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

Food Hydrocolloids

82, 124-134

DOI: 10.1016/j.foodhyd.2018.03.055

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. International Journal of Biological Macromolecules, 2019, 138, 866-873.	7.5	37
2	Robust microfluidic construction of konjac glucomannan-based micro-films for active food packaging. International Journal of Biological Macromolecules, 2019, 137, 982-991.	7.5	24
3	Antioxidant and pH-sensitive films developed by incorporating purple and black rice extracts into chitosan matrix. International Journal of Biological Macromolecules, 2019, 137, 307-316.	7.5	89
4	Effect of Potassium Sorbate and Ultrasonic Treatment on the Properties of Fish Scale Collagen/Polyvinyl Alcohol Composite Film. Molecules, 2019, 24, 2363.	3.8	10
5	Preparation and characterization of Artemisia sphaerocephala gum composite hydrogels: evaluation of rheological and release behaviour. New Journal of Chemistry, 2019, 43, 2434-2437.	2.8	1
6	Development of antimicrobial packaging materials by incorporation of gallic acid into Ca2+ crosslinking konjac glucomannan/gellan gum films. International Journal of Biological Macromolecules, 2019, 137, 1076-1085.	7.5	43
7	Microfluidic spinning of poly (methyl methacrylate)/konjac glucomannan active food packaging films based on hydrophilic/hydrophobic strategy. Carbohydrate Polymers, 2019, 222, 114986.	10.2	40
8	Preparation and characterization of active and intelligent packaging films based on cassava starch and anthocyanins from Lycium ruthenicum Murr. International Journal of Biological Macromolecules, 2019, 134, 80-90.	7.5	225
9	Preparation and characterization of antioxidant and antimicrobial packaging films based on chitosan and proanthocyanidins. International Journal of Biological Macromolecules, 2019, 134, 11-19.	7.5	100
10	Effect of ethanol content on rheology of film-forming solutions and properties of zein/chitosan film. International Journal of Biological Macromolecules, 2019, 134, 807-814.	7.5	94
11	Extract from Lycium ruthenicum Murr. Incorporating Î¹-carrageenan colorimetric film with a wide pHâ€“sensing range for food freshness monitoring. Food Hydrocolloids, 2019, 94, 1-10.	10.7	164
12	An Intelligent Film Based on Cassia Gum Containing Bromothymol Blue-Anchored Cellulose Fibers for Real-Time Detection of Meat Freshness. Journal of Agricultural and Food Chemistry, 2019, 67, 2066-2074.	5.2	65
13	Grown to be Blueâ€”Antioxidant Properties and Health Effects of Colored Vegetables. Part I: Root Vegetables. Antioxidants, 2019, 8, 617.	5.1	34
14	Preparation and characterization of konjac glucomannan-based bionanocomposite film for active food packaging. Food Hydrocolloids, 2019, 89, 682-690.	10.7	129
15	Preparation and characterization of antioxidant and pH-sensitive films based on chitosan and black soybean seed coat extract. Food Hydrocolloids, 2019, 89, 56-66.	10.7	352
16	Colorimetric film based on polyvinyl alcohol/okra mucilage polysaccharide incorporated with rose anthocyanins for shrimp freshness monitoring. Carbohydrate Polymers, 2020, 229, 115402.	10.2	193
17	Novel konjac glucomannan films with oxidized chitin nanocrystals immobilized red cabbage anthocyanins for intelligent food packaging. Food Hydrocolloids, 2020, 98, 105245.	10.7	182
18	An edible oil packaging film with improved barrier properties and heat sealability from cassia gum incorporating carboxylated cellulose nano crystal whisker. Food Hydrocolloids, 2020, 98, 105251.	10.7	52

