-Ag NPs and their effect on the properties of carboxymethyl cellulose-based nanocomposite film. <i>Carbohydrate Polymers</i> , <b>2017</b> , 169, 467-479	10.3	56
82	Shiitake mushroom packages tuned in active CO <sub>2</sub> and moisture absorption requirements. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 11, 10-15	8.2	12
81	Functionalization of halloysite nanotubes for the preparation of carboxymethyl cellulose-based nanocomposite films. <i>Applied Clay Science</i> , <b>2017</b> , 150, 138-146	5.2	43
80	Effect of oxidized chitin nanocrystals isolated by ammonium persulfate method on the properties of carboxymethyl cellulose-based films. <i>Carbohydrate Polymers</i> , <b>2017</b> , 175, 712-720	10.3	36



79	Characterization of carboxymethyl cellulose-based nanocomposite films reinforced with oxidized nanocellulose isolated using ammonium persulfate method. <i>Carbohydrate Polymers</i> , <b>2017</b> , 174, 484-492	10.3	77
78	Properties of alginate-based films reinforced with cellulose fibers and cellulose nanowhiskers isolated from mulberry pulp. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 201-208	10.6	90
77	Preparation of nanocellulose from micro-crystalline cellulose: The effect on the performance and properties of agar-based composite films. <i>Carbohydrate Polymers</i> , <b>2016</b> , 135, 18-26	10.3	201
76	Polymer Nanocomposites for Food Packaging Applications <b>2016</b> , 29-55		23
75	Characterization of nanocelluloses isolated from Ushar ( <i>Calotropis procera</i> ) seed fiber: Effect of isolation method. <i>Materials Letters</i> , <b>2016</b> , 168, 146-150	3.3	74
74	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> , <b>2016</b> , 68, 454-461	5.4	99
73	Tocopherol-mediated synthesis of silver nanoparticles and preparation of antimicrobial PBAT/silver nanoparticles composite films. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 72, 149-156	5.4	74
72	Preparations and characterization of alginate/silver composite films: Effect of types of silver particles. <i>Carbohydrate Polymers</i> , <b>2016</b> , 146, 208-16	10.3	58
71	Preparation of antimicrobial agar/banana powder blend films reinforced with silver nanoparticles. <i>Food Hydrocolloids</i> , <b>2016</b> , 60, 476-485	10.6	122
70	Isolation of cellulose nanocrystals from grain straws and their use for the preparation of carboxymethyl cellulose-based nanocomposite films. <i>Carbohydrate Polymers</i> , <b>2016</b> , 150, 187-200	10.3	149
69	Grapefruit seed extract incorporated antimicrobial LDPE and PLA films: Effect of type of polymer matrix. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 74, 338-345	5.4	68
68	Preparation of pectin/silver nanoparticles composite films with UV-light barrier and properties. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 92, 842-849	7.9	91
67	Effect of post-treatments and concentration of cotton linter cellulose nanocrystals on the properties of agar-based nanocomposite films. <i>Carbohydrate Polymers</i> , <b>2015</b> , 134, 20-9	10.3	77
66	Preparation and application of agar/alginate/collagen ternary blend functional food packaging films. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 80, 460-8	7.9	138
65	Preparation and characterization of sodium carboxymethyl cellulose/cotton linter cellulose nanofibril composite films. <i>Carbohydrate Polymers</i> , <b>2015</b> , 127, 101-9	10.3	151
64	Properties of agar-based CO <sub>2</sub> absorption film containing Na <sub>2</sub> CO <sub>3</sub> as active compound. <i>Food Packaging and Shelf Life</i> , <b>2015</b> , 4, 36-42	8.2	14
63	Effect of lignin on water vapor barrier, mechanical, and structural properties of agar/lignin composite films. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 81, 267-73	7.9	92
62	Synthesis and characterization of biopolymer agar mediated gold nanoparticles. <i>Materials Letters</i> , <b>2015</b> , 141, 114-117	3.3	12

