

# CITATION REPORT

List of articles citing

Evaluation of a chitosan-based edible film as carrier of natamycin to improve the storability of Saloio cheese

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#	Paper	IF	Citations
196	Edible films and coatings: Structures, active functions and trends in their use. <i>Trends in Food Science and Technology</i> , <b>2011</b> , 22, 292-303	15.3	508
195	Effect of biopolymers containing natamycin against <i>Aspergillus niger</i> and <i>Penicillium roquefortii</i> on fresh kashar cheese. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 154-160	3.8	65
194	Physico-chemical characterization of chitosan-based edible films incorporating bioactive compounds of different molecular weight. <i>Journal of Food Engineering</i> , <b>2011</b> , 106, 111-118	6	116
193	Compilation of analytical methods to characterize and determine chitosan, and main applications of the polymer in food active packaging Recopilaci3n de m3todos anal3ticos para la caracterizaci3n y determinaci3n del quitosano y las principales aplicaciones del pol3mero en los envases activos alimentarios. <b>2011</b> , 9, 319-328		6
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191	Features and performance of edible films, obtained from whey protein isolate formulated with antimicrobial compounds. <b>2012</b> , 45, 351-361		104
190	Evaluation of antimicrobial edible coatings from a whey protein isolate base to improve the shelf life of cheese. <b>2012</b> , 95, 6282-92		83
189	Food applications of natural antimicrobial compounds. <i>Frontiers in Microbiology</i> , <b>2012</b> , 3, 287	5.7	264
188	Interactions between Carrageenan and chitosan in nanolayered coatingsStructural and transport properties. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 1081-1090	10.3	60
187	Mechanical, physicochemical and color properties of chitosan based-films as a function of Aloe vera gel incorporation. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 2058-2062	10.3	88
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180	Potassium sorbate controlled release from corn starch films. <b>2013</b> , 33, 1583-91		30

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178	Chondroitin sulfate, hyaluronic acid and chitin/chitosan production using marine waste sources: characteristics, applications and eco-friendly processes: a review. <b>2013</b> , 11, 747-74		166
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