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## Perspectives for chitosan based antimicrobial films in food applications

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678	Edible Film and Coating Applications for Fresh-Cut and Minimally Processed Fruits and Vegetables. <b>2016</b> , 391-413	
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493	Effects of Chitosan-Based Coatings Enriched with Cinnamaldehyde on Mandarin Fruit cv. Ponkan during Room-Temperature Storage. <b>2018</b> , 8, 372	12
492	Chitosan-Based Edible Membranes for Food Packaging. <b>2018</b> , 237-267	1
491	Starch-Chitosan Blend Cross-Linked with Calcium Chloride. <b>2018</b> , 133-145	
490	Advances in Polymer Sciences and Technology. <b>2018</b> ,	1
489	Calorimetric study of chitosan-graft-poly(2-ethylhexyl acrylate) copolymer. <b>2018</b> , 670, 136-141	1
488	Synthesis and Characterization of a Bioartificial Polymeric System with Potential Antibacterial Activity: Chitosan-Polyvinyl Alcohol-Ampicillin. <i>Molecules</i> , <b>2018</b> , 23,	4.8 7
487	The Modification of In Situ SiO <sub>x</sub> Chitosan Coatings by ZnO/TiO NPs and Its Preservation Properties to Silver Carp Fish Balls. <b>2018</b> , 83, 2992-3001	5
486	Chitosan in Biology, Microbiology, Medicine, and Agriculture. <b>2018</b> , 87, 712-715	7
485	Effect of layer-by-layer antimicrobial edible coating of alginate and chitosan with grapefruit seed extract for shelf-life extension of shrimp ( <i>Litopenaeus vannamei</i> ) stored at 4 °C. <b>2018</b> , 120, 1468-1473	37
484	Combinatorial Laser Synthesis of Biomaterial Thin Films: Selection and Processing for Medical Applications. <b>2018</b> , 309-338	3

483	A Comprehensive Review on Antimicrobial Packaging and its Use in Food Packaging. <b>2018</b> , 14, 305-312	27
482	Recent progress in the structural modification of chitosan for applications in diversified biomedical fields. <b>2018</b> , 109, 402-434	93
481	Tunable Physicochemical and Bactericidal Activity of Multicarboxylic-Acids-Crosslinked Polyvinyl Alcohol Membrane for Food Packaging Applications. <b>2018</b> , 3, 11167-11176	19
480	Nanocomposite Films Based on Flaxseed Gum and Cellulose Nanocrystals. <b>2018</b> , 21,	12
479	From Nature to Energy Storage: A Novel Sustainable 3D Cross-Linked Chitosan-PEGGE-Based Gel Polymer Electrolyte with Excellent Lithium-Ion Transport Properties for Lithium Batteries. <b>2018</b> , 10, 38526-38537	49
478	Synthesis, Characterization, and Antifungal Activity of Pyridine-Based Triple Quaternized Chitosan Derivatives. <i>Molecules</i> , <b>2018</b> , 23,	4.8 12
477	Nanotechnology in the Food Industry: Perspectives and Prospects. <b>2018</b> , 425-445	
476	Preparation and Characterization of Chitosan/mPEG-PCL Blended Membranes for Wound Dressing and Controlled Gentamicin Release. <b>2018</b> , 21,	8
475	Antioxidant, Antimicrobial, and Fungicidal Properties of Chitosan Based Films (Review). <b>2018</b> , 54, 449-458	23
474	Electrospinning of Carboxymethyl Chitosan/Polyoxyethylene Oxide Nanofibers for Fruit Fresh-Keeping. <b>2018</b> , 13, 239	18
473	Chitosan, gelatin and methylcellulose films incorporated with tannic acid for food packaging. <b>2018</b> , 120, 1119-1126	56
472	Crosslinked chitosan films with controllable properties for commercial applications. <b>2018</b> , 120, 1256-1264	63
471	The addition of nanochitosan suspension as filler in carrageenan-tapioca biocomposite film. <b>2018</b> ,	1
470	Effects of Edible Coatings on Sensory Quality of Minimally Processed Carrot. <b>2018</b> , 16, 41-46	
