

# Melanin-mediated synthesis of silver nanoparticle and carrageenan-based antibacterial films

Food Hydrocolloids

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Study on physical and mechanical properties of the biopolymer/silver based active nanocomposite films with antimicrobial activity. Carbohydrate Polymers, 2019, 224, 115159.	5.1	72
2	Multifunctional Magnetic Copper Ferrite Nanoparticles as Fenton-like Reaction and Near-Infrared Photothermal Agents for Synergetic Antibacterial Therapy. ACS Applied Materials & Interfaces, 2019, 11, 31649-31660.	4.0	143
3	Carrageenan-based functional hydrogel film reinforced with sulfur nanoparticles and grapefruit seed extract for wound healing application. Carbohydrate Polymers, 2019, 224, 115191.	5.1	116
4	Effect of melanin nanoparticles on the mechanical, water vapor barrier, and antioxidant properties of gelatin-based films for food packaging application. Food Packaging and Shelf Life, 2019, 21, 100363.	3.3	97
5	Properties of active starch-based films incorporating a combination of Ag, ZnO and CuO nanoparticles for potential use in food packaging applications. Food Packaging and Shelf Life, 2019, 22, 100420.	3.3	142
6	Cellulose nanocrystals reinforced $\gamma$ -carrageenan based UV resistant transparent bionanocomposite films for sustainable packaging applications. Carbohydrate Polymers, 2019, 211, 181-194.	5.1	157
7	Development of furcellaran-gelatin films with Se-AgNPs as an active packaging system for extension of mini kiwi shelf life. Food Packaging and Shelf Life, 2019, 21, 100339.	3.3	60
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10	Applications of nanotechnology in food microbiology. Methods in Microbiology, 2019, 46, 43-60.	0.4	21
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