Rungnaphar Pongsawatmanit

List of Publications by Year
in descending order

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Version: 2024-02-01

25	1,534	567281 15	610901 24
papers	citations	h-index	g-index

26	26	26	1861
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Assessment of phenolic content and free radical-scavenging capacity of some Thai indigenous plants. Food Chemistry, 2007, 100, 1409-1418.	8.2	420
2	Characterization of Î²-lactoglobulinâ€“sodium alginate interactions in aqueous solutions: A calorimetry, light scattering, electrophoretic mobility and solubility study. Food Hydrocolloids, 2006, 20, 577-585.	10.7	291
3	Influence of tamarind seed xyloglucan on rheological properties and thermal stability of tapioca starch. Journal of Food Engineering, 2006, 77, 41-50.	5.2	106
4	Influence of xanthan gum on rheological properties and freezeâ€“thaw stability of tapioca starch. Journal of Food Engineering, 2008, 88, 137-143.	5.2	105
5	Thermal and rheological properties of tapioca starch and xyloglucan mixtures in the presence of sucrose. Food Research International, 2007, 40, 239-248.	6.2	76
6	Influence of alginate, pH and ultrasound treatment on palm oil-in-water emulsions stabilized by Î²-lactoglobulin. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2006, 287, 59-67.	4.7	71
7	Influence of xyloglucan on gelatinization and retrogradation of tapioca starch. Food Hydrocolloids, 2005, 19, 1054-1063.	10.7	62
8	Influence of sucrose on thermal and pasting properties of tapioca starch and xanthan gum mixtures. Journal of Food Engineering, 2010, 98, 44-50.	5.2	61
9	Degradation kinetics of some phenolic compounds in subcritical water and radical scavenging activity of their degradation products. Canadian Journal of Chemical Engineering, 2014, 92, 810-815.	1.7	56
10	Single-phase mixed gels of xyloglucan and gellan. Food Hydrocolloids, 2004, 18, 669-675.	10.7	53
11	Thermal and rheological properties of tapioca starch gels with and without xanthan gum under cold storage. Journal of Food Engineering, 2013, 117, 333-341.	5.2	41
12	Effect of heatingâ€“cooling on rheological properties of tapioca starch paste with and without xanthan gum. Food Hydrocolloids, 2013, 31, 183-194.	10.7	35
13	Measurement of Temperature-dependent Ice Fraction in Frozen Foods. Bioscience, Biotechnology and Biochemistry, 1993, 57, 1650-1654.	1.3	33
14	Degradation Kinetics of Gamma-Oryzanol in Antioxidant-Stripped Rice Bran Oil during Thermal Oxidation. Journal of Oleo Science, 2009, 58, 491-497.	1.4	24
15	Title is missing!. ScienceAsia, 2002, 28, 129.	0.5	23
16	Influence of Sodium Metabisulfite and Citric Acid in Soaking Process after Blanching on Quality and Storage Stability of Dried Chili. Journal of Food Processing and Preservation, 2015, 39, 2161-2170.	2.0	16
17	Measurement of the Thermal Conductivity of Unfrozen and Frozen Food Materials by a Steady State Method with Coaxial Dual-cylinder Apparatus. Bioscience, Biotechnology and Biochemistry, 1993, 57, 1072-1076.	1.3	14
18	Optimisation of wheat flourâ€based sponge cake formulation containing tapioca starch and xanthan gum. International Journal of Food Science and Technology, 2015, 50, 532-540.	2.7	10

#	Article	IF	Citations
19	Effect of carboxymethyl cellulose on properties of wheat flour-tapioca starch-based batter and fried, battered chicken product. Agriculture and Natural Resources, 2018, 52, 565-572.	0.1	9
20	Effect of Sucrose on Physical Properties of Alginate Dispersed Aqueous Systems.. Food Science and Technology Research, 1999, 5, 183-187.	0.6	8
21	Effects of ferric chloride on thermal degradation of Î³â€oryzanol and oxidation of rice bran oil. European Journal of Lipid Science and Technology, 2011, 113, 652-657.	1.5	7
22	Influence of Tapioca Starch on Thermal Properties of Wheat Flour-Based Batter and Quality of Fried Battered Chicken Wingsticks. International Journal of Food Engineering, 2015, 11, 641-650.	1.5	7
23	Quality Enhancement of Tapioca Starch Gel using Sucrose and Xanthan Gum. International Journal of Food Engineering, 2017, 13, .	1.5	3
24	Modified quality of seasoning syrup for coating and enhancing properties of a food model using xanthan gum. Agriculture and Natural Resources, 2018, 52, 298-304.	0.1	1
25	Measurement of Fraction of Frozen Water and Thermal Conductivity in Frozen Food Materials. , 1994, , 149-151.		0