

Rungnaphar Pongsawatmanit

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11581699/publications.pdf>

Version: 2024-02-01

25
papers

1,534
citations

567281

15
h-index

610901

24
g-index

26
all docs

26
docs citations

26
times ranked

1861
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of carboxymethyl cellulose on properties of wheat flour-tapioca starch-based batter and fried, battered chicken product. <i>Agriculture and Natural Resources</i> , 2018, 52, 565-572.	0.1	9
2	Modified quality of seasoning syrup for coating and enhancing properties of a food model using xanthan gum. <i>Agriculture and Natural Resources</i> , 2018, 52, 298-304.	0.1	1
3	Quality Enhancement of Tapioca Starch Gel using Sucrose and Xanthan Gum. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	3
4	Influence of Sodium Metabisulfite and Citric Acid in Soaking Process after Blanching on Quality and Storage Stability of Dried Chili. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2161-2170.	2.0	16
5	Influence of Tapioca Starch on Thermal Properties of Wheat Flour-Based Batter and Quality of Fried Battered Chicken Wingsticks. <i>International Journal of Food Engineering</i> , 2015, 11, 641-650.	1.5	7
6	Optimisation of wheat flour-based sponge cake formulation containing tapioca starch and xanthan gum. <i>International Journal of Food Science and Technology</i> , 2015, 50, 532-540.	2.7	10
7	Degradation kinetics of some phenolic compounds in subcritical water and radical scavenging activity of their degradation products. <i>Canadian Journal of Chemical Engineering</i> , 2014, 92, 810-815.	1.7	56
8	Thermal and rheological properties of tapioca starch gels with and without xanthan gum under cold storage. <i>Journal of Food Engineering</i> , 2013, 117, 333-341.	5.2	41
9	Effect of heating-cooling on rheological properties of tapioca starch paste with and without xanthan gum. <i>Food Hydrocolloids</i> , 2013, 31, 183-194.	10.7	35
10	Effects of ferric chloride on thermal degradation of γ -oryzanol and oxidation of rice bran oil. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 652-657.	1.5	7
11	Influence of sucrose on thermal and pasting properties of tapioca starch and xanthan gum mixtures. <i>Journal of Food Engineering</i> , 2010, 98, 44-50.	5.2	61
12	Degradation Kinetics of Gamma-Oryzanol in Antioxidant-Stripped Rice Bran Oil during Thermal Oxidation. <i>Journal of Oleo Science</i> , 2009, 58, 491-497.	1.4	24
13	Influence of xanthan gum on rheological properties and freeze-thaw stability of tapioca starch. <i>Journal of Food Engineering</i> , 2008, 88, 137-143.	5.2	105
14	Thermal and rheological properties of tapioca starch and xyloglucan mixtures in the presence of sucrose. <i>Food Research International</i> , 2007, 40, 239-248.	6.2	76
15	Assessment of phenolic content and free radical-scavenging capacity of some Thai indigenous plants. <i>Food Chemistry</i> , 2007, 100, 1409-1418.	8.2	420
16	Influence of alginate, pH and ultrasound treatment on palm oil-in-water emulsions stabilized by β -lactoglobulin. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2006, 287, 59-67.	4.7	71
17	Influence of tamarind seed xyloglucan on rheological properties and thermal stability of tapioca starch. <i>Journal of Food Engineering</i> , 2006, 77, 41-50.	5.2	106
18	Characterization of β -lactoglobulin-sodium alginate interactions in aqueous solutions: A calorimetry, light scattering, electrophoretic mobility and solubility study. <i>Food Hydrocolloids</i> , 2006, 20, 577-585.	10.7	291

#	ARTICLE	IF	CITATIONS
19	Influence of xyloglucan on gelatinization and retrogradation of tapioca starch. Food Hydrocolloids, 2005, 19, 1054-1063.	10.7	62
20	Single-phase mixed gels of xyloglucan and gellan. Food Hydrocolloids, 2004, 18, 669-675.	10.7	53
21	Title is missing!. ScienceAsia, 2002, 28, 129.	0.5	23
22	Effect of Sucrose on Physical Properties of Alginate Dispersed Aqueous Systems.. Food Science and Technology Research, 1999, 5, 183-187.	0.6	8
23	Measurement of Fraction of Frozen Water and Thermal Conductivity in Frozen Food Materials. , 1994, , 149-151.		0
24	Measurement of Temperature-dependent Ice Fraction in Frozen Foods. Bioscience, Biotechnology and Biochemistry, 1993, 57, 1650-1654.	1.3	33
25	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