

Sottawat Benjakul

List of Publications by Year in descending order

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889
papers

41,043
citations

2311

98
h-index

8599

146
g-index

904
all docs

904
docs citations

904
times ranked

17205
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidative activity and functional properties of protein hydrolysate of yellow stripe trevally (<i>Selaroides leptolepis</i>) as influenced by the degree of hydrolysis and enzyme type. <i>Food Chemistry</i> , 2007, 102, 1317-1327.	4.2	764
2	Essential Oils: Extraction, Bioactivities, and Their Uses for Food Preservation. <i>Journal of Food Science</i> , 2014, 79, R1231-49.	1.5	547
3	Protein Hydrolysates from Pacific Whiting Solid Wastes. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3423-3430.	2.4	472
4	Physico-mechanical and antimicrobial properties of gelatin film from the skin of unicorn leatherjacket incorporated with essential oils. <i>Food Hydrocolloids</i> , 2012, 28, 189-199.	5.6	435
5	Characterisation of acid-soluble collagen from skin and bone of bigeye snapper (<i>Priacanthus tayenus</i>). <i>Food Chemistry</i> , 2005, 89, 363-372.	4.2	425
6	Physicochemical Changes in Pacific Whiting Muscle Proteins during Iced Storage. <i>Journal of Food Science</i> , 1997, 62, 729-733.	1.5	385
7	Protein-polyphenol conjugates: Antioxidant property, functionalities and their applications. <i>Trends in Food Science and Technology</i> , 2019, 91, 507-517.	7.8	361
8	Properties and antioxidant activity of fish skin gelatin film incorporated with citrus essential oils. <i>Food Chemistry</i> , 2012, 134, 1571-1579.	4.2	335
9	Compositions, functional properties and antioxidative activity of protein hydrolysates prepared from round scad (<i>Decapterus maruadsi</i>). <i>Food Chemistry</i> , 2007, 103, 1385-1394.	4.2	312
10	Isolation and characterisation of acid and pepsin-solubilised collagens from the skin of Brownstripe red snapper (<i>Lutjanus vitta</i>). <i>Food Chemistry</i> , 2005, 93, 475-484.	4.2	303
11	Properties and antimicrobial activity of fish protein isolate/fish skin gelatin film containing basil leaf essential oil and zinc oxide nanoparticles. <i>Food Hydrocolloids</i> , 2014, 41, 265-273.	5.6	282
12	Changes of pigments and color in sardine (<i>Sardinops sagax</i>) and mackerel (<i>Scomber japonicus</i>) muscle during iced storage. <i>Food Chemistry</i> , 2005, 93, 607-617.	4.2	278
13	Comparative studies of four different phenolic compounds on in vitro antioxidative activity and the preventive effect on lipid oxidation of fish oil emulsion and fish mince. <i>Food Chemistry</i> , 2010, 119, 123-132.	4.2	261
14	Comparative study on physicochemical changes of muscle proteins from some tropical fish during frozen storage. <i>Food Research International</i> , 2003, 36, 787-795.	2.9	257
15	Characterization of edible films from skin gelatin of brownstripe red snapper and bigeye snapper. <i>Food Hydrocolloids</i> , 2006, 20, 492-501.	5.6	257
16	Characteristics and antioxidative activity of Maillard reaction products from a porcine plasma protein-glucose model system as influenced by pH. <i>Food Chemistry</i> , 2007, 100, 669-677.	4.2	255
17	Isolation and characterisation of collagen extracted from the skin of striped catfish (<i>Pangasianodon</i>)	4.2	253
18	Functionalities and antioxidant properties of protein hydrolysates from the muscle of ornate threadfin bream treated with pepsin from skipjack tuna. <i>Food Chemistry</i> , 2011, 124, 1354-1362.	4.2	243

