

Jong-Whan Rhim

List of Publications by Year in descending order

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Version: 2024-02-01

207
papers

21,745
citations

5268

83
h-index

10445

139
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213
all docs

213
docs citations

213
times ranked

13669
citing authors

#	ARTICLE	IF	CITATIONS
1	Tea polyphenols (TP): a promising natural additive for the manufacture of multifunctional active food packaging films. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 288-301.	10.3	30
2	New insight into melanin for food packaging and biotechnology applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4629-4655.	10.3	57
3	Enhanced functionality of green synthesized sulfur nanoparticles using kiwifruit (<i>Actinidia deliciosa</i>) peel polyphenols as capping agents. <i>Journal of Nanostructure in Chemistry</i> , 2022, 12, 389-399.	9.1	23
4	Antioxidant pectin/pullulan edible coating incorporated with <i>Vitis vinifera</i> grape seed extract for extending the shelf life of peanuts. <i>Postharvest Biology and Technology</i> , 2022, 183, 111740.	6.0	60
5	Effective strategies of sustained release and retention enhancement of essential oils in active food packaging films/coatings. <i>Food Chemistry</i> , 2022, 367, 130671.	8.2	115
6	CMC-based functional film incorporated with copper-doped TiO ₂ to prevent banana browning. <i>Food Hydrocolloids</i> , 2022, 122, 107104.	10.7	47
7	Gelatin/agar-based color-indicator film integrated with <i>Clitoria ternatea</i> flower anthocyanin and zinc oxide nanoparticles for monitoring freshness of shrimp. <i>Food Hydrocolloids</i> , 2022, 124, 107294.	10.7	85
8	Antimicrobial nanofillers reinforced biopolymer composite films for active food packaging applications - A review. <i>Sustainable Materials and Technologies</i> , 2022, 32, e00353.	3.3	40
9	Preparation and characterization of nanoclays-incorporated polyethylene/thermoplastic starch composite films with antimicrobial activity. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100784.	7.5	12
10	Functional edible films/coatings integrated with lactoperoxidase and lysozyme and their application in food preservation. <i>Food Control</i> , 2022, 133, 108670.	5.5	31
11	Preparation of turmeric-derived sulfur-functionalized carbon dots: antibacterial and antioxidant activity. <i>Journal of Materials Science</i> , 2022, 57, 2941-2952.	3.7	42
12	Pectin/gelatin-based bioactive composite films reinforced with sulfur functionalized carbon dots. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 636, 128123.	4.7	48
13	Titanium dioxide (TiO ₂) for the manufacture of multifunctional active food packaging films. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100806.	7.5	68
14	Curcumin and its uses in active and smart food packaging applications - a comprehensive review. <i>Food Chemistry</i> , 2022, 375, 131885.	8.2	96
15	Preparation and characterization of B, S, and N-doped glucose carbon dots: Antibacterial, antifungal, and antioxidant activity. <i>Sustainable Materials and Technologies</i> , 2022, 32, e00397.	3.3	35
16	Cellulose nanofiber-based coating film integrated with nitrogen-functionalized carbon dots for active packaging applications of fresh fruit. <i>Postharvest Biology and Technology</i> , 2022, 186, 111845.	6.0	63
17	Recent progress in konjac glucomannan-based active food packaging films and property enhancement strategies. <i>Food Hydrocolloids</i> , 2022, 128, 107572.	10.7	51
18	Gelatin/cellulose nanofiber-based functional films added with mushroom-mediated sulfur nanoparticles for active packaging applications. <i>Journal of Nanostructure in Chemistry</i> , 2022, 12, 979-990.	9.1	15

