**Elena Poverenov January, 2024**

**Part I: CURRICULUM VITAE**

1. **Personal**

Department of [Food Quality and Safety](http://www.agri.gov.il/en/departments/8.aspx)

e-mail: elenap@volcani.agri.gov.il

Phone: 972-50-6220070

Personal web–page: <https://www.agri.gov.il/en/people/1024.aspx>

Personal web–site: <https://mirik28.wixsite.com/elenapoverenov>

Google Scholar web–site: <https://scholar.google.com/citations?user=TphNh8IAAAAJ&hl=en>

1. **University Education and Additional Training**

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| --- | --- |
| **Dates** | **Description** |
| 1998 - 2001 | B.Sc. in Medicinal Chemistry at Bar Ilan University (summa cum laude) |
| 2001 - 2004 | M.Sc. in Organic Chemistry at Weizmann Institute of Science Title of thesis: Synthesis and Reactivity of Complexes Based on PCN-type LigandsSupervision by: Prof. David Milstein |
| 2004 - 2009 | Ph.D. in Organic Chemistry at Weizmann Institute of ScienceTitle of thesis: Reactive Species Stabilized by Complexation to Pt- group Metals.Supervision by: Prof. David Milstein  |
| 2009- 2011 | Postdoctoral position at Weizmann Institute of Science with Prof. Michael BendikovResearch subject: Conductive Polymers |

1. **Positions Held and Academic Status**

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| **Dates** | **Description** |
| 2011 - 2014 | Research Scientist Rank C (equivalent to " Lecturer") at ARO, Volcani Institute, Department of Food Sciences |
| 2014 - 2018 | Promoted to Rank B (equivalent to "Senior Lecturer") at ARO, Volcani Institute, Department of Food Sciences |
| 2018 - 2023 | Promoted to Rank A (equivalent to "Associate Professor") at ARO, Volcani Center, Institute of Postharvest and Food Sciences |
| 2022 - to date | Promoted to Rank A+ (equivalent to "Full Professor") at ARO, Volcani Institute, Department of Food Sciences |
| 2018 - to date | Head of the Multidisciplinary Research Center for Agro-Nanotechnology and Advanced Materials, ARO |

1. **Guiding Students**
2. Guidance of M.Sc. Students

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| --- | --- | --- | --- |
| **Graduation date** | **Name** | **Title of thesis** | **Guidance with** |
| 2014 | \* Hadar Arnon(HUJI) | Polysaccharide-based edible coatings and their effects on quality and storability of citrus fruit **cum laude**, **excellence fellowship** | Dr. Ron Porat |
| 2014 | \*Mrs.Yana Zaitcev(HUJI) | Yielding, characterization and applications of mushroom-sourced chitosan **cum laude**, **excellent research fellowship**  | Prof. Elazar Fallik |
| 2016 | \* Aviva Buslovich(BIU)  | Development of antimicrobial packages utilizing volatile nanoparticles**cum laude** | Prof. Aharon Gedanken |
| 2017 | \* Gilad Goldin(HUJI) | Development of delivery systems for controlled release of antimicrobial materials**cum laude** |  Prof. Eli Ishai |
| 2018 | \* Elad Matot(BIU) | Development of active nanoparticles based on natural polymers**cum laude** | Prof. Ehud Banin |
| 2018 | \* Esti Butbul(BIU) | Biopolymers based active gels and controlled release systems | Prof. Shlomo Margel |
| 2018 | Shani Kehila(HUJI) | Storability prolongation and quality enhancement bell peppers | Prof. Elazar Fallik |
| 2019 | \* Leilah Saidi(HUJI) | Bioactive coatings for grape and strawberry (**cum laude, 94**) **Excellence Fellowship** **for research in food nanotechnology**  | Dr. Amnon Lichter |
| 2022 | \* Adi Samo(HUJI) | Natural coatings for preharvest treatment of vegetative reproduction materials**cum laude**  |  |
| 04.01.2023 | \*Noa Shkuri(HUJI) | Green methods to prolong storability and enhance quality of fresh-cut produce |  |
| Expected 2024 | \* Ilan Chertok(HUJI) | Nanoemulsions for advanced food and agricultural implementations |  |
| Expected 2024 | \* Tamar Moyal(HUJI) | Biopolymer-based delivery systems for food and nutraceutics |  |
| Expected 2025 | \* Raheli ben Ivgi(HUJI) | Edible coatings for seeds |  |
| Expected 2025 | \* Inbal Domb(HUJI) | Biodegradable active films from waste of alternative protein industry |  |