#	Article	IF	Citations
19	Intelligent double-layer fiber mats with high colorimetric response sensitivity for food freshness monitoring and preservation. Food Hydrocolloids, 2020, 101, 105468.	10.7	68
20	Developing a simultaneously antioxidant and pH-responsive Î²-carrageenan/hydroxypropyl methylcellulose film blended with Prunus maackii extract. International Journal of Biological Macromolecules, 2020, 155, 1393-1400.	7.5	46
21	Trivalent iron induced gelation in Artemisia sphaerocephala Krasch. polysaccharide. International Journal of Biological Macromolecules, 2020, 144, 690-697.	7.5	18
22	Effects of plasticizer type and concentration on rheological, physico-mechanical and structural properties of chitosan/zein film. International Journal of Biological Macromolecules, 2020, 143, 334-340.	7.5	94
23	Physicochemical and structural characterization of sodium caseinate based film-forming solutions and edible films as affected by high methoxyl pectin. International Journal of Biological Macromolecules, 2020, 165, 1949-1959.	7.5	37
24	Recent advances in the preparation, physical and functional properties, and applications of anthocyanins-based active and intelligent packaging films. Food Packaging and Shelf Life, 2020, 26, 100550.	7.5	193
25	Capsosiphon fulvescens films containing persimmon (Diospyros kaki L.) leaf extract. Food Bioscience, 2020, 37, 100723.	4.4	4
26	Smart monitoring of gas/temperature changes within food packaging based on natural colorants. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2885-2931.	11.7	69
27	pH-sensitive (halochromic) smart packaging films based on natural food colorants for the monitoring of food quality and safety. Trends in Food Science and Technology, 2020, 105, 93-144.	15.1	207
28	In situ formed active and intelligent bacterial cellulose/cotton fiber composite containing curcumin. Cellulose, 2020, 27, 9371-9382.	4.9	26
29	Development and characterization of black mulberry (Morus nigra) pekmez (molasses) composite films based on alginate and pectin. Journal of Texture Studies, 2020, 51, 800-809.	2.5	7
30	Preparation and characterization of gellan gumâ€“guar gum blend films incorporated with nisin. Journal of Food Science, 2020, 85, 1799-1804.	3.1	21
31	Functional characteristics improvement by structural modification of hydroxypropyl methylcellulose modified polyvinyl alcohol films incorporating roselle anthocyanins for shrimp freshness monitoring. International Journal of Biological Macromolecules, 2020, 162, 1250-1261.	7.5	71
32	Preparation and characterization of multifunctional konjac glucomannan/carboxymethyl chitosan biocomposite films incorporated with epigallocatechin gallate. Food Hydrocolloids, 2020, 105, 105756.	10.7	53
33	An edible antioxidant film of Artemisia sphaerocephala Krasch. gum with sophora japonica extract for oil packaging. Food Packaging and Shelf Life, 2020, 24, 100460.	7.5	21
34	A naked-eye detection polyvinyl alcohol/cellulose-based pH sensor for intelligent packaging. Carbohydrate Polymers, 2020, 233, 115859.	10.2	96
35	Preparation, Characterization and Application of a Low Water-Sensitive Artemisia sphaerocephala Krasch. Gum Intelligent Film Incorporated with Anionic Cellulose Nanofiber as a Reinforcing Component. Polymers, 2020, 12, 247.	4.5	11
36	Multifunctional bionanocomposite films based on konjac glucomannan/chitosan with nano-ZnO and mulberry anthocyanin extract for active food packaging. Food Hydrocolloids, 2020, 107, 105942.	10.7	175

#	Article	IF	Citations
37	Packaging potential of Ipomoea batatas and Î²â€carrageenan biobased composite edible film: Its rheological, physicomechanical, barrier and optical characterization. Journal of Food Processing and Preservation, 2021, 45, e15153.	2.0	11
38	A review on polysaccharides from Artemisia sphaerocephala Krasch seeds, their extraction, modification, structure, and applications. Carbohydrate Polymers, 2021, 252, 117113.	10.2	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. ACS Food Science & Technology, 2021, 1, 124-138.	2.7	120
41	Starch bio-based composite active edible film functionalized with Carum carvi L. essential oil: antimicrobial, rheological, physic-mechanical and optical attributes. Journal of Food Science and Technology, 2022, 59, 456-466.	2.8	6
42	Recent Advances in the Development of Smart and Active Biodegradable Packaging Materials. Nanomaterials, 2021, 11, 1331.	4.1	69
43	Effect of HLB value on the properties of chitosan/zein/lemon essential oil filmâ€forming emulsion and composite film. International Journal of Food Science and Technology, 2021, 56, 4925-4933.	2.7	10
44	A novel sodium alginate active films functionalized with purple onion peel extract (Allium cepa). Biocatalysis and Agricultural Biotechnology, 2021, 35, 102096.	3.1	28
45	Characterization of oligodextran produced by Leuconostoc mesenteroides SF3 and its effect on film-forming properties of chitosan. Materials Today Communications, 2021, 28, 102487.	1.9	12
46	pH-responsive double-layer indicator films based on konjac glucomannan/camellia oil and carrageenan/anthocyanin/curcumin for monitoring meat freshness. Food Hydrocolloids, 2021, 118, 106695.	10.7	94
47	Hydroxypropyl methylcellulose/microcrystalline cellulose biocomposite film incorporated with butterfly pea anthocyanin as a sustainable pH-responsive indicator for intelligent food-packaging applications. Food Bioscience, 2021, 44, 101392.	4.4	39
48	Active-intelligent film based on pectin from watermelon peel containing beetroot extract to monitor the freshness of packaged chilled beef. Food Hydrocolloids, 2021, 119, 106751.	10.7	78
49	Konjac glucomannan films with quasi-pasteurization function for tangerines preservation. Food Chemistry, 2022, 367, 130622.	8.2	13
50	Effects of highâ€pressure processing on the functional properties of pork batters containing Artemisia sphaerocephala krasch gum. Journal of Food Science, 2021, 86, 4946-4957.	3.1	3
51	The use of artemisia sphaerocephala Krasch. gum as an eco-friendly stabilizer to improve the mechanical properties of disintegrated carbonaceous mudstone. Construction and Building Materials, 2022, 316, 125833.	7.2	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. International Journal of Biological Macromolecules, 2022, 204, 386-396.	7.5	74
54	Incidence, toxin gene profile, antibiotic resistance and antibacterial activity of Allium parvum and Allium cepa extracts on Bacillus cereus isolated from fermented millet-based food. LWT - Food Science and Technology, 2022, 160, 113314.	5.2	4