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19	Pine Needle (<i>Pinus densiflora</i>) Extract-Mediated Synthesis of Silver Nanoparticles and the Preparation of Carrageenan-Based Antimicrobial Packaging Films. <i>Journal of Nanomaterials</i> , 2022, 2022, 1-15.	2.7	11
20	Carboxymethyl cellulose-based functional film integrated with chitosan-based carbon quantum dots for active food packaging applications. <i>Progress in Organic Coatings</i> , 2022, 166, 106794.	3.9	45
21	Gelatin-based packaging material incorporated with potato skins carbon dots as functional filler. <i>Industrial Crops and Products</i> , 2022, 181, 114820.	5.2	39
22	Synergistic effect of UV-C LED irradiation and PLA/PBAT-based antimicrobial packaging film on fresh-cut vegetables. <i>Food Control</i> , 2022, 138, 109027.	5.5	17
23	Fabrication of Antioxidant and Antimicrobial Pullulan/Gelatin Films Integrated with Grape Seed Extract and Sulfur Nanoparticles. <i>ACS Applied Bio Materials</i> , 2022, 5, 2316-2323.	4.6	16
24	A Facile In Situ Synthesis of Resorcinol-Mediated Silver Nanoparticles and the Fabrication of Agar-Based Functional Nanocomposite Films. <i>Journal of Composites Science</i> , 2022, 6, 124.	3.0	2
25	Antiviral Biodegradable Food Packaging and Edible Coating Materials in the COVID-19 Era: A Mini-Review. <i>Coatings</i> , 2022, 12, 577.	2.6	14
26	Advances in pullulan utilization for sustainable applications in food packaging and preservation: A mini-review. <i>Trends in Food Science and Technology</i> , 2022, 125, 43-53.	15.1	32
27	Alginate-based multifunctional films incorporated with sulfur quantum dots for active packaging applications. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022, 215, 112519.	5.0	35
28	Genipin-Crosslinked Gelatin/Chitosan-Based Functional Films Incorporated with Rosemary Essential Oil and Quercetin. <i>Materials</i> , 2022, 15, 3769.	2.9	30
29	Carbon quantum dots-based antifungal coating film for active packaging application of avocado. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100878.	7.5	43
30	Cellulose Nanofiber-Based Ethylene Scavenging Antimicrobial Films Incorporated with Various Types of Titanium Dioxide Nanoparticles to Extend the Shelf Life of Fruits. <i>ACS Applied Polymer Materials</i> , 2022, 4, 4765-4773.	4.4	15
31	Starch/agar-based functional films integrated with enoki mushroom-mediated silver nanoparticles for active packaging applications. <i>Food Bioscience</i> , 2022, 49, 101867.	4.4	33
32	Gelatin/agar-based multifunctional film integrated with copper-doped zinc oxide nanoparticles and clove essential oil Pickering emulsion for enhancing the shelf life of pork meat. <i>Food Research International</i> , 2022, 160, 111690.	6.2	50
33	Anthocyanin food colorant and its application in pH-responsive color change indicator films. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2297-2325.	10.3	263
34	Effect of sulfur nanoparticles on properties of alginate-based films for active food packaging applications. <i>Food Hydrocolloids</i> , 2021, 110, 106155.	10.7	110
35	New insight into sulfur nanoparticles: Synthesis and applications. <i>Critical Reviews in Environmental Science and Technology</i> , 2021, 51, 2329-2356.	12.8	45
36	pH-responsive color indicator films based on methylcellulose/chitosan nanofiber and barberry anthocyanins for real-time monitoring of meat freshness. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 741-750.	7.5	176