\*under my direct supervision

1. Guidance of Ph.D. Students:

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| --- | --- | --- | --- |
| **Graduation date** | **Name** | **Title of thesis** | **Guidance with** |
| 2018 | \* Roi Rutenberg(HUJI) | Development of new delivery systems based on rationally modified polysaccharides.**6 fellowships for excellent research** | Prof. Elazar Fallik |
| 2019 | \* Hadar Arnon-Rips(HUJI) | Nanotechnological approaches to develop advanced active edible coatings and films to maintain quality of fresh produce | Dr. Ron Porat |
| 2021  | \* Yael Cohen(HUJI) | Biopolymer-based nanocapsules for effective delivery of plant nutrients **excellence fellowship**  | Prof. Elazar Fallik |
| 2022 | \* Yevgenia Shabis(HUJI) | Formation and characterization of oligosaccharides-based elicitors  | Prof. Elazar Fallik |
| 2023 | \* Rafael Izhakov(HUJI) | Development of safe, natural material-based cross-linkers for a formation of biocompatible hydrogels | Prof. Elazar Fallik |
| 2024 | \* Aviad Sela(HUJI) | Nanocomposite materials for effective encapsulation and delivery of highly sensitive bioactive agents  | Dr. Victor Rodov |
| Expected2027 | \* Doron Yariv(HUJI) | New biodegradable polymers based on chitin derivatives  |  |
| Expected2027 | \* Adi Ticher(HUJI) | Saccharides-based material for food and agriculture |  |
| Expected2028 | \* Orit Palti | New extraction systems based on modified biopolymers |  |

\*under my direct supervision

1. Post-Docs and Visiting Scientists:

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| --- | --- | --- |
| **Dates** | **Name** | **Research subject** |
| 2012 - 2015 | Dr. Tania FadidaPD | Development of contact active antimicrobial packages  |
| 2013- 2015 | Dr. Eugene KhaskinPD | Development of contact active antimicrobial metal surfaces |
| 2013-2014 | Dr. Yulia KrupitskiPD | Antimicrobial packages and surfaces with Prof. Shlomo Sela |
| 2014 - 2016 | Dr. Zhaojun BanPD | Active edible coatings from wastage of mushroom industry |
| 2016- 2017 | Dr. Pankaj K. RastorgiPD | Electrochemical approaches for delivery systems |
| 2016- 2020 | Dr. Miri KleinPD | Dynamic covalent linkage for smart package materials **Excellent research fellowship** |
| 2017- 2019 | Dr. Anat Philosof- MoladPD | Nano-agrochemicals based on natural polymers |
| 2017- 2020  | Dr. Stella KhilPD | Contact active non-woven materials  |
| 2018- 2021  | Dr. Ilia ShlarPD | Nano-clays for effective delivery of antifungal dsRNA |
| 2020- 2021 | Dr. Alexander Laskavy PD | Polysaccharide-supported catalysts and filtration systems |
| 2021- 2022 | Dr. Erez CohenPD | Amino-acids modified polysaccharides |
| 2019- 2023 | Dr. Ainur ImangalaevPD | Carboxymethylchitosan-based new materials |
| 2020- 2023 | Dr. Sai SagiriPD | Covalent organic frames for agriculture and food |
| 2023- to date | Dr. Yana GurianovPD | Black Fly Soldier as a source of chitin-based materials |
| 2024- to date | Dr. Elena Serebryannikova | Improved organoleptic of alternative protein-based food |

