

Chaiwat Rattanamechaikul

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

130
citations

1307594

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h-index

1281871

11
g-index

12
all docs

12
docs citations

12
times ranked

101
citing authors

#	ARTICLE	IF	CITATIONS
1	Glycemic response to brown rice treated by different drying media. Journal of Food Engineering, 2014, 122, 48-55.	5.2	35
2	Optimal Operating Conditions to Produce Nutritious Partially Parboiled Brown Rice in a Humidified Hot Air Fluidized Bed Dryer. Drying Technology, 2013, 31, 368-377.	3.1	19
3	Influence of hot air fluidized bed drying on quality changes of purple rice. Drying Technology, 2016, 34, 1462-1470.	3.1	17
4	Optimal drying and storage conditions for purple rice based on expected high quality. Journal of Food Processing and Preservation, 2018, 42, e13502.	2.0	10
5	Modeling the improved textural properties of purple waxy rice dried through fluidization. Drying Technology, 2018, 36, 1061-1075.	3.1	10
6	Drying guideline to control colour quality of para rubber sheet by computation method. Biosystems Engineering, 2018, 176, 151-161.	4.3	10
7	Free Fatty Acid Deformation of Treated Black Glutinous Rice During Storage by Fluidization Drying. Journal of Food Process Engineering, 2017, 40, e12427.	2.9	9
8	Drying and mathematical modelling for the decelerated rancidity of treated jasmine brown rice using different drying media. Journal of Food Engineering, 2021, 289, 110165.	5.2	8
9	Modeling of fragment formation of parchment coffee beans for rapid heat and mass transfer during fluidization drying. Journal of Food Processing and Preservation, 2020, 44, e14555.	2.0	5
10	Mathematical modelling to control fungal growth in paddy dried using fluidisation. Biosystems Engineering, 2021, 204, 312-325.	4.3	4
11	Drying modelling of amylose fatty acid complex formation for reducing rapidly available glucose of geographical indication rice during high-temperature fluidisation. Journal of Food Engineering, 2022, 318, 110899.	5.2	2
12	Optimisation modelling of fluid bed drying and coating technique to control fungal growth and aflatoxin content in paddy. Journal of Food Processing and Preservation, 0, , e16135.	2.0	1