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37	Antioxidant and antimicrobial poly(vinyl alcohol)-based films incorporated with grapefruit seed extract and curcumin. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 104694.	6.7	75
38	Preparation of a shikonin-based pH-sensitive color indicator for monitoring the freshness of fish and pork. <i>Food Chemistry</i> , 2021, 337, 127995.	8.2	109
39	Gelatin-based functional films integrated with grapefruit seed extract and TiO ₂ for active food packaging applications. <i>Food Hydrocolloids</i> , 2021, 112, 106314.	10.7	150
40	Preparation of Gelatin/Carrageenan-Based Color-Indicator Film Integrated with Shikonin and Propolis for Smart Food Packaging Applications. <i>ACS Applied Bio Materials</i> , 2021, 4, 770-779.	4.6	104
41	Synthesis of Carboxymethyl Cellulose and Agar-Based Multifunctional Films Reinforced with Cellulose Nanocrystals and Shikonin. <i>ACS Applied Polymer Materials</i> , 2021, 3, 1060-1069.	4.4	59
42	Recent Advances in Intelligent Food Packaging Applications Using Natural Food Colorants. <i>ACS Food Science & Technology</i> , 2021, 1, 124-138.	2.7	120
43	Cellulose Nanofiber-Based Nanocomposite Films Reinforced with Zinc Oxide Nanorods and Grapefruit Seed Extract. <i>Nanomaterials</i> , 2021, 11, 877.	4.1	57
44	Fabrication of Quercetin-Loaded Biopolymer Films as Functional Packaging Materials. <i>ACS Applied Polymer Materials</i> , 2021, 3, 2131-2137.	4.4	50
45	Preparation of low-density polyethylene and poly (lactide)/poly (butylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 427 Td (ad nanoparticles. <i>Packaging Technology and Science</i> , 2021, 34, 505-516.	2.8	13
46	Fabrication of Carboxymethyl Cellulose/Agar-Based Functional Films Hybridized with Alizarin and Grapefruit Seed Extract. <i>ACS Applied Bio Materials</i> , 2021, 4, 4470-4478.	4.6	37
47	Titania Nanotubes Decorated with Cu(I) and Cu(II) Oxides: Antibacterial and Ethylene Scavenging Functions To Extend the Shelf Life of Bananas. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 6832-6840.	6.7	21
48	Fabrication of cellulose nanofiber-based functional color indicator film incorporated with shikonin extracted from <i>Lithospermum erythrorhizon</i> root. <i>Food Hydrocolloids</i> , 2021, 114, 106566.	10.7	58
49	Pectin/pullulan blend films for food packaging: Effect of blending ratio. <i>Food Chemistry</i> , 2021, 347, 129022.	8.2	109
50	Carrageenan-Based Functional Films Integrated with CuO-Doped Titanium Nanotubes for Active Food-Packaging Applications. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 9300-9307.	6.7	78
51	Gelatin-Based Film Integrated with Copper Sulfide Nanoparticles for Active Packaging Applications. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6307.	2.5	41
52	Effect of blended colorants of anthocyanin and shikonin on carboxymethyl cellulose/agar-based smart packaging film. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 305-315.	7.5	64
53	CMC and CNF-based intelligent pH-responsive color indicator films integrated with shikonin to monitor fish freshness. <i>Food Control</i> , 2021, 126, 108046.	5.5	76
54	Fabrication of bioactive binary composite film based on gelatin/chitosan incorporated with cinnamon essential oil and rutin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 204, 111830.	5.0	87