XPD: Post-Doc working in my research team

1. **Research Grants**
2. International Peer Reviewed Grants:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Year** | **Granting Source** | **Duration (years)** | **Role\*** | **Title (short)** |
|
| 2011 | EU  | 3 | CI | Comprehensive approach to enhance safety of ready-to-eat fresh products |
| 2013 | BARD | 3 | CI  | Antimicrobial nanoparticles for food |
| 2014 | BARD | 3 | PI  | Waste to Worth: Active edible coatings from byproducts of mushroom industry |
| 2016 | KMM, Ministry of Health  | 2 | PI | Natural agents-based bioactive films for food products |
| 2017 | Ministry of Science and Technology | 3 | PI | Anti-adhesive materials as safe approach to prevent food contamination without biocides |
| 2018  | Ministry of science and Technology | 3 | CI | Nano- Acoustic-Visual mobile Robotic manipulator for application of Nanostructures in agriculture |
| 2018 | BARD | 3 | PI | Green nature inspired nanosanitizers for ready-to-eat fresh fruit and vegetables  |
| 2020  | Nizan-China | 3 | PI | Development and applications of fresh-cut edible coatings  |
| 2022 | Good Food Institute (GFI)Alternative protein | 2 | PI | **New tailored biomaterials to enhance organoleptic and nutritional properties of food products based on plant proteins** |
| 2023 | NIFA-BARD-IIA | 2 | PI | **Developing Novel Packaging from agricultural waste** |
| 2024 | PRIMA | 3 | CI | Innovative active packaging structures to improve food safety of Mediterranean foods |

1. National Peer Reviewed Grants:

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| --- | --- | --- | --- | --- |
| **Year** | **Granting** **Source** | **Duration (years)** | **Role\*** | **Title (short)** |
|
| 2011 | Chief Scientist Ministry of Agriculture  | 2 | CI | antimicrobial edible coating to extend shelf life of fish |
| 2012 | Chief Scientist Ministry of Agriculture  | 3 | PI | Covalent linkage of QAS to antimicrobial food packaging |
| 2012 | Chief Scientist of Ministry of Agriculture  | 3 | PI | New approaches to promote applications of edible coatings  |
| 2013 | Chief Scientist of Ministry of Agriculture  | 3 | PI | Systems for Controlled Release of Antifungal Agents |
| 2014 | Chief Scientist of Ministry of Agriculture  | 3 | CI | Ecosafety alternatives for insect pest control |
| 2015 | "Kandel"  | 3 | CI | Biological pesticides |
| 2016 | Ministry of Agriculture, R&D programs | 3 | CI | Edible coatings for *Capsicum Annum L* pepper fruit |
| 2016 | Nizan, Chief Scientist of Ministry of Agriculture  | 3 | CI | Bioactive Coating for Postharvest Preservation of Fresh Produce |
| 2017 | Magnet Industrial Consortium | 3 | PI | smart non-woven materials SNOW |
| 2017 | Nizan Nano,Chief Scientist of Ministry of Agriculture  | 3 | PI  | Development of nanocapsules for effective directed delivery of plant nutrients |
| 2017 | Nizan Nano, Chief Scientist of Ministry of Agriculture  | 3 | PI | Agronanochemicals from agroindustrial wastes  |
| 2018 | Chief Scientist of Ministry of Agriculture,Nanotechnology  | 3 | PI | Facilitation delivery of novel bioactives for fruit and vegetables |
| 2018 | Nizan Food, Ministry of Agriculture  | 3 | PI | Enriching cruciferous crops with health-promoting compounds |
| 2019 | Nizan, Scientist of Ministry of Agriculture  | 3 | CI | Encapsulation and controlled release of phenylalanine for treatment of flowers |
| 2019  | Nizan, Chief Scientist of Ministry of Agriculture  | 3 | CI | Biopesticides, new delivery systems and mechanism of action  |
| 2020  | Magnet Industrial Consortium | 3 | PI | Polysaccharide-based active coatings for plant materials“SMART” |
| 2021 | Chief Scientist of Ministry of Agriculture  | 3 | PI | Improvement of fish feeding using biocompatible encapsulation material |
| 2022 | ARO grant for applicative research | 2 | PI | Enhancing applicability of edible coatings of Israeli fruit |
| 2022  | Nofar, Ministry of Innovation | 2 | CI | Green coating of seeds using active compounds from waste of seed  |
| 2023 | Magnet Consortium | 3 | PI | Black Fly Soldier as alternative protein source |
| 2023 | Magnet Consortium | 3 | PI | Nature sourced crosslinkers and polysaccharide to new biomaterials  |
| 2024 | Ministry of Innovation | 1 | CI | dsRNA against pathogenic fungi in agricultural produce |

1. National Non-Peer Reviewed Grants:

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| --- | --- | --- | --- | --- |
| **Year** | **Granting Source** | **Duration (years)** | **Role\*** | **Title (short)** |
| 2018 | ICA  | 3 | PI | Improve quality and storability of fresh and fresh-cut produce  |
| 2022 | ICA | 1 | PI | Improve transportation storability of avocado |

