

Saowakon Wattanachant

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2052712/publications.pdf>

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8
papers

157
citations

1684188
5
h-index

1720034
7
g-index

8
all docs

8
docs citations

8
times ranked

221
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of heat treatment on changes in texture, structure and properties of Thai indigenous chicken muscle. <i>Food Chemistry</i> , 2005, 93, 337-348.	8.2	109
2	Changes in the Quality of Chicken Breast Meat due to Superchilling and Temperature Fluctuations during Storage. <i>Journal of Poultry Science</i> , 2019, 56, 308-317.	1.6	24
3	Improving the quality of barbecued culled-dairy-goat meat by marination with plant juices and sodium bicarbonate. <i>Journal of Food Science and Technology</i> , 2021, 58, 333-342.	2.8	9
4	Quality changes of chicken meat jerky with different sweeteners during storage. <i>Journal of Food Science and Technology</i> , 2015, 52, 8329-8335.	2.8	6
5	Imaging Analysis by Digital Camera for Separating Broiler Breast Meat with Low Water-Holding Capacity. <i>Journal of Poultry Science</i> , 2017, 54, 253-261.	1.6	6
6	Effect of phosphate treatments on microbiological, physicochemical changes of spent hen muscle marinated with Tom Yum paste during chilled storage. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1293-1299.	3.5	2
7	Effect of Heating Methods on Quality Attributes of Culled Saanen Crossbred Goat Meat. <i>Walailak Journal of Science and Technology</i> , 2017, 16, 463-475.	0.5	1
8	Correlation between Electrical Conductivity and Salt Content in Tuna Meat. , 2019, , .		0