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55	Effect of chitosan modified halloysite on the physical and functional properties of pullulan/chitosan biofilm integrated with rutin. <i>Applied Clay Science</i> , 2021, 211, 106205.	5.2	45
56	Silver loaded aminosilane modified halloysite for the preparation of carrageenan-based functional films. <i>Applied Clay Science</i> , 2021, 211, 106170.	5.2	17
57	Carboxymethyl cellulose-based multifunctional film combined with zinc oxide nanoparticles and grape seed extract for the preservation of high-fat meat products. <i>Sustainable Materials and Technologies</i> , 2021, 29, e00325.	3.3	66
58	Fabrication of pectin/agar blended functional film: Effect of reinforcement of melanin nanoparticles and grapefruit seed extract. <i>Food Hydrocolloids</i> , 2021, 118, 106823.	10.7	59
59	Effect of Agar/AgNP Composite Film Packaging on Refrigerated Beef Loin Quality. <i>Membranes</i> , 2021, 11, 750.	3.0	12
60	Carrageenan-Based Antimicrobial Films Integrated with Sulfur-Coated Iron Oxide Nanoparticles ($\text{Fe}_3\text{O}_4/\text{SNP}$). <i>ACS Applied Polymer Materials</i> , 2021, 3, 4913-4923.	4.4	25
61	Effect of Free Volume on Curcumin Release from Various Polymer-Based Composite Films Analyzed Using Positron Annihilation Lifetime Spectroscopy. <i>Materials</i> , 2021, 14, 5679.	2.9	5
62	Effects of various types of cellulose nanofibers on the physical properties of the CNF-based films. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 106043.	6.7	55
63	Gelatin/agar-based functional film integrated with Pickering emulsion of clove essential oil stabilized with nanocellulose for active packaging applications. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 627, 127220.	4.7	79
64	Preparation of pectin/agar-based functional films integrated with zinc sulfide nano petals for active packaging applications. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 207, 111999.	5.0	38
65	Silver ion loaded 3-aminopropyl trimethoxysilane -modified Fe_3O_4 nanoparticles for the fabrication of carrageenan-based active packaging films. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 208, 112085.	5.0	13
66	Fabrication of chitosan-based functional nanocomposite films: Effect of quercetin-loaded chitosan nanoparticles. <i>Food Hydrocolloids</i> , 2021, 121, 107065.	10.7	69
67	Starch and Agar-Based Color-Indicator Films Integrated with Shikonin for Smart Packaging Application of Shrimp. <i>ACS Food Science & Technology</i> , 2021, 1, 1963-1969.	2.7	37
68	Gelatin/Carrageenan-Based Functional Films with Carbon Dots from Enoki Mushroom for Active Food Packaging Applications. <i>ACS Applied Polymer Materials</i> , 2021, 3, 6437-6445.	4.4	73
69	Carrageenan/agar-based functional film integrated with zinc sulfide nanoparticles and Pickering emulsion of tea tree essential oil for active packaging applications. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 2038-2046.	7.5	55
70	Development of Multifunctional Pullulan/Chitosan-Based Composite Films Reinforced with ZnO Nanoparticles and Propolis for Meat Packaging Applications. <i>Foods</i> , 2021, 10, 2789.	4.3	54
71	Sulfur Quantum Dots as Fillers in Gelatin/Agar-Based Functional Food Packaging Films. <i>ACS Applied Nano Materials</i> , 2021, 4, 14292-14302.	5.0	47
72	Bio-Nanocomposites for Food Packaging Applications. , 2020, , 29-41.		4

