

Wonnop Visessanguan

List of Publications by Year in descending order

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67
papers

2,151
citations

201385

27
h-index

243296

44
g-index

67
all docs

67
docs citations

67
times ranked

2071
citing authors

#	ARTICLE	IF	CITATIONS
1	Shelf-life extension of refrigerated seabass slices under modified atmosphere packaging. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 873-880.	1.7	176
2	Changes in composition and functional properties of proteins and their contributions to Nham characteristics. <i>Meat Science</i> , 2004, 66, 579-588.	2.7	134
3	Effects of plasticizers on the properties of edible films from skin gelatin of bigeye snapper and brownstripe red snapper. <i>European Food Research and Technology</i> , 2006, 222, 229-235.	1.6	124
4	Isolation and characterization of collagen from bigeye snapper (<i>Priacanthus macracanthus</i>) skin. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1203-1210.	1.7	94
5	Isolation of <i>Lentibacillus salicampi</i> strains and <i>Lentibacillus juripiscarius</i> sp. nov. from fish sauce in Thailand. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2005, 55, 315-320.	0.8	83
6	<i>Bacillus siamensis</i> sp. nov., isolated from salted crab (poo-khem) in Thailand. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010, 60, 2364-2370.	0.8	68
7	Physicochemical properties, gel-forming ability and myoglobin content of sardine (<i>Sardinella gibbosa</i>) and mackerel (<i>Rastrelliger kanagurta</i>) surimi produced by conventional method and alkaline solubilisation process. <i>European Food Research and Technology</i> , 2006, 222, 58-63.	1.6	66
8	Gel-forming properties of surimi produced from bigeye snapper, <i>Priacanthus tayenus</i> and <i>P. macracanthus</i> , stored in ice. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1442-1451.	1.7	63
9	Antimicrobial susceptibility of <i>Streptococcus suis</i> isolated from diseased pigs, asymptomatic pigs, and human patients in Thailand. <i>BMC Veterinary Research</i> , 2019, 15, 5.	0.7	58
10	Porcine plasma protein as proteinase inhibitor in bigeye snapper (<i>Priacanthus tayenus</i>) muscle and surimi. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1039-1046.	1.7	57
11	Effect of chitin and chitosan on gelling properties of surimi from barred garfish (<i>Hemiramphus far</i>). <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 102-108.	1.7	57
12	Isolation and properties of acid- and pepsin-soluble collagen from the skin of blacktip shark (<i>Carcharhinus limbatus</i>). <i>European Food Research and Technology</i> , 2010, 230, 475-483.	1.6	55
13	Comparative study on acid-induced gelation of myosin from Atlantic cod (<i>Gardus morhua</i>) and burbot (<i>Lota lota</i>). <i>Food Chemistry</i> , 2008, 109, 42-53.	4.2	51
14	Purification and characterization of cathepsin L in arrowtooth flounder (<i>Atheresthes stomias</i>) muscle. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2003, 134, 477-487.	0.7	47
15	<i>Halococcus thailandensis</i> sp. nov., from fish sauce in Thailand. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2007, 57, 2199-2203.	0.8	46
16	Chemical compositions and functional properties of gelatin from pre-cooked tuna fin. <i>International Journal of Food Science and Technology</i> , 2008, 43, 685-693.	1.3	45
17	Absolute expressions of hypoxia-inducible factor-1 alpha (HIF1A) transcript and the associated genes in chicken skeletal muscle with white striping and wooden breast myopathies. <i>PLoS ONE</i> , 2019, 14, e0220904.	1.1	44
18	Fatty acids and their sucrose esters affect the properties of fish skin gelatin-based film. <i>European Food Research and Technology</i> , 2006, 222, 650-657.	1.6	43

