CITATION REPORT List of articles citing

Preparation, characterization, and properties of chitosan films with cinnamaldehyde nanoemulsions

DOI: 10.1016/j.foodhyd.2016.06.034 Food Hydrocolloids, 2016, 61, 662-671.

Source: https://exaly.com/paper-pdf/65112556/citation-report.pdf

Version: 2024-04-23

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
182	Characterization of basil seed gum-based edible films incorporated with Zataria multiflora essential oil nanoemulsion. <i>Carbohydrate Polymers</i> , 2017 , 166, 93-103	10.3	144
181	Improved Electrical Properties of Chitosan Based Acetone Sensor by Adding Carboxymethylcellulose (CMC). 2017 , 180, 012018		1
180	Development of biocompatible glycodynameric hydrogels joining two natural motifs by dynamic constitutional chemistry. <i>Carbohydrate Polymers</i> , 2017 , 170, 60-71	10.3	35
179	Supercritical impregnation of cinnamaldehyde into polylactic acid as a route to develop antibacterial food packaging materials. 2017 , 99, 650-659		58
178	Physical and antioxidant properties of films based on gelatin, gelatin-chitosan or gelatin-sodium caseinate blends loaded with nanoemulsified active compounds. 2017 , 213, 47-53		69
177	Cinnamon and ginger essential oils to improve antifungal, physical and mechanical properties of chitosan-carboxymethyl cellulose films. <i>Food Hydrocolloids</i> , 2017 , 70, 36-45	10.6	147
176	The properties of chitosan and gelatin films incorporated with ethanolic red grape seed extract and Ziziphora clinopodioides essential oil as biodegradable materials for active food packaging. International Journal of Biological Macromolecules, 2017, 99, 746-753	7.9	111
175	High-Strength Films Consisted of Oriented Chitosan Nanofibers for Guiding Cell Growth. 2017 , 18, 390	4-3912	32
174	Antibacterial poly(ethylene oxide) electrospun nanofibers containing cinnamon essential oil/beta-cyclodextrin proteoliposomes. <i>Carbohydrate Polymers</i> , 2017 , 178, 131-140	10.3	105
173	Decontamination of fresh-cut cucumber slices by a combination of a modified chitosan coating containing carvacrol nanoemulsions and pulsed light. 2017 , 260, 75-80		47
172	Preparation of chitosan/polyvinyl alcohol blended films containing sulfosuccinic acid as the crosslinking agent using UV curing process. 2017 , 100, 377-386		17
171	Mg-ion conducting gel polymer electrolyte membranes containing biodegradable chitosan: Preparation, structural, electrical and electrochemical properties. 2017 , 62, 278-286		24
170	In Situ Interfacial Conjugation of Chitosan with Cinnamaldehyde during Homogenization Improves the Formation and Stability of Chitosan-Stabilized Emulsions. 2017 , 33, 14608-14617		38
169	Chitosan Gel Sheet Containing Polymeric Micelles: Synthesis and Gelation Properties of PEG-Grafted Chitosan. 2017 , 10,		7
168	Effects of PLA Film Incorporated with ZnO Nanoparticle on the Quality Attributes of Fresh-Cut Apple. 2017 , 7,		59
167	Development of gold nanoparticles coated with silica containing the antibiofilm drug cinnamaldehyde and their effects on pathogenic bacteria. 2017 , 12, 2813-2828		43
166	Improvement of chitosan solubility and bactericidity by synthesis of N-benzimidazole-O-acetyl-chitosan and its electrodeposition. <i>International Journal of Biological Macromolecules</i> , 2018 , 113, 623-630	7.9	7

(2018-2018)