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60	Isolation of cellulose nanocrystals from onion skin and their utilization for the preparation of agar-based bio-nanocomposites films. <i>Cellulose</i> , <b>2015</b> , 22, 407-420	5.5	96
59	Preparation, characterization, and antimicrobial activity of chitin nanofibrils reinforced carrageenan nanocomposite films. <i>Carbohydrate Polymers</i> , <b>2015</b> , 117, 468-475	10.3	178
58	A Multi-functional Biofilm Used as an Active Insert in Modified Atmosphere Packaging for Fresh Produce. <i>Packaging Technology and Science</i> , <b>2015</b> , 28, 999-1010	2.3	18
57	Amino acid mediated synthesis of silver nanoparticles and preparation of antimicrobial agar/silver nanoparticles composite films. <i>Carbohydrate Polymers</i> , <b>2015</b> , 130, 353-63	10.3	176
56	Effects of preparation method on properties of poly(butylene adipate-co-terephthalate) films. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 1679-1685	3	40
55	Moisture Sorption and Thermodynamic Properties of Vacuum-Dried Capsosiphon fulvescens Powder. <i>Preventive Nutrition and Food Science</i> , <b>2015</b> , 20, 215-20	2.4	7
54	Biopolymer-Based Composite Packaging Materials with Nanoparticles <b>2014</b> , 413-442		24
53	Antimicrobial and physical-mechanical properties of agar-based films incorporated with grapefruit seed extract. <i>Carbohydrate Polymers</i> , <b>2014</b> , 102, 708-16	10.3	161
52	Isolation and characterization of cellulose nanocrystals from garlic skin. <i>Materials Letters</i> , <b>2014</b> , 129, 20-23	3.3	88
51	Physicochemical properties of gelatin/silver nanoparticle antimicrobial composite films. <i>Food Chemistry</i> , <b>2014</b> , 148, 162-9	8.5	255
50	Properties and characterization of agar/CuNP bionanocomposite films prepared with different copper salts and reducing agents. <i>Carbohydrate Polymers</i> , <b>2014</b> , 114, 484-492	10.3	108
49	Preparation and characterization of carrageenan-based nanocomposite films reinforced with clay mineral and silver nanoparticles. <i>Applied Clay Science</i> , <b>2014</b> , 97-98, 174-181	5.2	105
48	Effect of copper salts and reducing agents on characteristics and antimicrobial activity of copper nanoparticles. <i>Materials Letters</i> , <b>2014</b> , 132, 307-311	3.3	75
47	Preparation and characterization of bio-nanocomposite films of agar and silver nanoparticles: laser ablation method. <i>Carbohydrate Polymers</i> , <b>2014</b> , 103, 456-65	10.3	90
46	Development and characterization of carrageenan/grapefruit seed extract composite films for active packaging. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 68, 258-66	7.9	122
45	From micro to nano: a background to nanotechnology in food packaging <b>2014</b> , 6-18		
44	Nano and nanocomposite antimicrobial materials for food packaging applications <b>2014</b> , 34-48		12

43	Characterization of bionanocomposite films prepared with agar and paper-mulberry pulp nanocellulose. <i>Carbohydrate Polymers</i> , <b>2014</b> , 110, 480-8	10.3	212
42	Physical, mechanical and antimicrobial properties of gelatin based active nanocomposite films containing AgNPs and nanoclay. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 644-652	10.6	260
41	Properties and characterization of bionanocomposite films prepared with various biopolymers and ZnO nanoparticles. <i>Carbohydrate Polymers</i> , <b>2014</b> , 106, 190-9	10.3	283
40	Preparation and characterization of vacuum sputter silver coated PLA film. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 54, 477-484	5.4	19
39	Characterization of Biopolymer and Chitosan-Based Nanocomposites with Antimicrobial Activity <b>2013</b> , 355-382		
38	Effect of PLA lamination on performance characteristics of agar/κ-carrageenan/clay bio-nanocomposite film. <i>Food Research International</i> , <b>2013</b> , 51, 714-722	7	95
37	Bio-nanocomposites for food packaging applications. <i>Progress in Polymer Science</i> , <b>2013</b> , 38, 1629-1652	29.6	1198
36	Mechanical and water barrier properties of agar/κ-carrageenan/konjac glucomannan ternary blend biohydrogel films. <i>Carbohydrate Polymers</i> , <b>2013</b> , 96, 71-81	10.3	131
35	Preparation and properties of melt-intercalated linear low density polyethylene/clay nanocomposite films prepared by blow extrusion. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 48, 43-51	5.4	49
34	Physical-mechanical properties of agar/κ-carrageenan blend film and derived clay nanocomposite film. <i>Journal of Food Science</i> , <b>2012</b> , 77, N66-73	3.4	107
33	Preparation and characterization of agar/clay nanocomposite films: the effect of clay type. <i>Journal of Food Science</i> , <b>2011</b> , 76, N40-8	3.4	121
32	Water vapor adsorption isotherms of agar-based nanocomposite films. <i>Journal of Food Science</i> , <b>2011</b> , 76, N68-72	3.4	4
31	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> , <b>2011</b> , 20, 215-222	3	42
30	Drying kinetics of whole and sliced shiitake mushrooms ( <i>Lentinus edodes</i> ). <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 419-427	3	19
29	Dehydration characteristics of <i>Maesaengi</i> ( <i>Capsosiphon fulvescens</i> ) in hot-air drying. <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 549-553	3	1
28	Effect of clay contents on mechanical and water vapor barrier properties of agar-based nanocomposite films. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 691-699	10.3	257
27	Effect of freezing temperature on rehydration and water vapor adsorption characteristics of freeze-dried rice porridge. <i>Journal of Food Engineering</i> , <b>2011</b> , 104, 484-491	6	39
26	Effect of Freezing Temperature on the Rehydration Properties of Freeze-Dried Rice Porridge. <i>Korean Journal of Food Science and Technology</i> , <b>2011</b> , 43, 509-512		6

