Triple-function chitosan-based film for pork and shrim

Food Chemistry

417, 135903

DOI: 10.1016/j.foodchem.2023.135903

Citation Report

#	Article	IF	Citations
1	Development of active packaging films utilized natural colorants derived from plants and their diverse applications in protein-rich food products. , 2023, 2, 203-216.		2
2	Progress of Curcumin in Food Packaging: A Review. Food and Bioprocess Technology, 0, , .	4.7	1
3	Active and Intelligent Packaging: A Review of the Possible Application of Cyclodextrins in Food Storage and Safety Indicators. Polymers, 2023, 15, 4317.	4.5	0
4	High sensitivity intelligent packaging films harnessing rose anthocyanins and hydrophilic silica aerogel for visually food freshness monitoring. Food Quality and Safety, 0, , .	1.8	0
5	Recyclable bactericidal packaging films for emperor banana preservation. Food Chemistry, 2024, 438, 138002.	8.2	0
6	Multifunctional packaging film with sustained release behavior triggered by pH microenvironment for efficient preservation of pork. Food Chemistry, 2024, 438, 138007.	8.2	0
7	Efficient Fresh Lamp Light-Harvesting Films with the Self-Activating Continuous and Recyclable Bactericidal Ability for Ultrapersistent Freshness of Perishable Muscle Food. Journal of Agricultural and Food Chemistry, 2024, 72, 2756-2764.	5.2	0
8	Fluorescence and pectinase double-triggered chitosan/pectin/calcium propionate/curcumin-Î²-cyclodextrin complex film for pork freshness monitoring and maintenance. International Journal of Biological Macromolecules, 2024, 257, 128603.	7.5	0
9	Development and application of packaging using chitosan-whey protein composite film functionalized with persimmon (Diospyros kaki L. f.) leaf extract. Journal of Food Measurement and Characterization, 2024, 18, 2040-2053.	3.2	0
10	Biodegradable poly(3-hydroxybutyrate-co-4-hydroxybutyrate)/curcumin composite film as a smart indicator of food spoilage. Sensors and Actuators B: Chemical, 2024, 408, 135511.	7.8	0
11	Chiral organic nanoparticles based photodynamic antibacterial films for food preservation. Chemical Engineering Journal, 2024, 486, 150361.	12.7	0