

Rheological behavior of film-forming solutions and film  
sphaerocephala Krasch. gum and purple onion peel extr

Food Hydrocolloids

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Transparent bionanocomposite films based on konjac glucomannan, chitosan, and TEMPO-oxidized chitin nanocrystals with enhanced mechanical and barrier properties. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 866-873.	3.6	37
2	Robust microfluidic construction of konjac glucomannan-based micro-films for active food packaging. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 982-991.	3.6	24
3	Antioxidant and pH-sensitive films developed by incorporating purple and black rice extracts into chitosan matrix. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 307-316.	3.6	89
4	Effect of Potassium Sorbate and Ultrasonic Treatment on the Properties of Fish Scale Collagen/Polyvinyl Alcohol Composite Film. <i>Molecules</i> , 2019, 24, 2363.	1.7	10
5	Preparation and characterization of <i>Artemisia sphaerocephala</i> gum composite hydrogels: evaluation of rheological and release behaviour. <i>New Journal of Chemistry</i> , 2019, 43, 2434-2437.	1.4	1
6	Development of antimicrobial packaging materials by incorporation of gallic acid into Ca <sup>2+</sup> crosslinking konjac glucomannan/gellan gum films. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 1076-1085.	3.6	43
7	Microfluidic spinning of poly (methyl methacrylate)/konjac glucomannan active food packaging films based on hydrophilic/hydrophobic strategy. <i>Carbohydrate Polymers</i> , 2019, 222, 114986.	5.1	40
8	Preparation and characterization of active and intelligent packaging films based on cassava starch and anthocyanins from <i>Lycium ruthenicum</i> Murr. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 80-90.	3.6	225
9	Preparation and characterization of antioxidant and antimicrobial packaging films based on chitosan and proanthocyanidins. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 11-19.	3.6	100
10	Effect of ethanol content on rheology of film-forming solutions and properties of zein/chitosan film. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 807-814.	3.6	94
11	Extract from <i>Lycium ruthenicum</i> Murr. Incorporating $\hat{\text{I}}^{\text{e}}$ -carrageenan colorimetric film with a wide pH sensing range for food freshness monitoring. <i>Food Hydrocolloids</i> , 2019, 94, 1-10.	5.6	164
12	An Intelligent Film Based on Cassia Gum Containing Bromothymol Blue-Anchored Cellulose Fibers for Real-Time Detection of Meat Freshness. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2066-2074.	2.4	65
13	Grown to be Blue Antioxidant Properties and Health Effects of Colored Vegetables. Part I: Root Vegetables. <i>Antioxidants</i> , 2019, 8, 617.	2.2	34
14	Preparation and characterization of konjac glucomannan-based bionanocomposite film for active food packaging. <i>Food Hydrocolloids</i> , 2019, 89, 682-690.	5.6	129
15	Preparation and characterization of antioxidant and pH-sensitive films based on chitosan and black soybean seed coat extract. <i>Food Hydrocolloids</i> , 2019, 89, 56-66.	5.6	352
16	Colorimetric film based on polyvinyl alcohol/okra mucilage polysaccharide incorporated with rose anthocyanins for shrimp freshness monitoring. <i>Carbohydrate Polymers</i> , 2020, 229, 115402.	5.1	193
17	Novel konjac glucomannan films with oxidized chitin nanocrystals immobilized red cabbage anthocyanins for intelligent food packaging. <i>Food Hydrocolloids</i> , 2020, 98, 105245.	5.6	182
18	An edible oil packaging film with improved barrier properties and heat sealability from cassia gum incorporating carboxylated cellulose nano crystal whisker. <i>Food Hydrocolloids</i> , 2020, 98, 105251.	5.6	52

