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Active Packaging Technologies with an Emphasis on Antimicrobial Packaging and its Applications

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#	Paper	IF	Citations
665	Inhibition of Fungal Growth on Wheat and Rye Bread by Modified Atmosphere Packaging and Active Packaging Using Volatile Mustard Essential Oil. <i>Journal of Food Science</i> , <b>2005</b> , 70, M37-M44	3.4	56
664	Intelligent Packaging: Concepts and Applications. <i>Journal of Food Science</i> , <b>2005</b> , 70, R1-R10	3.4	460
663	Biocidal nanosol coatings. <b>2005</b> , 88, 55-60		30
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661	Lipid-based edible films and coatings. <b>2005</b> , 362-383		33
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659	Antimicrobial packaging systems. <b>2005</b> , 80-107		40
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445	A review of poly(lactic acid)-based materials for antimicrobial packaging. <i>Journal of Food Science</i> , <b>2014</b> , 79, R1477-90	161
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436	The antimicrobial, mechanical, physical and structural properties of chitosangallic acid films. <b>2014</b> , 57, 83-89	141
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430	Biopolymers for food packaging applications. <b>2014</b> , 476-509		26
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428	Near critical and supercritical impregnation and kinetic release of thymol in LLDPE films used for food packaging. <b>2014</b> , 85, 41-48		80
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426	Advances in antioxidant active food packaging. <b>2014</b> , 35, 42-51		351
425	Preparation and characterization of active gelatin-based films incorporated with natural antioxidants. <i>Food Hydrocolloids</i> , <b>2014</b> , 37, 166-173	o.6	231
424	Tannins and extracts of fruit byproducts: antibacterial activity against foodborne bacteria and antioxidant capacity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 11146-56	7	68
423	Use of Antimicrobial Edible Films and Coatings as Packaging Materials for Food Safety. <b>2014</b> , 261-295		5
422	Food Processing: Strategies for Quality Assessment. <b>2014</b> ,		5
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419	Conservation of Bakery Products Through Cinnamaldehyde Antimicrobial Films. <b>2014</b> , 27, 293-302		18
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