25	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> , <b>2010</b> , 43, 279-284	5.4	122
24	Effect of moisture content on tensile properties of paper-based food packaging materials. <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 243-247	3	22
23	Rehydration kinetics of vacuum-dried <i>Salicornia herbacea</i> . <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 1083-1087	3	4
22	Properties of poly(lactide)-coated paperboard for the use of 1-way paper cup. <i>Journal of Food Science</i> , <b>2009</b> , 74, E105-11	3.4	40
21	Thermodynamic analysis of water vapor sorption isotherms and mechanical properties of selected paper-based food packaging materials. <i>Journal of Food Science</i> , <b>2009</b> , 74, E502-11	3.4	16
20	Effect of nano-clay type on the physical and antimicrobial properties of whey protein isolate/clay composite films. <i>Journal of Food Engineering</i> , <b>2009</b> , 91, 468-473	6	182
19	Tensile, water vapor barrier and antimicrobial properties of PLA/nanoclay composite films. <i>LWT - Food Science and Technology</i> , <b>2009</b> , 42, 612-617	5.4	429
18	Antimicrobial activity of organically modified nano-clays. <i>Journal of Nanoscience and Nanotechnology</i> , <b>2008</b> , 8, 5818-24	1.3	107
17	Kinetics of Water Vapor Absorption by Sodium Alginate-based Films. <i>Preventive Nutrition and Food Science</i> , <b>2008</b> , 13, 28-32	2.4	2
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15	Mechanical and barrier properties of biodegradable soy protein isolate-based films coated with polylactic acid. <i>LWT - Food Science and Technology</i> , <b>2007</b> , 40, 232-238	5.4	93
14	Natural biopolymer-based nanocomposite films for packaging applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2007</b> , 47, 411-33	11.5	546
13	Physicochemical Properties of Onion Powder as Influenced by Drying Methods. <i>Journal of the Korean Society of Food Science and Nutrition</i> , <b>2007</b> , 36, 342-347	1.5	29
12	Effect of the processing methods on the performance of polylactide films: Thermocompression versus solvent casting. <i>Journal of Applied Polymer Science</i> , <b>2006</b> , 101, 3736-3742	2.9	146
11	Preparation and characterization of chitosan-based nanocomposite films with antimicrobial activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 5814-22	5.7	715
10	Preparation and Properties of Biodegradable Multilayer Films Based on Soy Protein Isolate and Poly(lactide). <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2006</b> , 45, 3059-3066	3.9	93
9	Water resistance and mechanical properties of biopolymer (alginate and soy protein) coated paperboards. <i>LWT - Food Science and Technology</i> , <b>2006</b> , 39, 806-813	5.4	104
8	Physical and mechanical properties of water resistant sodium alginate films. <i>LWT - Food Science and Technology</i> , <b>2004</b> , 37, 323-330	5.4	339

7	Soy protein isolate/β-aldehyde starch films. <i>Industrial Crops and Products</i> , <b>1998</b> , 8, 195-203	5.9	171
6	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
5	Preparation of turmeric-derived sulfur-functionalized carbon dots: antibacterial and antioxidant activity. <i>Journal of Materials Science</i> ,1	4.3	9
4	Starch and Agar-Based Color-Indicator Films Integrated with Shikonin for Smart Packaging Application of Shrimp. <i>ACS Food Science &amp; Technology</i> ,		8
3	Enhanced functionality of green synthesized sulfur nanoparticles using kiwifruit ( <i>Actinidia deliciosa</i> ) peel polyphenols as capping agents. <i>Journal of Nanostructure in Chemistry</i> ,1	7.6	6
2	Carrageenan-Based Antimicrobial Films Integrated with Sulfur-Coated Iron Oxide Nanoparticles (Fe <sub>3</sub> O <sub>4</sub> @SNP). <i>ACS Applied Polymer Materials</i> ,	4.3	8
1	Gelatin/cellulose nanofiber-based functional films added with mushroom-mediated sulfur nanoparticles for active packaging applications. <i>Journal of Nanostructure in Chemistry</i> ,1	7.6	4