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19	Intelligent double-layer fiber mats with high colorimetric response sensitivity for food freshness monitoring and preservation. <i>Food Hydrocolloids</i> , 2020, 101, 105468.	5.6	68
20	Developing a simultaneously antioxidant and pH-responsive $\gamma$ -carrageenan/hydroxypropyl methylcellulose film blended with <i>Prunus maackii</i> extract. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1393-1400.	3.6	46
21	Trivalent iron induced gelation in <i>Artemisia sphaerocephala</i> Krasch. polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 690-697.	3.6	18
22	Effects of plasticizer type and concentration on rheological, physico-mechanical and structural properties of chitosan/zein film. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 334-340.	3.6	94
23	Physicochemical and structural characterization of sodium caseinate based film-forming solutions and edible films as affected by high methoxyl pectin. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1949-1959.	3.6	37
24	Recent advances in the preparation, physical and functional properties, and applications of anthocyanins-based active and intelligent packaging films. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100550.	3.3	193
25	<i>Capsosiphon fulvescens</i> films containing persimmon ( <i>Diospyros kaki</i> L.) leaf extract. <i>Food Bioscience</i> , 2020, 37, 100723.	2.0	4
26	Smart monitoring of gas/temperature changes within food packaging based on natural colorants. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2885-2931.	5.9	69
27	pH-sensitive (halochromic) smart packaging films based on natural food colorants for the monitoring of food quality and safety. <i>Trends in Food Science and Technology</i> , 2020, 105, 93-144.	7.8	207
28	In situ formed active and intelligent bacterial cellulose/cotton fiber composite containing curcumin. <i>Cellulose</i> , 2020, 27, 9371-9382.	2.4	26
29	Development and characterization of black mulberry ( <i>Morus nigra</i> ) pekmez (molasses) composite films based on alginate and pectin. <i>Journal of Texture Studies</i> , 2020, 51, 800-809.	1.1	7
30	Preparation and characterization of gellan gum-guar gum blend films incorporated with nisin. <i>Journal of Food Science</i> , 2020, 85, 1799-1804.	1.5	21
31	Functional characteristics improvement by structural modification of hydroxypropyl methylcellulose modified polyvinyl alcohol films incorporating roselle anthocyanins for shrimp freshness monitoring. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1250-1261.	3.6	71
32	Preparation and characterization of multifunctional konjac glucomannan/carboxymethyl chitosan biocomposite films incorporated with epigallocatechin gallate. <i>Food Hydrocolloids</i> , 2020, 105, 105756.	5.6	53
33	An edible antioxidant film of <i>Artemisia sphaerocephala</i> Krasch. gum with <i>sophora japonica</i> extract for oil packaging. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100460.	3.3	21
34	A naked-eye detection polyvinyl alcohol/cellulose-based pH sensor for intelligent packaging. <i>Carbohydrate Polymers</i> , 2020, 233, 115859.	5.1	96
35	Preparation, Characterization and Application of a Low Water-Sensitive <i>Artemisia sphaerocephala</i> Krasch. Gum Intelligent Film Incorporated with Anionic Cellulose Nanofiber as a Reinforcing Component. <i>Polymers</i> , 2020, 12, 247.	2.0	11
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37	Packaging potential of <i>Ipomoea batatas</i> and $\kappa$ -carrageenan biobased composite edible film: Its rheological, physicochemical, barrier and optical characterization. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15153.	0.9	11
38	A review on polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seeds, their extraction, modification, structure, and applications. <i>Carbohydrate Polymers</i> , 2021, 252, 117113.	5.1	44
39	Valorization of fruit and vegetable waste for bioactive pigments: extraction and utilization. , 2021, , 61-81.		4
40	Recent Advances in Intelligent Food Packaging Applications Using Natural Food Colorants. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 124-138.	1.3	120
41	Starch bio-based composite active edible film functionalized with <i>Carum carvi</i> L. essential oil: antimicrobial, rheological, physico-mechanical and optical attributes. <i>Journal of Food Science and Technology</i> , 2022, 59, 456-466.	1.4	6
42	Recent Advances in the Development of Smart and Active Biodegradable Packaging Materials. <i>Nanomaterials</i> , 2021, 11, 1331.	1.9	69
43	Effect of HLB value on the properties of chitosan/zein/lemon essential oil film-forming emulsion and composite film. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4925-4933.	1.3	10
44	A novel sodium alginate active films functionalized with purple onion peel extract ( <i>Allium cepa</i> ). <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 35, 102096.	1.5	28
45	Characterization of oligodextran produced by <i>Leuconostoc mesenteroides</i> SF3 and its effect on film-forming properties of chitosan. <i>Materials Today Communications</i> , 2021, 28, 102487.	0.9	12
46	pH-responsive double-layer indicator films based on konjac glucomannan/camellia oil and carrageenan/anthocyanin/curcumin for monitoring meat freshness. <i>Food Hydrocolloids</i> , 2021, 118, 106695.	5.6	94
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48	Active-intelligent film based on pectin from watermelon peel containing beetroot extract to monitor the freshness of packaged chilled beef. <i>Food Hydrocolloids</i> , 2021, 119, 106751.	5.6	78
49	Konjac glucomannan films with quasi-pasteurization function for tangerines preservation. <i>Food Chemistry</i> , 2022, 367, 130622.	4.2	13
50	Effects of high-pressure processing on the functional properties of pork batters containing <i>Artemisia sphaerocephala</i> krasch gum. <i>Journal of Food Science</i> , 2021, 86, 4946-4957.	1.5	3
51	The use of <i>artemisia sphaerocephala</i> Krasch. gum as an eco-friendly stabilizer to improve the mechanical properties of disintegrated carbonaceous mudstone. <i>Construction and Building Materials</i> , 2022, 316, 125833.	3.2	7
52	Plant extracts as packaging aids. , 2022, , 225-268.		5
53	A pH-intelligent response fish packaging film: Konjac glucomannan/carboxymethyl cellulose/blackcurrant anthocyanin antibacterial composite film. <i>International Journal of Biological Macromolecules</i> , 2022, 204, 386-396.	3.6	74
54	Incidence, toxin gene profile, antibiotic resistance and antibacterial activity of <i>Allium parvum</i> and <i>Allium cepa</i> extracts on <i>Bacillus cereus</i> isolated from fermented millet-based food. <i>LWT - Food Science and Technology</i> , 2022, 160, 113314.	2.5	4