469	The simultaneous loading of catechin and quercetin on chitosan-based nanoparticles as effective antioxidant and antibacterial agent. <b>2018</b> , 111, 351-360	49
468	The use of chitosan as alternative to bentonite for wine fining: Effects on heat-stability, proteins, organic acids, colour, and volatile compounds in an aromatic white wine. <i>Food Chemistry</i> , <b>2018</b> , 264, 301-309	8.5 37
467	Chitosan coatings enriched with essential oils: Effects on fungi involved in fruit decay and mechanisms of action. <b>2018</b> , 78, 61-71	98
466	Antimicrobial agents and packaging systems in antimicrobial active food packaging: An overview of approaches and interactions. <b>2018</b> , 111, 1-19	194

465	Tunable chitosan hydrogels for adsorption: Property control by biobased modifiers. <b>2018</b> , 196, 135-145	26
464	Poly(lactic acid)/chitosan films for packaging of Indian white prawn ( <i>Fenneropenaeus indicus</i> ). <b>2018</b> , 117, 1002-1010	38
463	Layer-by-Layer Alginate and Fungal Chitosan Based Edible Coatings Applied to Fruit Bars. <b>2018</b> , 83, 1880-1887	19
462	Biopolymers for Food Design: Consumer-Friendly Natural Ingredients. <b>2018</b> , 1-32	6
461	The use of essential oils as natural antifungal preservatives in bread products. <b>2018</b> , 30, 309-318	14
460	Antimicrobial Food Pads Containing Bacterial Cellulose and Polysaccharides. <b>2018</b> , 1-36	3
459	Natural Antimicrobial Materials for Use in Food Packaging. <b>2018</b> , 181-233	2
458	Chitosan/montmorillonite bionanocomposites incorporated with rosemary and ginger essential oil as packaging for fresh poultry meat. <b>2018</b> , 17, 142-149	79
457	Development and characterization of agar-based edible films reinforced with nano-bacterial cellulose. <b>2018</b> , 118, 722-730	67
456	Preparation and Properties of Poly(amidoamine) Dendrimer/Quaternary Ammonium Chitosan Hydrogels. <b>2018</b> , 33, 736-743	3
455	Characterization of cyclic olefin copolymer-coated chitosan bilayer films containing nanocellulose and grape seed extract. <b>2018</b> , 31, 499-508	5
454	Biodegradable Films for Fruits and Vegetables Packaging Application: Preparation and Properties. <i>Food Engineering Reviews</i> , <b>2018</b> , 10, 139-153	6.5 47
453	Chitosan polymer as a green corrosion inhibitor for copper in sulfide-containing synthetic seawater. <b>2018</b> , 119, 1311-1323	57
452	Antimicrobial and biocompatible fluorescent hydroxyapatite-chitosan nanocomposite films for biomedical applications. <b>2018</b> , 171, 300-307	28
451	The Role of Chitosan on Polyvinyl Chloride (PVC)-Glycerol Biocomposites for Blood Bag Application. <b>2018</b> , 37, 94-106	1
450	Shelf Life Assessment of Fresh Poultry Meat Packaged in Novel Bionanocomposite of Chitosan/Montmorillonite Incorporated with Ginger Essential Oil. <b>2018</b> , 8, 177	45
449	Characterization of thermal, mechanical and hydration properties of novel films based on <i>Saccharomyces cerevisiae</i> biomass. <b>2018</b> , 48, 240-247	11
448	Novel Blend for Producing Porous Chitosan-Based Films Suitable for Biomedical Applications. <b>2018</b> , 8,	28

447	New Food Packaging Systems. <b>2018</b> , 63-85		3
446	Moisture-triggered release of self-produced CLO <sub>2</sub> gas from microcapsule antibacterial film system. <b>2018</b> , 53, 12704-12717		10
445	Natural Antimicrobial Agents for Food Biopreservation. <b>2018</b> , 409-438		4
444	Development and antimicrobial application of plantaricin BM-1 incorporating a PVDC film on fresh pork meat during cold storage. <b>2018</b> , 125, 1108-1116		6
443	Transport Phenomena in Edible Films. <b>2018</b> , 149-192		6