#	Article	IF	Citations
55	Recent advances on intelligent food freshness indicators; an update on natural colorants and methods of preparation. Food Packaging and Shelf Life, 2022, 32, 100839.	7.5	42
56	A novel colorimetric indicator film based on watermelon peel pectin and anthocyanins from purple cabbage for monitoring mutton freshness. Food Chemistry, 2022, 383, 131915.	8.2	39
57	Application of Red Cabbage Anthocyanins as pH-Sensitive Pigments in Smart Food Packaging and Sensors. Polymers, 2022, 14, 1629.	4.5	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. Trends in Food Science and Technology, 2022, 124, 259-277.	15.1	22
59	High-pressure processing influences the conformation, water distribution, and gel properties of pork myofibrillar proteins containing Artemisia sphaerocephala Krasch gum. Food Chemistry: X, 2022, 14, 100320.	4.3	11
60	Fabrication of bio-based hierarchically structured ethylene scavenger films via electrospraying for fruit preservation. Food Hydrocolloids, 2022, 133, 107837.	10.7	14
61	Improving the property of a reproducible bioplastic film of glutenin and its application in retarding senescence of postharvest Agaricus bisporus. Food Bioscience, 2022, 48, 101796.	4.4	10
62	The Pros and Cons of Incorporating Bioactive Compounds Within Food Networks and Food Contact Materials: a Review. Food and Bioprocess Technology, 2022, 15, 2422-2455.	4.7	5
63	Emerging Approach for Fish Freshness Evaluation: Principle, Application and Challenges. Foods, 2022, 11, 1897.	4.3	12
64	Anthocyanin-based pH-sensitive smart packaging films for monitoring food freshness. Journal of Agriculture and Food Research, 2022, 9, 100340.	2.5	44
65	KGM/chitosan bio-nanocomposite films reinforced with ZNPs: Colloidal, physical, mechanical and structural attributes. Food Packaging and Shelf Life, 2022, 33, 100870.	7.5	9
66	Pineapple-peel waste to pineapple-peel based active food packaging film: paving theÂway for a sustainable environment. Biomass Conversion and Biorefinery, 0, , .	4.6	1
67	Intelligent pH-sensing film based on polyvinyl alcohol/cellulose nanocrystal with purple cabbage anthocyanins for visually monitoring shrimp freshness. International Journal of Biological Macromolecules, 2022, 218, 900-908.	7.5	36
68	Active-intelligent and biodegradable sodium alginate films loaded with Clitoria ternatea anthocyanin-rich extract to preserve and monitor food freshness. International Journal of Biological Macromolecules, 2022, 220, 866-877.	7.5	42
69	Gelatinization and retrogradation properties of wheat starch with added konjac glucomannan or Artemisia sphaerocephala Krasch. gum. Starch/Staerke, 0, , 2100229.	2.1	0
70	Development of a pea proteinâ€chitosanâ€based bioactive film using Aronia melanocarpa polyphenols as a bioactive ingredient. Journal of Food Processing and Preservation, 0, , .	2.0	0
71	Bio-based Sensing: Role of Natural Dyes in Food Freshness Indicators. Food Chemistry, Function and Analysis, 2022, , 37-62.	0.2	2
72	Characterization of a novel bioactive film based on Artemisia sphaerocephala Krasch. Gum (ASKG) complexed with Î²-cyclodextrin/curcumin (Î²-CD/CUR) inclusion complex and its application in meat preservation. Food Hydrocolloids, 2023, 136, 108296.	10.7	16

