

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
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g-index

8
all docs

8
docs citations

8
times ranked

221
citing authors

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