165	Cross-linking effect of polyphenolic extracts of Lepidium sativum seedcake on physicochemical properties of chitosan films. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 1240-1247	7.9	16
164	Preparation and characterization of biocomposite chitosan film containing Perilla frutescens (L.) Britt. essential oil. 2018 , 112, 660-667		43
163	An investigation on the effect of polyphenolic extracts of Nigella sativa seedcake on physicochemical properties of chitosan-based films. <i>Carbohydrate Polymers</i> , 2018 , 192, 347-355	10.3	34
162	Bio-active nanocomposite films based on nanocrystalline cellulose reinforced styrylquinoxalin-grafted-chitosan: Antibacterial and mechanical properties. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 733-740	7.9	28
161	Mechanical, Barrier and Antioxidant Properties of Chitosan Films Incorporating Cinnamaldehyde. 2018 , 26, 452-461		24
160	Hydrophobicity and physicochemical properties of agarose film as affected by chitosan addition. International Journal of Biological Macromolecules, 2018, 106, 1307-1313	7.9	32
159	Physico-chemical, antimicrobial and antioxidant properties of gelatin-chitosan based films loaded with nanoemulsions encapsulating active compounds. <i>Food Hydrocolloids</i> , 2018 , 79, 544-559	10.6	94
158	Enhancement of physicochemical properties of whey protein-stabilized nanoemulsions by interfacial cross-linking using cinnamaldehyde. <i>Food Hydrocolloids</i> , 2018 , 77, 976-985	10.6	36
157	Food Biopackaging Based on Chitosan. 2018 , 1-27		2
156	Characterization of nanocomposite films based on chitosan and carboxymethylcellulose containing Ziziphora clinopodioides essential oil and methanolic Ficus carica extract. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13444	2.1	17
155	Effects of Chitosan-Based Coatings Enriched with Cinnamaldehyde on Mandarin Fruit cv. Ponkan during Room-Temperature Storage. 2018 , 8, 372		12
154	Chitosan, gelatin and methylcellulose films incorporated with tannic acid for food packaging. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 1119-1126	7.9	56
153	Quality and biochemical changes of navel orange fruits during storage as affected by cinnamaldehyde -chitosan coating. 2018 , 239, 80-86		43
152	Chitosan-Sodium Phytate Films with a Strong Water Barrier and Antimicrobial Properties Produced via One-Step-Consecutive-Stripping and Layer-by-Layer-Casting Technologies. 2018 , 66, 6104-6115		13
151	Mechanical, barrier, and color properties of banana starch edible films incorporated with nanoemulsions of lemongrass (Cymbopogon citratus) and rosemary (Rosmarinus officinalis) essential oils. 2018 , 24, 705-712		25
150	Antimicrobial and biocompatible fluorescent hydroxyapatite-chitosan nanocomposite films for biomedical applications. 2018 , 171, 300-307		28
149	Preparation of Fish Skin Gelatin-Based Nanofibers Incorporating Cinnamaldehyde by Solution Blow Spinning. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	10
148	Retention and release properties of cinnamon essential oil in antimicrobial films based on chitosan and gum arabic. <i>Food Hydrocolloids</i> , 2018 , 84, 84-92	10.6	77

