

Natural-based plasticizers and biopolymer films: A review

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effects of Various Plasticizers on the Moisture Sorption and Mechanical Properties of Gelatin-Chitosan Composite Films. <i>Advanced Materials Research</i> , 2011, 295-297, 1202-1205.	0.3	1
2	Ethylcellulose-Based Matrix-Type Microspheres: Influence of Plasticizer RATIO as Pore-Forming Agent. <i>AAPS PharmSciTech</i> , 2011, 12, 1127-1135.	1.5	17
3	Polymer Composites for Bone Reconstruction. , 0, , .		7
4	PLASTICIZER TYPES. , 2012, , 7-83.		2
5	Preparation of Hybrid Hydrogel Containing Ag Nanoparticles by a Green in Situ Reduction Method. <i>Langmuir</i> , 2012, 28, 11188-11194.	1.6	53
6	Preparation of gelatin/polyoxypropylene grafted copolymers by isocyanate promoted "grafting onto" reaction. <i>Polymer</i> , 2012, 53, 4595-4603.	1.8	5
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8	Ionic liquids as foaming agents of semi-crystalline natural-based polymers. <i>Green Chemistry</i> , 2012, 14, 1949.	4.6	21
9	Effect of Molecular Sizes, Sources of Chitosan and Plasticizer Types on Properties of Carboxymethyl Chitosan Films. <i>Advanced Materials Research</i> , 2012, 506, 611-614.	0.3	8
10	Design and synthesis of plasticizing fillers based on zirconium phosphonates for glycerol-free composite starch films. <i>Journal of Materials Chemistry</i> , 2012, 22, 5098.	6.7	16
11	Protein-Based Edible Films: Characteristics and Improvement of Properties. , 0, , .		51
12	PLASTICIZING EFFECT OF CHOLINE CHLORIDE/UREA EUTECTIC-BASED IONIC LIQUID ON PHYSICO-CHEMICAL PROPERTIES OF AGAROSE FILMS. <i>BioResources</i> , 2012, 7, .	0.5	34
13	The Effect of Concentration and Type of Plasticizer on the Mechanical Properties of Cellulose Acetate Butyrate Organic-Inorganic Hybrids. , 0, , .		14
14	Plasticized methylcellulose coating for reducing oil uptake in potato chips. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1346-1353.	1.7	29
15	Processing and characterization of starch-based materials from pehuen seeds (<i>Araucaria araucana</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.1	46
16	Microsphere valorization of forestry derived hydrolysates. <i>European Polymer Journal</i> , 2012, 48, 372-383.	2.6	3
17	The effect of citrate ester plasticizers on the thermal and mechanical properties of poly(DL-lactide). <i>Journal of Applied Polymer Science</i> , 2013, 127, 1997-2003.	1.3	39
18	Epoxidation of modified natural plasticizer obtained from rice fatty acids and application on polyvinylchloride films. <i>Journal of Applied Polymer Science</i> , 2013, 127, 3543-3549.	1.3	42

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20	Evaluation of Fishmeal as Starting Material for Producing Biodegradable Protein-Based Thermoplastic Polymers. <i>Waste and Biomass Valorization</i> , 2013, 4, 147-159.	1.8	6
21	Effect of high molecular weight plasticizers on the gelatinization of starch under static and shear conditions. <i>Carbohydrate Polymers</i> , 2013, 92, 1799-1808.	5.1	28
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168	Bitter vetch (<i>Vicia ervilia</i>) seed protein concentrate as possible source for production of bilayered films and biodegradable containers. <i>Food Hydrocolloids</i> , 2016, 60, 232-242.	5.6	26
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