

CITATION REPORT

List of articles citing

Applications of chitosan for improvement of quality and shelf life of foods: a review

DOI: 10.1111/j.1750-3841.2007.00383.x
Journal of Food Science, 2007, 72, R87-100.

Source: <https://exaly.com/paper-pdf/42822852/citation-report.pdf>

Version: 2024-04-25

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
536	2-Azido-2-deoxycellulose: Synthesis and 1,3-Dipolar Cycloaddition. 2008 , 91, 608-617		15
535	Modified carbon nanoparticle-chitosan film electrodes: Physisorption versus chemisorption. 2008 , 53, 5732-5738		40
534	Mining marine shellfish wastes for bioactive molecules: chitin and chitosan--Part A: extraction methods. 2008 , 3, 871-7		78
533	Mining marine shellfish wastes for bioactive molecules: chitin and chitosan--Part B: applications. 2008 , 3, 878-89		59
532	Properties of novel hydroxypropyl methylcellulose films containing chitosan nanoparticles. <i>Journal of Food Science</i> , 2008 , 73, N31-7	3.4	62
531	Selected quality characteristics of fresh-cut sweet potatoes coated with chitosan during 17-day refrigerated storage. <i>Journal of Food Science</i> , 2008 , 73, S418-23	3.4	10
530	Fabrication, functionalization, and application of electrospun biopolymer nanofibers. 2008 , 48, 775-97		246
529	Where is MAP Going? A review and future potential of modified atmosphere packaging for meat. 2008 , 80, 43-65		419
528	Effect of chitosan on the rheological and sensorial characteristics of Apulia spreadable cheese. 2008 , 91, 4155-63		15
527	State-of-the-art biobased food packaging materials. 2008 , 3-28		16
526	Effect of chitosan on the infectivity of murine norovirus, feline calicivirus, and bacteriophage MS2. 2009 , 72, 2623-8		46
525	Antimicrobial activity of chitosan against <i>Campylobacter</i> spp. and other microorganisms and its mechanism of action. 2009 , 72, 1735-8		42
524	Low molecular weight and oligomeric chitosans and their bioactivities. 2009 , 9, 1546-59		67
523	Hydrocolloids for coatings and adhesives. 2009 , 760-806		3
522	Effect of chitosan-based edible coatings applied by vacuum impregnation on quality preservation of fresh-cut carrot. 2009 , 51, 263-271		76
521	Control of Pathogenic and Spoilage Microorganisms in Fresh-cut Fruits and Fruit Juices by Traditional and Alternative Natural Antimicrobials. 2009 , 8, 157-180		199
520	Assessment of chitosan for inhibition of <i>Colletotrichum</i> sp. on tomatoes and grapes. 2009 , 28, 36-40		53

519	Use of natural compounds to improve the microbial stability of Amaranth-based homemade fresh pasta. 2009 , 26, 151-6		31
518	Combined effects of chitosan and MAP to improve the microbial quality of amaranth homemade fresh pasta. 2009 , 26, 587-91		35
517	Effect of chitosan on the stability and properties of modified lecithin stabilized oil-in-water monodisperse emulsion prepared by microchannel emulsification. 2009 , 23, 600-610		63
516	Optimization of the biocide properties of chitosan for its application in the design of active films of interest in the food area. 2009 , 23, 913-921		112
515	Effect of chitosan coating in preventing deterioration and preserving the quality of fresh-cut papaya Maradol 2009 , 89, 15-23		131
514	Influence of ultraviolet-irradiated oxygen on depolymerization of chitosan. 2009 , 94, 851-858		22
513	Electrospinning of chitosan/poly(ethylene oxide) blend nanofibers in the presence of micellar surfactant solutions. 2009 , 50, 189-200		184
512	Physicochemical and functional properties of chitosans prepared from shells of crabs harvested in three different years. 2009 , 78, 41-45		25
511	An investigation of microbial adhesion to natural and synthetic polysaccharide-based films and its relationship with the surface energy components. 2009 , 20, 195-202		23
510	Influence of Surfactant Type and Concentration on Electrospinning of Chitosan/Poly(Ethylene Oxide) Blend Nanofibers. 2009 , 4, 213-228		72
509	Prolonging microbial shelf life of foods through the use of natural compounds and non-thermal approaches a review . 2009 , 44, 223-241		127
508	Edible apple film wraps containing plant antimicrobials inactivate foodborne pathogens on meat and poultry products. <i>Journal of Food Science</i> , 2009 , 74, M440-5	3-4	106
507	Environmentally friendly films based on chitosan and tetrahydrocurcuminoid derivatives exhibiting antibacterial and antioxidative properties. 2009 , 76, 578-584		59
506	Composite and bi-layer films based on gelatin and chitosan. 2009 , 90, 531-539		154
505	Improved barrier and mechanical properties of novel hydroxypropyl methylcellulose edible films with chitosan/tripolyphosphate nanoparticles. 2009 , 92, 448-453		250
504	Influence of chitosan on stability and lipase digestibility of lecithin-stabilized tuna oil-in-water emulsions. <i>Food Chemistry</i> , 2009 , 114, 1308-1315	8,5	90
503	Ultraviolet radiation-induced accelerated degradation of chitosan by ozone treatment. 2009 , 77, 639-642		50
502	Antimicrobial activity and physical properties of chitosan/capioca starch based edible films and coatings. 2009 , 42, 762-769		313

501	Characterization of chitosan/whey protein films at acid pH. 2009 , 42, 807-813	102
500	Orange juices enriched with chitosan: Optimisation for extending the shelf-life. 2009 , 10, 590-600	42
499	Preparation, circular dichroism induced helical conformation and optical property of chitosan acid salt complexes for biomedical applications. 2009 , 45, 384-92	43
498	Physicochemical and bioactivity of cross-linked chitosan-PVA film for food packaging applications. 2009 , 45, 372-6	312
497	Edible Films and Coatings for Fruits and Vegetables. 2009 , 211-244	33
496	Chitosan Properties and Application. 2009 , 107-127	1
495	Biopolymer Films and Composite Coatings. 2009 , 295-326	14
494	Packaging: Polymer. 2010 , 1218-1220	
493	Anti-inflammatory effect of chitosan oligosaccharides in RAW 264.7 cells. 2010 , 5, 95-102	30
492	Human macrophage activation triggered by chitotriosidase-mediated chitin and chitosan degradation. 2010 , 31, 8556-63	80
491	Characterization and comparison of chitosan/PVP and chitosan/PEO blend films. 2010 , 79, 786-791	84
490	Combined Use of Modified Atmosphere Packaging and Natural Compounds for Food Preservation. 2010 , 2, 28-38	62
489	Effects of chitosan films on the growth of <i>Listeria monocytogenes</i> , <i>Staphylococcus aureus</i> and <i>Salmonella</i> spp. in laboratory media and in fish soup. 2010 , 137, 287-94	63
488	Role of Fiber in Cardiovascular Diseases: A Review. 2010 , 9, 240-258	131
487	One-step preparation of multifunctional chitosan microspheres by a simple sonochemical method. 2010 , 16, 562-7	38
486	Preparation and physicochemical evaluation of chitosan/poly(vinyl alcohol)/pectin ternary film for food-packaging applications. 2010 , 79, 711-716	153
485	Effects of chitosan on the gel properties of salt-soluble meat proteins from silver carp. 2010 , 82, 958-964	37
484	Chitosan and guar gum composite films: Preparation, physical, mechanical and antimicrobial properties. 2010 , 82, 1243-1247	181

483	Sensitivity of <i>Botrytis cinerea</i> to chitosan and acibenzolar-S-methyl. 2010 , 66, 974-9		38
482	Hydrophilic and morphological aspects of films based on quaternary salts of chitosan for edible applications. 2010 , 23, n/a-n/a		3
481	Combined effects of postharvest heat treatment and chitosan coating on quality of fresh-cut mangoes (<i>Mangifera indica</i> L.). 2010 , 45, 849-855		44
480	Use of chitosan, honey and pineapple juice as filling liquids for increasing the microbiological shelf life of a fruit-based salad. 2010 , 45, 1033-1041		9
479	Shelf life extension of durum semolina-based fresh pasta. 2010 , 45, 1545-1551		15
478	Fungal inactivation by Mexican oregano (<i>Lippia berlandieri</i> Schauer) essential oil added to amaranth, chitosan, or starch edible films. <i>Journal of Food Science</i> , 2010 , 75, M127-33	3-4	59
477	Evaluation of the genotoxicity of chitosan nanoparticles for use in food packaging films. <i>Journal of Food Science</i> , 2010 , 75, N89-96	3-4	52
476	Review of antimicrobial and antioxidative activities of chitosans in food. 2010 , 73, 1737-61		171
475	Effect of Drying Conditions on the Mechanical and Barrier Properties of Films Based on Chitosan. 2010 , 28, 1350-1358		25
474	Study on the degradation of chitosan by pulsed electric fields treatment. 2010 , 11, 587-591		49
473	Packaging-specific influence of chitosan on color stability and lipid oxidation in refrigerated ground beef. 2010 , 86, 994-8		52
472	Valorisation of natural extracts from marine source focused on marine by-products: A review. 2010 , 43, 2221-2233		160
471	Utilisation of hydrocolloids in processed meat systems. 2011 , 243-269		7
470	Antimicrobial edible films and coatings for fresh and minimally processed fruits and vegetables: a review. 2011 , 51, 872-900		195
469	Understanding critical factors for the quality and shelf-life of MAP fresh meat: a review. 2011 , 51, 146-77		59
468	Anti-listerial activity of chitosan and Enterocin 416K1 in artificially contaminated RTE products. 2011 , 22, 2076-2080		24
467	Effects of concentration, degree of deacetylation and molecular weight on emulsifying properties of chitosan. 2011 , 48, 768-72		56
466	Post-harvest conservation of organic strawberries coated with cassava starch and chitosan. 2011 , 58, 554-560		10