442	Preparation and characterization of poly(ethylene terephthalate) films coated by chitosan and vermiculite nanoclay. <b>2018</b> , 201, 392-401		12
441	Hydrophobic Ethylcellulose/Gelatin Nanofibers Containing Zinc Oxide Nanoparticles for Antimicrobial Packaging. <b>2018</b> , 66, 9498-9506		48
440	Physical Evaluation of PVA/Chitosan Film Blends with Glycerine and Calcium Chloride. <b>2018</b> , 1011, 012052		5
439	Preparation and Characterization of Carboxymethyl Cellulose Films with Embedded Essential Oils. <b>2018</b> , 7, 16		8
438	Current Applications in Food Preservation Based on Marine Biopolymers. <b>2018</b> , 609-650		2
437	Active papers coated with chitosan and containing TiO <sub>2</sub> and Ag/TiO <sub>2</sub> nanoparticles for increasing the shelf-life of walnut kernels. <b>2018</b> , 25, 5205-5225		7
436	The effects of Chitosan and grape seed extract-based edible films on the quality of vacuum packaged chicken breast fillets. <b>2018</b> , 18, 13-20		43
435	An insight into the determination of trace levels of benzodiazepines in biometric systems: Use of crab shell powder as an environmentally friendly biosorbent. <b>2018</b> , 1092, 58-64		7
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433	Engineering of chitosan-derived nanoparticles to enhance antimicrobial activity against foodborne pathogen Escherichia coli O157:H7. <b>2018</b> , 197, 623-630		38
432	Potential of chitosan from mushroom waste to enhance quality and storability of fresh-cut melons. <i>Food Chemistry</i> , <b>2018</b> , 268, 233-241	8,5	36
431	Physicochemical, antimicrobial and antioxidant properties of chitosan/TEMPO biocomposite packaging films. <b>2018</b> , 17, 73-79		28
430	Antimicrobial Activity of Metal and Metal-Oxide Based Nanoparticles. <b>2018</b> , 1, 1700033		207

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428	Nanotechnology Trends in the Food Industry: Recent Developments, Risks, and Regulation. <b>2018</b> , 113-141	1
427	Inhibition of selected pathogens inoculated on the surface of catfish fillets by high molecular weight chitosan coating. <b>2019</b> , 54, 25-33	9
426	An insight into the effect of zinc oxide nanoparticles on the structural, thermal, mechanical properties and antimicrobial activity of Cs/PVA composite. <b>2019</b> , 581, 123821	77
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424	Transparent bionanocomposite films based on konjac glucomannan, chitosan, and TEMPO-oxidized chitin nanocrystals with enhanced mechanical and barrier properties. <b>2019</b> , 138, 866-873	18
423	Structural Characterization, Antimicrobial Activity, and Cytotoxicity Effect of Black Seed Oil. <b>2019</b> , 2019, 6515671	27
422	Bioactive constituents and bio-waste derived chitosan / xylan based biodegradable hybrid nanocomposite for sensitive detection of fish freshness. <b>2019</b> , 22, 100384	13
421	Microbial gums: introducing a novel functional component of edible coatings and packaging. <b>2019</b> , 103, 6853-6866	33
420	Functionalization of Polyethylene (PE) and Polypropylene (PP) Material Using Chitosan Nanoparticles with Incorporated Resveratrol as Potential Active Packaging. <b>2019</b> , 12,	28
419	Preparation of chitosan/zinc oxide/Melissa officinalis essential oil nano-composite film and evaluation of physical, mechanical and antimicrobial properties by response surface method. <b>2019</b> , 79, 106004	74
418	In vitro bioactivity of novel chitosan bionanocomposites incorporated with different essential oils. <b>2019</b> , 140, 111563	25
