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## Edible Wheat Gluten Films: Influence of the Main Process Variables on Film Properties using Response Surface Methodology

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#	Paper	IF	Citations
723	Water and Glycerol as Plasticizers Affect Mechanical and Water Vapor Barrier Properties of an Edible Wheat Gluten Film. <i>Journal of Food Science</i> , <b>1993</b> , 58, 206-211	3.4	641
722	Optimization of Edible Coatings on Minimally Processed Carrots Using Response Surface Methodology. <b>1993</b> , 36, 801-805		45
721	Bio-packaging: technology and properties of edible and/or biodegradable material of agricultural origin. <b>1994</b> , 159-181		63
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719	Water vapor permeability of wheat gluten and soy protein isolate films. <b>1994</b> , 2, 189-195		61
718	Plasticized Whey Protein Edible Films: Water Vapor Permeability Properties. <i>Journal of Food Science</i> , <b>1994</b> , 59, 416-419	3.4	304
717	Systematic experimental designs for product formula optimization. <b>1994</b> , 5, 243-254		78
716	Edible water vapor barriers: properties and promise. <b>1994</b> , 5, 76-81		60
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713	Degradable Wheat Gluten Films: Preparation, Properties and Applications. <i>Journal of Food Science</i> , <b>1995</b> , 60, 1147-1150	3.4	86
712	Paints and coatings from renewable resources. <b>1995</b> , 3, 225-236		96
711	Edible films and coatings as active layers. <b>1995</b> , 111-142		60
710	Active Food Packaging. <b>1995</b> ,		95
709	The effect of protein isolate of Pistacia terebinthus L. on moisture transfer properties of cellulose-based edible films. <b>1995</b> , 28, 241-244		18
708	Influence of Relative Humidity and Film Composition on Oxygen and Carbon Dioxide Permeabilities of Edible Films. <b>1996</b> , 44, 1064-1069		224
707	Edible Wheat Gluten Film: Influence of Water Content on Glass Transition Temperature. <b>1996</b> , 44, 3474-3478		148

706	Prolongation of the Shelf-life of Perishable Food Products using Biodegradable Films and Coatings. <b>1996</b> , 29, 10-17		291
705	Stability of Myofibrillar Protein-Based Biopackagings During Storage. <b>1996</b> , 29, 344-348		24
704	Rheological Model for the Mechanical Properties of Myofibrillar Protein-Based Films. <b>1996</b> , 44, 1116-1122		35
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699	Determination of Sorbic Acid Diffusivity in Edible Wheat Gluten and Lipid Based Films. <i>Journal of Food Science</i> , <b>1996</b> , 61, 116-120	3-4	94
698	Cast Films from Soy Protein Isolates and Fractions. <b>1997</b> , 74, 115-118		110
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696	Selected Functional Properties of Fish Myofibrillar Protein-Based Films As Affected by Hydrophilic Plasticizers. <b>1997</b> , 45, 622-626		237
695	Oxygen and Carbon Dioxide Permeability of Wheat Gluten Film: Effect of Relative Humidity and Temperature. <b>1997</b> , 45, 4101-4105		81
694	Methylcellulose-Based Edible Films and Coatings: 2. Mechanical and Thermal Properties as a Function of Plasticizer Content. <b>1997</b> , 45, 685-689		89
693	Recent innovations in edible and/or biodegradable packaging materials. <b>1997</b> , 14, 741-51		144
692	Development and Characterization of Biodegradable/Edible Wheat Protein Films. <i>Journal of Food Science</i> , <b>1997</b> , 62, 160-162	3-4	46
691	Surimi-Starch Interactions Based on Mixture Design and Regression Models. <i>Journal of Food Science</i> , <b>1997</b> , 62, 555-560	3-4	18
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686	A Biogradable Starch Based Coating to Waterproof Hydrophilic Materials. <b>1998</b> , 50, 292-296		30
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662	Mechanical and structural properties of milk protein edible films cross-linked by heating and gamma-irradiation. <b>2000</b> , 48, 3202-9	102
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630	Influence of surfactants on rheological characteristics of dough and quality of parotta. <b>2003</b> , 38, 47-54		19
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595	Mechanical and thermal properties of yam starch films. <b>2005</b> , 19, 157-164	155