1. Other Funds:

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| --- | --- | --- | --- | --- |
| **Year** | **Granting Source** | **Duration (years)** | **Role\*** | **Title (short)** |
|
| 2016 | KFCN (CIL) | 1 | PI | Polysaccharides-based materials for controlled release of fertilizers |

\*PI = Principal Investigator; LPI =Local Principal Investigator; CI = Cooperating Investigator

1. **Awards**

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| --- | --- |
| **Dates** | **Description** |
| 2000 | Chemistry department Prize of Excellence, Bar-Ilan University |
| 2001 | Dean’s List of Excellence, Bar-Ilan University |
| 2002 | The Hias Fellowship for Outstanding students |
| 2007 | The Dean’s Excellence List, The Weizmann Institute of Science |
| 2007 | The OttoSchwarz Foundation Excellence Award |
| 2008 | John F. Kennedy Excellence Award |
| 2009 | Dean's Postdos Award for excellence, The Weizmann Institute of Science |
| 2010 | The Clore Fellowship, The Weizmann Institute of Science |
| 2015 | The New Researcher Prize, Agricultural Research Organization |
| 2017 | Promising Scientist Awardee for Research in Food and Agriculture, Agropolis and Olam Prizes |
| 2019 | Excellent young Scientist in Agriculture Award, AgroMashov, Israel |
| 2020 | Yigal Alon Prize for Contributions to the Community in the Field of Agriculture, Israel |
| 2022 | Excellent Researcher Prize, Agricultural Research Organization |

**Elena Poverenov January, 2024**

##### Part II: LIST OF PUBLICATIONS

Marks:

XS          Student under my supervision

XPD Post-Doc under my supervision

**X \*\*** Corresponding Author *(in cases where the researcher is the Corresponding Author)*

**1. Articles in Reviewed Journals**

1. **Poverenov, E**., Gandelman, M., Shimon, LJW, Rozenberg, H., Ben-David, Y., Milstein, D. (2004). Nucleophilic de-coordination and electrophilic regeneration of hemilabile pincer-type complexes: Formation of anionic dialkyl, diaryl, dihydride Pt(II) complexes bearing no stabilizing -acceptors.

*Chem. A Eur. J.* 10, 4673-4684.

 IF 5.0; Category: Chemistry Multidisciplinary; Rank 18/152, Q1.

1. **Poverenov, E**., Gandelman, M., Shimon, LJW, Rozenberg, H., Ben-David, Y., Milstein, D. (2005).

[Pincer "hemilabile" effect. PCN platinum(II) complexes with different amine "arm length"](http://apps.webofknowledge.com/full_record.do?product=WOS&search_mode=GeneralSearch&qid=3&SID=D5maa7pgZHFbGSgYJwp&page=1&doc=2).

 *Organometallics*, 24, 1082-1090.

 IF 3.9; Category: Chemistry Inorganic; Rank 6/44, Q1

1. **Poverenov, E**., Leitus, G., Shimon, LJW, Milstein, D. (2005).

 C-Metalated diazoalkane complexes of platinum based on PCP-and PCN-type ligands.

 *Organometallics*24, 5937-5944.

 IF 3.9; Category: Chemistry Inorganic; Rank 6/44, Q1.

1. Gandelman, M., Naing, K., Rybtchinski, B.**, Poverenov**, **E**., Ben-David, Y., Ashkenazi, N., Gauvin, RM., Milstein, D. (2005).

 A general method for preparation of metal carbenes via solution- and polymer-based approaches.

 *J. Am. Chem. Soc.* 127, 15265-15272.

 **IF 16.4**; Category: Chemistry Multidisciplinary; Rank 16/179, Q1.

1. **Poverenov**, **E**.,Leitus, G., Milstein, D. (2006).

 Synthesis and reactivity of the methylene arenium form of a benzyl cation, stabilized by complexation.

 *J. Am. Chem. Soc*. 128, 16450-16451.

 **IF 16.4**; Category: Chemistry Multidisciplinary; Rank 16/179, Q1.

1. **Poverenov**, **E**., Milstein, D. (2007).

 Formation of transition metal carbenes using haloalkylzinc reagents.

 *Chem. Comm.* 30, 3189-3191.