465	Chitosan and Chitosan Blends as Antimicrobials. 2011 , 71-99	2
464	- Polysaccharide coatings. 2011 , 116-149	3
463	Preparation of biopolymer film from chitosan modified with lipid fraction. 2011 , 46, 1856-1862	20
462	A fundamental study of chitosan/PEO electrospinning. 2011 , 52, 4813-4824	260
461	Effects of middle-viscosity chitosan on <i>Ramularia cercosporoides</i> . 2011 , 30, 88-90	3
460	Antibacterial activity of chemically defined chitosans: influence of molecular weight, degree of acetylation and test organism. 2011 , 148, 48-54	101
459	Production and characterization of chitosan obtained from <i>Rhizopus oryzae</i> grown on potato chip processing waste. 2011 , 27, 1145-1154	38
458	Development of Edible Films and Coatings with Antimicrobial Activity. 2011 , 4, 849-875	449
457	Evaluation of the antifungal properties of chitosan coating on cut apples using a non-invasive image analysis technique. 2011 , 60, 932-936	30
456	Antifungal effect of chitosan on the growth of <i>Aspergillus parasiticus</i> and production of aflatoxin B1. 2011 , 60, 937-944	40
455	Effect of chitosan coatings on the physicochemical characteristics of Eksotika II papaya (<i>Carica papaya</i> L.) fruit during cold storage. <i>Food Chemistry</i> , 2011 , 124, 620-626	8.5 244
454	Cooperative performance of chitin whisker and rectorite fillers on chitosan films. 2011 , 85, 747-752	44
453	Chitosan polysaccharide in food packaging applications. 2011 , 571-593	6
452	Quaternary Salts of Chitosan: History, Antimicrobial Features, and Prospects. 2011 , 2011, 1-12	36
451	Bioactive food packaging strategies. 2011 , 460-482	5
450	Antimicrobial Enzymes and Natural Extracts in Plastics. 2011 , 159-194	0
449	Evaluation of Cross-Linked Chitosan as Filler on Mechanical Properties of Chitosan-Based Bio-Composites. 2012 , 51, 333-339	7
448	Electrospun fibers: fabrication, functionalities and potential food industry applications. 2012 , 362-397	12

447	Pharmacokinetics and in vivo fate of drug loaded chitosan nanoparticles. 2012 , 13, 364-71	5
446	Preservation of Plant and Animal Foods: An Overview. 2012 , 603-611	
445	Novel natural food antimicrobials. 2012 , 3, 381-403	163
444	Proteins, polysaccharides, and their complexes used as stabilizers for emulsions: alternatives to synthetic surfactants in the pharmaceutical field?. 2012 , 436, 359-78	341
443	Potential of chitosan-loaded nanoemulsions to control different <i>Colletotrichum</i> spp. and maintain quality of tropical fruits during cold storage. 2012 , 113, 925-39	55
442	Intranasal immunization with live attenuated influenza vaccine plus chitosan as an adjuvant protects mice against homologous and heterologous virus challenge. 2012 , 157, 1451-61	23
441	Influence of the Concentrations of Chitosan and Glycerol on Edible Film Properties Showed by Response Surface Methodology. 2012 , 20, 830-837	16
440	Developments in Minimal Processing of Fruits. 2012 , 153-173	1
439	Therapeutic angiogenesis: controlled delivery of angiogenic factors. 2012 , 3, 693-714	95
438	Mechanical and barrier properties of nanocrystalline cellulose reinforced chitosan based nanocomposite films. 2012 , 90, 1601-8	438
437	Coating effects of tea polyphenol and rosemary extract combined with chitosan on the storage quality of large yellow croaker (<i>Pseudosciaena crocea</i>). 2012 , 25, 101-106	177
436	Antibacterial action of chitosan-arginine against <i>Escherichia coli</i> O157 in chicken juice. 2012 , 26, 206-211	24
435	Edible Films and Coatings. 2012 , 247-275	2
434	Use of Natural Preservatives in Seafood. 2012 , 325-360	9
433	Food applications of natural antimicrobial compounds. 2012 , 3, 287	264
432	Intumescent multilayer nanocoating, made with renewable polyelectrolytes, for flame-retardant cotton. 2012 , 13, 2843-8	259
431	Chemical, biochemical, and microbiological aspects of chitosan quaternary salt as active coating on sliced apples. 2012 , 32, 599-605	7
430	Extruded Blends of Chitosan and Ethylene Copolymers for Antimicrobial Packaging. 2012 , 25, 321-327	15

429	Active chitosan/polyvinyl alcohol films with natural extracts. 2012 , 29, 290-297		280
428	Enzymatic modification of chitosan with quercetin and its application as antioxidant edible films. 2012 , 48, 151-158		35
427	Chitin whiskers: an overview. 2012 , 13, 1-11		307
426	Applications of Chitosan in the Seafood Industry and Aquaculture: A Review. 2012 , 5, 817-830		176
425	A DSC study of the effect of ascorbic acid on bound water content and distribution in chitosan-enriched bread rolls during storage. 2012 , 108, 73-78		18
424	Development of a chitosan-based adhesive. Application to wood bonding. 2013 , 127, 5014-5021		40
423	Ultrastructural, Morphological, and Antifungal Properties of Micro and Nanoparticles of Chitosan Crosslinked with Sodium Tripolyphosphate. 2013 , 21, 971-980		21
422	Chitosan against cutaneous pathogens. 2013 , 3, 37		26
421	Effects of chitosan coating on shelf-life of ready-to-cook meat products during chilled storage. <i>LWT - Food Science and Technology</i> , 2013 , 53, 321-326	5.4	95
420	Effect of chitosan-based edible coating on antioxidants, antioxidant enzyme system, and postharvest fruit quality of strawberries (<i>Fragaria x arnasa</i> Duch.). <i>LWT - Food Science and Technology</i> , 2013 , 52, 71-79	5.4	162
419	Combined Effect of Chitosan and Oregano Essential Oil Dip on the Microbiological, Chemical, and Sensory Attributes of Red Porgy (<i>Pagrus pagrus</i>) Stored in Ice. 2013 , 6, 3510-3521		35
418	Chitosan-containing bread made using marine shellfishery byproducts: functional, bioactive, and quality assessment of the end product. 2013 , 61, 8790-6		21
417	Combined effect of N,O-carboxymethyl chitosan and oregano essential oil to extend shelf life and control <i>Listeria monocytogenes</i> in raw chicken meat fillets. <i>LWT - Food Science and Technology</i> , 2013 , 53, 94-99	5.4	68
416	Antioxidant effects of chitosan in European eel (<i>Anguilla anguilla</i> L.) fillets during refrigerated storage. 2013 , 11, 328-333		7
415	A novel protocol for the oxidative degradation of chitosan with hydrogen peroxide catalyzed by peroxomolybdate in aqueous solution. 2013 , 3, 12049		12
414	Preparation and characterisation of selected physicochemical and functional properties of E-chitosans from squid pen. 2013 , 48, 1661-1669		9
413	Characterization of Biopolymer and Chitosan-Based Nanocomposites with Antimicrobial Activity. 2013 , 355-382		
412	Formulation and Characterization of Nanodispersions Composed of Dietary Materials for the Delivery of Bioactive Substances. 2013 , 517-530		

411	Evaluation of diffusion and dilution methods to determine the antimicrobial activity of water-soluble chitosan derivatives. 2013 , 114, 956-63	47
410	Evaluation antibacterial activity of quaternary-based chitin/chitosan derivatives in vitro. <i>Journal of Food Science</i> , 2013 , 78, M90-7	3-4 28
409	Biopolymer Films and Composite Coatings. 2013 , 295-327	
408	Combined effects of lemon essential oil and surfactants on physical and structural properties of chitosan films. 2013 , 48, 44-50	25
407	Effect of silver carp (<i>Hypophthalmichthys molitrix</i>) muscle hydrolysates and fish skin hydrolysates on the quality of common carp (<i>Cyprinus carpio</i>) during 4°C storage. 2013 , 48, 187-194	20
406	Controllable antioxidative xylan-chitosan Maillard reaction products used for lipid food storage. 2013 , 91, 428-33	42
405	A predictive model for assessment of decontamination effects of lactic acid and chitosan used in combination on <i>Vibrio parahaemolyticus</i> in shrimps. 2013 , 167, 124-30	18
404	Preparation and characteristics of squid pen chitin prepared under optimal deproteinisation and demineralisation condition. 2013 , 48, 571-577	32
403	Water-based nano-sized chitin and chitosan as seafood additive through a case study of Pacific white shrimp (<i>Litopenaeus vannamei</i>). 2013 , 32, 341-348	39
402	Complexes of oppositely charged polyelectrolytes and surfactants Recent developments in the field of biologically derived polyelectrolytes. 2013 , 9, 3896	120
401	Determination of chitosan with a modified acid hydrolysis and HPLC method. 2013 , 366, 50-4	25
400	Chitosan based edible films and coatings: a review. 2013 , 33, 1819-41	696
399	Electrochemical biosensor applications of polysaccharides chitin and chitosan. 2013 , 113, 5458-79	341
398	Controlled release matrices and micro/nanoparticles of chitosan with antimicrobial potential: development of new strategies for microbial control in agriculture. 2013 , 93, 1525-36	98
397	Effect of Controlled Atmosphere Storage and Chitosan Coating on Quality of Fresh-Cut Jackfruit Bulbs. 2013 , 6, 2182-2189	22
396	Nanostructured biolayers in food packaging. 2013 , 31, 79-87	63
395	Electro-spinning/netting: A strategy for the fabrication of three-dimensional polymer nano-fiber/nets. 2013 , 58, 1173-1243	375
394	Chitosan films for the microbiological preservation of refrigerated sole and hake fillets. 2013 , 34, 61-68	75