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73	Multifunctional nanocellulose/metal and metal oxide nanoparticle hybrid nanomaterials. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 435-460.	10.3	135
74	Preparation of carbohydrate-based functional composite films incorporated with curcumin. <i>Food Hydrocolloids</i> , 2020, 98, 105302.	10.7	156
75	Preparation and characterization of functional sodium caseinate/guar gum/TiO ₂ /cumin essential oil composite film. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 835-844.	7.5	99
76	pH-responsive chitosan-based film incorporated with alizarin for intelligent packaging applications. <i>Food Hydrocolloids</i> , 2020, 102, 105629.	10.7	239
77	Preparation of antimicrobial and antioxidant gelatin/curcumin composite films for active food packaging application. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 188, 110761.	5.0	163
78	pH-responsive pectin-based multifunctional films incorporated with curcumin and sulfur nanoparticles. <i>Carbohydrate Polymers</i> , 2020, 230, 115638.	10.2	177
79	Preparation of multifunctional carboxymethyl cellulose-based films incorporated with chitin nanocrystal and grapefruit seed extract. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 1038-1046.	7.5	60
80	Preparation of bioactive functional poly(lactic acid)/curcumin composite film for food packaging application. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1780-1789.	7.5	152
81	Effect of CuS reinforcement on the mechanical, water vapor barrier, UV-light barrier, and antibacterial properties of alginate-based composite films. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 37-44.	7.5	71
82	Fabrication of Copper Sulfide Nanoparticles and Limonene Incorporated Pullulan/Carrageenan-Based Film with Improved Mechanical and Antibacterial Properties. <i>Polymers</i> , 2020, 12, 2665.	4.5	41
83	Using lactic acid bacteria and packaging with grapefruit seed extract for controlling <i>Listeria monocytogenes</i> growth in fresh soft cheese. <i>Journal of Dairy Science</i> , 2020, 103, 8761-8770.	3.4	19
84	Curcumin Incorporated Poly(Butylene Adipate-co-Terephthalate) Film with Improved Water Vapor Barrier and Antioxidant Properties. <i>Materials</i> , 2020, 13, 4369.	2.9	36
85	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.	15.1	207
86	CMC and CNF-based alizarin incorporated reversible pH-responsive color indicator films. <i>Carbohydrate Polymers</i> , 2020, 246, 116614.	10.2	98
87	Green and facile synthesis of carboxymethylcellulose/ZnO nanocomposite hydrogels crosslinked with Zn ²⁺ ions. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 229-235.	7.5	51
88	Antimicrobial activity of sulfur nanoparticles: Effect of preparation methods. <i>Arabian Journal of Chemistry</i> , 2020, 13, 6580-6588.	4.9	44
89	Preparation of polypropylene/poly (butylene adipate-co-terephthalate) composite films incorporated with melanin for prevention of greening of potatoes. <i>Packaging Technology and Science</i> , 2020, 33, 433-441.	2.8	18
90	Carboxymethyl cellulose-based antioxidant and antimicrobial active packaging film incorporated with curcumin and zinc oxide. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 666-676.	7.5	275

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91	Synthesis of Fe ₃ O ₄ @SiO ₂ @PAMAM dendrimer@AgNP hybrid nanoparticles for the preparation of carrageenan-based functional nanocomposite film. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100473.	7.5	36
92	Preparation of carrageenan-based nanocomposite films incorporated with functionalized halloysite using AgNP and sodium dodecyl sulfate. <i>Food Hydrocolloids</i> , 2020, 106, 105934.	10.7	39
93	Chitosan-based biodegradable functional films for food packaging applications. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102346.	5.6	318
94	Comparative antibacterial and antifungal activities of sulfur nanoparticles capped with chitosan. <i>Microbial Pathogenesis</i> , 2020, 144, 104178.	2.9	43
95	Lignin-mediated green synthesis of AgNPs in carrageenan matrix for wound dressing applications. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 859-869.	7.5	65
96	Preparation of Carrageenan-based Antimicrobial Films Incorporated With Sulfur Nanoparticles. <i>Korean Journal of Packaging Science and Technology</i> , 2020, 26, 125-131.	0.1	4
97	Eco-friendly antimicrobial nanoparticles of keratin-metal ion complex. <i>Materials Science and Engineering C</i> , 2019, 105, 110068.	7.3	15
98	Carrageenan-based functional hydrogel film reinforced with sulfur nanoparticles and grapefruit seed extract for wound healing application. <i>Carbohydrate Polymers</i> , 2019, 224, 115191.	10.2	116
99	Effect of melanin nanoparticles on the mechanical, water vapor barrier, and antioxidant properties of gelatin-based films for food packaging application. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100363.	7.5	97
100	Antibacterial LDPE/GSE/Mel/ZnONP composite film-coated wrapping paper for convenience food packaging application. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100421.	7.5	28
101	In situ synthesis of multi-functional gelatin/resorcinol/silver nanoparticles composite films. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100399.	7.5	30
102	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 22897-22914.	8.0	55
103	Effect of types of zinc oxide nanoparticles on structural, mechanical and antibacterial properties of poly(lactide)/poly(butylene adipate-co-terephthalate) composite films. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100327.	7.5	54
104	Applications of nanotechnology in food microbiology. <i>Methods in Microbiology</i> , 2019, 46, 43-60.	0.8	21
105	Melanin-Mediated Synthesis of Copper Oxide Nanoparticles and Preparation of Functional Agar/CuO NP Nanocomposite Films. <i>Journal of Nanomaterials</i> , 2019, 2019, 1-10.	2.7	42
106	Agar-based antioxidant composite films incorporated with melanin nanoparticles. <i>Food Hydrocolloids</i> , 2019, 94, 391-398.	10.7	110
107	Bioactive agar-based functional composite film incorporated with copper sulfide nanoparticles. <i>Food Hydrocolloids</i> , 2019, 93, 156-166.	10.7	97
108	Isolation and characterization of melanin from black garlic and sepia ink. <i>LWT - Food Science and Technology</i> , 2019, 99, 17-23.	5.2	63