 IF 6.2; Category: Chemistry Multidisciplinary; Rank 17/152, Q1.

1. **Poverenov**, **E**., Shimon, LJW, Milstein, D. (2007).

 Quinone methide generation based on a cis-(N, N) platinum complex.

 *Organometallics* 26, 2178-2182.

 IF 3.9; Chemistry Inorganic; Rank 6/44, Q1.

1. Schwartsburd, L., **Poverenov, E**. Shimon, L. J. W., Milstein, D. (2007).

 Naphthyl-based PCP platinum complexes. Nucleophilic activation of coordinated CO and synthesis of a

 Pt(II) formyl complex.

 *Organometallics* 26, 2931-2936.

 IF 3.9; Category: Chemistry Inorganic; Rank 6/44, Q1.

1. Vuzman, D., **Poverenov, E.**, Diskin-posner, Y., Leitus, G., Shimon, LJW, Milstein, D. (2007).

 Reactivity and stability of platinum (II) formyl complexes based on PCP-type ligands. The significance of sterics. *Dalton**Trans.* 48, 5692-5700.

 IF 4.4; Category: Chemistry Inorg; Rank 7/44, Q1.

1. **Poverenov**, **E**., Efremenko, I., Frenkel, A., Ben-David, Y., Shimon, LJW, Leitus, G., Martin, JML, Konstantinovsky, L., Milstein, D. (2008).

Evidence for a terminal Pt (iv)-oxo complex exhibiting diverse reactivity.

 *Nature* 455, 1093-1096.

 **IF 69.5**; Category: Multidisciplinary; Rank 1/73, Q1

1. Vuzman, D., **Poverenov, E**., Shimon, LJW, Diskin-Posner, Y., Milstein, D (2008).

 Cationic, neutral, and anionic platinum(II) complexes based on an electron-rich PNN ligand. New models of reactivity based on pincer hemilability and dearomatization.

 Organometallics27, 2627-2634.

 IF 3.9; Category: Chemistry Inorganic; Rank 6/44, Q1.

1. **Poverenov**, **E**.**,** Iron, MA, Gandelman, M., Ben-David, Y., Milstein, D. (2010).

 Anionic d(8) Alkyl Hydrides - Selective formation and reactivity of cis-Pt(II) methyl hydride.

 *Eur. J. Inorg. Chem.* 13, 1991-1999.

IF 2.5; Category: Chemistry Inorganic; Rank 11/44, Q1.

1. **Poverenov**, **E**., Li, M., Bitler, A., Bendikov, M. (2010).

 Major effect of electropolymerization solvent on morphology and electrochromic properties of PEDOT

 films. *Chem. Mater. 22, 4019-4025.*

 **IF 10.5**; Category: Material Science Multidisciplinary; Rank 48/345, Q1.

1. **Poverenov, E**., Sheynin, Y., Zamochshik, N., Patra, A., Leitus, G, Perepichka, IF, Bendikov, M. (2012).

Flat conjugated polymers combining a relatively low HOMO energy level and band gap: Polyselenophenes versus polythiophenes.

 *J. Mater, Chem.* 22, 14645-14655.

IF 6.6; Category: Material Science; Rank 22/251, Q1.

1. **Poverenov**, **E**., Efremenko, I., Leitus, G., Martin, JML, Milstein,D. (2013).

Benzyl cation stabilized by metal complexation. Relative stability of coordinated methylene arenium, -benzylic and -benzylic structures.

*Organometallics* 32, 4813-4819.

IF 3.9; Category: Chemistry Inorganic; Rank 6/44, Q1.

1. **Poverenov**, **E.**,Granit R., Gabai S. (2013).

Encapsulation and controlled release of propionic acid utilizing biodegradable active films based on natural polymers.

*Eur. Food Res. Technol.* 237, 19-26.

 IF 3.0; Category: Food Sci. Techn.; Rank 62/133, Q2.

1. Poverenov, E.,\*\* Shemesh, M., Gulino, A., Zakin, V., Yefremov, T. ,S Granit, R. S (2013).

Durable contact active antimicrobial materials formed by a one-step covalent modification of polyvinyl alcohol, cellulose and glass surfaces.

*Colloids Surf B.* 112, 356.

 IF 6.0; Category: Biophysics;Rank 11/72, Q1.