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19	Effect of Extraction Temperature on Functional Properties and Antioxidative Activities of Gelatin from Shark Skin. <i>Food and Bioprocess Technology</i> , 2012, 5, 2646-2654.	2.6	42
20	Effect of pre-cooking times on enzymes, properties, and melanosis of Pacific white shrimp during refrigerated storage. <i>International Aquatic Research</i> , 2013, 5, 1.	1.5	42
21	Monitoring of white striping and wooden breast cases and impacts on quality of breast meat collected from commercial broilers (<i>Gallus gallus</i>). <i>Asian-Australasian Journal of Animal Sciences</i> , 2018, 31, 1807-1817.	2.4	41
22	Effects of Proteolysis and Mechanism of Gel Weakening in Heat-Induced Gelation of Fish Myosin. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1024-1032.	2.4	40
23	Effect of heating on physical properties and microstructure of black tiger shrimp (<i>Penaeus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1077 <i>Science and Technology</i> , 2008, 43, 1066-1072.	1.3	39
24	Effect of Sodium Chloride and Osmotic Dehydration on Viscoelastic Properties and Thermal-Induced Transitions of Duck Egg Yolk. <i>Food and Bioprocess Technology</i> , 2013, 6, 367-376.	2.6	37
25	Effect of salting processes on chemical composition, textural properties and microstructure of duck egg. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 625-633.	1.7	35
26	<i>Gracilibacillus thailandensis</i> sp. nov., from fermented fish (pla-ra). <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2010, 60, 944-948.	0.8	33
27	Pig plasma protein: potential use as proteinase inhibitor for surimi manufacture; inhibitory activity and the active components. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1351-1356.	1.7	31
28	Physical properties and microstructure of commercial Som-fug, a fermented fish sausage. <i>European Food Research and Technology</i> , 2005, 220, 520-525.	1.6	29
29	Levansucrase from <i>Bacillus amyloliquefaciens</i> KK9 and Its Y237S Variant Producing the High Bioactive Levan-Type Fructooligosaccharides. <i>Biomolecules</i> , 2020, 10, 692.	1.8	27
30	Chitooligosaccharide Conjugates Prepared Using Several Phenolic Compounds via Ascorbic Acid/H ₂ O ₂ Free Radical Grafting: Characteristics, Antioxidant, Antidiabetic, and Antimicrobial Activities. <i>Foods</i> , 2022, 11, 920.	1.9	25
31	Emulsifying Property and Antioxidative Activity of Cuttlefish Skin Gelatin Modified with Oxidized Linoleic Acid and Oxidized Tannic Acid. <i>Food and Bioprocess Technology</i> , 2013, 6, 870-881.	2.6	22
32	Influence of minced pork and rind ratios on physico-chemical and sensory quality of Nham – a Thai fermented pork sausage. <i>Meat Science</i> , 2005, 69, 355-362.	2.7	21
33	Effect of Acetic Acid and Commercial Protease Pretreatment on Salting and Characteristics of Salted Duck Egg. <i>Food and Bioprocess Technology</i> , 2012, 5, 1502-1510.	2.6	21
34	Physicochemical and textural properties of dried squid as affected by alkaline treatments. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 2142-2148.	1.7	20
35	Nutritional Properties and Oxidative Indices of Broiler Breast Meat Affected by Wooden Breast Abnormality. <i>Animals</i> , 2020, 10, 2272.	1.0	19
36	Effect of legume seed extracts on the inhibition of proteolytic activity and muscle degradation of fresh water prawn (<i>Macrobrachium rosenbergii</i>). <i>Food Chemistry</i> , 2011, 129, 1093-1099.	4.2	18