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109	Effect of Zn salts and hydrolyzing agents on the morphology and antibacterial activity of zinc oxide nanoparticles. <i>Environmental Chemistry Letters</i> , 2019, 17, 1105-1109.	16.2	38
110	Carrageenan-based antimicrobial bionanocomposite films incorporated with ZnO nanoparticles stabilized by melanin. <i>Food Hydrocolloids</i> , 2019, 90, 500-507.	10.7	155
111	Preparation of carrageenan-based functional nanocomposite films incorporated with melanin nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 176, 317-324.	5.0	79
112	Application of antimicrobial active packaging film made of semolina flour, nano zinc oxide and nano kaolin to maintain the quality of low moisture mozzarella cheese during low temperature storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2716-2725.	3.5	57
113	Melanin-mediated synthesis of silver nanoparticle and its use for the preparation of carrageenan-based antibacterial films. <i>Food Hydrocolloids</i> , 2019, 88, 237-246.	10.7	189
114	Extraction and Characterization of Cellulose Microfibers from Agricultural Wastes of Onion and Garlic. <i>Journal of Natural Fibers</i> , 2018, 15, 465-473.	3.1	81
115	Preparation of sulfur nanoparticle-incorporated antimicrobial chitosan films. <i>Food Hydrocolloids</i> , 2018, 82, 116-123.	10.7	172
116	Isolation of oxidized nanocellulose from rice straw using the ammonium persulfate method. <i>Cellulose</i> , 2018, 25, 2143-2149.	4.9	48
117	Preparation of poly(lactide)/lignin/silver nanoparticles composite films with UV light barrier and antibacterial properties. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1724-1731.	7.5	134
118	Preparation of antimicrobial hybrid nano-materials using regenerated cellulose and metallic nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 17-27.	7.5	73
119	Mechanical, thermal, and water vapor barrier properties of regenerated cellulose/nano-SiO ₂ composite films. <i>Cellulose</i> , 2018, 25, 7153-7165.	4.9	30
120	Bionanocomposite Films for Food Packaging Applications. , 2018, , .		32
121	Preparation of antibacterial poly(lactide)/poly(butylene adipate-co-terephthalate) composite films incorporated with grapefruit seed extract. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 846-852.	7.5	70
122	Probing the binding interaction of lysozyme-viologen herbicide. <i>Journal of Molecular Structure</i> , 2018, 1171, 1-8.	3.6	4
123	Antimicrobial wrapping paper coated with a ternary blend of carbohydrates (alginate, carboxymethyl) Tj ETQq1 1 0.784314 rgBT /Ovedlo	10.2	86
124	Effect of isolation methods of chitin nanocrystals on the properties of chitin-silver hybrid nanoparticles. <i>Carbohydrate Polymers</i> , 2018, 197, 349-358.	10.2	33
125	Effects of poly(butylene adipate-co-terephthalate) coating on the water resistant, mechanical, and antibacterial properties of Kraft paper. <i>Progress in Organic Coatings</i> , 2018, 123, 153-159.	3.9	38
126	Incorporation of zinc oxide nanoparticles improved the mechanical, water vapor barrier, UV-light barrier, and antibacterial properties of PLA-based nanocomposite films. <i>Materials Science and Engineering C</i> , 2018, 93, 289-298.	7.3	229