393	Development and analytical characterization of vitamin(s)-loaded chitosan nanoparticles for potential food packaging applications. 2013 , 15, 1	25
392	Filament formation by foodborne bacteria under sublethal stress. 2013 , 165, 97-110	35
391	A comparative study on the chitosan membranes prepared from glycine hydrochloride and acetic acid. 2013 , 91, 477-82	26
390	Biological Effects and Extraction Processes Used to Obtain Marine Chitosan. 2013 , 193-217	3
389	Multi-functional coating of cellulose nanocrystals for flexible packaging applications. 2013 , 20, 2491-2504	96
388	Adherence inhibition of enteropathogenic <i>Escherichia coli</i> by chitooligosaccharides with specific degrees of acetylation and polymerization. 2013 , 61, 2748-54	36
387	Chitosonic Acid as a Novel Cosmetic Ingredient: Evaluation of its Antimicrobial, Antioxidant and Hydration Activities. 2013 , 6, 1391-1402	21
386	Inhibitory effects of chitosan coating combined with organic acids on <i>Listeria monocytogenes</i> in refrigerated ready-to-eat shrimps. 2013 , 76, 1377-83	30
385	Fibre-enriched seafood. 2013 , 348-368	2
384	Effect of carp (<i>Cyprinus carpio</i>) oil incorporation on water vapour permeability, mechanical properties and transparency of chitosan films. 2013 , 48, 1309-1317	8
383	Effects of edible coatings on some quality parameters of Chinese water chestnut (<i>Eleocharis tuberosa</i>) during storage. 2013 , 48, 1404-1409	7
382	Physicochemical and functional properties of chitosans affected by storage periods of crab leg shell. 2013 , 48, 1028-1034	2
381	The Role of Chitosan in Emulsion Formation and Stabilization. 2013 , 29, 371-393	75
380	Physicochemical, antimicrobial and antioxidant properties of chitosan films incorporated with carvacrol. 2013 , 18, 13735-53	73
379	Chitosan as a Novel Edible Coating for Fresh Fruits. 2013 , 19, 139-155	68
378	Diffusion Barrier Layers for Edible Food Packaging. 2014 , 499-518	2
377	Oxidative degradation of chitosan to the low molecular water-soluble chitosan over peroxotungstate as chemical scissors. 2014 , 9, e100743	24
376	Chitosan-Based Edible Films. 2014 , 1-37	1

375	Modification of the chitosan structure and properties using high-energy chemistry methods. 2014 , 48, 293-302	10
374	Injectable chitosan-based scaffolds in regenerative medicine and their clinical translatability. 2014 , 3, 1529-45	32
373	Chitosan Coating of Red Table Grapes and Fresh-Cut Honey Melons to Inhibit <i>Fusarium oxysporum</i> Growth. 2014 , 38, 1948-1956	13
372	A study on biochemical changes during cultivation of <i>Rhizopus oryzae</i> in deproteinized whey medium in relation to chitosan production. 2014 , 59, 155-60	9
371	Effect of chitosan on <i>Salmonella Typhimurium</i> in broiler chickens. 2014 , 11, 165-9	25
370	Susceptibility of <i>Escherichia coli</i> O157 to chitosan-arginine in beef liquid purge is affected by bacterial cell growth phase. 2014 , 49, 515-520	6
369	Comparing effects of H_2O_2 vs. CaCl_2 chitosan coating and emulsion coatings on egg quality during room temperature storage. 2014 , 49, 1383-1390	9
368	Characterization and optical studies of 90/10 (wt/wt%) PVA/ CaCl_2 chitin blend irradiated with H_2O_2 . 2014 , 131, 564-70	7
367	Mechanical, thermal and acoustical characterizations of an insulating bio-based composite made from sunflower stalks particles and chitosan. 2014 , 58, 244-250	92
366	Extracellular chitin deacetylase production in solid state fermentation by native soil isolates of <i>Penicillium monoverticillium</i> and <i>Fusarium oxysporum</i> . 2014 , 51, 1594-9	8
365	Stearyl methacrylate-grafted-chitosan nanoparticle as a nanofiller for PLA: Radiation-induced grafting and characterization. 2014 , 94, 205-210	18
364	Combined effects of two kinds of essential oils on physical, mechanical and structural properties of chitosan films. 2014 , 36, 287-293	187
363	Physical, structural, antioxidant and antimicrobial properties of gelatin-chitosan composite edible films. 2014 , 67, 373-9	207
362	Preparation and Characterization of Antimicrobial Films Based on Chitosan for Active Food Packaging Applications. 2014 , 7, 2932-2941	49
361	Synthesis of water-soluble allyl-functionalized oligochitosan and its modification by thiolane addition in water. 2014 , 52, 39-48	22
360	Water-based oligochitosan and nanowhisker chitosan as potential food preservatives for shelf-life extension of minced pork. <i>Food Chemistry</i> , 2014 , 159, 463-70	8,5 49
359	Enhanced shelf-life of tofu by using bacteriocinogenic <i>Weissella hellenica</i> D1501 as bioprotective cultures. 2014 , 46, 203-209	21
358	Novel conducting lithium ferrite/chitosan nanocomposite: Synthesis, characterization, magnetic and dielectric properties. 2014 , 14, 980-990	8

357	Effects of chitosan and calcium chloride treatments on malic acid-metabolizing enzymes and the related gene expression in post-harvest pear cv. Bluang guan□ 2014 , 165, 252-259		24
356	Chitosan disrupts <i>Penicillium expansum</i> and controls postharvest blue mold of jujube fruit. 2014 , 41, 56-62		62
355	Improvement of the Storage Quality of Frozen Rainbow Trout by Chitosan Coating Incorporated with Cinnamon Oil. 2014 , 23, 146-154		17
354	Genipin cross-linked nanocomposite films for the immobilization of antimicrobial agent. 2014 , 6, 15232-42		37
353	Grafting of gallic acid onto chitosan enhances antioxidant activities and alters rheological properties of the copolymer. 2014 , 62, 9128-36		192
352	Combined effects of drying methods, extract concentration, and film thickness on efficacy of antimicrobial chitosan films. <i>Journal of Food Science</i> , 2014 , 79, E1150-8	3-4	5
351	Efficient digestion of chitosan using chitosanase immobilized on silica-gel for the production of multisize chitooligosaccharides. 2014 , 49, 2107-2113		14
350	New prospects for the synthesis of N-alkyl phosphonate/phosphonic acid-bearing oligo-chitosan. 2014 , 4, 24042-24052		23
349	Modified chitosan: A step toward improving the properties of antibacterial food packages. 2014 , 1, 160-169		33
348	Virus adsorption of water-stable quaternized chitosan nanofibers. 2014 , 387, 24-9		46
347	Multi-textured foods. 2014 , 159-221		1
346	Pressurized Low-Polarity Water Extraction of Biologically Active Compounds from Plant Products. 2015 , 197-218		4
345	Inactivation of <i>Cronobacter sakazakii</i> in Infant Formula and Infant Cereals Using Chitosan and Lactic Acid. 2015 , 39, 1229-1234		6
344	Intervention strategies for reducing <i>Vibrio parahaemolyticus</i> in seafood: a review. <i>Journal of Food Science</i> , 2015 , 80, R10-9	3-4	20
343	Chitosan Nanoparticles for Generating Novel Systems for Better Applications: A Review. 2015 , s4,		4
342	Antifungal Edible Coatings for Fresh Citrus Fruit: A Review. 2015 , 5, 962-986		87
341	Synthesis and Characterization of Chitosan-Coated Near-Infrared (NIR) Layered Double Hydroxide-Indocyanine Green Nanocomposites for Potential Applications in Photodynamic Therapy. 2015 , 16, 20943-68		36
340	The potential of chitosan and its derivatives in prevention and treatment of age-related diseases. 2015 , 13, 2158-82		82