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19	Antioxidative activity of Mungoong, an extract paste, from the cephalothorax of white shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2008, 106, 185-193.	4.2	238
20	Characteristics and functional properties of gelatin from splendid squid (<i>Loligo formosana</i>) skin as affected by extraction temperatures. <i>Food Hydrocolloids</i> , 2012, 29, 389-397.	5.6	234
21	Characteristics of gelatin from the skin of unicorn leatherjacket (<i>Aluterus monoceros</i>) as influenced by acid pretreatment and extraction time. <i>Food Hydrocolloids</i> , 2011, 25, 381-388.	5.6	229
22	Composition, Color, and Texture of Thai Indigenous and Broiler Chicken Muscles. <i>Poultry Science</i> , 2004, 83, 123-128.	1.5	228
23	Antioxidant activity of Maillard reaction products from a porcine plasma protein-sugar model system. <i>Food Chemistry</i> , 2005, 93, 189-196.	4.2	224
24	Properties of film from cuttlefish (<i>Sepia pharaonis</i>) skin gelatin incorporated with cinnamon, clove and star anise extracts. <i>Food Hydrocolloids</i> , 2011, 25, 1085-1097.	5.6	222
25	Biochemical and physicochemical changes in catfish (<i>Silurus glanis</i> Linne) muscle as influenced by different freeze-thaw cycles. <i>Food Chemistry</i> , 2001, 72, 207-217.	4.2	218
26	Characteristics of gelatin from the skins of bigeye snapper, <i>Priacanthus tayenus</i> and <i>Priacanthus macracanthus</i> . <i>Food Chemistry</i> , 2009, 116, 445-451.	4.2	213
27	Comparative studies on chemical composition and thermal properties of black tiger shrimp (<i>Penaeus</i>) Tj ETQq1 1 0,784314 rgBT /Ove	4.2	207
28	Phenolic Compounds and Plant Phenolic Extracts as Natural Antioxidants in Prevention of Lipid Oxidation in Seafood: A Detailed Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 1125-1140.	5.9	207
29	Bacteriocins from lactic acid bacteria and their applications in meat and meat products. <i>Meat Science</i> , 2016, 120, 118-132.	2.7	205
30	Characteristics of acid soluble collagen and pepsin soluble collagen from scale of spotted golden goatfish (<i>Parupeneus heptacanthus</i>). <i>Food Chemistry</i> , 2011, 129, 1179-1186.	4.2	198
31	Effect of surimi quality on properties of edible films based on Alaska pollack. <i>Food Chemistry</i> , 2004, 86, 493-499.	4.2	196
32	Physico-chemical properties, morphology and antioxidant activity of film from fish skin gelatin incorporated with root essential oils. <i>Journal of Food Engineering</i> , 2013, 117, 350-360.	2.7	195
33	Changes of lipids in sardine (<i>Sardinella gibbosa</i>) muscle during iced storage. <i>Food Chemistry</i> , 2006, 99, 83-91.	4.2	194
34	Antioxidative activity and properties of fish skin gelatin films incorporated with BHT and α -tocopherol. <i>Food Hydrocolloids</i> , 2008, 22, 449-458.	5.6	180
35	Shelf-life extension of refrigerated seabass slices under modified atmosphere packaging. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 873-880.	1.7	176
36	Effect of ferulic acid on inhibition of polyphenoloxidase and quality changes of Pacific white shrimp (<i>Litopenaeus vannamei</i>) during iced storage. <i>Food Chemistry</i> , 2009, 116, 323-331.	4.2	171

