

# Bio-nanocomposites for food packaging applications

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Citation Report

#	ARTICLE	IF	CITATIONS
1	POTENTIAL APPLICATIONS OF CHITOSAN NANOPARTICLES AS NOVEL SUPPORT IN ENZYME IMMOBILIZATION. American Journal of Biochemistry and Biotechnology, 2012, 8, 203-219.	0.1	87
2	Fresh fruits and vegetablesâ€”An overview on applied methodologies to improve its quality and safety. Innovative Food Science and Emerging Technologies, 2013, 20, 1-15.	2.7	381
3	Prevention of bacterial foodborne disease using nanobiotechnology. Nanotechnology, Science and Applications, 2014, 7, 73.	4.6	16
4	Nanocomposites of poly(3-â€hydroxybutyrate)/organomodified montmorillonite: Effect of the nanofiller on the polymer's biodegradation. Journal of Applied Polymer Science, 2015, 132, .	1.3	1
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7	Carbon Nanofibers-Poly-3-hydroxyalkanoates Nanocomposite: Ultrasound-Assisted Dispersion and Thermostructural Properties. Journal of Nanomaterials, 2014, 2014, 1-10.	1.5	17
8	Barrier properties of polylactic acid/layered silicate nanocomposites for food contact applications. Polymer Science - Series A, 2014, 56, 896-906.	0.4	11
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16	Stretchable Gas Barrier Achieved with Partially Hydrogenâ€Bonded Multilayer Nanocoating. Macromolecular Rapid Communications, 2014, 35, 960-964.	2.0	39
17	Effects of nanoâ€clay type and content on the physical properties of sesame seed meal protein composite films. International Journal of Food Science and Technology, 2014, 49, 1869-1875.	1.3	34
18	New printing inks with barrier performance for packaging applications: Design and investigation. Progress in Organic Coatings, 2014, 77, 646-656.	1.9	11
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21	Thermal properties and crystallization behavior of thermoplastic starch/poly( $\epsilon$ -caprolactone) composites. <i>Carbohydrate Polymers</i> , 2014, 102, 746-754.	5.1	59
22	Green nanocomposite films based on cellulose acetate and biopolymer-modified nanoclays: studies on morphology and properties. <i>Iranian Polymer Journal (English Edition)</i> , 2014, 23, 917-931.	1.3	30
23	Reinforcement of graphene nanoplatelets on plasticized poly(lactic acid) nanocomposites: Mechanical, thermal, morphology, and antibacterial properties. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	10
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37	Integrative strategies to hybrid lamellar compounds: an integration challenge. <i>Applied Clay Science</i> , 2014, 100, 2-21.	2.6	48

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