

Phanat Kittiphattanabawon

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1849627/publications.pdf>

Version: 2024-02-01

19
papers

1,419
citations

566801

15
h-index

839053

18
g-index

20
all docs

20
docs citations

20
times ranked

1273
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Characterisation of acid-soluble collagen from skin and bone of bigeye snapper (<i>Priacanthus tayenus</i>). Food Chemistry, 2005, 89, 363-372. | 4.2 | 425 |
| 2 | Isolation and Characterisation of collagen from the skin of brownbanded bamboo shark (<i>Chiloscyllium punctatum</i>). Food Chemistry, 2010, 119, 1519-1526. | 4.2 | 153 |
| 3 | Isolation and characterization of collagen from the cartilages of brownbanded bamboo shark (<i>Chiloscyllium punctatum</i>) and blacktip shark (<i>Carcharhinus limbatus</i>). LWT - Food Science and Technology, 2010, 43, 792-800. | 2.5 | 127 |
| 4 | Comparative study on characteristics of gelatin from the skins of brownbanded bamboo shark and blacktip shark as affected by extraction conditions. Food Hydrocolloids, 2010, 24, 164-171. | 5.6 | 122 |
| 5 | Gelatin hydrolysate from blacktip shark skin prepared using papaya latex enzyme: Antioxidant activity and its potential in model systems. Food Chemistry, 2012, 135, 1118-1126. | 4.2 | 112 |
| 6 | Gelatin from clown featherback skin: Extraction conditions. LWT - Food Science and Technology, 2016, 66, 186-192. | 2.5 | 67 |
| 7 | Cryoprotective effect of gelatin hydrolysate from blacktip shark skin on surimi subjected to different freeze-thaw cycles. LWT - Food Science and Technology, 2012, 47, 437-442. | 2.5 | 64 |
| 8 | Isolation and properties of acid- and pepsin-soluble collagen from the skin of blacktip shark (<i>Carcharhinus limbatus</i>). European Food Research and Technology, 2010, 230, 475-483. | 1.6 | 55 |
| 9 | 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 |
| 10 | Antioxidant activities of lead (<i>Leucaena leucocephala</i>) seed as affected by extraction solvent, prior dechlorophyllisation and drying methods. Journal of Food Science and Technology, 2014, 51, 3026-3037. | 1.4 | 39 |
| 11 | Characteristics of Pepsin-Solubilised Collagen from the Skin of Splendid Squid (<i>Loligo</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 | 0.9 | 36 |
| 12 | Inhibition of angiotensin converting enzyme, human LDL cholesterol and DNA oxidation by hydrolysates from blacktip shark gelatin. LWT - Food Science and Technology, 2013, 51, 177-182. | 2.5 | 31 |
| 13 | Characteristics of collagen from the skin of clown featherback (<i>Chitala ornata</i>). International Journal of Food Science and Technology, 2015, 50, 1972-1978. | 1.3 | 22 |
| 14 | Antioxidant activity and inhibitory effects of lead (<i>Leucaena leucocephala</i>) seed extracts against lipid oxidation in model systems. Food Science and Technology International, 2013, 19, 365-376. | 1.1 | 21 |
| 15 | Characteristics of Collagen from Rohu (<i>Labeo rohita</i>) Skin. Journal of Aquatic Food Product Technology, 2017, 26, 248-257. | 0.6 | 17 |
| 16 | Microstructural, rheological, gel-forming and interfacial properties of camel skin gelatin. Food Structure, 2020, 26, 100156. | 2.3 | 16 |
| 17 | Gelatin. , 2019, , 121-127. | | 13 |
| 18 | Bovine ossein powder: effect of particle size on its physicochemical and functional characteristics and its application in emulsion-type sausage. International Journal of Food Science and Technology, 2021, 56, 3970-3978. | 1.3 | 7 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Molecular, Structural, and Rheological Characterization of Camel Skin Gelatin Extracted Using Different Pretreatment Conditions. <i>Foods</i> , 2021, 10, 1563. | 1.9 | 6 |