

# Azlin Hasim

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8753597/publications.pdf>

Version: 2024-02-01

12  
papers

400  
citations

1051969

10  
h-index

1427216

11  
g-index

12  
all docs

12  
docs citations

12  
times ranked

696  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial effect of benzoic and sorbic acid salts and nano-solubilisates against <i>Staphylococcus aureus</i> , <i>Pseudomonas fluorescens</i> and chicken microbiota biofilms. <i>Food Control</i> , 2020, 107, 106786.	2.8	29
2	The ramification of Arabic gum and gelatine incorporation on the physicochemical properties of Belimbing Buluh ( <i>Averhoa belimbi</i> ) fruits pastilles. <i>Food Research</i> , 2019, 4, 532-538.	0.3	4
3	Migration assessment of silver from nanosilver spray coated low density polyethylene or polyester films into milk. <i>Food Packaging and Shelf Life</i> , 2018, 15, 144-150.	3.3	19
4	Natural Antimicrobial Materials for Use in Food Packaging. , 2018, , 181-233.		2
5	Spray coating application for the development of nanocoated antimicrobial low-density polyethylene films to increase the shelf life of chicken breast fillets. <i>Food Science and Technology International</i> , 2018, 24, 688-698.	1.1	11
6	Kinetic desorption models for the release of nanosilver from an experimental nanosilver coating on polystyrene food packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 149-158.	2.7	23
7	Assessment of the migration potential of nanosilver from nanoparticle-coated low-density polyethylene food packaging into food simulants. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1-12.	1.1	18
8	Human exposure assessment of silver and copper migrating from an antimicrobial nanocoated packaging material into an acidic food simulant. <i>Food and Chemical Toxicology</i> , 2016, 95, 128-136.	1.8	26
9	The Potential Application of Antimicrobial Silver Polyvinyl Chloride Nanocomposite Films to Extend the Shelf-Life of Chicken Breast Fillets. <i>Food and Bioprocess Technology</i> , 2016, 9, 1661-1673.	2.6	58
10	The potential use of a layer-by-layer strategy to develop LDPE antimicrobial films coated with silver nanoparticles for packaging applications. <i>Journal of Colloid and Interface Science</i> , 2016, 461, 239-248.	5.0	69
11	Effects of a combination of antimicrobial silver low density polyethylene nanocomposite films and modified atmosphere packaging on the shelf life of chicken breast fillets. <i>Food Packaging and Shelf Life</i> , 2015, 4, 26-35.	3.3	100
12	Application of silver nanodots for potential use in antimicrobial packaging applications. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 27, 136-143.	2.7	41