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37	ANTIOXIDATIVE ACTIVITY OF PROTEIN HYDROLYSATE FROM ROUND SCAD MUSCLE USING ALCALASE AND FLAVOURZYME. <i>Journal of Food Biochemistry</i> , 2007, 31, 266-287.	1.2	168
38	Antioxidative activity of caramelisation products and their preventive effect on lipid oxidation in fish mince. <i>Food Chemistry</i> , 2005, 90, 231-239.	4.2	167
39	Natural Preservatives for Extending the Shelf-life of Seafood: A Revisit. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1595-1612.	5.9	165
40	Effect of phenolic compounds on protein cross-linking and properties of film from fish myofibrillar protein. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 774-782.	3.6	162
41	Emerging Role of Phenolic Compounds as Natural Food Additives in Fish and Fish Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 162-179.	5.4	161
42	Characteristics and gel properties of gelatin from skin of seabass (<i>Lates calcarifer</i>) as influenced by extraction conditions. <i>Food Chemistry</i> , 2014, 152, 276-284.	4.2	161
43	Functional properties of gelatin from cuttlefish (<i>Sepia pharaonis</i>) skin as affected by bleaching using hydrogen peroxide. <i>Food Chemistry</i> , 2009, 115, 243-249.	4.2	158
44	Use of pepsin for collagen extraction from the skin of bigeye snapper (<i>Priacanthus tayenus</i>). <i>Food Chemistry</i> , 2007, 104, 593-601.	4.2	155
45	Effect of heat treatment of film-forming solution on the properties of film from cuttlefish (<i>Sepia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	2.7	153
46	Isolation and Characterisation of collagen from the skin of brownbanded bamboo shark (<i>Chiloscyllium punctatum</i>). <i>Food Chemistry</i> , 2010, 119, 1519-1526.	4.2	153
47	Comparative study on chemical compositions and properties of protein isolates from mung bean, black bean and bambara groundnut. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2429-2436.	1.7	151
48	Skin gelatin from bigeye snapper and brownstripe red snapper: Chemical compositions and effect of microbial transglutaminase on gel properties. <i>Food Hydrocolloids</i> , 2006, 20, 1216-1222.	5.6	149
49	Emulsion film based on fish skin gelatin and palm oil: Physical, structural and thermal properties. <i>Food Hydrocolloids</i> , 2015, 48, 248-259.	5.6	145
50	Physicochemical and enzymatic changes of cod muscle proteins subjected to different freeze-thaw cycles. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1143-1150.	1.7	144
51	Comparative study on the proteases from fish pyloric caeca and the use for production of gelatin hydrolysate with antioxidative activity. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2008, 151, 410-419.	0.7	144
52	Enhancement of gel strength of bigeye snapper (<i>Priacanthus tayenus</i>) surimi using oxidised phenolic compounds. <i>Food Chemistry</i> , 2009, 113, 61-70.	4.2	139
53	Effects of partial hydrolysis and plasticizer content on the properties of film from cuttlefish (<i>Sepia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	5.6	138
54	Effect of frozen storage on chemical and gel-forming properties of fish commonly used for surimi production in Thailand. <i>Food Hydrocolloids</i> , 2005, 19, 197-207.	5.6	137