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37	Effect of microbial transglutaminase on rheological properties of oxidised and non-oxidised natural actomyosin from two species of bigeye snapper. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 105-112.	1.7	17
38	Collagen changes in refrigerated sea bass muscle treated with pyrophosphate and stored in modified-atmosphere packaging. <i>European Food Research and Technology</i> , 2005, 220, 322-325.	1.6	17
39	Rheological and Textural Properties of Pacific Whiting Surimi Gels As Influenced by Chicken Plasma. <i>International Journal of Food Properties</i> , 2008, 11, 820-832.	1.3	17
40	A novel salt-inducible vector for efficient expression and secretion of heterologous proteins in <i>Bacillus subtilis</i> . <i>Journal of Biotechnology</i> , 2016, 222, 86-93.	1.9	17
41	Anionic trypsin from the spleen of albacore tuna (<i>Thunnus alalunga</i>): Purification, biochemical properties and its application for proteolytic degradation of fish muscle. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 971-979.	3.6	17
42	Carotenoprotein from Pacific white shrimp (<i>Litopenaeus vannamei</i>) shells extracted using trypsin from albacore tuna (<i>Thunnus alalunga</i>) spleen: Antioxidant activity and its potential in model systems. <i>Journal of Food Biochemistry</i> , 2018, 42, e12462.	1.2	16
43	Albacore tuna (<i>Thunnus alalunga</i>) spleen trypsin partitioning in an aqueous two-phase system and its hydrolytic pattern on Pacific white shrimp (<i>Litopenaeus vannamei</i>) shells. <i>International Journal of Food Properties</i> , 2017, 20, 2409-2422.	1.3	15
44	<i>Lactobacillus ixorae</i> sp. nov., isolated from a flower (West-Indian jasmine). <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2016, 66, 5500-5505.	0.8	15
45	<i>Lentibacillus lipolyticus</i> sp. nov., a moderately halophilic bacterium isolated from shrimp paste (Ka-pi). <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2019, 69, 3529-3536.	0.8	15
46	Enhancement of Emulsifying Properties of Cuttlefish Skin Gelatin by Modification with N-hydroxysuccinimide Esters of Fatty Acids. <i>Food and Bioprocess Technology</i> , 2013, 6, 671-681.	2.6	14
47	Optimal immobilization of trypsin from the spleen of albacore tuna (<i>Thunnus alalunga</i>) and its characterization. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 462-471.	3.6	14
48	Transcriptional Profiles of Skeletal Muscle Associated With Increasing Severity of White Striping in Commercial Broilers. <i>Frontiers in Physiology</i> , 2020, 11, 580.	1.3	13
49	Effect of some additives on the inhibition of lizardfish trimethylamine-N-oxide demethylase and frozen storage stability of minced flesh. <i>International Journal of Food Science and Technology</i> , 2008, 43, 448-455.	1.3	12
50	<i>Halobacterium piscisalsi</i> Yachai et al. 2008 is a later heterotypic synonym of <i>Halobacterium salinarum</i> Elazari-Volcani 1957. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2012, 62, 2160-2162.	0.8	10
51	Insights Into Transcriptome Profiles Associated With Wooden Breast Myopathy in Broilers Slaughtered at the Age of 6 or 7 Weeks. <i>Frontiers in Physiology</i> , 2021, 12, 691194.	1.3	10
52	Study of the Lipolysis Effect of Nanoliposome-Encapsulated <i>Ganoderma lucidum</i> Protein Hydrolysates on Adipocyte Cells Using Proteomics Approach. <i>Foods</i> , 2021, 10, 2157.	1.9	10
53	Genome sequences of antibiotic-resistant <i>Streptococcus suis</i> strains isolated from human patients and diseased and asymptomatic pigs in Thailand. <i>Infection, Genetics and Evolution</i> , 2021, 87, 104674.	1.0	9
54	Monitoring of Chicken RNA Integrity as a Function of Prolonged Postmortem Duration. <i>Asian-Australasian Journal of Animal Sciences</i> , 2015, 28, 1649-1656.	2.4	8

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55	The functional starter and its genomic insight for histamine degradation in fish sauce. <i>Food Microbiology</i> , 2022, 104, 103988.	2.1	8
56	Bovine ossein powder: effect of particle size on its physicochemical and functional characteristics and its application in emulsion-type sausage. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3970-3978.	1.3	7
57	Influence of non-phosphate and low-sodium salt marination in combination with tumbling process on properties of chicken breast meat affected by white striping abnormality. <i>Journal of Food Science</i> , 2021, 86, 319-326.	1.5	6
58	<i>Halobacillus fulvus</i> sp. nov., a moderately halophilic bacterium isolated from shrimp paste (Ka-pi) in Thailand. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2021, 71, .	0.8	6
59	Major trypsin like-serine proteinases from albacore tuna (<i>Thunnus alalunga</i>) spleen: Biochemical characterization and the effect of extraction media. <i>Journal of Food Biochemistry</i> , 2017, 41, e12323.	1.2	5
60	Albacore tuna spleen trypsin: Potential application as laundry detergent additive and in carotenoprotein extraction from Pacific white shrimp shells. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 638-646.	1.5	5
61	Effect of reducing agents on physicochemical properties and gel-forming ability of surimi produced from frozen fish. <i>European Food Research and Technology</i> , 2005, 220, 316-321.	1.6	4
62	Synergistic enzyme cocktail between levansucrase and inulosucrase for superb levan-type fructooligosaccharide synthesis. <i>Enzyme and Microbial Technology</i> , 2022, 154, 109960.	1.6	4
63	Effect of trimethylamine-N-oxide demethylase from lizardfish kidney on biochemical changes of haddock natural actomyosin stored at 4 and 10°C. <i>European Food Research and Technology</i> , 2008, 226, 833-841.	1.6	2
64	Fixed-bed degradation of histamine in fish sauce by immobilized whole cells of <i>Natrinema gari</i> BCC 24369. <i>Fisheries Science</i> , 2015, 81, 971-981.	0.7	2
65	An efficient ABC transporter signal peptide directs heterologous protein secretion in food-grade hosts. <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 154.	1.7	2
66	Chemical and Thermal Properties of Freshwater Prawn (<i>Macrobrachium rosenbergii</i>) Meat. <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 137-145.	0.6	1
67	Intrinsic properties of muscle proteins determining the different gelling characteristics of two species of bigeye snapper. <i>Fisheries Science</i> , 2002, 68, 1553-1556.	0.7	0