147	Active gelatin films incorporated with Pickering emulsions encapsulating hesperidin: Preparation and physicochemical characterization. 2019 , 240, 9-20		37
146	Gelatin/Gelatinized Sago Starch Biomembranes as a Drug Delivery System Using Rubber Latex as Plasticizer. 2019 , 27, 2380-2394		9
145	Effect of oxidation degrees of graphene oxide (GO) on the structure and physical properties of chitosan/GO composite films. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100373	8.2	24
144	The multi-layer film system improved the release and retention properties of cinnamon essential oil and its application as coating in inhibition to penicillium expansion of apple fruit. <i>Food Chemistry</i> , 2019 , 299, 125109	8.5	55
143	Preparation and characterization of rod-like chitosan-quinoline nanoparticles as pH-responsive nanocarriers for quercetin delivery. <i>International Journal of Biological Macromolecules</i> , 2019 , 128, 279-26	8 99	28
142	Biopolymer films for food industries: properties, applications, and future aspects based on chitosan. 2019 , 7, 59-67		14
141	Development of bioactive composite films from chitosan and carboxymethyl cellulose using glutaraldehyde, cinnamon essential oil and oleic acid. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 604-612	7.9	58
140	The Impact of Cross-linking Mode on the Physical and Antimicrobial Properties of a Chitosan/Bacterial Cellulose Composite. <i>Polymers</i> , 2019 , 11,	4.5	33
139	Cinnamon and clove essential oils to improve physical, thermal and antimicrobial properties of chitosan-gum arabic polyelectrolyte complexed films. <i>Carbohydrate Polymers</i> , 2019 , 217, 116-125	10.3	44
138	Active gelatin films incorporated with eugenol nanoemulsions: effect of emulsifier type on films properties. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2725-2735	3.8	16
137	Development and Characterization of Chitosan Microparticles-in-Films for Buccal Delivery of Bioactive Peptides. 2019 , 12,		28
136	A review on applications of chitosan-based Schiff bases. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 615-633	7.9	114
135	Gelatin and pectin complex coacervates as carriers for cinnamaldehyde: Effect of pectin esterification degree on coacervate formation, and enhanced thermal stability. <i>Food Hydrocolloids</i> , 2019 , 87, 712-722	10.6	78
134	Green synthesis, characterization and in vitro release of cinnamaldehyde/sodium alginate/chitosan nanoparticles. <i>Food Hydrocolloids</i> , 2019 , 90, 515-522	10.6	47
133	Effects of alginate-glycerol-citric acid concentrations on selected physical, mechanical, and barrier properties of papaya puree-based edible films and coatings, as evaluated by response surface methodology. 2019 , 101, 83-91		25
132	Design, Development, and Characterization of Imiquimod-Loaded Chitosan Films for Topical Delivery. 2019 , 20, 58		8
131	Evaluations of physicochemical and biological properties of pullulan-based films incorporated with cinnamon essential oil and Tween 80. <i>International Journal of Biological Macromolecules</i> , 2019 , 122, 388-	-394	52
130	Antibacterial polyurethanes, modified with cinnamaldehyde, as potential materials for fabrication of wound dressings. 2019 , 76, 2725-2742		14

(2020-2019)

129	Nanoemulsions: Synthesis, Characterization, and Application in Bio-Based Active Food Packaging. 2019 , 18, 264-285		84	
128	Drying conditions highly influence the characteristics of glycerol-plasticized alginate films. <i>Food Hydrocolloids</i> , 2019 , 90, 162-171	10.6	38	
127	Nanoemulsion as advanced edible coatings to preserve the quality of fresh-cut fruits and vegetables: a review. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1-10	3.8	33	
126	Development and characterization of pectin films activated by nanoemulsion and Pickering emulsion stabilized marjoram (Origanum majorana L.) essential oil. <i>Food Hydrocolloids</i> , 2020 , 99, 10533:	8 ^{10.6}	104	
125	Effect of Lemongrass (Cymbopogon citratus) Essential Oil on the Properties of Chitosan Films for Active Packaging. 2020 , 4, 33-44		16	
124	Design of Bioinspired Emulsified Composite European Eel Gelatin and Protein Isolate-Based Food Packaging Film: Thermal, Microstructural, Mechanical, and Biological Features. 2020 , 10, 26		5	
123	Hydrogels from xylan/chitosan complexes for the controlled release of diclofenac sodium. 2020 , 27, 1465-1481		9	
122	Porous electrospun poly(Etaprolactone)/gelatin nanofibrous mat containing cinnamon for wound healing application: in vitro and in vivo study. 2020 , 10, 149-161		14	
121	Active whey protein isolate films including bergamot oil emulsion stabilized by nanocellulose. <i>Food Packaging and Shelf Life</i> , 2020 , 23, 100430	8.2	22	
120	Preparation and Characterization of Chitosan/Gelatin-Based Active Food Packaging Films Containing Apple Peel Nanoparticles. 2020 , 28, 411-420		24	
119	Carboxymethyl cellulose-based nanocomposites reinforced with montmorillonite and Epoly-l-lysine for antimicrobial active food packaging. 2020 , 137, 48782		19	
118	Preparation, characterization, and antimicrobial activity of chitosan/gum arabic/polyethylene glycol composite films incorporated with black pepper essential oil and ginger essential oil as potential packaging and wound dressing materials. 2020 , 3, 485-497		26	
117	Antimicrobial film based on polylactic acid and carbon nanotube for controlled cinnamaldehyde release. <i>Journal of Materials Research and Technology</i> , 2020 , 9, 10130-10138	5.5	17	
116	Fabrication, structure and properties of pullulan-based active films incorporated with ultrasound-assisted cinnamon essential oil nanoemulsions. <i>Food Packaging and Shelf Life</i> , 2020 , 25, 100	5 ⁸ 7	33	
115	Preparation of cinnamaldehyde-loaded polyhydroxyalkanoate/chitosan porous microspheres with adjustable controlled-release property and its application in fruit preservation. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100596	8.2	4	
114	Oil Emulsions Stabilized by Chitin Nanofibrils: Physicochemical Properties and Antibacterial Activities. 2020 , 68, 14620-14631		8	
113	Shelf life extension of fish patty using biopolymer-coated active paper sheets. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100603	8.2	4	
112	Keratindinnamon essential oil biocomposite fibrous patches for skin burn care. 2020 , 1, 1805-1816		10	