594	Mechanical properties, hydrophilicity and water activity of starch-gum films: effect of additives and deacetylated xanthan gum. <b>2005</b> , 19, 341-349	71
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588	Effect of Plasticizer Type and Concentration on the Properties of Edible Film from Water-Soluble Fish Proteins in Surimi Wash-Water. <b>2006</b> , 12, 119-126	20
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584	Gamma-irradiation influence on the structure and properties of calcium caseinate-whey protein isolate based films. Part 1. Radiation effect on the structure of proteins gels and films. <b>2006</b> , 54, 6374-84	17
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582	EFFECT OF ADDITIVES ON RHEOLOGICAL CHARACTERISTICS AND QUALITY OF WHEAT FLOUR PAROTTA. <b>2006</b> , 37, 315-338	11
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579	The phase composition and molecular motions of plasticized wheat gluten-based biodegradable polymer materials studied by solid-state NMR spectroscopy. <b>2006</b> , 47, 5888-5896	37
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577	Effects of plasticizers on the properties of edible films from skin gelatin of bigeye snapper and brownstripe red snapper. <b>2006</b> , 222, 229-235	111
576	Properties of MTGase treated gluten film. <b>2006</b> , 222, 291-297	9
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574	Improvement on functional properties of wheat gluten by enzymatic hydrolysis and ultrafiltration. <b>2006</b> , 44, 93-100	82
573	Modification of the properties of milk protein films by gamma radiation and polysaccharide addition. <b>2006</b> , 86, 908-914	28
572	Effect of Fish Meat Quality on the Properties of Biodegradable Protein Films. <b>2007</b> , 13, 200-204	15
571	Physical properties of tapioca-starch edible films: Influence of filmmaking and potassium sorbate. <b>2007</b> , 40, 257-265	147
570	Coating papers with soy protein isolates as inclusion matrix of carvacrol. <b>2007</b> , 40, 22-32	43
569	Effects of murta ( <i>Ugni molinae</i> Turcz) extract on gas and water vapor permeability of carboxymethylcellulose-based edible films. <b>2007</b> , 40, 1473-1481	66
568	Role of Chain Entanglements in the Electrospinning of Wheat Protein-Poly(Vinyl Alcohol) Blends. <b>2007</b> , 83, 785-798	22
567	Preparation of glucosamine from exoskeleton of shrimp and predicting production yield by response surface methodology. <b>2007</b> , 55, 2246-50	42
566	Chemical modification of wheat protein-based natural polymers: grafting and cross-linking reactions with poly(ethylene oxide) diglycidyl ether and ethyl diamine. <b>2007</b> , 8, 2909-15	35
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559	Physicochemical characterization of starch based films. <b>2007</b> , 82, 17-25		179
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552	Assessment of film-forming potential and properties of protein and polysaccharide-based biopolymer films. <b>2007</b> , 42, 1128-1138		84
551	Solubility and mechanical properties of heat-cured whey protein-based edible films compared with that of collagen and natural casings. <b>2007</b> , 60, 149-153		23
550	EVALUATION OF FACTORS AFFECTING BARRIER, MECHANICAL AND OPTICAL PROPERTIES OF PECTIN-BASED FILMS USING RESPONSE SURFACE METHODOLOGY. <b>2007</b> , 30, 539-563		27
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548	Gelation behavior of wheat gluten by heat treatment followed by transglutaminase cross-linking reaction. <b>2007</b> , 21, 174-179		68
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544	Rheological characteristics of wheat flour dough as influenced by ingredients of parotta. <b>2007</b> , 79, 100-105		19
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348	Quality attributes of minced pork wrapped with catechin-lysozyme incorporated gelatin film. <b>2015</b> , 3, 88-96		56
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344	Development and Characterization of Soy Protein Isolate Emulsion-Based Edible Films with Added Coconut Oil for Olive Oil Packaging: Barrier, Mechanical, and Thermal Properties. <b>2015</b> , 8, 1811-1823		40
343	Turmeric dye extraction residue for use in bioactive film production: Optimization of turmeric film plasticized with glycerol. <b>2015</b> , 64, 1187-1195		27
