

CITATION REPORT

List of articles citing

Physical, mechanical and antimicrobial properties of Argentine anchovy (*Engraulis anchoita*) protein films incorporated with organic acids

DOI: 10.1016/j.foodhyd.2013.10.017
Food Hydrocolloids, 2014, 37, 213-220.

Source: <https://exaly.com/paper-pdf/58996957/citation-report.pdf>

Version: 2024-04-28

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#	Paper	IF	Citations
51	Classification and target compounds. 2015 , 25-57		12
50	Use of herbs, spices and their bioactive compounds in active food packaging. <i>RSC Advances</i> , 2015 , 5, 40324-40385	3.7	1
49	Evaluation of the potential synergistic antimicrobial effects observed using combinations of nanoparticled and non-nanoparticled agents on cheese-derived micro-organisms. <i>International Journal of Dairy Technology</i> , 2015 , 68, 62-69	3.7	1
48	Effect of sodium acetate and drying temperature on physicochemical and thermomechanical properties of gelatin films. <i>Food Hydrocolloids</i> , 2015 , 45, 140-149	10.6	54
47	Antimicrobial food equipment coatings: applications and challenges. <i>Annual Review of Food Science and Technology</i> , 2015 , 6, 97-118	14.7	61
46	Development of novel bioactives delivery systems by micro/nanotechnology. <i>Current Opinion in Food Science</i> , 2015 , 1, 7-12	9.8	21
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44	Antimicrobial Packaging for Meat Products. 2016 , 229-241		2
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42	Control of Microbial Activity Using Antimicrobial Packaging. 2016 , 141-152		4
41	Detection of Different DNA Animal Species in Commercial Candy Products. <i>Journal of Food Science</i> , 2016 , 81, T801-9	3.4	10
40	Active edible films: Current state and future trends. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a		97
39	Harnessing the Potential of Blood Proteins as Functional Ingredients: A Review of the State of the Art in Blood Processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 330-344	16.4	42
38	Properties of Edible Films Made From Anchovy By-Product Proteins and Determination of Optimum Protein and Glycerol Concentration by the TOPSIS Method. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 640-654	1.6	4
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35	Effect of Organic Acids on Physical-Mechanical and Antifungicidal Properties of Anchovy Protein Films. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 316-326	1.6	5

34	Incorporation of Selected Antimicrobial Small Molecule Compounds into Tapioca Starch and the Effects on Thickness, Moisture, and Oxygen Mass Transfer, and Mechanical Properties of the Films. <i>Starch/Staerke</i> , 2018 , 70, 1700060	2.3	1
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28	The Current Approaches and Challenges of Biopreservation. 2018 , 565-597		2
27	Mechanical, antibacterial and biodegradable properties of starch film containing bacteriocin immobilized crystalline nanocellulose. <i>Carbohydrate Polymers</i> , 2019 , 222, 115021	10.3	46
26	Functional Properties of White Shrimp (<i>Litopenaeus vannamei</i>) By-Products Protein Recovered by Isoelectric Solubilization/Precipitation. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 649-657	1.6	2
25	Antimicrobial properties of chitosan and whey protein films applied on fresh cut turkey pieces. <i>International Journal of Biological Macromolecules</i> , 2019 , 130, 810-817	7.9	35
24	Physical, Chemical, Thermal and Microstructural Characterization of Edible Films from Mechanically Deboned Chicken Meat Proteins. <i>Journal of Polymers and the Environment</i> , 2019 , 27, 1071-1085	4.5	6
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5	Functional films based on mechanoactivated starch with prolonged release of preservative. <i>Food Bioscience</i> , 2022 , 47, 101694	4.9	1
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