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#	Paper	IF	Citations
1375	Applications of Plastic Films for Modified Atmosphere Packaging of Fruits and Vegetables: A Review. <b>2009</b> , 1, 133-158		194
1374	A second-generation ionic liquid matrix-assisted laser desorption/ionization matrix for effective mass spectrometric analysis of biodegradable polymers. <b>2009</b> , 23, 3409-22		39
1373	Properties of poly(lactide)-coated paperboard for the use of 1-way paper cup. <b>2009</b> , 74, E105-11		40
1372	Development of polyion-complex hydrogels as an alternative approach for the production of bio-based polymers for food packaging applications: a review. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 316-332	15.3	168
1371	Revisiting the melamine contamination event in China: implications for ethics in food technology. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 366-373	15.3	31
1370	Ready-to-eat sweet cherries: Study on different packaging systems. <b>2009</b> , 10, 564-571		31
1369	Improvement of UV stability and mechanical properties of biopolyesters through the addition of Etarotene. <b>2010</b> , 95, 2162-2168		42
1368	Analysis of Biodegradability of Three Biodegradable Mulching Films. <b>2010</b> , 18, 148-154		22
1367	Comparison of Polylactic Acid/Kenaf and Polylactic Acid/Rise Husk Composites: The Influence of the Natural Fibers on the Mechanical, Thermal and Biodegradability Properties. <b>2010</b> , 18, 422-429		202
1366	Starch plasticized with glycerol from biodiesel and polypropylene blends. <b>2010</b> , 102, 181-186		29
1365	Poly-Lactic Acid: Production, Applications, Nanocomposites, and Release Studies. <b>2010</b> , 9, 552-571		911
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1362	A New Biodegradable Flexible Composite Sheet from Poly(lactic acid)/Poly(Ecaprolactone) Blends and Micro-Talc. <b>2010</b> , 295, 750-762		83
1361	The characterization of novel biodegradable blends based on polyhydroxybutyrate: The role of water transport. <b>2010</b> , 156, 65-69		33
1360	Development of highly-transparent protein/starch-based bioplastics. <b>2010</b> , 101, 2007-13		81
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1001	Active Nanocomposites in Food Contact Materials. <b>2017</b> , 1-44	3
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983	Nanostructured bioactive compounds for ecological food packaging. <b>2017</b> , 15, 193-204	40
982	Nanotechnology for Food Packaging and Food Quality Assessment. <b>2017</b> , 82, 149-204	34
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12	Poly(butylene succinate-co-butylene oxybisbenzoic) Esters with High Toughness: Synthesis, Characterization and Recovery Properties. <b>2022</b> , 64, 641-652	О
11	Natural nanofiller-based polymer composites in packaging applications. <b>2023</b> , 331-348	O
10	Preparation and Antimicrobial Characterization of Poly(butylene adipate-co-terephthalate)/Kaolin Clay Biocomposites. <b>2023</b> , 15, 1710	0
9	Elaboration and general evaluation of chitosan-based films containing terpene alcohols-rich essential oils. <b>2023</b> , 39,	О

8	Edible Films Based on Tapioca Starch and WPC or Gelatine Plasticized with Glycerol: Potential Food Applications Based on Their Mechanical and Heat-Sealing Properties.	O
7	Vegetable oils based precursors: modifications and scope for futuristic bio-based polymeric materials. <b>2023</b> , 30,	O
6	Poly(vinyl chloride) Derived Food Packaging Applications with Antioxidative and Anticancer Properties. <b>2023</b> , 3, 761-771	O
5	Biodegradability of Starch Nanocomposite Films Containing Different Concentrations of Chitosan Nanoparticles in Compost and Planting Soils. <b>2023</b> , 13, 777	O
4	Development and characterization of a novel biodegradable and antioxidant film based on marine seaweed sulfated polysaccharide.	О
3	A review on the synthesis of maleic anhydride based polyurethanes from renewable feedstock for different industrial applications. <b>2023</b> , 30,	O
2	Biodegradable polymer nanocomposites for catalytic and photocatalytic applications. 2023, 675-698	О
1	Polyhydroxyalkanoates (PHAs) synthesis and degradation by microbes and applications towards a circular economy. <b>2023</b> , 341, 118033	O