111	Fabrication and characterization of chitosan nanoemulsions loading thymol or thyme essential oil for the preservation of refrigerated pork. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 1509-1515	7.9	39
110	Development of active agents filled polylactic acid films for food packaging application. <i>International Journal of Biological Macromolecules</i> , 2020 , 163, 1451-1457	7.9	23
109	Chitosan-based films containing nanoemulsions of methyl salicylate: Formulation development, physical-chemical and in vitro drug release characterization. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 2558-2568	7.9	17
108	Ethylene adsorption on chitosan/zeolite composite films for packaging applications. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100584	8.2	11
107	The effect of Macro and Nano-emulsions of cinnamon essential oil on the properties of edible active films. 2020 , 8, 6568-6579		5
106	Edible Coating and Pulsed Light to Increase the Shelf Life of Food Products. <i>Food Engineering Reviews</i> , 2020 , 13, 544	6.5	8
105	Experimental and modeling techniques used in determining properties of biopolymers. 2020 , 21-48		
104	Edible coating based on beeswax-in-water Pickering emulsion stabilized by cellulose nanofibrils and carboxymethyl chitosan. <i>Food Chemistry</i> , 2020 , 331, 127108	8.5	23
103	Development and physicochemical characterization of chitosan hydrochloride/sulfobutyl ether-Ecyclodextrin nanoparticles for cinnamaldehyde entrapment. 2020 , 44, e13197		4
102	Encapsulation Systems for Antimicrobial Food Packaging Components: An Update. 2020 , 25,		64
101	Effect of Ultrasound Treatment Combined with Carbon Dots Coating on the Microbial and Physicochemical Quality of Fresh-Cut Cucumber. 2020 , 13, 648-660		18
100	Nanoencapsulated bioactive components for active food packaging. 2020 , 493-532		5
99	Comparative study on the properties of cross-linked cellulose nanocrystals/chitosan film composites with conventional heating and microwave curing. 2020 , 137, 49578		2
98	The release rate and antimicrobial activity of calcium-alginate films containing self-microemulsifying Thymus vulgaris essential oil against Escherichia coli and Staphylococcus aureus. 2020 , 40, e12828		13
97	Preparation, characterization and antimicrobial activity of polyvinyl alcohol/gum arabic/chitosan composite films incorporated with black pepper essential oil and ginger essential oil. <i>International Journal of Biological Macromolecules</i> , 2020 , 151, 366-375	7.9	66
96	Chitosan nanoemulsions as advanced edible coatings for fruits and vegetables: Composition, fabrication and developments in last decade. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 154-170	7.9	42
95	Joint wound healing using polymeric dressing of chitosan/strontium-doped titanium dioxide with high antibacterial activity. 2020 , 268, 127555		13
94	Gelatin films incorporated with thymol nanoemulsions: Physical properties and antimicrobial activities. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 161-168	7.9	46

(2021-2020)

