

References

- Alfaro, A. d. T., Balbinot, E., Weber, C. I., Tonial, I. B., & Machado-Lunkes, A. (2014). Fish Gelatin: Characteristics, Functional Properties, Applications and Future Potentials. *Food Engineering Reviews*, 7(1), 33-44. <https://doi.org/10.1007/s12393-014-9096-5>
- ASTM, A. (2000). Annual Book of ASTM Standards, vol. 04.08. In: USA.
- Campalani, C., Causin, V., Selva, M., & Perosa, A. (2022). Fish-Waste-Derived Gelatin and Carbon Dots for Biobased UV-Blocking Films. *ACS Appl Mater Interfaces*, 14(30), 35148-35156. <https://doi.org/10.1021/acsmi.2c11749>
- Chelladurai, D., Alaguthevar, R., Murugesan, B., Subburamu, K., Khan, A., & Rhim, J.-W. (2024). Carbon quantum dots: Progress toward food safety and sustainability. *Food Bioscience*, 61. <https://doi.org/10.1016/j.fbio.2024.105016>
- Cheng, C., Chen, S., Su, J., Zhu, M., Zhou, M., Chen, T., & Han, Y. (2022). Recent advances in carrageenan-based films for food packaging applications. *Front Nutr*, 9, 1004588. <https://doi.org/10.3389/fnut.2022.1004588>
- Cui, L., Ren, X., Sun, M., Liu, H., & Xia, L. (2021). Carbon Dots: Synthesis, Properties and Applications. *Nanomaterials (Basel)*, 11(12). <https://doi.org/10.3390/nano11123419>
- Deepika, Kumar, L., & Gaikwad, K. K. (2023). Carbon dots for food packaging applications. *Sustainable Food Technology*, 1(2), 185-199. <https://doi.org/10.1039/d2fb00020b>
- Derkach, S. R., Voron'ko, N. G., Kuchina, Y. A., & Kolotova, D. S. (2020). Modified Fish Gelatin as an Alternative to Mammalian Gelatin in Modern Food Technologies. *Polymers (Basel)*, 12(12). <https://doi.org/10.3390/polym12123051>
- Ellerbrock, R., Stein, M., & Schaller, J. (2022). Comparing amorphous silica, short-range-ordered silicates and silicic acid species by FTIR. *Sci Rep*, 12(1), 11708. <https://doi.org/10.1038/s41598-022-15882-4>

- Gómez-Guillén, M. C., Pérez-Mateos, M., Gómez-Estaca, J., López-Caballero, E., Giménez, B., & Montero, P. (2009). Fish gelatin: a renewable material for developing active biodegradable films. *Trends in Food Science & Technology*, 20(1), 3-16. <https://doi.org/10.1016/j.tifs.2008.10.002>
- Han, J. H., & Floros, J. D. (1997). Casting antimicrobial packaging films and measuring their physical properties and antimicrobial activity [Article]. *Journal of Plastic Film and Sheeting*, 13(4), 287-298. <https://doi.org/10.1177/875608799701300405>
- Hilliou, L., Freitas Moraes, I. C., & Almeida, P. L. (2025). From the seaweeds' carrageenan composition to the hybrid carrageenans' hydrogel elasticity: Identification of a relationship based on the content in iota-carrageenan. *Food Hydrocolloids*, 162. <https://doi.org/10.1016/j.foodhyd.2024.111007>
- Huang, R., Yao, A., Yan, Y., Wang, J., Li, Q., Li, K., Tian, Y., Wang, S., & Wu, J. (2024). Development and characterization of multifunctional fish gelatin composite films reinforced with ϵ -polylysine and zinc oxide nanoparticles. *eFood*, 5(4). <https://doi.org/10.1002/efd2.179>
- Huang, T., Tu, Z.-c., Shangguan, X., Sha, X., Wang, H., Zhang, L., & Bansal, N. (2019). Fish gelatin modifications: A comprehensive review. *Trends in Food Science & Technology*, 86, 260-269. <https://doi.org/10.1016/j.tifs.2019.02.048>
- Kantakul, J., Nilsuwan, K., Kotcharat, C., Chuecheen, K., Saetang, J., Prodpran, T., Hong, H., Zhang, B., & Benjakul, S. (2024). Properties of Antioxidant Film Based on Protein Isolate and Seed Coat Extract from Bambara Groundnut. *Foods*, 13(21). <https://doi.org/10.3390/foods13213424>
- Khan, A., Priyadarshi, R., Bhattacharya, T., & Rhim, J.-W. (2023). Carrageenan/Alginate-Based Functional Films Incorporated with Allium sativum Carbon Dots for UV-Barrier Food Packaging. *Food and Bioprocess Technology*, 16(9), 2001-2015. <https://doi.org/10.1007/s11947-023-03048-7>
- Li, R., Wang, S., Feng, H., Zhuang, D., & Zhu, J. (2024). An intelligent chitosan/gelatin film via improving the anthocyanin-induced color

