

# 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

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h-index

1372195

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g-index

10  
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docs citations

10  
times ranked

169  
citing authors

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