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127	Preparation of sulfur nanoparticles and their antibacterial activity and cytotoxic effect. <i>Materials Science and Engineering C</i> , 2018, 92, 508-517.	7.3	82
128	Alginate-based nanocomposite films reinforced with halloysite nanotubes functionalized by alkali treatment and zinc oxide nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1824-1832.	7.5	96
129	Bionanocomposite Films for Food Packaging Applications. , 2018, , 234-243.		3
130	Facile approach for large-scale production of metal and metal oxide nanoparticles and preparation of antibacterial cotton pads. <i>Carbohydrate Polymers</i> , 2017, 163, 137-145.	10.2	57
131	Carrageenan-based hydrogels and films: Effect of ZnO and CuO nanoparticles on the physical, mechanical, and antimicrobial properties. <i>Food Hydrocolloids</i> , 2017, 67, 45-53.	10.7	218
132	One-step preparation of banana powder/silver nanoparticles composite films. <i>Journal of Food Science and Technology</i> , 2017, 54, 497-506.	2.8	33
133	Preparation and properties of carbohydrate-based composite films incorporated with CuO nanoparticles. <i>Carbohydrate Polymers</i> , 2017, 169, 264-271.	10.2	134
134	Preparation and characterization of agar/lignin/silver nanoparticles composite films with ultraviolet light barrier and antibacterial properties. <i>Food Hydrocolloids</i> , 2017, 71, 76-84.	10.7	190
135	Preparation of multifunctional chitin nanowhiskers/ZnO-Ag NPs and their effect on the properties of carboxymethyl cellulose-based nanocomposite film. <i>Carbohydrate Polymers</i> , 2017, 169, 467-479.	10.2	76
136	Shiitake mushroom packages tuned in active CO ₂ and moisture absorption requirements. <i>Food Packaging and Shelf Life</i> , 2017, 11, 10-15.	7.5	13
137	Functionalization of halloysite nanotubes for the preparation of carboxymethyl cellulose-based nanocomposite films. <i>Applied Clay Science</i> , 2017, 150, 138-146.	5.2	66
138	Effect of oxidized chitin nanocrystals isolated by ammonium persulfate method on the properties of carboxymethyl cellulose-based films. <i>Carbohydrate Polymers</i> , 2017, 175, 712-720.	10.2	45
139	Characterization of carboxymethyl cellulose-based nanocomposite films reinforced with oxidized nanocellulose isolated using ammonium persulfate method. <i>Carbohydrate Polymers</i> , 2017, 174, 484-492.	10.2	122
140	Properties of alginate-based films reinforced with cellulose fibers and cellulose nanowhiskers isolated from mulberry pulp. <i>Food Hydrocolloids</i> , 2017, 63, 201-208.	10.7	129
141	Tocopherol-mediated synthesis of silver nanoparticles and preparation of antimicrobial PBAT/silver nanoparticles composite films. <i>LWT - Food Science and Technology</i> , 2016, 72, 149-156.	5.2	95
142	Preparations and characterization of alginate/silver composite films: Effect of types of silver particles. <i>Carbohydrate Polymers</i> , 2016, 146, 208-216.	10.2	74
143	Preparation of antimicrobial agar/banana powder blend films reinforced with silver nanoparticles. <i>Food Hydrocolloids</i> , 2016, 60, 476-485.	10.7	155
144	Isolation of cellulose nanocrystals from grain straws and their use for the preparation of carboxymethyl cellulose-based nanocomposite films. <i>Carbohydrate Polymers</i> , 2016, 150, 187-200.	10.2	218

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145	Grapefruit seed extract incorporated antimicrobial LDPE and PLA films: Effect of type of polymer matrix. <i>LWT - Food Science and Technology</i> , 2016, 74, 338-345.	5.2	96
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157	Effect of lignin on water vapor barrier, mechanical, and structural properties of agar/lignin composite films. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 267-273.	7.5	133
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