- recognition accuracy for beef sub-freshness differentiation monitoring. *Food Hydrocolloids*, 146. <https://doi.org/10.1016/j.foodhyd.2023.109219>
- Lou, Y., Hao, X., Liao, L., Zhang, K., Chen, S., Li, Z., Ou, J., Qin, A., & Li, Z. (2021). Recent advances of biomass carbon dots on syntheses, characterization, luminescence mechanism, and sensing applications. *Nano Select*, 2(6), 1117-1145. <https://doi.org/10.1002/nano.202000232>
- Luo, Q., Hossen, M. A., Zeng, Y., Dai, J., Li, S., Qin, W., & Liu, Y. (2022). Gelatin-based composite films and their application in food packaging: A review. *Journal of Food Engineering*, 313. <https://doi.org/10.1016/j.jfoodeng.2021.110762>
- Mahmood, K., Lubowa, M., Fazilah, A., Kamilah, H., Razak, B., & Sulaiman, S. (2016). Review of Fish Gelatin Extraction, Properties and Packaging Applications. *Food Science and Quality Management*, 56, 47-59.
- Manias, E., & Utracki, L. A. (2014). Thermodynamics of Polymer Blends. In L. A. Utracki & C. A. Wilkie (Eds.), *Polymer Blends Handbook* (pp. 171-289). Springer Netherlands. https://doi.org/10.1007/978-94-007-6064-6_4
- Mansuriya, B. D., & Altintas, Z. (2021). Carbon Dots: Classification, Properties, Synthesis, Characterization, and Applications in Health Care-An Updated Review (2018-2021). *Nanomaterials (Basel)*, 11(10). <https://doi.org/10.3390/nano11102525>
- Marzlan, A. A., Muhialdin, B. J., Zainal Abedin, N. H., Manshoor, N., Ranjith, F. H., Anzian, A., & Meor Hussin, A. S. (2022). Incorporating torch ginger (*Etlingera elatior* Jack) inflorescence essential oil onto starch-based edible film towards sustainable active packaging for chicken meat. *Industrial Crops and Products*, 184, 115058. <https://doi.org/https://doi.org/10.1016/j.indcrop.2022.115058>
- Meng, F., Zhang, Y., Xiong, Z., Wang, G., Li, F., & Zhang, L. (2018). Mechanical, hydrophobic and thermal properties of an organic-inorganic hybrid carrageenan-polyvinyl alcohol composite film. *Composites Part B: Engineering*, 143, 1-8. <https://doi.org/10.1016/j.compositesb.2017.12.009>