339	Physicochemical and Antioxidant Properties of Chitosan Films Incorporated with Cinnamon Oil. 2015 , 2015, 1-8	36
338	A novel approach to improving the quality of chitosan blended yarns using static theory. 2015 , 85, 1022-1034	24
337	Chitosan coatings enriched with active shrimp waste for shrimp preservation. 2015 , 54, 259-266	79
336	Valorisation of fishery industry wastes to manufacture sustainable packaging films: modelling moisture-sorption behaviour. 2015 , 91, 36-42	14
335	Chitosan as an antimicrobial in food products. 2015 , 153-181	11
334	Nutraceuticals and Bioactive Compounds from Seafood Processing Waste. 2015 , 1405-1425	5
333	Chitosan/Chitin nanowhiskers composites: effect of plasticisers on the mechanical behaviour. 2015 , 22, 1	8
332	The Effect of Chitosan Coating on the Quality and Nutraceutical Traits of Sweet Cherry During Postharvest Life. 2015 , 8, 394-408	93
331	Impact of acidity and metal ion on the antibacterial activity and mechanisms of β -glucan-chitosan. 2015 , 175, 2972-85	6
330	Charge related astringency of chitosans. 2015 , 48, 174-178	12
329	Investigation of physical and biological properties of polypyrrole nanotubes-chitosan nanocomposites. 2015 , 132, 481-9	21
328	Chitin and chitosan from Brazilian Atlantic Coast: Isolation, characterization and antibacterial activity. 2015 , 80, 107-20	81
327	Antibacterial and antifungal activity of alkylsulfonated chitosan. 2015 , 7, 83-86	12
326	Green solvents in carbohydrate chemistry: from raw materials to fine chemicals. 2015 , 115, 6811-53	236
325	Effect of Chitosan Nanoparticle Coatings on the Quality Changes of Postharvest Whiteleg Shrimp, <i>Litopenaeus vannamei</i> , During Storage at 4 °C. 2015 , 8, 907-915	33
324	Application of chitosan for improvement of quality and shelf life of table eggs under tropical room conditions. 2015 , 52, 6345-54	21
323	Investigation of Anti-Alga Properties and Anti-Bacteria Effects of Composite Nanofiltration Membranes Based on Chitosan Derivatives. 2015 , 6, 174-177	
322	Stability of probiotic <i>Lactobacillus plantarum</i> in dry microcapsules under accelerated storage conditions. 2015 , 74, 208-216	46

321	Chitosan nanoparticle based delivery systems for sustainable agriculture. 2015 , 77, 36-51	397
320	Chitosan-Based Edible Films. 2015 , 829-870	2
319	Formulation and stabilization of nano-/microdispersion systems using naturally occurring edible polyelectrolytes by electrostatic deposition and complexation. 2015 , 226, 86-100	13
318	Influence of a chitosan coating on the quality and nutraceutical traits of loquat fruit during postharvest life. 2015 , 197, 287-296	35
317	Chitosan films and coatings prevent losses of fresh fruit nutritional quality: A review. 2015 , 46, 159-166	152
316	Chitosan multiple addition enhances laccase production from <i>Trametes versicolor</i> . 2015 , 38, 1973-81	4
315	Polysaccharidic binders for the conception of an insulating agro-composite. 2015 , 78, 152-159	3
314	Chitosan. 2015 , 219-246	10
313	Policy developments of consumer's acceptance of traditional products innovation: The case of environmental sustainability and shelf life extension of a PGI Italian cheese. 2015 , 41, 83-94	15
312	Physico-chemical, thermal, and mechanical approaches for the characterization of solubilized and solid state chitosans. 2015 , 132,	14
311	Hydrodynamic characterisation of chitosan and its interaction with two polyanions: DNA and xanthan. 2015 , 122, 359-66	13
310	Utilization of chitosan as an antimicrobial agent for pasteurized palm sap (<i>Borassus flabellifer</i> Linn.) during storage. 2015 , 52, 731-41	10
309	Quality attributes of map packaged ready-to-eat baby carrots by using chitosan-based coatings. 2015 , 100, 142-150	50
308	Assessment of gelatin-chitosan interactions in films by a chemometrics approach. 2015 , 13, 227-234	12
307	Postharvest physicochemical properties of cucumber fruits (<i>Cucumis sativus</i> L) treated with chitosan-lemon grass extracts under different storage durations. 2016 , 15, 2758-2766	11
306	Chitosan and Its Derivatives as Active Ingredients Against Plant Pests and Diseases. 2016 , 179-219	8
305	MICROBIAL EXTRACTION OF CHITIN AND CHITOSAN FROM <i>PLEUROTUS</i> SPP, ITS CHARACTERIZATION AND ANTIMICROBIAL ACTIVITY. 2016 , 9, 88	13
304	Antimicrobial Packaging for Poultry. 2016 , 257-268	3

303	Multifunctional Films, Blends, and Nanocomposites Based on Chitosan. 2016 , 467-477	9
302	Antimicrobial Packaging for Seafood. 2016 , 269-280	
301	Potentiating the Heat Inactivation of Escherichia coli O157:H7 in Ground Beef Patties by Natural Antimicrobials. 2016 , 7, 15	21
300	Chitosan-Oregano Essential Oil Blends Use as Antimicrobial Packaging Material. 2016 , 539-551	2
299	Preparation of antioxidant active films based on chitosan: diffusivity study of β -tocopherol into food simulants. 2016 , 53, 2817-26	17
298	Chitosan β -pinipin film, a sustainable methodology for wine preservation. 2016 , 18, 5331-5341	44
297	Rare earth element-enriched yeast improved egg production and egg quality in laying hens in the late period of peak egg production. 2016 , 100, 492-8	5
296	An environmental application of functionalized chitosan: enhancement of the separation of the solid and liquid fractions of digestate from anaerobic digestion. 2016 , 88, 1155-1166	4
295	Dietary Fiber as Food Additive: Present and Future. 2016 , 77-94	1
294	8 The Cell Wall Polysaccharides of Aspergillus fumigatus. 2016 , 147-165	1
293	Antimicrobial application of nanofibrous mats self-assembled with chitosan and epigallocatechin gallate. 2016 , 145, 643-652	39
292	Microbial chitosan as a biopreservative for fish sausages. 2016 , 93, 41-46	35
291	Continuous production of chitooligosaccharides by an immobilized enzyme in a dual-reactor system. 2016 , 133, 211-217	30
290	Innovations in Packaging of Fermented Food Products. 2016 , 311-333	2
289	Effect of Chitosan as an Antifungal and Preservative Agent on Postharvest Blueberry. 2016 , 39, 516-523	20
288	Bio-based Nanomaterials and Their Bionanocomposites. 2016 , 255-330	7
287	Postharvest Technology Experimentation: Solutions to Common Problems. 2016 , 22-39	4
286	Fabrication and Characterization of Completely Biodegradable Copolyester β -chitosan Blends: I. Spectroscopic and Thermal Characterization. 2016 , 366, 23-34	11

285	Bionanocomposite Materials Based on Chitosan Reinforced with Nanocrystalline Cellulose and Organo-Modified Montmorillonite. 2016 , 167-194		5
284	A Chitosan Derivative Containing Both Carboxylic Acid and Quaternary Ammonium Moieties for the Synthesis of Cyclic Carbonates. 2016 , 9, 2167-73		22
283	Difference between Chitosan Hydrogels via Alkaline and Acidic Solvent Systems. 2016 , 6, 36053		41
282	Films and Coatings from Chitosan. 2016 , 161-174		
281	Films and Coatings from Agro-Industrial Residues. 2016 , 193-214		
280	Applications of Films and Coatings in Intermediate Moisture and Thermally Processed Food. 2016 , 437-445		
279	Long period preservation of marine products using electrostatic field. 2016 , 55, 07LG07		3
278	Chitosan production by psychrotolerant <i>Rhizopus oryzae</i> in non-sterile open fermentation conditions. 2016 , 89, 428-33		22
277	Fish gelatin combined with chitosan coating inhibits myofibril degradation of golden pomfret (<i>Trachinotus blochii</i>) fillet during cold storage. <i>Food Chemistry</i> , 2016 , 200, 283-92	8.5	127
276	Industrial applications of crustacean by-products (chitin, chitosan, and chitooligosaccharides): A review. 2016 , 48, 40-50		590
275	Inhibitory effect and cell damage on bacterial flora of fish caused by chitosan, nisin and sodium lactate. 2016 , 83, 396-402		10
274	Fabrication of antibacterial blend film from poly (vinyl alcohol) and quaternized chitosan for packaging. 2016 , 78, 46-52		28
273	Chitin and chitosan from the Norway lobster by-products: Antimicrobial and anti-proliferative activities. 2016 , 87, 163-71		82
272	Recent advances in the understanding of the <i>Aspergillus fumigatus</i> cell wall. 2016 , 54, 232-42		42
271	Utilization of Biomaterials as Soil Amendments and Crop Protection Agents in Integrated Nematode Management. 2016 , 203-224		1
270	Antibacterial activity of diisocyanate-modified chitosan for biomedical applications. 2016 , 84, 349-53		56
269	Chitosan/poly- γ -glutamic acid nanoparticles improve the solubility of lutein. 2016 , 85, 9-15		37
268	Chitosan coating with trans-cinnamaldehyde improves structural integrity and antioxidant metabolism of fresh-cut melon. 2016 , 113, 29-39		61

