

# CITATION REPORT

List of articles citing

Poly(L-lactic acid) with added  $\alpha$ -tocopherol and resveratrol: optical, physical, thermal and mechanical properties

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Polymer International, 2012, 61, 418-425.

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#	Paper	IF	Citations
45	Potential of Lignins as Antioxidant Additive in Active Biodegradable Packaging Materials. <i>Journal of Polymers and the Environment</i> , <b>2013</b> , 21, 692-701	4.5	138
44	Migration of Tocopherol and resveratrol from poly(L-lactic acid)/starch blends films into ethanol. <i>Journal of Food Engineering</i> , <b>2013</b> , 116, 814-828	6	29
43	Effect of natural and synthetic antioxidants incorporation on the gas permeation properties of poly(lactic acid) films. <i>Journal of Food Engineering</i> , <b>2013</b> , 116, 562-571	6	28
42	Characterization of PLA-limonene blends for food packaging applications. <i>Polymer Testing</i> , <b>2013</b> , 32, 760-768	4.5	202
41	Poly(lactic acid) film incorporated with marigold flower extract ( <i>Tagetes erecta</i> ) intended for fatty-food application. <i>Food Control</i> , <b>2014</b> , 46, 55-66	6.2	56
40	Influence of thymol and silver nanoparticles on the degradation of poly(lactic acid) based nanocomposites: Thermal and morphological properties. <i>Polymer Degradation and Stability</i> , <b>2014</b> , 108, 158-165	4.7	52
39	Characterization of an antimicrobial poly(lactic acid) film prepared with poly( $\epsilon$ -caprolactone) and thymol for active packaging. <i>Polymers for Advanced Technologies</i> , <b>2014</b> , 25, 948-954	3.2	55
38	From Nutraceuticals to Materials: Effect of Resveratrol on the Stability of Polylactide. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2014</b> , 2, 1534-1542	8.3	33
37	Effect of poly( $\epsilon$ -caprolactone-co-L-lactide) on thermal and functional properties of poly(L-lactide). <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 70, 327-33	7.9	13
36	Combined Effect of Poly(hydroxybutyrate) and Plasticizers on Polylactic acid Properties for Film Intended for Food Packaging. <i>Journal of Polymers and the Environment</i> , <b>2014</b> , 22, 460-470	4.5	131
35	Development of novel nano-biocomposite antioxidant films based on poly (lactic acid) and thymol for active packaging. <i>Food Chemistry</i> , <b>2014</b> , 162, 149-55	8.5	132
34	Solubility factors as screening tools of biodegradable toughening agents of polylactide. <i>Journal of Applied Polymer Science</i> , <b>2015</b> , 132, n/a-n/a	2.9	19
33	Processing of PLA nanocomposites with cellulose nanocrystals extracted from <i>Posidonia oceanica</i> waste: Innovative reuse of coastal plant. <i>Industrial Crops and Products</i> , <b>2015</b> , 67, 439-447	5.9	143
32	Synthesis, photophysical and antimicrobial activity of new water soluble ammonium quaternary benzanthrone in solution and in polylactide film. <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2015</b> , 143, 44-51	6.7	21
31	Characterization of antimicrobial poly(lactic acid)/poly(trimethylene carbonate) films with cinnamaldehyde. <i>Journal of Materials Science</i> , <b>2015</b> , 50, 1150-1158	4.3	49
30	Characterization of Active Packaging Films Made from Poly(Lactic Acid)/Poly(Trimethylene Carbonate) Incorporated with Oregano Essential Oil. <i>Molecules</i> , <b>2016</b> , 21,	4.8	36
29	Biodegradability and plasticizing effect of yerba mate extract on cassava starch edible films. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 150-159	10.3	182

