

Sujinda Sriwattana

List of Publications by Year in descending order

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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	Ultrasonic-assisted chitin nanoparticle and its application as saltiness enhancer. International Journal of Food Science and Technology, 2021, 56, 608-617.	2.7	13
2	Effects of immersion in fermented tea liquid and steam treatments on physicochemical properties and ginsenoside profiles of Korean ginseng. Journal of Food Processing and Preservation, 2021, 45, .	2.0	0
3	Reduced-sodium Vienna sausage: Selected quality characteristics, optimized salt mixture, and commercial scale-up production. Journal of Food Science, 2021, 86, 3939-3950.	3.1	1
4	Texture and colour characteristics, and optimisation of sodium chloride, potassium chloride and glycine of reduced-sodium frankfurter. International Journal of Food Science and Technology, 2020, 55, 2232-2241.	2.7	17
5	Understanding Thai consumer attitudes and expectations of ginseng food products. Journal of Sensory Studies, 2020, 35, e12553.	1.6	3
6	Effects of germinated and nongerminated rice grains on storage stability of pressurized purple rice beverages with Lactobacillus casei 01 supplement. Journal of Food Processing and Preservation, 2020, 44, e14442.	2.0	2
7	Comparing Friedman versus Mack-Skillings data analyses on duplicated rank data: a case of visual color intensity. Journal of the Science of Food and Agriculture, 2019, 99, 5696-5701.	3.5	2
8	Pre-blanching corn and pressurization effects on the physicochemical and microbiological qualities of corn milk. Food Bioscience, 2019, 31, 100446.	4.4	5
9	Impacts of Hydrocolloids on Physical, Microbiological and Sensorial Qualities of Swai-Fish-Based Emulsions Subjected to High Pressure Processing. Journal of Aquatic Food Product Technology, 2019, 28, 572-582.	1.4	1
10	Evaluation of Quality Parameters and Shelf Life of Thai Pork Scratching Kaeb Moo. Journal of Food Quality, 2019, 2019, 1-9.	2.6	4
11	Optimising chitosan-pectin hydrogel beads containing combined garlic and holy basil essential oils and their application as antimicrobial inhibitor. International Journal of Food Science and Technology, 2019, 54, 2064-2074.	2.7	30
12	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. International Journal of Food Science and Technology, 2018, 53, 2119-2128.	2.7	17
13	Novel Modelling Approaches to Characterize and Quantify Carryover Effects on Sensory Acceptability. Foods, 2018, 7, 186.	4.3	14
14	Influence of Package Visual Cues of Sweeteners on the Sensory-Emotional Profiles of Their Products. Journal of Food Science, 2017, 82, 500-508.	3.1	22
15	Structural modification of swai-fish (<i>Pangasius hypophthalmus</i>)-based emulsions containing non-meat protein additives by ultra-high pressure and thermal treatments. High Pressure Research, 2017, 37, 402-414.	1.2	0
16	Analysis of Duplicated Multiple-Samples Rank Data Using the Mack-Skillings Test. Journal of Food Science, 2016, 81, S1791-9.	3.1	5
17	Saltiness enhancement of oil roasted peanuts induced by foam-mat salt and soy sauce odour. International Journal of Food Science and Technology, 2016, 51, 978-985.	2.7	18
18	Assessing Consumer Emotional Responses in the Presence and Absence of Critical Quality Attributes: A Case Study with Chicken Eggs. Journal of Food Science, 2015, 80, S1574-82.	3.1	17

#	ARTICLE	IF	CITATIONS
19	Soy sauce odour induces and enhances saltiness perception. International Journal of Food Science and Technology, 2015, 50, 2215-2221.	2.7	25
20	Oil-in-Water Emulsion Exhibits Bitterness-Suppressing Effects in a Sensory Threshold Study. Journal of Food Science, 2015, 80, S1404-11.	3.1	8
21	The split plot with repeated randomised complete block design can reduce psychological biases in consumer acceptance testing. International Journal of Food Science and Technology, 2014, 49, 1106-1111.	2.7	9
22	Effects of initial albumen quality and mineral oil-chitosan emulsion coating on internal quality and shelf-life of eggs during room temperature storage. International Journal of Food Science and Technology, 2011, 46, 1783-1792.	2.7	7
23	Sensory Optimization of a Mayonnaise-Type Spread Made with Rice Bran Oil and Soy Protein. Journal of Food Science, 2009, 74, S248-54.	3.1	23