267	Edible coatings for carrots. 2017 , 33, 84-103	16
266	Effects on quality properties of smoked rainbow trout (<i>Oncorhynchus mykiss</i>) fillets of chitosan films enriched with essential oils. 2017 , 41, e12757	10
265	Evaluation of the Combined Effect of Chitosan and Lactic Acid Bacteria in Alheira (Fermented Meat Sausage) Paste. 2017 , 41, e12866	5
264	Poly(vinyl alcohol)-chitin composites reinforced by oil palm empty fruit bunch fiber-derived nanocellulose. 2017 , 22, 294-304	14
263	External AC Electric Field-Induced Conformational Change in Bovine Serum Albumin. 2017 , 45, 489-494	11
262	Hydrogels Based on Nanocellulose and Chitosan: Preparation, Characterization, and Properties. 2017 , 125-138	1
261	Overview of the Synthesis of Salts of Organophosphonic Acids and Their Application to the Management of Oilfield Scale. 2017 , 31, 4603-4615	36
260	Chitosan edible coating and oxygen scavenger effects on modified atmosphere packaged sliced sucuk. 2017 , 41, e13213	11
259	Chitosan-coated amyloid fibrils increase adipogenesis of mesenchymal stem cells. 2017 , 79, 363-371	14
258	Improved quality of a vitamin B12-fortified 'ready to blend' fresh-cut mix salad with chitosan. 2017 , 23, 513-528	6
257	Chitosan-graphene oxide nanocomposites: Effect of graphene oxide nanosheets and glycerol plasticizer on thermal and mechanical properties. 2017 , 134, 45092	36
256	Application, mode of action, and in vivo activity of chitosan and its micro- and nanoparticles as antimicrobial agents: A review. 2017 , 176, 257-265	192
255	Preparation and characterizations of a chitosan-based medium-density fiberboard adhesive with high bonding strength and water resistance. 2017 , 176, 273-280	38
254	Food biotechnology. 2017 , 387-430	2
253	Assessment of the Antibacterial Effect of Chitosan Coated with <i>Heracleum persicum</i> Oil on Rainbow Trout Quality. 2017 , 26, 756-768	0
252	CotA laccase-ABTS/hydrogen peroxide system: An efficient approach to produce active and decolorized chitosan-genipin films. 2017 , 175, 628-635	9
251	Improving the sensory, physicochemical and microbiological quality of pastirma (A traditional dry cured meat product) using chitosan coating. <i>LWT - Food Science and Technology</i> , 2017 , 86, 247-253	5-4 25
250	Active films based on thermoplastic corn starch and chitosan oligomer for food packaging applications. 2017 , 14, 128-136	46

249	An Investigation on Quality of Japanese Sea Bass (<i>Lateolabrax japonicas</i>) Using Chitosan Assisted with <i>Origanum vulgare</i> Oil and Allicin. 2017 , 41, e12918		7
248	Effect of Chitosan on the Formation of Heterocyclic Aromatic Amines and Some Quality Properties of Meatball. 2017 , 41, e13065		10
247	Strawberry Shelf Life, Composition, and Enzymes Activity in Response to Edible Chitosan Coatings. 2017 , 17, 117-136		24
246	Inactivation Strategies for <i>Clostridium perfringens</i> Spores and Vegetative Cells. 2017 , 83,		23
245	Effects of vacuum tumbling with chitosan nanoparticles on the quality characteristics of cryogenically frozen shrimp. <i>LWT - Food Science and Technology</i> , 2017 , 75, 114-123	5-4	21
244	Polysaccharide-based films and coatings for food packaging: A review. 2017 , 68, 136-148		584
243	Effect of Different Degree of Deacetylation, Molecular Weight of Chitosan and Palm Stearin and Palm Kernel Olein Concentration on Chitosan as Edible Packaging for Cherry Tomato. 2017 , 41, e13090		10
242	Rheological and thermogelling properties of commercial chitosan/glycerophosphate: Retention of hydrogel in water, milk and UF-milk. 2017 , 63, 635-645		16
241	Chitosan effects on physical properties, texture, and microstructure of flat rice noodles. <i>LWT - Food Science and Technology</i> , 2017 , 76, 117-123	5-4	25
240	Antibacterial Activity of Neat Chitosan Powder and Flakes. 2017 , 22,		23
239	The Effect of Molar Mass and Charge Density on the Formation of Complexes between Oppositely Charged Polyelectrolytes. <i>Polymers</i> , 2017 , 9,	4-5	10
238	Natural products used for food preservation. 2017 , 365-411		11
237	Antimicrobial Films Based on Chitosan and Methylcellulose Containing Natamycin for Active Packaging Applications. 2017 , 7, 177		17
236	Effective Postharvest Preservation of Kiwifruit and Romaine Lettuce with a Chitosan Hydrochloride Coating. 2017 , 7, 196		21
235	Modeling the Inhibition of <i>Vibrio cholerae</i> Non-01 in Trypticase Soy Broth by Chitosan of Low and High Molecular Weight. 2017 , 4,		1
234	Induction of Defense-Related Physiological and Antioxidant Enzyme Response against Powdery Mildew Disease in Okra (<i>L.</i>) Plant by Using Chitosan and Potassium Salts. 2017 , 45, 409-420		8
233	Chitosan-Based Structures/Coatings With Antibacterial Properties. 2018 , 357-389		3
232	Nanocomposites: suitable alternatives as antimicrobial agents. 2018 , 29, 282001		49

231	Plant-based edible coatings for managing postharvest quality of fresh horticultural produce: A review. 2018 , 16, 157-167		75
230	Chitosan and chitooligosaccharides from shrimp shell waste: characterization, antimicrobial and shelf life extension in bread. 2018 , 27, 1201-1208		19
229	Fortification of extruded snacks with chitosan: Effects on techno functional and sensory quality. 2018 , 194, 267-273		25
228	Intermolecular interaction and solid state characterization of abietic acid/chitosan solid dispersions possessing antimicrobial and antioxidant properties. 2018 , 125, 114-123		25
227	Chitosan-based nanofibers as bioactive meat packaging materials. 2018 , 31, 185-195		33
226	Simple production of medium density fiberboards (MDF) reinforced with chitosan. 2018 , 72, 275-281		10
225	Use of Natural Preservatives for Shelf Life Extension of Fruit Juices. 2018 , 571-605		1
224	Emerging Chitosan-Based Films for Food Packaging Applications. 2018 , 66, 395-413		342
223	Silica in situ enhanced PVA/chitosan biodegradable films for food packages. 2018 , 184, 214-220		122
222	Nanotechnology in the Food Industry. 2018 , 87-128		7
221	Mismatch between food sustainability and consumer acceptance toward innovation technologies among Millennial students: The case of Shelf Life Extension. 2018 , 175, 641-650		41
220	Study on the effect of graphene and glycerol plasticizer on the properties of chitosan-graphene nanocomposites via in situ green chemical reduction of graphene oxide. 2018 , 114, 599-613		34
219	Preparation of Oxidized and Grafted Chitosan Superabsorbents for Urea Delivery. 2018 , 26, 728-739		17
218	The nutraceutical quality of tomato fruit during domestic storage is affected by chitosan coating. 2018 , 42, e13326		13
217	Edible films and coatings in seafood preservation: A review. <i>Food Chemistry</i> , 2018 , 240, 505-513	8.5	263
216	Thermodynamic properties of block copolymers of chitosan with poly(D,L-lactide). 2018 , 659, 19-26		3
215	Synthesis and characterization of modified chitosan via microwave route for novel antibacterial application. 2018 , 107, 1388-1394		24
214	Investigation of an elutable N-propylphosphonic acid chitosan derivative composition with a chitosan matrix prepared from carbonic acid solution. 2018 , 179, 196-206		6

213	Sodium salt of oleoyl carboxymethyl chitosan: A sustainable adsorbent in the oil spill treatment. 2018 , 170, 339-350	34
212	Influence of glutaraldehyde on the performance of a lignosulfonate/chitosan-based medium density fiberboard adhesive. 2018 , 135, 45870	8
211	Combining reformulation, active packaging and non-thermal post-packaging decontamination technologies to increase the microbiological quality and safety of cooked ready-to-eat meat products. 2018 , 72, 45-61	48
210	Influence of polysaccharide-based edible coatings as carriers of prebiotic fibers on quality attributes of ready-to-eat fresh blueberries. 2018 , 98, 2587-2597	20
209	Food Biopackaging Based on Chitosan. 2018 , 1-27	2
208	Formulation optimization of lecithin-enhanced pickering emulsions stabilized by chitosan nanoparticles for hesperidin encapsulation. 2018 , 229, 2-11	42
207	Fabrication of chitosan and calcium carbonate bio-crystals for humidity sensor prepared from annealed shrimp shells and eggshells. 2018 , 1144, 012082	
206	Chitosan Coating Inhibits the Growth of and Extends the Shelf Life of Vacuum-Packed Pork Loins at 4 °C. <i>Foods</i> , 2018 , 7,	4-9 5
205	Chitosan-Based Edible Membranes for Food Packaging. 2018 , 237-267	1
204	Role of chemicals in postharvest management of litchi. 2018 , 93-100	
203	Calorimetric study of chitosan-graft-poly(2-ethylhexyl acrylate) copolymer. 2018 , 670, 136-141	1
202	Quality improvement of half-smooth tongue sole (<i>Cynoglossus Semilaevis</i>) fillets by chitosan coatings containing rosmarinic acid during storage. 2018 , 16, 1018-1029	13
201	The Modification of In Situ SiO _x Chitosan Coatings by ZnO/TiO NPs and Its Preservation Properties to Silver Carp Fish Balls. <i>Journal of Food Science</i> , 2018 , 83, 2992-3001	3-4 5
200	In vitro antibacterial and early stage biofilm inhibitory potential of an edible chitosan and its phenolic conjugates against and. 2018 , 8, 439	12
199	Acetylated Distarch Phosphate/Chitosan Films Reinforced with Sodium Laurate-Modified Nano-TiO : Effects of Sodium Laurate Concentration. <i>Journal of Food Science</i> , 2018 , 83, 2819-2826	3-4 2
198	Nanocellulose and chitosan based films as low cost, green piezoelectric materials. 2018 , 202, 418-424	63
197	Properties of Functional Films Based on Chitosan Derivative with Gallic Acid. 2018 , 54, 484-490	6
196	Nutrients and Nutraceuticals from Seafood. 2018 , 1-45	0