93	Characterization of chitosan based polyelectrolyte films incorporated with OSA-modified gum arabic-stabilized cinnamon essential oil emulsions. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 362-370	7.9	20
92	Covalent linkage of bioactive volatiles to a polysaccharide support as a potential approach for preparing active edible coatings and delivery systems for food products. <i>Food Chemistry</i> , 2021 , 338, 127	78252	14
91	Physical properties and bioactivities of fish gelatin films incorporated with cinnamaldehyde-loaded nanoemulsions and vitamin C. 2021 , 135, 110103		13
90	trans-Cinnamaldehyde-doped quadripartite biopolymeric films: Rheological behavior of film-forming solutions and biofunctional performance of films. <i>Food Hydrocolloids</i> , 2021 , 112, 106339	10.6	17
89	Release properties of cinnamaldehyde loaded by montmorillonite in chitosan-based antibacterial food packaging. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3670-3681	3.8	12
88	A new approach for drying of nanostructured lipid carriers (NLC) by spray-drying and using sodium chloride as the excipient. 2021 , 61, 102212		7
87	Improvement of wood decay resistance with cinnamaldehyde chitosan emulsion. 2021, 160, 113118		4
86	Whey protein isolate-based films incorporated with nanoemulsions of orange peel (Citrus sinensis) essential oil: Preparation and characterization. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15196	2.1	9
85	Nanoencapsulation of cinnamic aldehyde using zein nanofibers by novel needle-less electrospinning: Production, characterization and their application to reduce nitrite in sausages. 2021 , 288, 110140		27
84	Advances in biopolymeric active films incorporated with emulsified lipophilic compounds: a review 2021 , 11, 28148-28168		2
83	Improving the water barrier properties of alginate packaging films by submicron coating with drying linseed oil. 2021 , 34, 283-295		6
82	Tuning of Molecular Interactions between Zein and Tannic Acid to Modify Sunflower Sporopollenin Exine Capsules: Enhanced Stability and Targeted Delivery of Bioactive Macromolecules <i>ACS Applied Bio Materials</i> , 2021 , 4, 2686-2695	4.1	4
81	Development and characterization of novel edible films based on Cordia dichotoma gum incorporated with Salvia mirzayanii essential oil nanoemulsion. <i>Carbohydrate Polymers</i> , 2021 , 257, 1176	0 ^{£0.3}	8
8o	Development and characterization of gliadin-based bioplastic films enforced by cinnamaldehyde. Journal of Cereal Science, 2021 , 99, 103208	3.8	2
79	Employing Nanoemulsions in Food Packaging: Shelf Life Enhancement. <i>Food Engineering Reviews</i> , 2021 , 13, 858	6.5	3
78	Fabrication and Characterization of Cinnamaldehyde-Loaded Mesoporous Bioactive Glass Nanoparticles/PHBV-Based Microspheres for Preventing Bacterial Infection and Promoting Bone Tissue Regeneration. <i>Polymers</i> , 2021 , 13,	4.5	8
77	Preparation and characterization of clove essential oil loaded nanoemulsion and pickering emulsion activated pullulan-gelatin based edible film. <i>International Journal of Biological Macromolecules</i> , 2021 , 181, 528-539	7.9	26
76	Development of chitosan/cycloolefin copolymer and chitosan/polycaprolactone active bilayer films incorporated with grape seed extract and carvacrol. <i>Journal of Polymer Research</i> , 2021 , 28, 1	2.7	