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55	Retardation of quality changes of Pacific white shrimp by green tea extract treatment and modified atmosphere packaging during refrigerated storage. <i>International Journal of Food Microbiology</i> , 2011, 149, 247-253.	2.1	136
56	Changes in composition and functional properties of proteins and their contributions to Nham characteristics. <i>Meat Science</i> , 2004, 66, 579-588.	2.7	134
57	Differences in Gelation Characteristics of Natural Actomyosin from Two Species of Bigeye Snapper, <i>Priacanthus tayenus</i> and <i>Priacanthus macracanthus</i> . <i>Journal of Food Science</i> , 2001, 66, 1311-1318.	1.5	132
58	Characteristics and gel properties of muscles from sardine (<i>Sardinella gibbosa</i>) and mackerel (<i>Rastrelliger kanagurta</i>) caught in Thailand. <i>Food Research International</i> , 2004, 37, 1021-1030.	2.9	132
59	Biochemical and gelling properties of tilapia surimi and protein recovered using an acid-alkaline process. <i>Food Chemistry</i> , 2009, 112, 112-119.	4.2	132
60	Advancements in liposome technology: Preparation techniques and applications in food, functional foods, and bioactive delivery: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1280-1306.	5.9	130
61	Comparative studies on the effect of the freeze-thawing process on the physicochemical properties and microstructures of black tiger shrimp (<i>Penaeus monodon</i>) and white shrimp (<i>Penaeus vannamei</i>) muscle. <i>Food Chemistry</i> , 2007, 104, 113-121.	4.2	129
62	The effect of metal ions on lipid oxidation, colour and physicochemical properties of cuttlefish (<i>Sepia</i>) muscle. <i>Food Chemistry</i> , 2007, 104, 113-121.	4.2	128
63	Isolation and characterization of collagen from the cartilages of brownbanded bamboo shark (<i>Chiloscyllium punctatum</i>) and blacktip shark (<i>Carcharhinus limbatus</i>). <i>LWT - Food Science and Technology</i> , 2010, 43, 792-800.	2.5	127
64	Influences of degree of hydrolysis and molecular weight of poly(vinyl alcohol) (PVA) on properties of fish myofibrillar protein/PVA blend films. <i>Food Hydrocolloids</i> , 2012, 29, 226-233.	5.6	127
65	Effects of plasticizers on the properties of edible films from skin gelatin of bigeye snapper and brownstripe red snapper. <i>European Food Research and Technology</i> , 2006, 222, 229-235.	1.6	124
66	Structural, morphological and thermal behaviour characterisations of fish gelatin film incorporated with basil and citronella essential oils as affected by surfactants. <i>Food Hydrocolloids</i> , 2014, 41, 33-43.	5.6	124
67	Characteristics of collagens from the swim bladders of yellowfin tuna (<i>Thunnus albacares</i>). <i>Food Chemistry</i> , 2014, 155, 264-270.	4.2	123
68	Properties of biodegradable blend films based on fish myofibrillar protein and polyvinyl alcohol as influenced by blend composition and pH level. <i>Journal of Food Engineering</i> , 2010, 100, 85-92.	2.7	122
69	Comparative study on characteristics of gelatin from the skins of brownbanded bamboo shark and blacktip shark as affected by extraction conditions. <i>Food Hydrocolloids</i> , 2010, 24, 164-171.	5.6	122
70	Antioxidant components and properties of five long-grained rice bran extracts from commercial available cultivars in Thailand. <i>Food Chemistry</i> , 2008, 111, 636-641.	4.2	121
71	Antioxidative activity and emulsifying properties of cuttlefish skin gelatin modified by oxidised phenolic compounds. <i>Food Chemistry</i> , 2009, 117, 160-168.	4.2	120
72	Melanosis and Quality Changes of Pacific White Shrimp (<i>Litopenaeus vannamei</i>) Treated with Catechin during Iced Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 3578-3586.	2.4	120