195	Antimicrobial activities of high molecular weight water-soluble chitosans against selected gram-negative and gram-positive foodborne pathogens. 2018 , 53, 2349-2356	3
194	Effect of different biopolymers on the stability of hesperidin-encapsulating O/W emulsions. 2018 , 237, 33-43	20
193	Functional Biopolymers in Food Manufacturing. 2018 , 157-189	3
192	Chitosan Applications in Food Industry. 2018 , 469-491	9
191	Natural Antimicrobial Materials for Use in Food Packaging. 2018 , 181-233	2
190	Nanostructured Multilayer Films. 2018 , 147-171	7
189	Effect of bilayer coating composed of polyvinyl alcohol, chitosan, and sodium alginate on salted duck eggs. 2018 , 21, 868-878	4
188	Nutrients and Nutraceuticals from Seafood. 2018 , 1-45	1
187	Sustainable sound absorbers obtained from olive pruning wastes and chitosan binder. 2018 , 141, 71-78	25
186	Shining Light on Chitosan: A Review on the Usage of Chitosan for Photonics and Nanomaterials Research. 2018 , 19,	36
185	Shelf life extension of Pacific white shrimp (<i>Litopenaeus vannamei</i>) using chitosan and ϵ -polylysine during cold storage. 2018 , 115, 1103-1108	34
184	Transport Phenomena in Edible Films. 2018 , 149-192	6
183	Effect of sorbitol content on microstructure and thermal properties of chitosan films. 2018 , 119, 1294-1297	20
182	Current Applications in Food Preservation Based on Marine Biopolymers. 2018 , 609-650	2
181	Physicochemical, antimicrobial and antioxidant properties of chitosan/TEMPO biocomposite packaging films. 2018 , 17, 73-79	28
180	Effects of chitosan as a surface fungus inhibitor on microbiological, physicochemical, oxidative and sensory characteristics of dry fermented sausages. 2018 , 145, 107-113	23
179	Inhibition of selected pathogens inoculated on the surface of catfish fillets by high molecular weight chitosan coating. 2019 , 54, 25-33	9
178	Several melanosis-inhibiting formulas to enhance the quality of deepwater pink shrimp (<i>Parapenaeus longirostris</i>). 2019 , 51, 91-99	8

177	Modeling the microbiological effect of essential peppermint oil-supplemented chitosan film on Bonito fish (<i>Sarda sarda</i>) fillets and analysis via image processing methods. 2019 , 42, e13232	5
176	Review of the application of Epoxy-L-lysine in improving food quality and preservation. 2019 , 43, e14153	18
175	Coatings in the Postharvest. 2019 , 339-354	1
174	In vitro antibacterial activity of ciprofloxacin loaded chitosan microparticles and their effects on human lung epithelial cells. 2019 , 569, 118578	15
173	Enzymatically Hydrolyzed Water-Soluble Chitosan as a Potent Anti-Microbial Agent. 2019 , 27, 551-557	3
172	Chitosan and water-soluble chitosan effects on refrigerated catfish fillet quality. 2019 , 31, 100426	21
171	Chitin/Chitosan: Versatile Ecological, Industrial, and Biomedical Applications. 2019 , 541-624	9
170	Review on Natural Preservatives for Extending Fish Shelf Life. <i>Foods</i> , 2019 , 8,	4-9 63
169	Progress in the development of methods used for the abatement of microbial contaminants in ethanol fermentations: a review. 2019 , 18, 795-821	2
168	Chitosan Nanoparticle for Loading and Release of Nitrogen, Potassium, and Phosphorus Nutrients. 2019 , 43, 2781-2786	6
167	Gibberellin And IAA Production by Rhizobacteria From Various Private Forest. 2019 , 270, 012018	10
166	Effect of Both Lovastatin and Ginsenoside Rb1 on Some Properties and In-Vitro Drug Release of Alginate/Chitosan/Lovastatin/Ginsenoside Rb1 Composite Films. 2019 , 27, 2728-2738	6
165	Evaluating mucoadhesion properties of three types of nanocellulose in the gastrointestinal tract in vitro and ex vivo. 2019 , 210, 157-166	18
164	Phytoplankton community structure and diversity in the indoor industrial aquaculture system for <i>Litopenaeus vannamei</i> revealed by high-throughput sequencing and morphological identification. 2019 , 50, 2563-2576	4
163	A comparative study on the rheological and thermogelling properties of chitosan/polyvinyl alcohol blends in dairy products. <i>LWT - Food Science and Technology</i> , 2019 , 113, 108305	5-4 3
162	Fundamentals and Applications of Chitosan. 2019 , 49-123	42
161	A Review of Chitosan Textile Applications. 2019 , 6, 8-14	7
160	Sustainable Agriculture Reviews 35. 2019 ,	6

159	Applications of Chitosan as Food Packaging Materials. 2019 , 81-123	30
158	The combined effects of Carboxymethyl chitosan and <i>Cryptococcus laurentii</i> treatment on postharvest blue mold caused by <i>Penicillium italicum</i> in grapefruit fruit. 2019 , 253, 35-41	20
157	Strategies for Rot Control of Soybean Sprouts. 2019 , 10, 93-105	
156	Voltammetric determination of nitro compound 4-nitroaniline in aqueous medium at chitosan gelified modified carbon paste electrode (CS@CPE). 2019 , 131, 1155-1161	16
155	Composite Films with UV-Barrier Properties Based on Bacterial Cellulose Combined with Chitosan and Poly(vinyl alcohol): Study of Puncture and Water Interaction Properties. 2019 , 20, 2084-2095	22
154	Characterization of bacterial cellulose films combined with chitosan and polyvinyl alcohol: Evaluation of mechanical and barrier properties. 2019 , 216, 72-85	44
153	Nutrients and Nutraceuticals from Seafood. 2019 , 1397-1440	0
152	Effect of chitosan/nisin/gallic acid coating on preservation of pork loin in high oxygen modified atmosphere packaging. 2019 , 101, 9-16	37
151	Composite Eco-Friendly Sound Absorbing Materials Made of Recycled Textile Waste and Biopolymers. 2019 , 12,	18
150	Inclusion of fish waste silage in broiler diets affects gut microflora, cecal short-chain fatty acids, digestive enzyme activity, nutrient digestibility, and excreta gas emission. 2019 , 98, 4909-4918	9
149	Study on the browning and structure properties of fresh-cut Chinese water chestnut (<i>Eleocharis tuberosa</i>). 2019 , 39, 396-402	5
148	Electrophoretic deposition of chitosan-based composite coatings for biomedical applications: A review. 2019 , 103, 69-108	154
147	Recent Advances in Artificially Sulfated Polysaccharides for Applications in Cell Growth and Differentiation, Drug Delivery, and Tissue Engineering. 2019 , 20, 737-746	19
146	Current advancements in chitosan-based film production for food technology; A review. 2019 , 121, 889-904	195
145	Effect of Ginkgo biloba seed exopleura extract and chitosan coating on the postharvest quality of ginkgo seed. 2019 , 99, 3124-3133	3
144	From seafood waste to active seafood packaging: An emerging opportunity of the circular economy. 2019 , 208, 86-98	62
143	Synthesis of new high molecular weight phosphorylated chitosans for improving corrosion protection. 2019 , 91, 509-521	7
142	Chitosan, hydroxypropyltrimethyl ammonium chloride chitosan and sulfated chitosan nanoparticles as adjuvants for inactivated Newcastle disease vaccine. 2020 , 229, 115423	27