#	Article	IF	Citations
73	Development and characterization of biodegradable agarose/gum neem/nanohydroxyapatite/polyoxyethylene sorbitan monooleate based edible bio-film for applications towards a circular economy. Environmental Technology and Innovation, 2023, 29, 103023.	6.1	2
75	Effect of Artemisia sphaerocephala krasch gum on the functional properties of pork batters. Journal of Texture Studies, 0, , .	2.5	0
76	Effect of Onion Peel Extract on Structural, Mechanical, Thermal, and Antioxidant Properties of Methylcellulose Films. Food and Bioprocess Technology, 2023, 16, 2328-2342.	4.7	7
77	Effect of Artemisia sphaerocephala Krasch gum on the gel properties of myofibrillar protein and its application in cooked sheep sausage. Food Hydrocolloids, 2023, 142, 108752.	10.7	5
78	Exopolysaccharide riclin and anthocyanin-based composite colorimetric indicator film for food freshness monitoring. Carbohydrate Polymers, 2023, 314, 120882.	10.2	5
79	Anthocyaninâ€loaded bacterial cellulose nanofiber as a green sensor for monitoring the selective naked eye and visual detection of Al(III) Ions. Analytical Science Advances, 2023, 4, 324-334.	2.8	1
80	Physicochemical properties and cytocompatibility of radiation-resistant and anti-washout calcium phosphate cement by introducing artemisia sphaerocephala krasch gum. Journal of Biomaterials Science, Polymer Edition, 0, , 1-18.	3.5	0
81	Effect of waste Dunaliella tertiolecta biomass ethanolic extract and turmeric essential oil on properties of guar gum-based active films. Food Hydrocolloids, 2024, 146, 109199.	10.7	1
82	Active and intelligent collagen films containing laccase-catalyzed mulberry extract and pickering emulsion for fish preservation and freshness indicator. Food Hydrocolloids, 2024, 147, 109326.	10.7	2
83	Composite optimization and characterization of dietary fiber-based edible packaging film reinforced by nanocellulose from grapefruit peel pomace. International Journal of Biological Macromolecules, 2023, 253, 127655.	7.5	0
84	Electrospun Nanofibrous Mat-on-Film Bilayered Halochromic Freshness Marker-Enabled Intelligent Food Packaging Film Based on Red Cabbage Anthocyanins. ACS Food Science & Technology, 0, , .	2.7	0
85	Preparation of an elderberry anthocyanin film and fresh-keeping effect of its application on fresh shrimps. PLoS ONE, 2023, 18, e0290650.	2.5	0
86	Effects and mechanisms of different Îº-carrageenan incorporation forms and ionic strength on the physicochemical and gelling properties of myofibrillar protein. International Journal of Biological Macromolecules, 2024, 257, 128659.	7.5	3
87	Preparation of Artemisia sphaerocephala Krasch. gum gel and ammonia fluorescence response mechanism based on peeling-off reaction. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2024, 683, 133040.	4.7	0
88	High-strength, antifogging and antibacterial ZnO/carboxymethyl starch/chitosan film with unique â€œSteel Wire Meshâ€•structure for strawberry preservation. International Journal of Biological Macromolecules, 2024, 259, 129090.	7.5	0
89	Rheology and modeling insights into dye-sensitized solar cells (DSSCs) material: Bridging the gap to solar energy advancements. Renewable and Sustainable Energy Reviews, 2024, 193, 114298.	16.4	0
90	Multifunctional alginate films blended with polyphenol-rich extract from unconventional edible sources: Bioactive properties, UV-light protection, and food freshness monitoring. International Journal of Biological Macromolecules, 2024, 262, 130001.	7.5	1
91	Bio-based gelatinâ€“TiO2â€“purple basil extract nanocomposite films for monitoring fish freshness. Journal of Food Measurement and Characterization, 2024, 18, 2965-2976.	3.2	0