

# Wonnop Visessanguan

## List of Publications by Year in descending order

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67  
papers

2,151  
citations

201385

27  
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243296

44  
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67  
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67  
docs citations

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times ranked

2071  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	The functional starter and its genomic insight for histamine degradation in fish sauce. <i>Food Microbiology</i> , 2022, 104, 103988.	2.1	8
3	Chitooligosaccharide Conjugates Prepared Using Several Phenolic Compounds via Ascorbic Acid/H <sub>2</sub> O <sub>2</sub> Free Radical Grafting: Characteristics, Antioxidant, Antidiabetic, and Antimicrobial Activities. <i>Foods</i> , 2022, 11, 920.	1.9	25
4	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
5	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
6	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
7	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
8	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
9	<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
10	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
11	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
12	Nutritional Properties and Oxidative Indices of Broiler Breast Meat Affected by Wooden Breast Abnormality. <i>Animals</i> , 2020, 10, 2272.	1.0	19
13	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
14	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
15	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
16	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
17	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
18	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

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19	<i>Lentibacillus lipolyticus</i> sp. nov., a moderately halophilic bacterium isolated from shrimp paste (Ka-pi). International Journal of Systematic and Evolutionary Microbiology, 2019, 69, 3529-3536.	0.8	15
20	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. Journal of Food Biochemistry, 2018, 42, e12462.	1.2	16
21	Monitoring of white striping and wooden breast cases and impacts on quality of breast meat collected from commercial broilers ( <i>Gallus gallus</i> ). Asian-Australasian Journal of Animal Sciences, 2018, 31, 1807-1817.	2.4	41
22	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. International Journal of Food Properties, 2017, 20, 2409-2422.	1.3	15
23	Major trypsin like-serine proteinases from albacore tuna ( <i>Thunnus alalunga</i> ) spleen: Biochemical characterization and the effect of extraction media. Journal of Food Biochemistry, 2017, 41, e12323.	1.2	5
24	A novel salt-inducible vector for efficient expression and secretion of heterologous proteins in <i>Bacillus subtilis</i> . Journal of Biotechnology, 2016, 222, 86-93.	1.9	17
25	<i>Lactobacillus ixorae</i> sp. nov., isolated from a flower (West-Indian jasmine). International Journal of Systematic and Evolutionary Microbiology, 2016, 66, 5500-5505.	0.8	15
26	Fixed-bed degradation of histamine in fish sauce by immobilized whole cells of <i>Natrinema gari</i> BCC 24369. Fisheries Science, 2015, 81, 971-981.	0.7	2
27	Monitoring of Chicken RNA Integrity as a Function of Prolonged Postmortem Duration. Asian-Australasian Journal of Animal Sciences, 2015, 28, 1649-1656.	2.4	8
28	Emulsifying Property and Antioxidative Activity of Cuttlefish Skin Gelatin Modified with Oxidized Linoleic Acid and Oxidized Tannic Acid. Food and Bioprocess Technology, 2013, 6, 870-881.	2.6	22
29	Enhancement of Emulsifying Properties of Cuttlefish Skin Gelatin by Modification with N-hydroxysuccinimide Esters of Fatty Acids. Food and Bioprocess Technology, 2013, 6, 671-681.	2.6	14
30	Effect of pre-cooking times on enzymes, properties, and melanosis of Pacific white shrimp during refrigerated storage. International Aquatic Research, 2013, 5, 1.	1.5	42
31	Effect of Sodium Chloride and Osmotic Dehydration on Viscoelastic Properties and Thermal-Induced Transitions of Duck Egg Yolk. Food and Bioprocess Technology, 2013, 6, 367-376.	2.6	37
32	Chemical and Thermal Properties of Freshwater Prawn ( <i>Macrobrachium rosenbergii</i> ) Meat. Journal of Aquatic Food Product Technology, 2013, 22, 137-145.	0.6	1
33	<i>Halobacterium piscisalsi</i> Yachai et al. 2008 is a later heterotypic synonym of <i>Halobacterium salinarum</i> Elazari-Volcani 1957. International Journal of Systematic and Evolutionary Microbiology, 2012, 62, 2160-2162.	0.8	10
34	Effect of Extraction Temperature on Functional Properties and Antioxidative Activities of Gelatin from Shark Skin. Food and Bioprocess Technology, 2012, 5, 2646-2654.	2.6	42
35	Effect of Acetic Acid and Commercial Protease Pretreatment on Salting and Characteristics of Salted Duck Egg. Food and Bioprocess Technology, 2012, 5, 1502-1510.	2.6	21
36	Effect of legume seed extracts on the inhibition of proteolytic activity and muscle degradation of fresh water prawn ( <i>Macrobrachium rosenbergii</i> ). Food Chemistry, 2011, 129, 1093-1099.	4.2	18

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37	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
38	<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
39	<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
40	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
41	Effect of trimethylamine-N-oxide demethylase from lizardfish kidney on biochemical changes of haddock natural actomyosin stored at 4 and $\sim 10^{\circ}\text{C}$ . <i>European Food Research and Technology</i> , 2008, 226, 833-841.	1.6	2
42	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
43	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
44	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
45	Effect of heating on physical properties and microstructure of black tiger shrimp ( <i>Penaeus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 <i>Science and Technology</i> , 2008, 43, 1066-1072.	1.3	39
46	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
47	<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
48	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
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	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
57	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
58	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
59	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
60	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
61	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
62	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
63	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
64	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
65	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
66	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
67	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