342	Wheat gluten films obtained by compression molding. <b>2015</b> , 43, 68-77		48
341	Properties of gelatin film from horse mackerel ( <i>Trachurus japonicus</i> ) scale. <i>Journal of Food Science</i> , <b>2015</b> , 80, E734-41	3-4	18
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339	Effect of molecular weight reduction by gamma irradiation on chitosan film properties. <b>2015</b> , 55, 174-80		24
338	Effect of lignin on water vapor barrier, mechanical, and structural properties of agar/lignin composite films. <b>2015</b> , 81, 267-73		92
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334	Physio-mechanical properties of an active chitosan film incorporated with montmorillonite and natural antioxidants extracted from pomegranate rind. <b>2015</b> , 52, 1471-9		82
333	Fabrication of bio-nanocomposite films based on fish gelatin reinforced with chitosan nanoparticles. <b>2015</b> , 44, 172-182		224
332	Incorporation of phenolic compounds, rutin and epicatechin, into soy protein isolate films: mechanical, barrier and cross-linking properties. <b>2015</b> , 172, 18-23		74
331	Effect of protein and glycerol concentration on the mechanical, optical, and water vapor barrier properties of canola protein isolate-based edible films. <b>2015</b> , 21, 33-44		34
330	Properties of Edible Film Produced using Combination of Collagen Extracts of Bligon Goatskin with Glycerol. <b>2016</b> , 11, 151-159		11
329	Biodegradable Nanocomposite Films Based on Sodium Alginate and Cellulose Nanofibrils. <b>2016</b> , 9,		90

328	Gelatine-Based Antioxidant Packaging Containing <i>Caesalpinia decapetala</i> and Tara as a Coating for Ground Beef Patties. <b>2016</b> , 5,	29
327	Mechanical and Physical Properties of Pea Starch Edible Films in the Presence of Glycerol. <b>2016</b> , 40, 1339-1351	36
326	Effects of Exposure to Pulsed Light on Surface and Structural Properties of Edible Films Made from Cassava and Taro Starch. <b>2016</b> , 9, 1812-1824	40
325	Short-range and long-range cross-linking effects of polygenipin on gelatin-based composite materials. <b>2016</b> , 104, 2712-22	8
324	Antioxidant films based on gelatin capsules and minimally processed beet root ( <i>Beta vulgaris</i> L. var. <i>Conditiva</i> ) residues. <b>2016</b> , 133, n/a-n/a	28
323	Polyethylene/Other Biomaterials-based Biocomposites and Bionanocomposites. <b>2016</b> , 279-314	4
322	Polyethylene/Polyhydroxyalkanoates-based Biocomposites and Bionanocomposites. <b>2016</b> , 201-278	1
321	Development and characterization of essential oils incorporated carrageenan based edible film for packaging of chicken patties. <b>2016</b> , 46, 82-95	12
320	Effect of lipid incorporation on functional properties of wheat gluten based edible films. <b>2016</b> , 69, 275-282	52
319	Application of supercritical carbon dioxide to extract essential oil from <i>Cleome coluteoides</i> Boiss: Experimental, response surface and grey wolf optimization methodology. <b>2016</b> , 114, 55-63	60
318	Properties and antioxidant activity of soy protein concentrate films incorporated with red grape extract processed by casting and compression molding. <b>2016</b> , 74, 353-362	49
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315	Antioxidant Films and Coatings. <b>2016</b> , 263-279	
314	Edible films based on chia flour: Development and characterization. <b>2016</b> , 133, n/a-n/a	20
313	Edible films based on cassava starch and fructooligosaccharides produced by <i>Bacillus subtilis</i> natto CCT 7712. <b>2016</b> , 151, 1132-1138	30
312	Properties of whey protein isolate nanocomposite films reinforced with nanocellulose isolated from oat husk. <b>2016</b> , 91, 1134-40	85
311	Physical and mechanical testing of essential oil-embedded cellulose ester films. <b>2016</b> , 49, 156-161	37



310	Development and characterization of unripe banana starch films incorporated with solid lipid microparticles containing ascorbic acid. <b>2016</b> , 55, 210-219	70
309	Effects of ultraviolet radiation on properties of films from whey protein concentrate treated before or after film formation. <b>2016</b> , 55, 189-199	43
308	Analyzing the effect of whey protein concentrate and psyllium husk on various characteristics of biodegradable film from lotus ( <i>Nelumbo nucifera</i> ) rhizome starch.. <b>2016</b> , 60, 128-137	51