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73	Shelf-life extension of refrigerated sea bass slices wrapped with fish protein isolate/fish skin gelatin-ZnO nanocomposite film incorporated with basil leaf essential oil. <i>Journal of Food Science and Technology</i> , 2015, 52, 6182-6193.	1.4	120
74	Changes in chemical composition, physical properties and microstructure of duck egg as influenced by salting. <i>Food Chemistry</i> , 2009, 112, 560-569.	4.2	119
75	Separation and quality of fish oil from precooked and non-precooked tuna heads. <i>Food Chemistry</i> , 2000, 69, 289-294.	4.2	117
76	Comparative study on molecular characteristics of acid soluble collagens from skin and swim bladder of seabass (<i>Lates calcarifer</i>). <i>Food Chemistry</i> , 2013, 138, 2435-2441.	4.2	117
77	Properties of fish skin gelatin film incorporated with seaweed extract. <i>Journal of Food Engineering</i> , 2009, 95, 151-157.	2.7	116
78	Mechanical, thermal and heat sealing properties of fish skin gelatin film containing palm oil and basil essential oil with different surfactants. <i>Food Hydrocolloids</i> , 2016, 56, 93-107.	5.6	116
79	Changes in physico-chemical properties and gel-forming ability of lizardfish (<i>Saurida tumbil</i>) during post-mortem storage in ice. <i>Food Chemistry</i> , 2003, 80, 535-544.	4.2	115
80	Proteolysis and Its Control Using Protease Inhibitors in Fish and Fish Products: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 496-509.	5.9	113
81	Application of anthocyanin as a color indicator in gelatin films. <i>Food Bioscience</i> , 2020, 36, 100603.	2.0	113
82	Transglutaminase-mediated setting in bigeye snapper Surimi. <i>Food Research International</i> , 2003, 36, 253-266.	2.9	112
83	Extraction and characterisation of pepsin-solubilised collagen from the skin of unicorn leatherjacket (<i>Aluterus monoceros</i>). <i>Food Chemistry</i> , 2010, 120, 817-824.	4.2	112
84	Gelatin hydrolysate from blacktip shark skin prepared using papaya latex enzyme: Antioxidant activity and its potential in model systems. <i>Food Chemistry</i> , 2012, 135, 1118-1126.	4.2	112
85	Antioxidative and functional properties of protein hydrolysate from defatted skipjack (<i>Katsuwonus</i>) Tj ETQq1 1 0.784314 rgBT /Over	4.2	111
86	Effect of catechin and ferulic acid on melanosis and quality of Pacific white shrimp subjected to prior freeze-thawing during refrigerated storage. <i>Food Control</i> , 2010, 21, 1263-1271.	2.8	110
87	Antioxidant and cryoprotective effects of a tetrapeptide isolated from Amur sturgeon skin gelatin. <i>Journal of Functional Foods</i> , 2014, 7, 609-620.	1.6	110
88	Effect of heat treatment on changes in texture, structure and properties of Thai indigenous chicken muscle. <i>Food Chemistry</i> , 2005, 93, 337-348.	4.2	109
89	Extraction and characterisation of pepsin-solubilised collagens from the skin of bigeye snapper (<i>Priacanthus tayenus</i>) and (<i>Priacanthus macracanthus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 132-138.	1.7	109
90	COMPARATIVE STUDIES ON PROTEOLYTIC ACTIVITY OF SPLENIC EXTRACT FROM THREE TUNA SPECIES COMMONLY USED IN THAILAND. <i>Journal of Food Biochemistry</i> , 2004, 28, 355-372.	1.2	108