417	Preparation and Performance of Antibacterial Polyvinyl Alcohol/Polyethylene Glycol/Chitosan Hydrogels Containing Silver Chloride Nanoparticles via One-step Method. <b>2019</b> , 9,	6
416	Review on Natural Preservatives for Extending Fish Shelf Life. <b>2019</b> , 8,	63
415	Cytocompatible and Antibacterial Properties of Chitosan-Siloxane Hybrid Spheres. <b>2019</b> , 11,	3
414	Ecofriendly Method to Dissolve Chitosan in Plain Water. <b>2019</b> , 5, 6355-6360	8
413	Effect of water on the thermal transition in chitosan films. <b>2019</b> , 2, e10092	5
412	Advances in Sustainable Polymers. <b>2019</b> ,	5

4 <sup>11</sup>	Fabrication of perfect CMCS/PVA nanofibers for keeping food fresh via an in situ mixing electrospinning. <b>2019</b> , 6, 125001	12
4 <sup>10</sup>	Chitosan hydrochloride mediated efficient, green catalysis for the synthesis of perimidine derivatives. <b>2019</b> , 56, 3048-3054	22
4 <sup>09</sup>	Improved antibacterial and antioxidant activities of gallic acid grafted chitin-glucan complex. <b>2019</b> , 26, 1	17
4 <sup>08</sup>	Addition of chitosan oligomers to improve bread texture. <b>2019</b> , 278, 012034	1
4 <sup>07</sup>	Effect of syringic acid incorporation on the physical, mechanical, structural and antibacterial properties of chitosan film for quail eggs preservation. <b>2019</b> , 141, 876-884	31
4 <sup>06</sup>	Effect of Chitosan-Ascorbic Acid Coatings on the Refrigerated Storage Stability of Fresh-Cut Apples. <b>2019</b> , 9, 503	12
4 <sup>05</sup>	Water kefir grains as an innovative source of materials: Study of plasticiser content on film properties. <b>2019</b> , 120, 109234	13
4 <sup>04</sup>	Preparation of the Hybrids of Hydrotalcites and Chitosan by Urea Method and Their Antimicrobial Activities. <b>2019</b> , 11,	4
4 <sup>03</sup>	Edible Polymers for Essential Oils Encapsulation: Application in Food Preservation. <b>2019</b> , 58, 20932-20945	36
4 <sup>02</sup>	Preparation and Characterization of Ultrasound Treated Polyvinyl Alcohol/Chitosan/DMC Antimicrobial Films. <b>2019</b> , 9, 582	6
4 <sup>01</sup>	Tannin-stabilized silver nanoparticles and citric acid added associated to cellulose nanofibrils: effect on film antimicrobial properties. <b>2019</b> , 1, 1	4
4 <sup>00</sup>	Development of grapefruit seed extract-loaded poly( $\epsilon$ -caprolactone)/chitosan films for antimicrobial food packaging. <b>2019</b> , 22, 100396	35
399	In situ fabrication of nickel-based layered double hydroxides catalysts with carboxymethyl chitosan as biomass template for hydrogenation. <b>2019</b> , 478, 110561	3
398	Influence of chitosan addition on the mechanical and antibacterial properties of carrot cellulose nanofibre film. <b>2019</b> , 26, 9613-9629	27
397	An Investigation into the Influence of Filler Piper nigrum Leaves Extract on Physicochemical and Antimicrobial Properties of Chitosan/Poly (Vinyl Alcohol) Blend Films. <b>2019</b> , 27, 472-488	19
396	Synthesis of Bio-based Polymer Composites: Fabrication, Fillers, Properties, and Challenges. <b>2019</b> , 29-55	13
395	Nanobiotechnology in Food: Concepts, Applications and Perspectives. <b>2019</b> ,	11
394	Enzymatic Production and Enzymatic-Mass Spectrometric Fingerprinting Analysis of Chitosan Polymers with Different Nonrandom Patterns of Acetylation. <b>2019</b> , 141, 3137-3145	27

393	Nanobiotechnology in Food Packaging. <b>2019</b> , 69-79		3
392	Dialdehyde carboxymethyl cellulose cross-linked chitosan for the recovery of palladium and platinum from aqueous solution. <b>2019</b> , 141, 145-154		24
391	Chitosan-based (Nano)materials for Novel Biomedical Applications. <i>Molecules</i> , <b>2019</b> , 24,	4.8	139