141	Chitosan reduces vitamin D bioaccessibility in food emulsions by binding to mixed micelles. 2020 , 11, 187-199		27
140	Incorporating nisin and grape seed extract in chitosan-gelatine edible coating and its effect on cold storage of fresh pork. 2020 , 110, 107018		75
139	Aquaculture and by-products: Challenges and opportunities in the use of alternative protein sources and bioactive compounds. <i>Advances in Food and Nutrition Research</i> , 2020 , 92, 127-185	6	15
138	Bile acid-binding capacity of lobster shell-derived chitin, chitosan and chitooligosaccharides. 2020 , 33, 100476		14
137	Development and properties of new kojic acid and chitosan composite biodegradable films for active packaging materials. 2020 , 144, 483-490		27
136	Recent advances on chitosan-based films for sustainable food packaging applications. 2020 , 26, 100551		79
135	Induction of antibody responses in mice immunized intranasally with Type I interferon as adjuvant and synergistic effect of chitosan. 2020 , 64, 610-619		2
134	Edible and Functionalized Films/Coatings Performances and Perspectives. 2020 , 10, 687		32
133	Relevance and perspectives of the use of chitosan in winemaking: a review. 2021 , 61, 3450-3464		12
132	Electrochemical sensors based on molecularly imprinted chitosan: A review. 2020 , 130, 115982		30
131	Field pea protein isolate/chitosan complex coacervates: Formation and characterization. 2020 , 250, 116925		10
130	Chitosan in Sparkling Wines Produced by the Traditional Method: Influence of Its Presence during the Secondary Fermentation. <i>Foods</i> , 2020 , 9,	4-9	2
129	Enzymatic Production of Water-Soluble Chitosan and its Development Prospects in Indonesia. 2020 , 1283-1298		
128	Antioxidant and antimicrobial preservatives: Properties, mechanism of action and applications in food - a review. 2020 , 1-17		17
127	Chitosan nanocomposites for food packaging applications. 2020 , 393-435		5
126	Antifungal and aflatoxin B1 inhibitory efficacy of nanoencapsulated <i>Pelargonium graveolens</i> L. essential oil and its mode of action. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109619	5-4	13
125	Chitosan: Properties, Modifications and Food Nanobiotechnology. 2020 , 46, 652-658		12
124	Antimicrobial packaging efficiency of ZnO-SiO ₂ nanocomposites infused into PVA/CS film for enhancing the shelf life of food products. 2020 , 25, 100523		58

123	Contribution of surface application of chitosan-thyme and chitosan-rosemary essential oils to the volatile composition, microbial profile, and physicochemical and sensory quality of dry-fermented sausages during storage. 2020 , 166, 108127	12
122	Exudate gums: chemistry, properties and food applications - a review. 2020 , 100, 2828-2835	50
121	Development, processing and applications of bio-sourced cellulose nanocrystal composites. 2020 , 103, 101221	84
120	Decontamination of seeds destined for edible sprout production from <i>Listeria</i> by using chitosan coating with synergetic lysozyme-nisin mixture. 2020 , 235, 115968	4
119	Enhanced microbial safety of channel catfish (<i>Ictalurus punctatus</i>) fillet using recently invented medium molecular weight water-soluble chitosan coating. 2020 , 70, 380-387	4
118	Physicochemical and sensory characteristics of reduced fat-low sugar Chinese pork sausage as produced by chitooligosaccharide using commercial pectinase hydrolysis. 2020 , 23, 22-33	3
117	Introduction of biopolymers: Food and biomedical applications. 2020 , 1-45	4
116	Influences of chitosan on freeze-thaw stability of <i>Arenga pinnata</i> starch. 2021 , 56, 692-699	2
115	Applications of chitosan and chitosan based metallic nanoparticles in agrosociences-A review. 2021 , 166, 1554-1569	30
114	Ultrasonic-assisted chitin nanoparticle and its application as saltiness enhancer. 2021 , 56, 608-617	6
113	Inhibitory effect of chitosan-based coating on the deterioration of muscle quality of Pacific white shrimp at 4°C storage. 2021 , 45, e15167	0
112	Flavor-Related Applications of Chitin and Chitosan in Foods: Effect of Structure and Properties on the Efficacy. 2021 , 169-202	1
111	Wound dressings based on chitosan and gelatin containing starch, sesame oil and banana peel powder for the treatment of skin burn wounds. 2021 , 28, 1	4
110	Chitosan Based Biomaterials for Periodontal Therapy. 2021 , 163-189	1
109	Crustacean Waste-Derived Chitosan: Antioxidant Properties and Future Perspective. 2021 , 10,	21
108	Fabrication and characterization of chitosan/kefir electrospun nanofibers for tissue engineering applications. 2021 , 138, 50547	10
107	Effects of high-molecular-weight chitosan coating prepared in different solvents on quality of catfish fillets during 6-month frozen storage. <i>Journal of Food Science</i> , 2021 , 86, 762-769	3-4 1
106	The role of biotechnology in the transition from plastics to bioplastics: an opportunity to reconnect global growth with sustainability. 2021 , 11, 967-983	12

105	Using a simple method to prepare UiO-66-NH ₂ /chitosan composite membranes for oil/water separation. 2021 , 138, 50765		5
104	The Effect of Electrospun Polycaprolactone Nonwovens Containing Chitosan and Propolis Extracts on Fresh Pork Packaged in Linear Low-Density Polyethylene Films. <i>Foods</i> , 2021 , 10,	4.9	5
103	Comparison between essential oils and supercritical extracts into chitosan-based edible coatings on strawberry quality during cold storage. 2021 , 171, 105198		11
102	Effects of chitosan and BABA foliar application on flowering and chemical characteristics of German chamomile Bode-gold. 2021 , 139, 241-245		3
101	Functional properties of chitosan derivatives obtained through Maillard reaction: A novel promising food preservative. <i>Food Chemistry</i> , 2021 , 349, 129072	8.5	21
100	Incorporation of salmon bone gelatine with chitosan, gallic acid and clove oil as edible coating for the cold storage of fresh salmon fillet. 2021 , 125, 107994		21
99	Chitosan-graft-poly(N-tert-butylacrylamide) Copolymer: Synthesis, Characterization and Optimization of Tetracycline Removal Using RSM. 1		1
98	From Farm to Fork: Crickets as Alternative Source of Protein, Minerals, and Vitamins. 2021 , 8, 704002		2
97	Novel cationic chitosan-like bioflocculant from <i>Citrobacter youngae</i> GTC 01314 for the treatment of kaolin suspension and activated sludge. 2021 , 9, 105297		2
96	Innovative Non-Thermal Technologies for Recovery and Valorization of Value-Added Products from Crustacean Processing By-Products-An Opportunity for a Circular Economy Approach. <i>Foods</i> , 2021 , 10,	4.9	3
95	Pyrolysis of Complexes of Metallosulphophthalocyanines with Chitosan for Obtaining Graphite-Like Structures. 2021 , 31, 3991-4000		0
94	Identification, characterisation and inhibition of <i>Geotrichum pseudocandidum</i> spoilage microbe in <i>Gastrodia elata</i> tuber. 2021 , 56, 6397		
93	Understanding the Molecular-Level Interactions of Glucosamine-Glycerol Assemblies: A Model System for Chitosan Plasticization. 2021 , 6, 25227-25234		0
92	Improving shelf life of calf fillet in refrigerated storage using edible coating based on chitosan/natamycin containing <i>Spirulina platensis</i> and <i>Chlorella vulgaris</i> microalgae. 1		1
91	New Active Packaging Based on Biopolymeric Mixture Added with Bacteriocin as Active Compound. 2021 , 22,		1
90	Multifunctional palygorskite@ZnO nanorods enhance simultaneously mechanical strength and antibacterial properties of chitosan-based film. 2021 , 189, 668-677		5
89	Dietary chitosan supplementation in <i>Litopenaeus vannamei</i> reared in a biofloc system: Effect on antioxidant status facing saline stress. 2021 , 544, 737034		1
88	Edible films and coatings as carriers of nano and microencapsulated ingredients. 2021 , 211-273		1

87	DNA-Chitosan Hydrogels: Formation, Properties, and Functionalization with Catalytic Nanoparticles.. 2021 , 4, 1823-1832	7
86	Fungal Exopolysaccharides: Production and Biotechnological Industrial Applications in Food and Allied Sectors. 2021 , 311-357	3
85	Chitin and chitosan. 2021 , 1039-1072	4
84	Overview of Dietary Fiber and its Influence on Gastrointestinal Health. 185-221	3
83	Recent Developments in Chitin and Chitosan Bio-Based Materials Used for Food Preservation. 143-175	6
82	Bio-Based Packaging Materials for Controlled Release of Active Compounds. 2013 , 91-107	0
81	Introduction to Seafood Processing By-products. 2014 , 1-9	3
80	Nanofertilizers: A Way Forward for Green Economy. 2020 , 99-112	7
79	Chitosan. 2014 , 1-24	2
78	Food Biopackaging Based on Chitosan. 2019 , 2057-2083	2
77	Applications of Cationic Polymers in Water Treatment. 2010 , 465-479	3
76	Transcriptional responses of <i>Bacillus cereus</i> towards challenges with the polysaccharide chitosan. 2011 , 6, e24304	9
75	Effects of Chitosan and Aloe Vera Gel Coating on Quality Characters of Pistachio. 2015 , 2,	2
74	Antibacterial Activity of Chitosan on Some Common Food Contaminating Microbes. 2013 , 4, 1-5	8
73	Preparation, Bioactivities and Applications in Food Industry of Chitosan-Based Maillard Products: A Review. 2020 , 26,	6
72	RECENT PROGRESS OF CHITIN-BASED MATERIALS. 2011 , 011, 1-11	8
71	Antimicrobial Activity of Two Polysaccharide Edible Films Incorporated with Essential Oils against Three Pathogenic Bacteria. 2017 , 17, 171-183	6
70	Chitosan coating for extending postharvest quality of tomatoes (<i>Lycopersicon esculentum</i> Mill.) maintained at different storage. 2018 , 3, 97-108	5