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91	Development and characterisation of blend films based on fish protein isolate and fish skin gelatin. <i>Food Hydrocolloids</i> , 2014, 39, 58-67.	5.6	107
92	Antioxidant and cryoprotective effects of Amur sturgeon skin gelatin hydrolysate in unwashed fish mince. <i>Food Chemistry</i> , 2015, 181, 295-303.	4.2	107
93	Quality changes of sea bass slices wrapped with gelatin film incorporated with lemongrass essential oil. <i>International Journal of Food Microbiology</i> , 2012, 155, 171-178.	2.1	105
94	Physico-chemical and gel properties of agar from <i>Gracilaria tenuistipitata</i> from the lake of Songkhla, Thailand. <i>Food Hydrocolloids</i> , 2015, 51, 217-226.	5.6	105
95	Improvement of gel properties of sardine (<i>Sardinella albella</i>) surimi using coconut husk extracts. <i>Food Hydrocolloids</i> , 2015, 51, 146-155.	5.6	104
96	Partitioning and recovery of proteinase from tuna spleen by aqueous two-phase systems. <i>Process Biochemistry</i> , 2005, 40, 3061-3067.	1.8	103
97	Trypsins from yellowfin tuna (<i>Thunnus albacores</i>) spleen: Purification and characterization. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2006, 144, 47-56.	0.7	102
98	Improvement of gelatin extraction from bigeye snapper skin using pepsin-aided process in combination with protease inhibitor. <i>Food Hydrocolloids</i> , 2008, 22, 615-622.	5.6	100
99	Properties and microstructure of protein-based film from round scad (<i>Decapterus maruadsi</i>) muscle as affected by palm oil and chitosan incorporation. <i>International Journal of Biological Macromolecules</i> , 2007, 41, 605-614.	3.6	99
100	Purification and characterisation of trypsins from the spleen of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Food Chemistry</i> , 2007, 100, 1580-1589.	4.2	99
101	Cryoprotective effects of trehalose and sodium lactate on tilapia (<i>Lates niloticus</i>) surimi during frozen storage. <i>Food Chemistry</i> , 2006, 96, 96-103.	4.2	98
102	Comparative study on antioxidative activity of yellow stripe trevally protein hydrolysate produced from Alcalase and Flavourzyme. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1019-1026.	1.3	97
103	Characterization of porcine plasma protein-based films as affected by pretreatment and cross-linking agents. <i>International Journal of Biological Macromolecules</i> , 2009, 44, 143-148.	3.6	95
104	Trends in shrimp processing waste utilization: An industrial prospective. <i>Trends in Food Science and Technology</i> , 2020, 103, 20-35.	7.8	95
105	Isolation and characterization of collagen from bigeye snapper (<i>Priacanthus macracanthus</i>) skin. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1203-1210.	1.7	94
106	Potential application of seafood-derived peptides as bifunctional ingredients, antioxidant and cryoprotectant: A review. <i>Journal of Functional Foods</i> , 2015, 19, 753-764.	1.6	94
107	Characterisation of mucilages extracted from seven Italian cultivars of flax. <i>Food Chemistry</i> , 2014, 148, 60-69.	4.2	93
108	Effect of gellan incorporation on gel properties of bigeye snapper surimi. <i>Food Hydrocolloids</i> , 2018, 77, 746-753.	5.6	93

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109	Use of pyloric caeca extract from bigeye snapper (<i>Priacanthus macracanthus</i>) for the production of gelatin hydrolysate with antioxidative activity. <i>LWT - Food Science and Technology</i> , 2010, 43, 86-97.	2.5	92
110	Impact of virgin coconut oil nanoemulsion on properties of croaker surimi gel. <i>Food Hydrocolloids</i> , 2018, 82, 34-44.	5.6	92
111	Lipid oxidation and fishy odour development in protein hydrolysate from Nile tilapia (<i>Oreochromis</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 4.2 91	4.2	91
112	Amino Acid Composition and Antioxidative Peptides from Protein Hydrolysates of Yellow Stripe Trevally (<i>Selaroides leptolepis</i>). <i>Journal of Food Science</i> , 2009, 74, C126-33.	1.5	90
113	Chemical composition and antioxidative activity of Thai traditional fermented shrimp and krill products. <i>Food Chemistry</i> , 2010, 119, 133-140.	4.2	90
114	Whey protein concentrate: Autolysis inhibition and effects on the gel properties of surimi prepared from tropical fish. <i>Food Chemistry</i> , 2008, 106, 1077-1084.	4.2	89
115	Properties of blend film based on cuttlefish (<i>Sepia pharaonis</i>) skin gelatin and mungbean protein isolate. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 663-673.	3.6	88
116	Chemical compositions and characterisation of skin gelatin from farmed giant catfish (<i>Pangasianodon gigas</i>). <i>LWT - Food Science and Technology</i> , 2010, 43, 161-165.	2.5	87
117	Characteristics of trypsin from the pyloric ceca of walleye pollock (<i>Theragra chalcogramma</i>). <i>Food Chemistry</i> , 2008, 106, 194-199.	4.2	86
118	Nonthermal Processes for Shelf-life Extension of Seafoods: A Revisit. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 892-904.	5.9	86
119	Characteristics and storage stability of nanoliposomes loaded with shrimp oil as affected by ultrasonication and microfluidization. <i>Food Chemistry</i> , 2020, 310, 125916.	4.2	86
120	Coconut Milk and Coconut Oil: Their Manufacture Associated with Protein Functionality. <i>Journal of Food Science</i> , 2018, 83, 2019-2027.	1.5	85
121	Effect of medium temperature setting on gelling characteristics of surimi from some tropical fish. <i>Food Chemistry</i> , 2003, 82, 567-574.	4.2	84
122	Effect of tannic acid and kiam wood extract on lipid oxidation and textural properties of fish emulsion sausages during refrigerated storage. <i>Food Chemistry</i> , 2012, 130, 408-416.	4.2	84
123	Antioxidative and ACE inhibitory activities of protein hydrolysates from the muscle of brownstripe red snapper prepared using pyloric caeca and commercial proteases. <i>Process Biochemistry</i> , 2011, 46, 318-327.	1.8	82
124	Comparative study on protein cross-linking and gel enhancing effect of microbial transglutaminase on surimi from different fish. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 844-852.	1.7	82
125	Chemical compositions and nutritional value of Asian hard clam (<i>Meretrix lusoria</i>) from the coast of Andaman Sea. <i>Food Chemistry</i> , 2013, 141, 4138-4145.	4.2	82
126	Fish skin gelatin hydrolysates produced by visceral peptidase and bovine trypsin: Bioactivity and stability. <i>Food Chemistry</i> , 2017, 215, 383-390.	4.2	81