390	Preparation and Characterization of Chitosan-Based Ternary Blend Edible Films with Efficient Antimicrobial Activities for Food Packaging Applications. <b>2019</b> , 84, 1411-1419		27
389	Functionalization of carbon nanotubes with chitosan based on MALI multicomponent reaction for Cu removal. <b>2019</b> , 136, 476-485		98
388	Antimicrobial activity of bioactive starch packaging films against <i>Listeria monocytogenes</i> and reconstituted meat microbiota on ham. <b>2019</b> , 305, 108253		25
387	A comparative study on the rheological and thermogelling properties of chitosan/polyvinyl alcohol blends in dairy products. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 113, 108305	5.4	3
386	A Review of Chitosan Textile Applications. <b>2019</b> , 6, 8-14		7
385	Biopolymer films for food industries: properties, applications, and future aspects based on chitosan. <b>2019</b> , 7, 59-67		14
384	Edible Coatings Fortified With Carvacrol Reduce on Chicken Wingettes and Modulate Expression of Select Virulence Genes. <b>2019</b> , 10, 583		10
383	Development of bioactive composite films from chitosan and carboxymethyl cellulose using glutaraldehyde, cinnamon essential oil and oleic acid. <b>2019</b> , 134, 604-612		58
382	Adsorption characteristics and mechanisms of O-Carboxymethyl chitosan on chalcopyrite and molybdenite. <b>2019</b> , 552, 659-670		30
381	The Effect of Nanofillers on the Functional Properties of Biopolymer-based Films: A Review. <b>2019</b> , 11,		114
380	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , <b>2019</b> , 24,	4.8	53
379	Research trends in food chemistry: A bibliometric review of its 40 years anniversary (1976-2016). <i>Food Chemistry</i> , <b>2019</b> , 294, 448-457	8.5	49
378	Packaging perspective of milk and dairy products. <b>2019</b> , 69, 3-20		9
377	Preparation of ultra-high-molecular-weight polyacrylamide by vertical solution polymerization technique. <b>2019</b> , 59, 1175-1181		6
376	Antifungal and Antioxidant Properties of Chitosan Polymers Obtained from Nontraditional Sources. <b>2019</b> , 17,		56

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374	Water Sorption and Mechanical Properties of Starch/Chitosan Nanoparticle Films. <b>2019</b> , 2019, 1-12	17
373	Antimicrobial properties of chitosan and whey protein films applied on fresh cut turkey pieces. <b>2019</b> , 130, 810-817	35
372	Preparation, characterization and anti-aflatoxigenic activity of chitosan packaging films incorporated with turmeric essential oil. <b>2019</b> , 131, 420-434	48
371	Antimicrobial and biodegradable chitosan/cellulose acetate phthalate/ZnO nano composite films with optimal oxygen permeability and hydrophobicity for extending the shelf life of black grape fruits. <b>2019</b> , 132, 1112-1120	79
370	A functional polysaccharide film forming by pectin, chitosan, and tea polyphenols. <b>2019</b> , 215, 1-7	59
369	Nano silver embedded starch hybrid graphene oxide sandwiched poly(ethylmethacrylate) for packaging application. <b>2019</b> , 18, 100300	21
368	Removal of Chromium(VI) from Aqueous Solution Using a Novel Green Magnetic Nanoparticle $\square$ Chitosan Adsorbent. <b>2019</b> , 52, 2416-2438	3
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366	Combined effect of chitosan coating and modified atmosphere packaging on fresh-cut cucumber. <b>2019</b> , 7, 1043-1052	31
365	Electrospun cellulose acetate and poly(vinyl chloride) nanofiber mats containing silver nanoparticles for antifungi packaging. <b>2019</b> , 1, 1	16
364	Bio-based Polymers and Nanocomposites. <b>2019</b> ,	6
