

Phanat Kittiphattanabawon

List of Publications by Year in descending order

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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	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
2	Molecular, Structural, and Rheological Characterization of Camel Skin Gelatin Extracted Using Different Pretreatment Conditions. <i>Foods</i> , 2021, 10, 1563.	1.9	6
3	Microstructural, rheological, gel-forming and interfacial properties of camel skin gelatin. <i>Food Structure</i> , 2020, 26, 100156.	2.3	16
4	Gelatin. , 2019, , 121-127.		13
5	Characteristics of Collagen from Rohu (<i>Labeo rohita</i>) Skin. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 248-257.	0.6	17
6	Gelatin from clown featherback skin: Extraction conditions. <i>LWT - Food Science and Technology</i> , 2016, 66, 186-192.	2.5	67
7	Characteristics of collagen from the skin of clown featherback (<i>Chitala ornata</i>). <i>International Journal of Food Science and Technology</i> , 2015, 50, 1972-1978.	1.3	22
8	Characteristics of Pepsin-Solubilised Collagen from the Skin of Splendid Squid (<i>Loligo</i>)	0.9	36
9	Antioxidant activities of lead (<i>Leucaena leucocephala</i>) seed as affected by extraction solvent, prior dechlorophyllisation and drying methods. <i>Journal of Food Science and Technology</i> , 2014, 51, 3026-3037.	1.4	39
10	Antioxidant activity and inhibitory effects of lead (<i>Leucaena leucocephala</i>) seed extracts against lipid oxidation in model systems. <i>Food Science and Technology International</i> , 2013, 19, 365-376.	1.1	21
11	Inhibition of angiotensin converting enzyme, human LDL cholesterol and DNA oxidation by hydrolysates from blacktip shark gelatin. <i>LWT - Food Science and Technology</i> , 2013, 51, 177-182.	2.5	31
12	Cryoprotective effect of gelatin hydrolysate from blacktip shark skin on surimi subjected to different freeze-thaw cycles. <i>LWT - Food Science and Technology</i> , 2012, 47, 437-442.	2.5	64
13	Gelatin hydrolysate from blacktip shark skin prepared using papaya latex enzyme: Antioxidant activity and its potential in model systems. <i>Food Chemistry</i> , 2012, 135, 1118-1126.	4.2	112
14	Effect of Extraction Temperature on Functional Properties and Antioxidative Activities of Gelatin from Shark Skin. <i>Food and Bioprocess Technology</i> , 2012, 5, 2646-2654.	2.6	42
15	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
16	Comparative study on characteristics of gelatin from the skins of brownbanded bamboo shark and blacktip shark as affected by extraction conditions. <i>Food Hydrocolloids</i> , 2010, 24, 164-171.	5.6	122
17	Isolation and Characterisation of collagen from the skin of brownbanded bamboo shark (<i>Chiloscyllium punctatum</i>). <i>Food Chemistry</i> , 2010, 119, 1519-1526.	4.2	153
18	Isolation and characterization of collagen from the cartilages of brownbanded bamboo shark (<i>Chiloscyllium punctatum</i>) and blacktip shark (<i>Carcharhinus limbatus</i>). <i>LWT - Food Science and Technology</i> , 2010, 43, 792-800.	2.5	127

#	ARTICLE	IF	CITATIONS
19	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