

Food applications of nanostructured antimicrobials

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Antimicrobial Activities of Metal Nanoparticles. , 2017, , 337-363.		31
2	Sustainable Nanotechnology: Mycotoxin Detection and Protection. Nanotechnology in the Life Sciences, 2018, , 323-349.	0.4	4
3	Combining natural antimicrobials and nanotechnology for disinfecting food surfaces and control microbial biofilm formation. Critical Reviews in Food Science and Nutrition, 2021, 61, 3771-3782.	5.4	31
4	Food Biopolymers: Structural, Functional, and Nutraceutical Properties: Food Proteins: An Overview. , 2021, , 211-229.		1
5	New insights into <i>in vivo</i> gastroduodenal digestion of oil-in-water emulsions: gastric stability and <i>in vitro</i> digestion modeling. Critical Reviews in Food Science and Nutrition, 2022, 62, 3723-3737.	5.4	8
6	Nanoliposomes as a Platform for Delivery of Antimicrobials. , 2017, , 55-90.		1
7	Applications of lemon or cinnamon essential oils in strawberry fruit preservation: A review. Journal of Food Processing and Preservation, 2022, 46, .	0.9	5
8	Biopreservative technologies of food: an alternative to chemical preservation and recent developments. Food Science and Biotechnology, 2023, 32, 1337-1350.	1.2	5