- Min, S., Ezati, P., & Rhim, J.-W. (2022). Gelatin-based packaging material incorporated with potato skins carbon dots as functional filler. *Industrial Crops and Products*, 181. <https://doi.org/10.1016/j.indcrop.2022.114820>
- Munteanu, I. G., & Apetrei, C. (2021). Analytical Methods Used in Determining Antioxidant Activity: A Review. *Int J Mol Sci*, 22(7). <https://doi.org/10.3390/ijms22073380>
- Murugan, G., Khan, A., Nilsuwan, K., Kim, J. T., Benjakul, S., & Rhim, J.-W. (2024a). Chitosan/Polyvinyl Alcohol Based Blend Film Containing Tangerine Peel Carbon Dots: Properties, Antioxidant and Antibacterial Activities. *Waste and Biomass Valorization*. <https://doi.org/10.1007/s12649-024-02799-4>
- Murugan, G., Nilsuwan, K., Prodpran, T., Ponnusamy, A., Rhim, J. W., Kim, J. T., & Benjakul, S. (2024b). Active Fish Gelatin/Chitosan Blend Film Incorporated with Guava Leaf Powder Carbon Dots: Properties, Release and Antioxidant Activity. *Gels*, 10(4). <https://doi.org/10.3390/gels10040281>
- Nilsuwan, K., Benjakul, S., & Prodpran, T. (2018). Physical/thermal properties and heat seal ability of bilayer films based on fish gelatin and poly(lactic acid). *Food Hydrocolloids*, 77, 248-256. <https://doi.org/10.1016/j.foodhyd.2017.10.001>
- Nuthong, P., Benjakul, S., & Prodpran, T. (2009). Characterization of porcine plasma protein-based films as affected by pretreatment and cross-linking agents. *Int J Biol Macromol*, 44(2), 143-148. <https://doi.org/10.1016/j.ijbiomac.2008.11.006>
- Ozyurt, D., Kobaisi, M. A., Hocking, R. K., & Fox, B. (2023). Properties, synthesis, and applications of carbon dots: A review. *Carbon Trends*, 12. <https://doi.org/10.1016/j.cartre.2023.100276>
- Peng, B., Qin, J., Li, Y., Wu, K., Kuang, Y., & Jiang, F. (2024). Recent advances in nanomaterials-enabled active food packaging: Nanomaterials synthesis, applications and future prospects. *Food Control*, 163. <https://doi.org/10.1016/j.foodcont.2024.110542>

- Ponnusamy, A., Khan, A., Prodpran, T., Kim, J. T., Benjakul, S., & Rhim, J. W. (2025). Active packaging film based on chitosan/gelatin blend incorporated with mango peel carbon dots: Properties and shelf life extension of minced pork. *Int J Biol Macromol*, 288, 138692. <https://doi.org/10.1016/j.ijbiomac.2024.138692>
- Pranoto, Y., Lee, C. M., & Park, H. J. (2007). Characterizations of fish gelatin films added with gellan and κ -carrageenan. *LWT - Food Science and Technology*, 40(5), 766-774. <https://doi.org/10.1016/j.lwt.2006.04.005>
- Praseptiangga, D., Sesari, A. R., Rochima, E., Muhammad, D. R. A., Widyaastuti, D., Zaman, M. Z., Widiyastuti, Syamani, F. A., Nazir, N., Joni, I. M., & Panatarani, C. (2024). Development and characterization of semi-refined iota carrageenan/fish gelatin-based biocomposite film incorporated with SiO(2)/ZnO nanoparticles. *Int J Biol Macromol*, 271(Pt 1), 132569. <https://doi.org/10.1016/j.ijbiomac.2024.132569>
- Roy, S., Ezati, P., & Rhim, J.-W. (2021). Gelatin/Carrageenan-Based Functional Films with Carbon Dots from Enoki Mushroom for Active Food Packaging Applications. *ACS Applied Polymer Materials*, 3(12), 6437-6445. <https://doi.org/10.1021/acsapm.1c01175>
- Roy, S., & Rhim, J.-W. (2020). Preparation of Gelatin/Carrageenan-Based Color-Indicator Film Integrated with Shikonin and Propolis for Smart Food Packaging Applications. *ACS Applied Bio Materials*, 4(1), 770-779. <https://doi.org/10.1021/acsabm.0c01353>
- Sabu Mathew, S., Jaiswal, A. K., & Jaiswal, S. (2024). Carrageenan-based sustainable biomaterials for intelligent food packaging: A review. *Carbohydr Polym*, 342, 122267. <https://doi.org/10.1016/j.carbpol.2024.122267>
- Schrieber, R., & Gareis, H. (2007). *Gelatine Handbook: Theory and Industrial Practice*. WILEY-VCH Verlag GmbH & Co. KGaA.
- Singh, S. (2006). Impact of color on marketing. *Management Decision*, 44(6), 783-789. <https://doi.org/10.1108/00251740610673332>