75	A sustainable way for surface functionalisation of PET nonwoven with novel chitosan-cinnamaldehyde cross-linked nanoparticles. <i>Journal of Industrial and Engineering Chemistry</i> , 2021 , 99, 214-223	6.3	3
74	Fabrication and characterization of alginate-based films functionalized with nanostructured lipid carriers. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 373-384	7.9	11
73	The effect of cross-linker type on structural, antimicrobial and controlled release properties of fish gelatin-chitosan composite films incorporated with Epoly-l-lysine. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 1743-1752	7.9	6
72	Diffusion of water and protein drug in 1,4-butanediol diglycidyl ether crosslinked galactomannan hydrogels and its correlation with the physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 1987-2000	7.9	4
71	Chitosan-Bentonite crosslinked film as indicator for copper (II) ions adsorption. <i>EPJ Applied Physics</i> , 2021 , 95, 10401	1.1	1
70	Physicochemical properties of chitosan/ graphene oxide composite films and their effects on storage stability of palm-oil based margarine. <i>Food Hydrocolloids</i> , 2021 , 117, 106707	10.6	6
69	Cinnamaldehyde nanoemulsions; physical stability, antibacterial properties/mechanisms, and biosafety. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 5326	2.8	3
68	Chitosan nanoencapsulation of Pogostemon cablin (Blanco) Benth. essential oil and its novel preservative effect for enhanced shelf life of stored Maize kernels during storage: Evaluation of its enhanced antifungal, antimycotoxin, antioxidant activities and possible mode of action.	3.8	2
67	Effects of cinnamon essential oil on the physical, mechanical, structural and thermal properties of cassava starch-based edible films. <i>International Journal of Biological Macromolecules</i> , 2021 , 184, 574-58	3 ^{7.9}	23
66	Fabrication and characterization of antimicrobial biopolymer films containing essential oil-loaded microemulsions or nanoemulsions. <i>Food Hydrocolloids</i> , 2021 , 117, 106733	10.6	26
65	Effects of a curcumin nanoemulsion on the physico-chemical properties of chitosan-based films. <i>International Journal of Food Science and Technology</i> ,	3.8	0
64	Retention of cinnamaldehyde in poly(vinyl alcohol) films intended for preservation of faba beans through vapor-phase antimicrobial effect. <i>Food Packaging and Shelf Life</i> , 2021 , 29, 100704	8.2	4
63	Chitosan/acetylated starch composite films incorporated with essential oils: Physiochemical and antimicrobial properties. <i>Food Bioscience</i> , 2021 , 43, 101287	4.9	6
62	Edible films and coatings as carriers of nano and microencapsulated ingredients. 2021 , 211-273		1
61	Green Adhesives for Biomedical Applications. 2020 , 85-120		1
60	Food Biopackaging Based on Chitosan. 2019 , 2057-2083		2
59	Rheological and mechanical properties of edible gel materials for 3D food printing technology. <i>Heliyon</i> , 2020 , 6, e05859	3.6	12
58	Antibacterial and antioxidant activities of sodium starch octenylsuccinate-based Pickering emulsion films incorporated with cinnamon essential oil. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 696-703	7.9	31

