Ketinun Kittipongpittaya

List of Publications by Year in descending order

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1163117 1474206 9 272 8 9 citations g-index h-index papers 10 10 10 315 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Tropical Oil Blending and Their Effects on Nutritional Content and Physicochemical Properties during Deep Fat Frying. Journal of Nutritional Science and Vitaminology, 2020, 66, S206-S214.	0.6	1
2	Effects of Environmental pH on Antioxidant Interactions between Rosmarinic Acid and α-Tocopherol in Oil-in-Water (O/W) Emulsions. Journal of Agricultural and Food Chemistry, 2016, 64, 6575-6583.	5.2	22
3	Role of Water and Selected Minor Components on Association Colloid Formation and Lipid Oxidation in Bulk Oil. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 83-91.	1.9	12
4	Association Colloids Formed by Multiple Surface Active Minor Components and Their Effect on Lipid Oxidation in Bulk Oil. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1955-1965.	1.9	39
5	Impact of Phosphoethanolamine Reverse Micelles on Lipid Oxidation in Bulk Oils. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1931-1937.	1.9	31
6	Impact of Free Fatty Acids and Phospholipids on Reverse Micelles Formation and Lipid Oxidation in Bulk Oil. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 453-462.	1.9	37
7	Increased Antioxidant Efficacy of Tocopherols by Surfactant Solubilization in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2014, 62, 10561-10566.	5.2	60
8	Interactions between î±-Tocopherol and Rosmarinic Acid and Its Alkyl Esters in Emulsions: Synergistic, Additive, or Antagonistic Effect?. Journal of Agricultural and Food Chemistry, 2012, 60, 10320-10330.	5.2	53
9	Prooxidant Activity of Polar Lipid Oxidation Products in Bulk Oil and Oilâ€inâ€Water Emulsion. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 2187-2194.	1.9	16