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127	Acid-induced gelation of natural actomyosin from Atlantic cod (<i>Gadus morhua</i>) and burbot (<i>Lota</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	5.6	80
128	Degradation of histamine by extremely halophilic archaea isolated from high salt-fermented fishery products. <i>Enzyme and Microbial Technology</i> , 2010, 46, 92-99.	1.6	80
129	Isolation of antioxidative and ACE inhibitory peptides from protein hydrolysate of skipjack (<i>Katsuwana</i>) Tj ETQq1 1 0.784314 rgBT /O	1.6	80
130	Isolation and screening of lactic acid bacteria from Thai traditional fermented fish (Plasom) and production of Plasom from selected strains. <i>Food Control</i> , 2011, 22, 401-407.	2.8	79
131	Antioxidative activities of hydrolysates from seabass skin prepared using protease from hepatopancreas of Pacific white shrimp. <i>Journal of Functional Foods</i> , 2014, 6, 147-156.	1.6	79
132	Purification and Characterization of Trypsin from the Spleen of Tongol Tuna (<i>Thunnus tonggol</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5617-5622.	2.4	78
133	Use of tea extracts for inhibition of polyphenoloxidase and retardation of quality loss of Pacific white shrimp during iced storage. <i>LWT - Food Science and Technology</i> , 2011, 44, 924-932.	2.5	78
134	Properties and antioxidative activity of fish gelatin-based film incorporated with epigallocatechin gallate. <i>Food Hydrocolloids</i> , 2018, 80, 212-221.	5.6	78
135	Lipids from cephalothorax and hepatopancreas of Pacific white shrimp (<i>Litopenaeus vannamei</i>): Compositions and deterioration as affected by iced storage. <i>Food Chemistry</i> , 2012, 134, 2066-2074.	4.2	77
136	Changes in lipid composition and fatty acid profile of Nham, a Thai fermented pork sausage, during fermentation. <i>Food Chemistry</i> , 2006, 94, 580-588.	4.2	76
137	Properties and acceptability of Som-fug, a Thai fermented fish mince, inoculated with lactic acid bacteria starters. <i>LWT - Food Science and Technology</i> , 2008, 41, 569-580.	2.5	76
138	Antioxidative activity and emulsifying properties of cuttlefish skin gelatin-tannic acid complex as influenced by types of interaction. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 712-720.	2.7	76
139	Type I collagen from the skin of ornate threadfin bream (<i>Nemipterus hexodon</i>): Characteristics and effect of pepsin hydrolysis. <i>Food Chemistry</i> , 2011, 125, 500-507.	4.2	76
140	Quality attributes of minced pork wrapped with catechin-lysozyme incorporated gelatin film. <i>Food Packaging and Shelf Life</i> , 2015, 3, 88-96.	3.3	76
141	ISOLATION AND CHARACTERIZATION OF TRYPSIN INHIBITORS FROM SOME THAI LEGUME SEEDS. <i>Journal of Food Biochemistry</i> , 2000, 24, 107-127.	1.2	75
142	Effects of the addition of spleen of skipjack tuna (<i>Katsuwonus pelamis</i>) on the liquefaction and characteristics of fish sauce made from sardine (<i>Sardinella gibbosa</i>). <i>Food Chemistry</i> , 2006, 98, 440-452.	4.2	75
143	Compositional and physicochemical characteristics of acid solubilized collagen extracted from the skin of unicorn leatherjacket (<i>Aluterus monoceros</i>). <i>Food Hydrocolloids</i> , 2010, 24, 588-594.	5.6	75
144	Synergistic effect of tannic acid and modified atmospheric packaging on the prevention of lipid oxidation and quality losses of refrigerated striped catfish slices. <i>Food Chemistry</i> , 2010, 121, 29-38.	4.2	75

