

Production, characterization, and antimicrobial activity of alcohol/chitosan composite films containing thyme essential oil extending the shelf-life of chicken breast fillets

International Journal of Biological Macromolecules

227, 405-415

DOI: [10.1016/j.ijbiomac.2022.12.183](https://doi.org/10.1016/j.ijbiomac.2022.12.183)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Effects of grape seed oil nanoemulsion on physicochemical and antibacterial properties of gelatin-sodium alginate film blends. <i>International Journal of Biological Macromolecules</i> , 2023, 237, 124207.	7.5	5
2	Chitosan Coating Functionalized with Flaxseed Oil and Green Tea Extract as a Bio-Based Solution for Beef Preservation. <i>Foods</i> , 2023, 12, 1447.	4.3	5
3	The effect of chitosan coating combined with cold plasma on the quality and safety of pistachio during storage. <i>Food Science and Nutrition</i> , 2023, 11, 4296-4307.	3.4	4
4	Fabrication, characterization and antimicrobial activity of chitosan/tragacanth gum/polyvinyl alcohol composite films incorporated with cinnamon essential oil nanoemulsion. <i>International Journal of Biological Macromolecules</i> , 2023, 245, 125225.	7.5	7
5	Antimicrobial Edible Films for Food Preservation: Recent Advances and Future Trends. <i>Food and Bioprocess Technology</i> , 0, , .	4.7	1
6	Production of PVA-chitosan films using green synthesized ZnO NPs enriched with dragon fruit extract envisaging food packaging applications. <i>International Journal of Biological Macromolecules</i> , 2023, 252, 126457.	7.5	4
7	Edible and essential oils nanoparticles in food: a review on the production, characterization, application, stability, and market scenario. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-28.	10.3	2
8	Investigating the effects of chitosan/ tragacanth gum/ polyvinyl alcohol composite coating incorporated with cinnamon essential oil nanoemulsion on safety and quality features of chicken breast fillets during storage in the refrigerator. <i>International Journal of Biological Macromolecules</i> , 2023, 253, 126481.	7.5	1
9	Development of functional, sustainable pullulan-sodium alginate-based films by incorporating essential oil microemulsion for chilled pork preservation. <i>International Journal of Biological Macromolecules</i> , 2023, 253, 127257.	7.5	3
10	Performance of cross-linked chitosan-zeolite composite adsorbent for removal of Pb ²⁺ ions from aqueous solutions: Experimental and Monte Carlo simulations studies. <i>Journal of Molecular Liquids</i> , 2023, 391, 123310.	4.9	5
11	Antimicrobial Activity of Essential Oils in Vapor Phase In Vitro and Its Application in Combination with Lactic Acid to Improve Chicken Breast Shelf Life. <i>Foods</i> , 2023, 12, 4127.	4.3	0
12	Nanotechnology: Current applications and future scope in food packaging systems. <i>Measurement Food</i> , 2024, 13, 100131.	1.6	0
13	Advances in sustainable food packaging applications of chitosan/polyvinyl alcohol blend films. <i>Food Chemistry</i> , 2024, 443, 138506.	8.2	0
14	Chitosan/alginate/pectin biopolymer-based Nanoemulsions for improving the shelf life of refrigerated chicken breast. <i>International Journal of Biological Macromolecules</i> , 2024, 264, 130213.	7.5	0
15	Synergistic effects of thyme and oregano essential oil combinations for enhanced functional properties of sericin/pectin film. <i>International Journal of Biological Macromolecules</i> , 2024, 263, 130288.	7.5	0
16	Effect of clove essential oil nanoemulsion on physicochemical and antioxidant properties of chitosan film. <i>International Journal of Biological Macromolecules</i> , 2024, 263, 130286.	7.5	0
17	Effect of thyme essential oil on the properties of poly (butylene adipate-co-terephthalate)(PBAT). <i>Polimeros</i> , 2024, 34, .	0.7	0