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302	Physical and morphological properties of nanocomposite films based on gelatin and Laponite. <b>2016</b> , 124-125, 260-266	34
301	Cold plasma treatments for improvement of the applicability of defatted soybean meal-based edible film in food packaging. <b>2016</b> , 58, 150-159	60
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294	Optimization of crosslinked poly(vinyl alcohol) nanocomposite films for mechanical properties. <b>2017</b> , 71, 1052-1063	43
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275	Physico-chemical and microstructural properties of fish gelatin/agar bio-based blend films. <b>2017</b> , 157, 784-793	97

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260	Novel biodegradable and antibacterial edible films based on alginate and chitosan biguanidine hydrochloride. <b>2018</b> , 116, 443-450	59
259	Effects of agar films incorporated with fish protein hydrolysate or clove essential oil on flounder ( <i>Paralichthys orbignyanus</i> ) fillets shelf-life. <b>2018</b> , 81, 351-363	72
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236	Preparation and characterization of nanocomposite films containing starch and cellulose nanofibers. <b>2018</b> , 123, 654-660	67
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226	Active Edible Films Based on Arrowroot Starch with Microparticles of Blackberry Pulp Obtained by Freeze-Drying for Food Packaging. <b>2019</b> , 11,	14
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224	Characterization of edible films from whey proteins treated with heat, ultrasounds and/or transglutaminase. Application in cheese slices packaging. <b>2019</b> , 22, 100397	33
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220	Development of biodegradable coatings for maize seeds and their application for <i>Azospirillum brasilense</i> immobilization. <b>2019</b> , 103, 2193-2203	15
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214	Qodume Shahri ( <i>Lepidium perfoliatum</i> ) Seed Gum. <b>2019</b> , 251-272	5
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211	Application of edible nanolaminate coatings with antimicrobial extract of <i>Flourensia cernua</i> to extend the shelf-life of tomato ( <i>Solanum lycopersicum</i> L.) fruit. <b>2019</b> , 150, 19-27	34
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204	Morphological and physical properties of nano-biocomposite films based on collagen loaded with laponite <sup>®</sup> . <b>2019</b> , 19, 24-30	27
203	Effects of condensed vs hydrolysable tannins on gluten film strength and stability. <b>2019</b> , 89, 36-43	14

202	Bioactive films of arrowroot starch and blackberry pulp: Physical, mechanical and barrier properties and stability to pH and sterilization. <b>2019</b> , 275, 417-425	51
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200	Effect of incorporation of blackberry particles on the physicochemical properties of edible films of arrowroot starch. <b>2019</b> , 37, 448-457	22
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198	Novel pH-sensitive films containing curcumin and anthocyanins to monitor fish freshness. <b>2020</b> , 100, 105438	100
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196	Application of different carbohydrates to produce squash puree based edible sheet. <b>2020</b> , 57, 673-682	4
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194	Development and Characterization of Salvia macrosiphon/Chitosan Edible Films. <b>2020</b> , 8, 1487-1496	19
193	Development and characterization of nano starch-based composite films from mung bean ( <i>Vigna radiata</i> ). <b>2020</b> , 144, 242-251	26
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189	Thyme Antimicrobial Effect in Edible Films with High Pressure Thermally Treated Whey Protein Concentrate. <b>2020</b> , 9,	4
188	Effect of beetroot ( <i>Beta vulgaris</i> L. var <i>conditiva</i> ) fiber filler and corona treatment on cassava starch films properties. <b>2020</b> , 26, 100605	7
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181	Carrageenan-Based Films Incorporated with Jaboticaba Peel Extract: An Innovative Material for Active Food Packaging. <b>2020</b> , 25,		0