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56	A novel colorimetric indicator film based on watermelon peel pectin and anthocyanins from purple cabbage for monitoring mutton freshness. <i>Food Chemistry</i> , 2022, 383, 131915.	4.2	39
57	Application of Red Cabbage Anthocyanins as pH-Sensitive Pigments in Smart Food Packaging and Sensors. <i>Polymers</i> , 2022, 14, 1629.	2.0	55
58	Make your packaging colorful and multifunctional: The molecular interaction and properties characterization of natural colorant-based films and their applications in food industry. <i>Trends in Food Science and Technology</i> , 2022, 124, 259-277.	7.8	22
59	High-pressure processing influences the conformation, water distribution, and gel properties of pork myofibrillar proteins containing <i>Artemisia sphaerocephala</i> Krasch gum. <i>Food Chemistry: X</i> , 2022, 14, 100320.	1.8	11
60	Fabrication of bio-based hierarchically structured ethylene scavenger films via electrospraying for fruit preservation. <i>Food Hydrocolloids</i> , 2022, 133, 107837.	5.6	14
61	Improving the property of a reproducible bioplastic film of glutenin and its application in retarding senescence of postharvest <i>Agaricus bisporus</i> . <i>Food Bioscience</i> , 2022, 48, 101796.	2.0	10
62	The Pros and Cons of Incorporating Bioactive Compounds Within Food Networks and Food Contact Materials: a Review. <i>Food and Bioprocess Technology</i> , 2022, 15, 2422-2455.	2.6	5
63	Emerging Approach for Fish Freshness Evaluation: Principle, Application and Challenges. <i>Foods</i> , 2022, 11, 1897.	1.9	12
64	Anthocyanin-based pH-sensitive smart packaging films for monitoring food freshness. <i>Journal of Agriculture and Food Research</i> , 2022, 9, 100340.	1.2	44
65	KGM/chitosan bio-nanocomposite films reinforced with ZNPs: Colloidal, physical, mechanical and structural attributes. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100870.	3.3	9
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67	Intelligent pH-sensing film based on polyvinyl alcohol/cellulose nanocrystal with purple cabbage anthocyanins for visually monitoring shrimp freshness. <i>International Journal of Biological Macromolecules</i> , 2022, 218, 900-908.	3.6	36
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69	Gelatinization and retrogradation properties of wheat starch with added konjac glucomannan or <i>Artemisia sphaerocephala</i> Krasch. gum. <i>Starch/Staerke</i> , 0, , 2100229.	1.1	0
70	Development of a pea protein-chitosan-based bioactive film using <i>Aronia melanocarpa</i> polyphenols as a bioactive ingredient. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0
71	Bio-based Sensing: Role of Natural Dyes in Food Freshness Indicators. <i>Food Chemistry, Function and Analysis</i> , 2022, , 37-62.	0.1	2
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75	Effect of <i>Artemisia sphaerocephala krasch</i> gum on the functional properties of pork batters. <i>Journal of Texture Studies</i> , 0, , .	1.1	0
76	Effect of Onion Peel Extract on Structural, Mechanical, Thermal, and Antioxidant Properties of Methylcellulose Films. <i>Food and Bioprocess Technology</i> , 2023, 16, 2328-2342.	2.6	7
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