- Su, J., & Wang, S. (2023). Influence of food packaging color and foods type on consumer purchase intention: the mediating role of perceived fluency. *Front Nutr*, 10, 1344237. <https://doi.org/10.3389/fnut.2023.1344237>
- Tagrida, M., Nilsuwan, K., Gulzar, S., Prodpran, T., & Benjakul, S. (2023). Fish gelatin/chitosan blend films incorporated with betel (*Piper betle* L.) leaf ethanolic extracts: Characteristics, antioxidant and antimicrobial properties. *Food Hydrocolloids*, 137. <https://doi.org/10.1016/j.foodhyd.2022.108316>
- Tasende, M. G., & Manriquez-Hernandez, J. (2016). Carrageenan Properties and Applications: A Review. In (pp. 17-50).
- van de Velde, F., Pereira, L., & Rollema, H. S. (2004). The revised NMR chemical shift data of carrageenans. *Carbohydr Res*, 339(13), 2309-2313. <https://doi.org/10.1016/j.carres.2004.07.015>
- Visvini, G. A., Mathioudakis, G. N., Soto Beobide, A., & Voyiatzis, G. A. (2024). Tuning of Water Vapor Permeability in 2D Nanocarbon-Based Polypropylene Composite Membranes. *Nanomaterials (Basel)*, 15(1). <https://doi.org/10.3390/nano15010011>
- Wei, M., Shan, M., Zhang, L., Chen, N., Tie, H., Xiao, Y., & Li, Z. (2024). Preparation of gelatin/ κ -carrageenan active films through procyanidins crosslinking: Physicochemical, structural, antioxidant and controlled release properties. *Food Hydrocolloids*, 153. <https://doi.org/10.1016/j.foodhyd.2024.110023>
- Wu, J., Yan, Z., Shan, P., Li, W., Wang, K., & Li, H. (2025). Characterization of gelatin-based composite films loaded with polysaccharide and carbon dots from *Stropharia rugosoannulata* and their application in pork fresh-keeping. *Int J Biol Macromol*, 297, 139702. <https://doi.org/10.1016/j.ijbiomac.2025.139702>
- Xu, X., Ray, R., Gu, Y., Ploehn, H. J., Gearheart, L., Raker, K., & Scrivens, W. A. (2004). Electrophoretic Analysis and Purification of Fluorescent Single-Walled Carbon Nanotube Fragments. *Journal of the American Chemical Society*, 126(40), 12736-12737. <https://doi.org/10.1021/ja040082h>

- Xue Mei, L., Mohammadi Nafchi, A., Ghasemipour, F., Mat Easa, A., Jafarzadeh, S., & Al-Hassan, A. A. (2020). Characterization of pH sensitive sago starch films enriched with anthocyanin-rich torch ginger extract. *International Journal of Biological Macromolecules*, 164, 4603-4612. <https://doi.org/10.1016/j.ijbiomac.2020.09.082>
- Zhang, X., Wang, H., Niu, N., Chen, Z., Li, S., Liu, S.-X., & Li, J. (2020). Fluorescent Poly(vinyl alcohol) Films Containing Chlorogenic Acid Carbon Nanodots for Food Monitoring. *ACS Applied Nano Materials*, 3(8), 7611-7620. <https://doi.org/10.1021/acsnm.0c01229>
- Zhao, L., Zhang, M., Mujumdar, A. S., & Wang, H. (2023). Application of carbon dots in food preservation: a critical review for packaging enhancers and food preservatives. *Crit Rev Food Sci Nutr*, 63(24), 6738-6756. <https://doi.org/10.1080/10408398.2022.2039896>