

CITATION REPORT

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Cytotoxicity and mutagenicity assessment of organomodified clays potentially used in food packaging

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#	Paper	IF	Citations
43	Toxicological evaluation of clay minerals and derived nanocomposites: a review. <i>Environmental Research</i> , 2015 , 138, 233-54	7.9	135
42	Induction of micronuclei and alteration of gene expression by an organomodified clay in HepG2 cells. <i>Chemosphere</i> , 2016 , 154, 240-248	8.4	7
41	Nanoparticles in food packaging: Biodegradability and potential migration to food. A review. <i>Food Packaging and Shelf Life</i> , 2016 , 8, 63-70	8.2	184
40	Genotoxic potential of montmorillonite clay mineral and alteration in the expression of genes involved in toxicity mechanisms in the human hepatoma cell line HepG2. <i>Journal of Hazardous Materials</i> , 2016 , 304, 425-33	12.8	16
39	Effects of two organomodified clays intended to food contact materials on the genomic instability and gene expression of hepatoma cells. <i>Food and Chemical Toxicology</i> , 2016 , 88, 57-64	4.7	4
38	Toxicological assessment of two silane-modified clay minerals with potential use as food contact materials in human hepatoma cells and Salmonella typhimurium strains. <i>Applied Clay Science</i> , 2017 , 150, 98-105	5.2	4
37	Biopolymer/clay nanocomposites as the high barrier packaging material: recent advances. 2017 , 425-463		7
36	In vitro toxicity evaluation of new silane-modified clays and the migration extract from a derived polymer-clay nanocomposite intended to food packaging applications. <i>Journal of Hazardous Materials</i> , 2018 , 341, 313-320	12.8	26
35	Toxicity and Safety Evaluation of Nanoclays. 2018 , 57-76		5
34	Suitability of the Ames test to characterise genotoxicity of food contact material migrates. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 2230-2243	3.2	10
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32	Polysaccharide Nanobased Packaging Materials for Food Application. 2018 , 239-270		1
31	Nanomaterial Migration from Composites into Food Matrices. 2018 , 401-436		1
30	Mutagenicity assessment of food contact material migrates with the Ames MPF assay. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019 , 36, 1419-1432	3.2	7
29	Strategies for controlling release of plastic compounds into foodstuffs based on application of nanoparticles and its potential health issues. <i>Trends in Food Science and Technology</i> , 2019 , 90, 1-12	15.3	16
28	Comparing the sensitivity of different intestinal Caco-2 in vitro monocultures and co-cultures to amorphous silicon dioxide nanomaterials and the clay montmorillonite. <i>NanoImpact</i> , 2019 , 15, 100165	5.6	8
27	Nanoparticle-based methods for food safety evaluation. 2019 , 817-835		2

26	Cosmetic Packaging to Save the Environment: Future Perspectives. <i>Cosmetics</i> , 2019 , 6, 26	2.7	27
25	Nanostructured materials for food packaging systems: new functional properties. <i>Current Opinion in Food Science</i> , 2019 , 25, 82-87	9.8	24
24	Synthesis and characterization of antibacterial bio-nano films for food packaging. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2019 , 54, 79-88	2.2	13
23	Potential adverse effects on animal health and performance caused by the addition of mineral adsorbents to feeds to reduce mycotoxin exposure. <i>Mycotoxin Research</i> , 2020 , 36, 115-126	4	26
22	Application of QSARs in identification of mutagenicity mechanisms of nitro and amino aromatic compounds against <i>Salmonella typhimurium</i> species. <i>Toxicology in Vitro</i> , 2020 , 65, 104768	3.6	6
21	Nanotechnology application in food packaging: A plethora of opportunities versus pending risks assessment and public concerns. <i>Food Research International</i> , 2020 , 137, 109664	7	38
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19	Metal nanoparticles as antimicrobial agents in food packaging. 2020 , 379-414		12
18	Impact of metal nanoparticles on the mechanical, barrier, optical and thermal properties of biodegradable food packaging materials. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2640-2658	11.5	37
17	Montmorillonite, a natural biocompatible nanosheet with intrinsic antitumor activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020 , 190, 110884	6	6
16	An overview of biodegradable packaging in food industry. <i>Current Research in Food Science</i> , 2021 , 4, 503-520	5.8	28
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2	Antimicrobial Active Packaging Containing Nisin for Preservation of Products of Animal Origin: An Overview. 2022 , 11, 3820		1
1	Bionanocomposites for active and smart food packaging: A review on its application, safety, and health aspects.		0