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Development and evaluation of a novel biodegradable film made from chitosan and cinnamon essential oil with low affinity toward water

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#	Paper	IF	Citations
578	Review of antimicrobial and antioxidative activities of chitosans in food. 2010 , 73, 1737-61		171
577	Preparation, Properties and Applications of Chitosan-Based Biocomposites/Blend Materials: A Review. 2011 , 18, 449-507		46
576	Characterization of edible emulsified films with low affinity to water based on kefiran and oleic acid. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 378-84	7.9	78
575	Biobased Materials in Food Packaging Applications. 2011 , 121-159		5
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573	New water resistant biomaterial biocide film based on guar gum. 2011 , 102, 5878-83		45
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571	Use of Essential Oils in Bioactive Edible Coatings: A Review. 2011 , 3, 1-16		290
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569	Effectiveness of <i>Zataria multiflora</i> Boiss essential oil and grape seed extract impregnated chitosan film on ready-to-eat mortadella-type sausages during refrigerated storage. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2850-7	4.3	65
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557	A novel active bionanocomposite film incorporating rosemary essential oil and nanoclay into chitosan. <i>Journal of Food Engineering</i> , 2012 , 111, 343-350	6	293
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395	Development of chitosan based extended-release antioxidant films by control of fabrication variables. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 303-310	7.9	27
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387	Application of cold plasma to develop carboxymethyl cellulose-coated polypropylene films containing essential oil. 2017 , 176, 1-10		53
386	Characterization of pea starch-guar gum biocomposite edible films enriched by natural antimicrobial agents for active food packaging. 2017 , 105, 51-63		35
385	Development and characterization of clay-polymer nanocomposite membranes containing sodium alendronate with osteogenic activity. <i>Applied Clay Science</i> , 2017 , 146, 475-486	5.2	13
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382	Use of <i>Plantago major</i> seed mucilage as a novel edible coating incorporated with <i>Anethum graveolens</i> essential oil on shelf life extension of beef in refrigerated storage. <i>International Journal of Biological Macromolecules</i> , 2017 , 94, 515-526	7.9	68

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373	Natural products used for food preservation. 2017 , 365-411		11
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364	Synthesis, characterization and biological evaluation of chitosan film incorporated with β -Carotene loaded starch nanocrystals. <i>Food Packaging and Shelf Life</i> , 2018 , 16, 69-76	8.2	36

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229	Physicochemical and Biological Evaluation of Different Extracts of Edible Solanum nigrum L. Leaves Incorporated Chitosan/Poly (Vinyl Alcohol) Composite Films. 2020 , 28, 2918-2930		16
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