

# Phonkrit Maniwara

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2009909/publications.pdf>

Version: 2024-02-01

10  
papers

173  
citations

1477746

6  
h-index

1372195

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

169  
citing authors

#	ARTICLE	IF	CITATIONS
1	The use of visible and near infrared spectroscopy for evaluating passion fruit postharvest quality. <i>Journal of Food Engineering</i> , 2014, 143, 33-43.	2.7	69
2	Eating quality evaluation of Khao Dawk Mali 105 rice using near-infrared spectroscopy. <i>LWT - Food Science and Technology</i> , 2017, 79, 70-77.	2.5	27
3	Evaluation of NIRS as non-destructive test to evaluate quality traits of purple passion fruit. <i>Scientia Horticulturae</i> , 2019, 257, 108712.	1.7	21
4	Non-destructive analysis of Japanese table grape qualities using near-infrared spectroscopy. <i>Horticulture Environment and Biotechnology</i> , 2020, 61, 725-733.	0.7	15
5	Application of the radial basis function neural networks to improve the nondestructive Vis/NIR spectrophotometric analysis of potassium in fresh lettuces. <i>Journal of Food Engineering</i> , 2021, 298, 110417.	2.7	13
6	Comparison of Reflectance and Interactance Modes of Visible and Near-Infrared Spectroscopy for Predicting Persimmon Fruit Quality. <i>Food Analytical Methods</i> , 2021, 14, 117-126.	1.3	12
7	Quantification of potassium concentration with Vis-NIR spectroscopy in fresh lettuce. <i>Journal of Innovative Optical Health Sciences</i> , 2020, 13, .	0.5	5
8	Physico-chemical and cooking qualities of fresh and stored pumpkins. <i>Horticulture Environment and Biotechnology</i> , 2022, 63, 101-113.	0.7	5
9	Feasibility of Determination of Foodborne Microbe Contamination of Fresh-Cut Shredded Cabbage Using SW-NIR. <i>AgriEngineering</i> , 2019, 1, 246-256.	1.7	4
10	Unique microstructure, physical, and pasting properties of rice grains produced in Thai upland area. <i>Cereal Chemistry</i> , 2020, 97, 1270-1280.	1.1	2