Characterization of silver nanoparticles loaded chitosan films for food packaging

Food Hydrocolloids

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Citation Report

#	Article	IF	Citations
1	Production, characterization, and antimicrobial activity of almond gum/polyvinyl alcohol/chitosan composite films containing thyme essential oil nanoemulsion for extending the shelf-life of chicken breast fillets. International Journal of Biological Macromolecules, 2023, 227, 405-415.	7.5	17
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