57	Nanoemulsion: A Novel Drug Delivery Approach for Enhancement of Bioavailability. <i>Recent Patents on Nanotechnology</i> , 2020 , 14, 276-293	1.2	15
56	Multilayer Films Based on Poly(lactic acid)/Gelatin Supplemented with Cellulose Nanocrystals and Antioxidant Extract from Almond Shell By-Product and Its Application on Hass Avocado Preservation. <i>Polymers</i> , 2021 , 13,	4.5	6
55	Tailoring physico-mechanical and antimicrobial/antioxidant properties of biopolymeric films by cinnamaldehyde-loaded chitosan nanoparticles and their application in packaging of fresh rainbow trout fillets. <i>Food Hydrocolloids</i> , 2022 , 124, 107249	10.6	11
54	Improvement of mould resistance of wood with cinnamaldehyde chitosan emulsion. <i>Wood Science and Technology</i> , 1	2.5	3
53	Performance of eugenol emulsion/chitosan edible coating and application in fresh meat preservation. <i>Journal of Food Processing and Preservation</i> ,	2.1	2
52	Utilization in situ of biodegradable films produced with chitosan, and functionalized with Epoly-l-lysine: an effective approach for super antibacterial application. <i>Journal of Food Measurement and Characterization</i> , 2022 , 16, 1416	2.8	O
51	Preservation of soy protein-based meat analogues by using PLA/PBAT antimicrobial packaging film <i>Food Chemistry</i> , 2022 , 380, 132022	8.5	1
50	Chitosan-based nanoencapsulation of Toddalia asiatica (L.) Lam. essential oil to enhance antifungal and aflatoxin B inhibitory activities for safe storage of maize <i>International Journal of Biological Macromolecules</i> , 2022 , 204, 476-476	7.9	O
49	Self-emulsification in chemical and pharmaceutical technologies. <i>Current Opinion in Colloid and Interface Science</i> , 2022 , 59, 101576	7.6	5
48	Influence of processing conditions on the physical properties, retention rate, and antimicrobial activity of cinnamaldehyde loaded in gelatin/pectin complex coacervates. <i>Food Biophysics</i> , 1	3.2	O
47	THE ABILITY OF BREADFRUIT STARCH NANOPARTICLE-STABILIZED PICKERING EMULSION FOR ENCAPSULATING CINNAMON ESSENTIAL OIL. 2022 , 51, 83-90		0
46	Effect of cinnamaldehyde nanoemulsion on the microbiological property of sausage. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	O
45	Chitosan/zein films incorporated with essential oil nanoparticles and nanoemulsions: Similarities and differences <i>International Journal of Biological Macromolecules</i> , 2022 , 208, 983-994	7.9	2
44	Fabrication, characterization, and performance of antimicrobial alginate-based films containing thymol-loaded lipid nanoparticles: Comparison of nanoemulsions and nanostructured lipid carriers <i>International Journal of Biological Macromolecules</i> , 2022 ,	7.9	1
43	Enhancing the physicochemical performance of myofibrillar gels using Pickering emulsion fillers: Rheology, microstructure and stability. <i>Food Hydrocolloids</i> , 2022 , 128, 107606	10.6	1
42	Facile fabrication of transparent high-barrier poly(lactic acid)-based bilayer films with antioxidant/antimicrobial performances <i>Food Chemistry</i> , 2022 , 384, 132540	8.5	4
41	Application of Nanotechnology to Improve the Performance of Biodegradable Biopolymer-Based Packaging Materials <i>Polymers</i> , 2021 , 13,	4.5	3
40	Effect of chitosan coating incorporated with Torreya grandis essential oil on the quality and physiological attributes of loquat fruit. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	

39 Plant-Based Active Compounds in Food Packaging. **2022**, 394-421

38	Optical, mechanical, structural, and antimicrobial properties of tamarind kernel powder, halloysite, and cinnamaldehyde nanocomposite films. <i>Journal of Food Process Engineering</i> ,	2.4	
37	Electrospun polylactic acid /poly (Eaprolactone) fibrous encapsulated thymol/MIL-68(Al) as a food packaging material. <i>Journal of Materials Research and Technology</i> , 2022 ,	5.5	0
36	Thermo-processable chitosan-based plastic substitute with self-adaptiveness and closed-loop recyclability. <i>Carbohydrate Polymers</i> , 2022 , 291, 119479	10.3	O
35	New relations between modification degree, swelling and impedance in anticorrosion chitosan-derivative coatings on magnesium alloy AZ31. <i>Carbohydrate Polymers</i> , 2022 , 119617	10.3	0
34	Development, Optimization and Characterization of Ocular Nanoemulsion of an Antifungal Agent using Design of Experiments. <i>Research Journal of Pharmacy and Technology</i> , 2022 , 2273-2278	1.7	1
33	Antibiofilm Activities of Cinnamaldehyde Analogs against Uropathogenic Escherichia coli and Staphylococcus aureus. <i>International Journal of Molecular Sciences</i> , 2022 , 23, 7225	6.3	2
32	Characteristics and antimicrobial activity of microfluidized clove essential oil nanoemulsion optimized using response surface methodology. <i>Journal of Food Processing and Preservation</i> ,	2.1	O
31	The Role of Multilayer Electrospun Poly(Vinyl Alcohol)/Gelatin nanofibers loaded with Fluconazole and Cinnamaldehyde in the Potential Treatment of Fungal Keratitis. <i>European Polymer Journal</i> , 2022 , 176, 111390	5.2	3
30	Development of sausage packaging with zein nanofibers containing tetradecane produced via needle-less electrospinning method. <i>Food Packaging and Shelf Life</i> , 2022 , 33, 100911	8.2	1
29	Quality and shelf life assessment of steam-cooked chicken fingers coated with essential oil nanoemulsions. <i>Food Bioscience</i> , 2022 , 49, 101902	4.9	0
28	Green nanoemulsions: Components, formulation, techniques of characterization, and applications. 2022 , 47-69		
27	Emerging chitosan grafted essential oil components: A review on synthesis, characterization, and potential application. 2022 , 120011		0
26	Active chitosan/gum Arabic-based emulsion films reinforced with thyme oil encapsulating blood orange anthocyanins: Improving multi-functionality. 2022 , 108094		2
25	Gelatin films functionalized by lignocellulose nanocrystals-tannic acid stabilized Pickering emulsions: Influence of cinnamon essential oil. 2023 , 401, 134154		1
24	Characterization of high amylose corn starch-cinnamaldehyde inclusion films for food packaging. 2023 , 403, 134219		2
23	Construction of a photothermal controlled-release microcapsule pesticide delivery system. 2022 , 12, 23387-23395		0
22	Spontaneous emulsification techniques of green/food grade nanoemulsions. 2022 , 137-152		Ο

