

# 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.	0.4	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.	5.6	381
3	Prevention of bacterial foodborne disease using nanobiotechnology. Nanotechnology, Science and Applications, 2014, 7, 73.	4.6	16
4	Nanocomposites of poly(3-hydroxybutyrate)/organomodified montmorillonite: Effect of the nanofiller on the polymer's biodegradation. Journal of Applied Polymer Science, 2015, 132, .	2.6	1
5	Insertion of nano-crystalline cellulose into epoxy resin via resilin to construct a novel elastic adhesive. Cellulose, 2014, 21, 4369-4379.	4.9	20
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16	Stretchable Gas Barrier Achieved with Partially Hydrogen-Bonded Multilayer Nanocoating. Macromolecular Rapid Communications, 2014, 35, 960-964.	3.9	39
17	Effects of nano-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.	2.7	34
18	New printing inks with barrier performance for packaging applications: Design and investigation. Progress in Organic Coatings, 2014, 77, 646-656.	3.9	11
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