1. Arnon, H.,S Porat, R., Zaitsev,Y.,  **Poverenov**, **E**.**\*\*** (2014).

 Effects of carboxymethyl cellulose and chitosan bilayer edible coating on postharvest quality of citrus fruit.

 *Postharvest Biol. Technol.* 87, 21-26.

 IF 6.8; Category: Agronomy; Rank 4/90, Q1.

1. **Poverenov**, **E**.,**\*\*** Danino,S., S Horev, B., Granit, R., S Vinokur, Y., Rodov, V. (2014).

Layer-by-Layer electrostatic deposition of edible coating on fresh cut melon model: anticipated and unexpected effects of alginate-chitosan combination.

 *Food Bioprocess Techn*. 7, 1424-1432.

 IF 5.6; Category: Food Science and Technology; Rank 33/143, Q1.

1. **Poverenov**, **E**.,**\*\*** Zamochshik, N., Patra, A., Ridelman, I., Bendikov, M. (2014).

[Unusual doping of donor-​acceptor-​type conjugated polymers using lewis acids](https://scifinder.cas.org/scifinder/references/answers/A6FBEF42X86F35098X18ED727810A340FF68%3AA711F295X86F35098X56B1BB8451B6239C94/2.html?nav=eNpb85aBtYSBMbGEQcXR3NDQzcjSNMLCzM3Y1MDSIsLUzMnQycnCxNTQyczI2NLZ0gSoNKm4iEEwK7EsUS8nMS9dzzOvJDU9tUjo0YIl3xvbLZgYGD0ZWMsSc0pTK4oYBBDq_Epzk1KL2tZMleWe8qCbiYGhooCBgYEZaGBGCYO0Y2iIh39QvKdfmKtfCJDh5x_vHuQfGuDp517CwJmZW5BfVAI0obiQoY6BGaiPASianVsQlFqIJspUlI_qPqf8_JzUxLyzCkUNV-f8egd0XxTMfQUg9cXFQPXa-UXpesmJxXr5xcmJRXrFqUVlqUV6Kfm5iZl5esn5ubn5eXrBQCcEF6Qm20xYvUB2-oNTTAxMPgw8uZX-RSmZeYk53qmVJQwaPkCD9IEG6YMN0ocYpA8xSB9ikD5QpbUPA3tuJcjE4hIGSR-Qa_VLSzJz9H0y87JTUzwSizOCU0usKwoKgI4TB3sGJK2HIn0j53rU1LtacqCwhHkZrAoqv8uldeq0HdtNmEFhXc4DDB4BewcGMKgAAC6po0A&key=caplus_2014:387413&title=VW51c3VhbCBEb3Bpbmcgb2YgRG9ub3ItQWNjZXB0b3ItVHlwZSBDb25qdWdhdGVkIFBvbHltZXJzIFVzaW5nIExld2lzIEFjaWRz&launchSrc=reflist&pageNum=1&sortKey=ACCESSION_NUMBER&sortOrder=DESCENDING).

In memory of Prof. M. Bendikov

*J. Am. Chem. Soc.*  136, 5138-5149.

**IF 16.4**; Category: Chemistry Multidisciplinary; Rank 16/179, Q1.

1. **Poverenov**, **E**.,**\*\*** Zaitsev,Y., Arnon, H.,Granit, R.,Perzelan, Y., Fallik, E. (2014).

 Effects of a composite chitosan-gelatin edible coating on postharvest quality and storability of red bell peppers.

*Postharvest Biol. Technol.* 96, 106-109.

 IF 6.8; Category: Agronomy; Rank 4/90, Q1.

1. **Poverenov**, **E**.,**\*\*** Rutenberg, R., S Danino,S., Horev, B., Rodov, V. (2014).

Gelatin-chitosan composite films and edible coatings to enhance the quality of food products: Layer by Layer vs. blended formulations.

*Food Bioprocess Techn*. 214, 3319-3327.

 IF 5.6; Category: Food Science and Technology; Rank 33/143, Q1.

1. Fadida, TPD., Kroupitski, Y., Peiper, UM, Bendikov, T., Sela, S., Poverenov, E\*\* (2014).

Air-ozonolysis to generate contact active antimicrobial surfaces: Activation of polyethylene and polystyrene followed by covalent graft of quaternary ammonium salts.

*Colloids Surf B.* 122, 294-300.

 IF 6.0; Category: Biophysics;Rank 11/72, Q1.