69	Fermentative Production of Mycelial Chitosan from Zygomycetes: Media Optimization and Physico-Chemical Characterization. 2014 , 05, 940-956	14
68	Coating with chitosan containing lauric acid (C12:0) significantly extends the shelf-life of aerobically - Packaged beef steaks during refrigerated storage. 2022 , 184, 108696	4
67	Use composite coating of chitosan-chia seed gum enriched with microliposomes of Bay laurel essential oil to increase the shelf life of quail fillets.. 2021 , 9, 6524-6537	1
66	Coating mit Biopolymeren. 2011 , 179-195	
65	Crustacean Polysaccharides: Food Applications. 2016 , 181-208	
64	Effects of ultra-high pressure on the properties and structural characteristics of chitosan. 2016 ,	
63	Antimicrobial Edible Films and Coatings for Fruits and Vegetables. 2017 , 301-319	
62	Laccase Catalysis. 2018 , 178-212	2
61	Antimicrobial Edible Films and Coatings for Fruits and Vegetables. 2018 , 177-195	0
60	The effect of cold-water egg shell washing on its physicochemical quality during storage in a refrigerator. 2018 , 22, 30-24	
59	Laccase Catalysis. 2019 , 2054-2089	
58	Effect of coating material on quality of Manee Esan (pummelo) fruits during storage. 2020 , 73-78	
57	Mold-free shelf-life extension of fresh rice noodles by synergistic effects of chitosan and common food preservatives. 2022 , 133, 108597	1
56	Recent advances in extraction, modification, and application of chitosan in packaging industry. 2022 , 277, 118876	22
55	Nanotechnology Applications for Sustainable Crop Production. 164-184	
54	Nanotechnology Applications for Sustainable Crop Production. 246-266	
53	Efficacy of chitosan silver nanoparticles from shrimp-shell wastes against major mosquito vectors of public health importance. 2020 , 9, 675-684	5
52	Decontamination of Salmonella Typhimurium with chitosan and lactic acid on broiler carcasses.	

51	Preservative effects of sumac hydro-alcoholic extract and chitosan coating enriched along with Boiss essential oil on the quality of beef during storage. 2018 , 9, 153-161		3
50	Chitosan nanoemulsion: Gleam into the futuristic approach for preserving the quality of muscle foods.. 2021 , 199, 121-121		3
49	A resonance Rayleigh scattering method for sensitive detection of chitosan based on supramolecular complex and mechanism study.. 2021 , 270, 120797		0
48	Antimicrobial effects of chitosan and garlic against Salmonella spp., Escherichia coli O157:H7, and Listeria monocytogenes in hummus during storage at various temperatures.. <i>Journal of Food Science</i> , 2022 ,	3.4	1
47	Animal- and Plant-Based Edible Food Packaging for Perishable Foodstuff. 2022 , 39-85		1
46	Chitooligosaccharides: Preparation and Applications in Food and Nutraceuticals. 2022 , 203-221		1
45	Disease Preventing Bioactivities of Chitooligosaccharides: Current Status and Future Trends. 2022 , 139-155		
44	Inactivation of Polymicrobial Biofilms of Foodborne Pathogens Using Epsilon Poly-L-Lysin Conjugated Chitosan Nanoparticles.. <i>Foods</i> , 2022 , 11,	4.9	3
43	Sensory and Nutraceutical Properties of Infusions Prepared with Grape Pomace and Edible-Coated Dried Minced Grapes. 2022 , 12, 443		2
42	Effects of coating and temperature during storage on antioxidants of Nlam Dok Mai Sithong mango fruit. 2022 , 197-204		
41	Application of nanotechnology in different aspects of the food industry. 2022 , 2, 1		0
40	Control of quality and management of rot disease by using coating and temperature controlling for Nlam Dok Mai Sithong mango. 2022 , 387-394		
39	Preparation of mosquito repellent, antibacterial and UV protective cotton using a novel, chitosan-based polymeric dye.. 2022 , 290, 119466		2
38	Preparation and characterization of thermoplastic polyurethanes blended with chitosan and starch processed through extrusion.. 2022 , 208, 37-44		0
37	Review: Aplikasi Material Komposit Berbasis Kitosan sebagai Bahan Kemasan Makanan. 2021 , 42, 335-352		
36	Application of Biotechnology in Specific Spoilage Organisms of Aquatic Products.. <i>Frontiers in Bioengineering and Biotechnology</i> , 2022 , 10, 895283	5.8	0
35	Effects of chitosan-based coatings incorporated with e-Polylysine and ascorbic acid on the shelf-life of pork. <i>Food Chemistry</i> , 2022 , 133206	8.5	1
34	Evaluation of chitosan coatings enriched with turmeric and green tea extracts on postharvest preservation of strawberries. <i>LWT - Food Science and Technology</i> , 2022 , 113551	5.4	2

33	The use of nanostructured films in the development of packaging for meat and meat products: A brief review of the literature. 2022 , 1, 100050		0
32	Contribution of polysaccharides from crustacean in fermented food products. <i>Advances in Food and Nutrition Research</i> , 2022 ,	6	0
31	Combined Effect of Chitosan Coating and Laurel Essential Oil (<i>Laurus nobilis</i>) on the Microbiological, Chemical, and Sensory Attributes of Water Buffalo Meat. <i>Foods</i> , 2022 , 11, 1664	4.9	0
30	Edible Polymers and Secondary Bioactive Compounds for Food Packaging Applications: Antimicrobial, Mechanical, and Gas Barrier Properties. <i>Polymers</i> , 2022 , 14, 2395	4.5	3
29	Application of a Newly Developed Chitosan/Oleic Acid Edible Coating for Extending Shelf-Life of Fresh Pork. <i>Foods</i> , 2022 , 11, 1978	4.9	1
28	Is Buying Local Less Expensive? Debunking a Myth—Assessing the Price Competitiveness of Local Food Products in Canada. <i>Foods</i> , 2022 , 11, 2059	4.9	1
27	The effect of separate and combined treatments of nisin, <i>Rosmarinus officinalis</i> essential oil (nanoemulsion and free form) and chitosan coating on the shelf life of refrigerated chicken fillets.		0
26	Emerging chitosan grafted essential oil components: A review on synthesis, characterization, and potential application. 2022 , 120011		0
25	Study on Effects of Blending Fiber Type and Ratio on Antibacterial Properties of Chitosan Blended Yarns and Fabrics.		0
24	Sodium alginate edible coating containing <i>Ferulago angulata</i> (Schlecht.) Boiss essential oil, nisin, and NaCl: Its impact on microbial, chemical, and sensorial properties of refrigerated chicken breast. 2022 , 380, 109883		1
23	Current and future prospects of chitosan-based nanomaterials in plant protection and growth. 2022 , 143-163		0
22	Electrospun Eugenol-Loaded Gelatin Nanofibers as Bioactive Packaging Materials to Preserve Quality Characteristics of Beef.		0
21	Antibacterial activity of garlic, cinnamon and chitosan against food related pathogens. 2022 , 8, 251-254		0
20	Controllable preparation of chitosan oligosaccharides via a recombinant chitosanase from marine <i>Streptomyces lydicus</i> S1 and its potential application on preservation of pre-packaged tofu. 13,		0
19	Effect of zein and zein- <i>Peganum harmala</i> extract coatings of eggshell on the internal quality of eggs and control of <i>Salmonella enteritidis</i> .		0
18	Chitosan-Based Edible Coatings Containing Essential Oils to Preserve the Shelf Life and Postharvest Quality Parameters of Organic Strawberries and Apples during Cold Storage. 2022 , 11, 3317		1
17	Chitosan-Polyphenol Conjugates for Human Health. 2022 , 12, 1768		2
16	Exogenous chitosan enhances the resistance of apple to <i>Glomerella</i> leaf spot. 2023 , 309, 111611		0

15	Chapter 13. Biopolymer-based Food Additives and their Uses. 2022 , 399-430	○
14	Chitosan/Gelatin/Starch-Based Films Plasticized with Olive Oil and Aloe-Vera Extract as a Potential Wound Dressing. 1-14	○
13	Effect of naproxen on the model lipid membrane formed on the water-chitosan subphase. 2023 , 1865, 184099	1
12	Effects of edible chitosan coating containing <i>Salvia rosmarinus</i> essential oil on quality characteristics and shelf life extension of rabbit meat during chilled storage.	○
11	A Mixture of Full-Fat and Defatted <i>Hermetia illucens</i> Larvae and Poultry By-Products as Sustainable Protein Sources Improved Fillet Quality Traits in Farmed Barramundi, <i>Lates calcarifer</i> . 2023 , 12, 362	○
10	Chitosan Edible Films and Coatings with Added Bioactive Compounds: Antibacterial and Antioxidant Properties and Their Application to Food Products: A Review. 2023 , 15, 396	○
9	Chitosan enhances antibacterial efficacy of 405nm light-emitting diode illumination against <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella</i> spp. on fresh-cut melon. 2023 , 164, 112372	○
8	Thermomechanical characterization of cellulose fiber composites. 2023 , 183-201	○
7	Optimization of thiamine chitosan nanoemulsion production using sonication treatment. 2023 , 17, 100919	○
6	Application of functionalized chitosan in food: A review. 2023 , 235, 123716	○
5	Value addition to seafood processing waste by using enzymes. 2023 , 95-106	○
4	Production of fungal chitosan and fabrication of fungal chitosan/polycaprolactone electrospun nanofibers for tissue engineering.	○
3	Cytotoxicity and biocompatibility of biobased materials. 2023 , 533-547	○
2	Chitosan-based coatings and films incorporated with essential oils: applications in food models.	○
1	Antibacterial activity of novel synthesized chitosan-graft-poly(N-tertiary butylacrylamide)/neodymium composites for biomedical application.	○