363	Chitosan and nano-structured chitin for biobased anti-microbial treatments onto cellulose based materials. <b>2019</b> , 113, 328-339	25
362	Mechanical and Water-Resistant Properties of Eco-Friendly Chitosan Membrane Reinforced with Cellulose Nanocrystals. <b>2019</b> , 11,	34
361	Recent Developments in Chitosan-Based Nanocomposites. <b>2019</b> , 183-215	7
360	Bio- and Fossil-Based Polymeric Blends and Nanocomposites for Packaging: Structure?Property Relationship. <b>2019</b> , 12,	67
359	Chitosan ascorbate hydrogel improves water uptake capacity and cell adhesion of electrospun poly(epsilon-caprolactone) membranes. <b>2019</b> , 559, 420-426	27
358	Flotation separation of Cu-Mo sulfides by O-Carboxymethyl chitosan. <b>2019</b> , 134, 202-205	23

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356	Chitosan-Based Bionanocomposite Films Prepared by Emulsion Technique for Food Preservation. <b>2019</b> , 12,	35
355	Fabrication of Superior Single-Atom Catalysts toward Diverse Electrochemical Reactions. <b>2019</b> , 3, 1800497	68
354	Study of the effect of the chitosan use on the properties of biodegradable films of myofibrillar proteins of fish residues using response surface methodology. <b>2019</b> , 20, 100306	19
353	Physical and Morphological Characterization of Chitosan/Montmorillonite Films Incorporated with Ginger Essential Oil. <b>2019</b> , 9, 700	34
352	. <b>2019</b> ,	12
351	Effect of natural ingredients addition as antimicrobial agents in <i>Dioscorea hispida</i> Dennst starch-based biofilm. <b>2019</b> , 364, 012006	1
350	Coalho cheese with incorporated chitosan and as a coating: effect on the viability of <i>Staphylococcus aureus</i> and sensory acceptance. <b>2019</b> , 40, 3477	3
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347	Food Applications of Chitosan and its Derivatives. <b>2019</b> , 315-347	3
346	Sorption-active transparent films based on chitosan. <b>2019</b> , 208, 108-114	4
345	Effect of chitosan with different molecular weight on the stability, antioxidant and anticancer activities of well-dispersed selenium nanoparticles. <b>2019</b> , 13, 30-35	10
344	Preparation, characterization and evaluation of glycerol plasticized chitosan/PVA blends for burn wounds. <b>2019</b> , 124, 155-162	39
343	Mechanical properties and quality parameters of chitosan-edible algae ( <i>Palmaria palmata</i> ) on ready-to-eat strawberries. <b>2019</b> , 99, 2910-2921	6
342	High-Strength Antibacterial Chitosan-Cellulose Nanocrystal Composite Tissue Paper. <b>2019</b> , 35, 104-112	27
341	Antimicrobial Food Pads Containing Bacterial Cellulose and Polysaccharides. <b>2019</b> , 1303-1338	1
340	Electrophoretic deposition of chitosan-based composite coatings for biomedical applications: A review. <b>2019</b> , 103, 69-108	154

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338	Polycaprolactone/nimesulide patches obtained by a one-step supercritical foaming + impregnation process. <b>2019</b> , 146, 47-54		18
337	Environment-friendly green composites based on soluble soybean polysaccharide: A review. <b>2019</b> , 122, 216-223		22
336	Disulfide bond reconstruction: A novel approach for grafting of thiolated chitosan onto wool. <b>2019</b> , 203, 369-377		44
335	Life cycle assessment of supercritical impregnation: Starch aerogel + Tocopherol tablets. <b>2019</b> , 143, 305-312		18
334	Bioaccessibility and antimicrobial properties of a shrimp demineralization extract blended with chitosan as wrapping material in ready-to-eat raw salmon. <i>Food Chemistry</i> , <b>2019</b> , 276, 342-349	8.5	15
333	Chitosan. <b>2019</b> , 485-493		7