1. Arnon, H S., Granit, R.,Porat, R., **Poverenov**, **E**.**\*\*** (2015).

Development of polysaccharides-based edible coatings for citrus fruits: a Layer-by-Layer approach.

*Food Chem*., 166, 465-472.

 **IF 9.2**; Category: Food Science and Technology; Rank 8/143, Q1

1. Shlar, I., **Poverenov, E**., Vinokur, Y., Horev, B., Droby, S., Rodov, V (2015).

High-throughput screening of nanoparticle-stabilizing ligands: application to preparing antimicrobial curcumin nanoparticles by antisolvent precipitation.

*NanoMicro Letters*, 7, 68-79.

 **IF 14.3**; Category: NanoScience and Nanotechnology;Rank 11/103.

1. Fadida, TPD., Selilat-Weiss, A., **Poverenov, E\*\*** (2015)

N-hexylimine-chitosan, a biodegradable and covalently stabilized source of volatile, antimicrobial hexanal. Next generation controlled-release system.

 *Food Hydrocolloids*, 48, 213-219.

 **IF 11.5**; Category: Food Science and Technology; Rank 5/143, Q1

1. Khaskin, E PD., Fadida, T., Kroupitski, Y., Shemesh, M., Gulini, A., **Poverenov, E**.\*\* (2015).

A contact active bactericidial stainless steel via a sustainable process utilizing electrodeposition and covalent attachment in water.

*Green Chem*., 17, 2344-2347.

**IF 11.0**; Category: Chemistry, Multidisciplinary; Rank 21/171, Q1.

1. Rutenberg, R S., Leytus, G., Fallik, E., **Poverenov, E.\*\*** (2016).

Discovery of a non-classic host guest complexation mode in a b-cyclodextrin/propionic acid model.

*Chem.Commun.,* 52, 2565-2568.

 IF 6.2; Category: Chemistry, Multidisciplinary; Rank 28/171, Q1.

1. Rutenberg, R S., Bernstein, S., Paster, N., Fallik, E., **Poverenov, E**.**\*\*** (2016).

Antimicrobial Films Based on Cellulose-Derived Hydrocolloids. A Synergetic Effect of Host-Guest Interactions on Quality and Functionality.

*Colloids Surf B,* 137, 138-145.

 IF 6.0; Category: Biophysics;Rank 11/72, Q1.

1. [Rutenberg](http://www.tandfonline.com/author/Rutenberg%2C%2BRoi), R S.,  [Granit](http://www.tandfonline.com/author/Granit%2C%2BRina), R.,  [Chen](http://www.tandfonline.com/author/Chen%2C%2BYaira), Y.,  [**Poverenov**](http://www.tandfonline.com/author/Poverenov%2C%2BElena)**, E.,**  [Weinberg](http://www.tandfonline.com/author/Weinberg%2C%2BZwi%2BG), Z. G. (2016).

Encapsulated propionic acid as a silage additive.

 *Isr. J. Plant Sci.* 58-63.

 IF 0.82; Category Plant Science; Rank 188/222, Q4.

1. Buslovich, A S.,Horev, B., Rodov, V., Gedanken A., **Poverenov E.\*\***(2017).

One-step surface grafting of organic nanoparticles: in situ deposition of antimicrobial agents vanillin and chitosan on polyethylene packaging films.

 J*. Mater. Chem. B*, 5, 2655-2661.

 IF 7.6; Category: Materials Science, Biomaterials; Rank 10/46, Q1.

1. Bilbao-Sainz, C., Chiou, B.-S., Williams, T., Wood, D., Du, W.-X., Sedej, I.; Ban, Z., Vinokur, Y., Rodov, V., **Poverenov, E**. and McHugh, T. (2017).

Vitamin D-fortified chitosan films from mushroom waste.

 *Carbohydr. Polym.* 16, 97-104.

 **IF 10.7**; Category; Polymer Science; Rank 3/90, Q1.

1. Lu, H., Ban, Z., Wang, K., Li, D. Li, D., **Poverenov, E**.,Li, L., Luo, Z. (2017).

 Aroma volatiles, sensory, and chemical attributes of strawberry (Fragaria×ananassa Duch.) achenes and receptacle.

*Int*. *J. Food Sci. Techn.* 52, 2614-2622.

 I.F. 3.7, Category: Food Science and Technology, Rank 46/144, Q2.

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