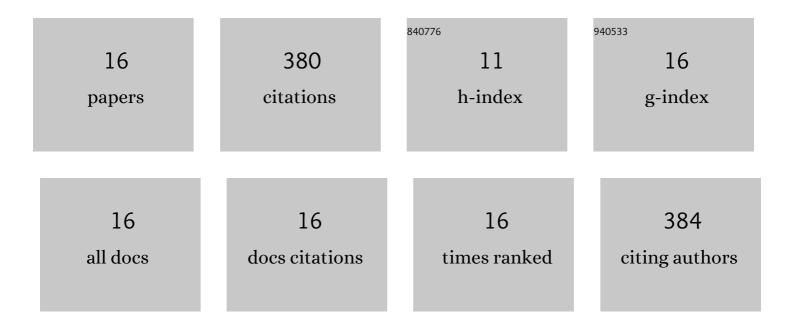
Truc Cong Ho

List of Publications by Year in descending order

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TRUC CONC HO

#	Article	IF	CITATIONS
1	Sulfation and characterization of polysaccharides from Oyster mushroom (Pleurotus ostreatus) extracted using subcritical water. Journal of Supercritical Fluids, 2022, 179, 105412.	3.2	28
2	Lipid Indexes and Quality Evaluation of Omega-3 Rich Oil from the Waste of Japanese Spanish Mackerel Extracted by Supercritical CO2. Marine Drugs, 2022, 20, 70.	4.6	16
3	Pressurized liquid extraction of phenolics from Pseuderanthemum palatiferum (Nees) Radlk. leaves: Optimization, characterization, and biofunctional properties. Journal of Industrial and Engineering Chemistry, 2022, 108, 418-428.	5.8	7
4	Anticancer and Apoptotic Activity in Cervical Adenocarcinoma HeLa Using Crude Extract of Ganoderma applanatum. Current Issues in Molecular Biology, 2022, 44, 1012-1026.	2.4	5
5	Fabrication of zein and κ-carrageenan colloidal particles for encapsulation of quercetin: In-vitro digestibility and bio-potential activities. Journal of Industrial and Engineering Chemistry, 2022, 111, 272-280.	5.8	12
6	Extraction of astaxanthin using ultrasound-assisted natural deep eutectic solvents from shrimp wastes and its application in bioactive films. Journal of Cleaner Production, 2021, 284, 125417.	9.3	46
7	Pressurized hot water crosslinking of gelatin-alginate for the enhancement of spent coffee oil emulsion stability. Journal of Supercritical Fluids, 2021, 169, 105120.	3.2	5
8	Influences of Molecular Weights on Physicochemical and Biological Properties of Collagen-Alginate Scaffolds. Marine Drugs, 2021, 19, 85.	4.6	5
9	Amino Acid Profiles and Biopotentiality of Hydrolysates Obtained from Comb Penshell (Atrina) Tj ETQq1 1 0.784	314.rgBT /	Overlock 10
10	In vivo protective effect against ethanol metabolism and liver injury of oyster (Crassostrea Gigas) extracts obtained via subcritical water processing. Food Science and Biotechnology, 2021, 30, 1063-1074.	2.6	6
11	In vitro characterization of bioactive compounds extracted from sea urchin (Stomopneustes) Tj ETQq1 1 0.7843	14 _{.rg} BT /C)verlock 10
12	Preparation of bio-functional surimi gel incorporation of fish oil and green tea extracts: Physico-chemical activities, in-vitro digestibility, and bacteriostatic properties. Food Control, 2021, 130, 108402.	5.5	29
13	Green extraction of polyphenolic-polysaccharide conjugates from Pseuderanthemum palatiferum (Nees) Radlk.: Chemical profile and anticoagulant activity. International Journal of Biological Macromolecules, 2020, 157, 484-493.	7.5	14
14	Gelatin-sodium alginate based films with Pseuderanthemum palatiferum (Nees) Radlk. freeze-dried powder obtained by subcritical water extraction. Food Packaging and Shelf Life, 2020, 24, 100469.	7.5	31
15	Extraction of Bioactive Compounds from <i>Pseuderanthemum palatiferum</i> (Nees) Radlk. Using Subcritical Water and Conventional Solvents: A Comparison Study. Journal of Food Science, 2019, 84, 1201-1207.	3.1	24
16	Deep eutectic solvent-based extraction and fabrication of chitin films from crustacean waste. Carbohydrate Polymers, 2018, 195, 622-630.	10.2	114