28	Characterization and disintegrability under composting conditions of PLA-based nanocomposite films with thymol and silver nanoparticles. <i>Polymer Degradation and Stability</i> , <b>2016</b> , 132, 2-10	4.7	39
27	Reactive compatibilization of poly(L-lactic acid)/poly(propylene carbonate) blends: Thermal, thermomechanical, and morphological properties. <i>Journal of Applied Polymer Science</i> , <b>2016</b> , 133, n/a-n/a <sup>2.9</sup>		21
26	Effect of processing conditions on the physical, chemical and transport properties of polylactic acid films containing thymol incorporated by supercritical impregnation. <i>European Polymer Journal</i> , <b>2017</b> , 89, 195-210	5.2	55
25	Functional Properties of Plasticized Bio-Based Poly(Lactic Acid)_Poly(Hydroxybutyrate) (PLA_PHB) Films for Active Food Packaging. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 770-780	5.1	52
24	Stabilization of Polylactic Acid and Polyethylene with Nutshell Extract: Efficiency Assessment and Economic Evaluation. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2017</b> , 5, 4607-4618	8.3	24
23	Structural characterization of 1,8-naphthalimides and <i>in vitro</i> microbiological activity of their Cu(II) and Zn(II) complexes. <i>Journal of Molecular Structure</i> , <b>2017</b> , 1130, 974-983	3.4	8
22	Characterization and analyzation of the poly (L-lactic acid) (PLA) films. <i>Materials Today: Proceedings</i> , <b>2018</b> , 5, 14803-14806	1.4	5
21	Lignin as Natural Antioxidant Capacity. <b>2018</b> ,		14
20	Antioxidant Polymers for Food Packaging. <b>2018</b> , 213-238		3
19	Properties of fish gelatin films containing epigallocatechin gallate fabricated by thermo-compression molding. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105236	10.6	18
18	Development and Characterization of a Biodegradable PLA Food Packaging Hold Monoterpene-Cyclodextrin Complexes against. <i>Polymers</i> , <b>2019</b> , 11,	4.5	22
17	Supercritical CO <sub>2</sub> impregnation of Tocopherol into PET/PP films for active packaging applications. <i>Journal of CO<sub>2</sub> Utilization</i> , <b>2019</b> , 34, 266-273	7.6	25
16	Effect of poly(lactic acid) films incorporated with different concentrations of Tanacetum balsamita essential oil, propolis ethanolic extract and cellulose nanocrystals on shelf life extension of vacuum-packed cooked sausages. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 19, 200-209	8.2	24
15	A review on versatile applications of blends and composites of CNC with natural and synthetic polymers with mathematical modeling. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 124, 591-626	7.9	33
14	A general strategy for one-step fabrication of biocompatible microcapsules with controlled active release. <i>Chinese Chemical Letters</i> , <b>2020</b> , 31, 249-252	8.1	20
13	Innovations in Smart Packaging Concepts for Food: An Extensive Review. <i>Foods</i> , <b>2020</b> , 9,	4.9	51
12	Physico-Chemical and Antiadhesive Properties of Poly(Lactic Acid)/Grapevine Cane Extract Films against Food Pathogenic Microorganisms. <i>Polymers</i> , <b>2020</b> , 12,	4.5	4
11	Properties and application of bilayer films based on poly (lactic acid) and fish gelatin containing epigallocatechin gallate fabricated by thermo-compression molding. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105792	10.6	20

10	Effect of supercritical incorporation of cinnamaldehyde on physical-chemical properties, disintegration and toxicity studies of PLA/lignin nanocomposites. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 167, 255-266	7.9	15
9	Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
8	Enhancement of Flame Retardancy and Mechanical Properties of Polylactic Acid with a Biodegradable Fire-Retardant Filler System Based on Bamboo Charcoal. <i>Polymers</i> , <b>2021</b> , 13,	4.5	3
7	Design and characterization of bio-amine responsive films enriched with colored potato (Black King Kong) anthocyanin for visual detecting pork freshness in cold storage. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 4659-4668	2.8	1
6	Ecostic acid, a plant sesquiterpenoid from <i>Dittrichia viscosa</i> , as modifier of Poly (lactic acid) properties: a novel exploitation of the autochthone biomass metabolite for a wholly biodegradable system. <i>Industrial Crops and Products</i> , <b>2020</b> , 146, 112134	5.9	12
5	Intumescent-Grafted Bamboo Charcoal: A Natural Nontoxic Fire-Retardant Filler for Polylactic Acid (PLA) Composites. <i>ACS Omega</i> , <b>2021</b> , 6, 26990-27006	3.9	2
4	Optimization of PCL Polymeric Films as Potential Matrices for the Loading of Alpha-Tocopherol by a Combination of Innovative Green Processes. <i>Processes</i> , <b>2021</b> , 9, 2244	2.9	1
3	OPTICAL AND SPECTROSCOPIC PROPERTIES. <b>2022</b> , 115-133		
2	Effect of temperature and plasticizer content of polypropylene and polylactic acid on migration kinetics into isooctane and 95%v/v ethanol as alternative fatty food simulants. <b>2022</b> , 33, 100916		1
1	Development and characterization of antioxidant composite films based on starch and gelatin incorporating resveratrol fabricated by extrusion compression moulding. <b>2023</b> , 139, 108509		2