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331	Immobilization of Chitosan Onto Polypropylene Foil via Air/Solution Atmospheric Pressure Plasma Afterglow Treatment. <b>2020</b> , 40, 207-220		10
330	Chitosan and its oligosaccharides, a promising option for sustainable crop production- a review. <b>2020</b> , 227, 115331		62
329	Rheological and antioxidant properties of chitosan/gelatin-based materials functionalized by pomegranate peel extract. <b>2020</b> , 228, 115386		45
328	Effects of chitosan edible film coatings on the physicochemical and microbiological qualities of sweet cherry ( <i>Prunus avium</i> L.). <b>2020</b> , 259, 108656		29
327	Carboxymethyl chitosan perturbs inflammation profile and colonic microbiota balance in mice. <b>2020</b> , 28, 175-182		6
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325	Preparation, structural and spectroscopic characterization of chitosan membranes containing allantoin. <b>2020</b> , 1199, 126968		11
324	Chitosan and their derivatives: Antibiofilm drugs against pathogenic bacteria. <b>2020</b> , 185, 110627		68
323	Development and characterisation of functional cocoa ( <i>Theobroma cacao</i> L.)-based edible films. <b>2020</b> , 55, 1326-1335		2
322	Suppressing the phenotypic virulence factors of Uropathogenic <i>Escherichia coli</i> using marine polysaccharide. <b>2020</b> , 141, 103973		10

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320	Photo-active chitosan-based hybrid films. <b>2020</b> , 122, 109373	1
319	Hydroxyethylcellulose-g-poly(lactic acid) blended polyurethanes: Preparation, characterization and biological studies. <b>2020</b> , 151, 993-1003	11
318	Antimicrobial properties of starch films incorporated with chitosan nanoparticles: In vitro and in vivo evaluation. <b>2020</b> , 230, 115602	45
317	Preparation of sulfatide mimicking oleic acid sulfated chitosan as a potential inhibitor for metastasis. <b>2020</b> , 147, 792-798	2
316	Development and Characterization of Salvia macrosiphon/Chitosan Edible Films. <b>2020</b> , 8, 1487-1496	19
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314	The effect of different preparation methods on the development of chitosan/thyme oil/montmorillonite nanocomposite active packaging films. <b>2020</b> , 44, e14327	25
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311	Bacterial Nanocellulose-A Biobased Polymer for Active and Intelligent Food Packaging Applications: Recent Advances and Developments. <b>2020</b> , 12,	26
310	Recent advances on chitosan-based films for sustainable food packaging applications. <b>2020</b> , 26, 100551	79
309	Edible Films and Coatings with Pectin. <b>2020</b> , 99-123	4
308	The use of coatings in eggs: A systematic review. <b>2020</b> , 106, 312-321	8
307	Industrial Applications of Glycoside Hydrolases. <b>2020</b> ,	2
306	Nanoscale manufacturing as an enabling strategy for the design of smart food packaging systems. <b>2020</b> , 26, 100570	7
305	Antimicrobial and antioxidant properties of chitosan and its derivatives and their applications: A review. <b>2020</b> , 164, 2726-2744	133
304	Revaluation of waste from fishing industry through generation of chitosan coatings to improve quality and extend shelf-life of minimally processed lettuce. <b>2020</b> , 170, 111310	7

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93	Antimicrobial effect of chitosan and extracellular metabolites of <i>Pediococcus pentosaceus</i> CM175 against <i>Salmonella</i> Typhimurium and <i>Escherichia coli</i> O157:H7.		
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