21	Antimicrobial and controlled release properties of nanocomposite film containing thymol and carvacrol loaded UiO-66-NH2 for active food packaging. 2022 , 134427	2
20	Antioxidant packaging films developed by in-situ cross-linking chitosan with dialdehyde starch-catechin conjugates. 2022 ,	O
19	Nanocomposites. 2022 , 545-786	O
18	Correlating the predmulsion conditions of filmthaking with the characteristics of active chitosan films containing orange essential oil (Citrus sinensis L.). 2023 , 174, 107270	O
17	A bio-based adhesive reinforced with functionalized nanomaterials to build multiple strong and weak cross-linked networks with high strength and excellent mold resistance. 2023 , 453, 139761	1
16	Starch and whey protein isolate films including an aroma compound stabilized by nanocellulose. 2022 , 94,	O
15	Biological properties of essential oil emphasized on the feasibility as antibiotic substitute in feedstuff. 2022 ,	1
14	Fabrication of multifunctional materials based on chitosan/gelatin incorporating curcumin-clove oil emulsion for meat freshness monitoring and shelf-life extension. 2022 , 223, 837-850	O
13	Fabrication and characterization of novel biodegradable active films based on Eremurus luteus root gum incorporated with nanoemulsions of rosemary essential oil. 2023 , 175, 107360	O
12	The Use of Biopolymers as a Natural Matrix for Incorporation of Essential Oils of Medicinal Plants. 2022 , 8, 756	O
11	Physico-chemical and antimicrobial characteristics of novel biodegradable films based on gellan and carboxymethyl cellulose containing rosemary essential oil. 2022 ,	О
10	Performance of chitosan/Epolyglutamic acid/curcumin edible coating and application in fresh beef preservation. 43,	O
9	Antibacterial Properties of Bioactive Starch Films Containing Bunium Persicum Seed Essential Oil Nanoemulsion Fortified with Cinamaldehyde. 2022 , 8, 222-231	O
8	Biodegradable fish gelatin/chitosan-based active films alter chill-stored golden pomfret (Trachinotus blochii) metabolites mainly through modulating four metabolic pathways. 2023 , 36, 101046	O
7	Identification and characterization of a novel pH and heat stable bacteriocin-like substance lactococcin036019 with food preserving potential. 2023 , 148, 109682	O
6	Targeted pH-responsive chitosan nanogels with Tanshinone IIA for enhancing the antibacterial/anti-biofilm efficacy. 2023 , 237, 124177	O
5	Innovations in the Packaging of Meat and Meat Products Review. 2023, 13, 333	2
4	Citric acid crosslinked ternary blended (polyvinyl alcohol, lignin, lemongrass essential oil/nanoemulsions) biopolymeric hydrogel films: structural, functional, antioxidant, antifungal and biodegradable properties.	O

3 seaweed sulfated polysaccharide.

2 Recent insights into Nanoemulsions: Their preparation, properties and applications. 2023, 100684

Characterization and formation mechanisms of high tensile strength gliadin films prepared by bi-crosslinking and blending. 2023, 37, 101082

Development and characterization of a novel biodegradable and antioxidant film based on marine