180	Antimicrobial Activity and GC-MS Profile of Copaiba Oil for Incorporation into Schott Starch-Based Films. <b>2020</b> , 12,		4
179	Physical characteristics of edible film from modified breadfruit starch ( <i>Artocarpus atilis</i> F.) with glycerol. <b>2020</b> , 443, 012028		
178	Water Vapor Permeability of Chitosan/Zeolite Composite Films as Affected by Biopolymer and Zeolite Microparticle Concentrations. <b>2020</b> , 4, 157-169		3
177	Development and characterization of antioxidant and antimicrobial edible films based on chitosan and gamma-aminobutyric acid-rich fermented soy protein. <b>2020</b> , 244, 116491		28
176	Evaluation of the Properties of Cellulose Ester Films that Incorporate Essential Oils. <b>2020</b> , 2020, 1-8		4
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174	Green sago starch nanoparticles as reinforcing material for green composites. <b>2020</b> , 202, 122646		14
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172	Preparation and characterization of TiO-Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <b>2020</b> , 154, 123-133		45
171	Physicochemical, thermal, mechanical, optical, and barrier characterization of chia ( <i>Salvia hispanica</i> L.) mucilage-protein concentrate biodegradable films. <i>Journal of Food Science</i> , <b>2020</b> , 85, 892-902	3-4	7
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169	Characteristics and Antimicrobial Properties of Active Edible Films Based on Pectin and Nanochitosan. <b>2020</b> , 21,		26
168	Wheat gluten stabilized emulsions: Influence of homogenization process, pH, and ethanol concentration on droplet breakup and stabilization. <b>2020</b> , 287, 110136		5
167	ECyclodextrin-Mediated Beany Flavor Masking and Textural Modification of an Isolated Soy Protein-Based Yuba Film. <b>2020</b> , 9,		5



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165	Fabrication of debranched starch nanoparticles via reverse emulsification for improvement of functional properties of corn starch films. <b>2020</b> , 104, 105760	27
164	Formation mechanism of egg white protein/κCarrageenan composite film and its application to oil packaging. <b>2020</b> , 105, 105780	26
163	Edible coating quality with three types of starch and sorbitol plasticizer. <b>2020</b> , 142, 02003	2
162	Biodegradable Films Produced from Ozone-Modified Potato Starch. <b>2020</b> , 4, 3-11	6
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160	Production of sustainable smart packaging based on cassava starch and anthocyanin by an extrusion process. <b>2021</b> , 289, 110274	23
159	Rye secalin characterisation and use to improve zein-based film performance. <b>2021</b> , 56, 742-752	6
158	Films Fabricated with Native and Ball-Milled Modified Glutinous Rice Starch: Physicochemical and Mucoadhesive Properties. <b>2021</b> , 73, 2000012	0
157	Active packaging with starch, red cabbage extract and sweet whey: Characterization and application in meat. <b>2021</b> , 135, 110275	14
156	trans-Cinnamaldehyde-doped quadripartite biopolymeric films: Rheological behavior of film-forming solutions and biofunctional performance of films. <b>2021</b> , 112, 106339	17
155	Gelatin-based films activated with red propolis ethanolic extract and essential oils. <b>2021</b> , 27, 100607	10
154	Gelatin and/or chitosan-based films activated with Bitanga <sup>®</sup> ( <i>Eugenia uniflora</i> L.) leaf hydroethanolic extract encapsulated in double emulsion. <b>2021</b> , 113, 106523	16
153	Development, characterization and optimization of biopolymers films based on starch and flour from jabuticaba ( <i>Myrciaria cauliflora</i> ) peel. <b>2021</b> , 343, 128430	9
152	Chitosan-Based Edible Films Produced from Crab-U <sup>^</sup> <sup>®</sup> ( <i>Ucides cordatus</i> ) Waste: Physicochemical, Mechanical and Antimicrobial Properties. <b>2021</b> , 29, 694-706	3
151	Synthesis and characterization of nano starch-based composite films from kidney bean ( <i>V</i> ). <b>2021</b> , 58, 2178-2185	4
150	Polyvinyl alcohol <sup>®</sup> zedo gum edible film: Physical, mechanical and thermal properties. <b>2021</b> , 138, 49875	5
149	Addition of Zein for the Improvement of Physicochemical Properties of Antimicrobial Tapioca Starch Edible Film. <b>2021</b> , 14, 262-271	7

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