

# CITATION REPORT

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Physicochemical properties of gelatin/silver nanoparticle antimicrobial composite films

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#	Paper	IF	Citations
282	Bio-nanocomposite Materials for Food Packaging Applications: Types of Biopolymer and Nano-sized Filler. <b>2014</b> , 2, 296-303		211
281	Green silver nanoparticles: enhanced antimicrobial and antibiofilm activity with effects on DNA replication and cell cytotoxicity. <i>RSC Advances</i> , <b>2014</b> , 4, 52845-52855	3.7	33
280	Preparation of hybrid thin films by a green synthesis method and their application. <b>2014</b> , 461, 92-97		3
279	Different cytotoxicity responses to antimicrobial nanosilver coatings when comparing extract-based and direct-contact assays. <b>2015</b> , 35, 631-9		19
278	Review of Mechanical Properties, Migration, and Potential Applications in Active Food Packaging Systems Containing Nanoclays and Nanosilver. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2015</b> , 14, 411-430	16.4	89
277	Prevention and Control of Biofilms in the Food Industry and Bio-Nanotechnology Approaches. <b>2015</b> , 84-130		
276	Silver nanoparticles incorporated into nanostructured biopolymer membranes produced by electrospinning: a study of antimicrobial activity. <b>2015</b> , 51, 911-921		10
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274	Amino acid mediated synthesis of silver nanoparticles and preparation of antimicrobial agar/silver nanoparticles composite films. <i>Carbohydrate Polymers</i> , <b>2015</b> , 130, 353-63	10.3	176
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