

Sujinda Sriwattana

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2076792/publications.pdf>

Version: 2024-02-01

23
papers

243
citations

933447

10
h-index

996975

15
g-index

23
all docs

23
docs citations

23
times ranked

328
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimising chitosanâ€”pectin hydrogel beads containing combined garlic and holy basil essential oils and their application as antimicrobial inhibitor. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2064-2074.	2.7	30
2	Soy sauce odour induces and enhances saltiness perception. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2215-2221.	2.7	25
3	Sensory Optimization of a Mayonnaiseâ€”Type Spread Made with Rice Bran Oil and Soy Protein. <i>Journal of Food Science</i> , 2009, 74, S248-54.	3.1	23
4	Influence of Package Visual Cues of Sweeteners on the Sensoryâ€”Emotional Profiles of Their Products. <i>Journal of Food Science</i> , 2017, 82, 500-508.	3.1	22
5	Saltiness enhancement of oil roasted peanuts induced by foamâ€”mat salt and soy sauce odour. <i>International Journal of Food Science and Technology</i> , 2016, 51, 978-985.	2.7	18
6	Assessing Consumer Emotional Responses in the Presence and Absence of Critical Quality Attributes: A Case Study with Chicken Eggs. <i>Journal of Food Science</i> , 2015, 80, S1574-82.	3.1	17
7	Antimicrobial activity of garlic (<i>Allium sativum</i> L.) and holy basil (<i>Ocimum sanctum</i> L.) essential oils applied by liquid vs. vapour phases. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2119-2128.	2.7	17
8	Texture and colour characteristics, and optimisation of sodium chloride, potassium chloride and glycine of reducedâ€”sodium frankfurter. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2232-2241.	2.7	17
9	Novel Modelling Approaches to Characterize and Quantify Carryover Effects on Sensory Acceptability. <i>Foods</i> , 2018, 7, 186.	4.3	14
10	Ultrasonicâ€”assisted chitin nanoparticle and its application as saltiness enhancer. <i>International Journal of Food Science and Technology</i> , 2021, 56, 608-617.	2.7	13
11	The split plot with repeated randomised complete block design can reduce psychological biases in consumer acceptance testing. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1106-1111.	2.7	9
12	Oilâ€”inâ€”Water Emulsion Exhibits Bitternessâ€”Suppressing Effects in a Sensory Threshold Study. <i>Journal of Food Science</i> , 2015, 80, S1404-11.	3.1	8
13	Effects of initial albumen quality and mineral oilâ€”chitosan emulsion coating on internal quality and shelfâ€”life of eggs during room temperature storage. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1783-1792.	2.7	7
14	Analysis of Duplicated Multipleâ€”Samples Rank Data Using the Mackâ€”Skillings Test. <i>Journal of Food Science</i> , 2016, 81, S1791-9.	3.1	5
15	Pre-blanching corn and pressurization effects on the physicochemical and microbiological qualities of corn milk. <i>Food Bioscience</i> , 2019, 31, 100446.	4.4	5
16	Evaluation of Quality Parameters and Shelf Life of Thai Pork Scratching â€”Kaeb Mooâ€”. <i>Journal of Food Quality</i> , 2019, 2019, 1-9.	2.6	4
17	Understanding Thai consumer attitudes and expectations of ginseng food products. <i>Journal of Sensory Studies</i> , 2020, 35, e12553.	1.6	3
18	Comparing Friedman versus Mackâ€”Skillings data analyses on duplicated rank data: a case of visual color intensity. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5696-5701.	3.5	2

#	ARTICLE	IF	CITATIONS
19	Effects of germinated and nongerminated rice grains on storage stability of pressurized purple rice beverages with <i>Lactobacillus casei</i> 01 supplement. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14442.	2.0	2
20	Impacts of Hydrocolloids on Physical, Microbiological and Sensorial Qualities of <i>Swai-Fish</i> -Based Emulsions Subjected to High Pressure Processing. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 572-582.	1.4	1
21	Reduced-sodium Vienna sausage: Selected quality characteristics, optimized salt mixture, and commercial scale-up production. <i>Journal of Food Science</i> , 2021, 86, 3939-3950.	3.1	1
22	Structural modification of swai-fish (<i>Pangasius hypophthalmus</i>)-based emulsions containing non-meat protein additives by ultra-high pressure and thermal treatments. <i>High Pressure Research</i> , 2017, 37, 402-414.	1.2	0
23	Effects of immersion in fermented tea liquid and steam treatments on physicochemical properties and ginsenoside profiles of Korean ginseng. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	0