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145	The effects of pretreatments on antioxidative activities of protein hydrolysate from the muscle of brownstripe red snapper (<i>Lutjanus vitta</i>). <i>LWT - Food Science and Technology</i> , 2011, 44, 1139-1148.	2.5	74
146	Effect of phosphate compounds on gel-forming ability of surimi from bigeye snapper (<i>Priacanthus</i>) Tj ETQq0 0 0 rgBT/Overlo 10 Tf 50	3.6	73
147	Characteristics of acid- and pepsin-soluble collagens from scale of seabass (<i>Lates calcarifer</i>). <i>LWT - Food Science and Technology</i> , 2015, 63, 71-76.	2.5	73
148	Physico-Mechanical Characterization and Antimicrobial Properties of Fish Protein Isolate/Fish Skin Gelatin-Zinc Oxide (ZnO) Nanocomposite Films. <i>Food and Bioprocess Technology</i> , 2016, 9, 101-112.	2.6	73
149	Impact of microbial transglutaminase on gelling properties of Indian mackerel fish protein isolates. <i>Food Chemistry</i> , 2013, 136, 929-937.	4.2	71
150	Hydrolysates from marine sources as cryoprotective substances in seafoods and seafood products. <i>Trends in Food Science and Technology</i> , 2016, 57, 40-51.	7.8	71
151	Effect of pH on the properties of protein-based film from bigeye snapper (<i>Priacanthus tayenus</i>) surimi. <i>Bioresource Technology</i> , 2007, 98, 221-225.	4.8	70
152	Changes in heme proteins and lipids associated with off-odour of seabass (<i>Lates calcarifer</i>) and red tilapia (<i>Oreochromis mossambicus</i> — <i>O. niloticus</i>) during iced storage. <i>Food Chemistry</i> , 2010, 121, 1109-1119.	4.2	70
153	Effect of bleeding on lipid oxidation and quality changes of Asian seabass (<i>Lates calcarifer</i>) muscle during iced storage. <i>Food Chemistry</i> , 2011, 124, 459-467.	4.2	70
154	Effect of NaCl on thermal aggregation of egg white proteins from duck egg. <i>Food Chemistry</i> , 2011, 125, 706-712.	4.2	70
155	Effects of Salting Processes and Time on the Chemical Composition, Textural Properties, and Microstructure of Cooked Duck Egg. <i>Journal of Food Science</i> , 2011, 76, S139-47.	1.5	68
156	Effects of skipjack roe protein hydrolysate on properties and oxidative stability of fish emulsion sausage. <i>LWT - Food Science and Technology</i> , 2014, 58, 280-286.	2.5	68
157	Isolation and characterisation of collagen from the ribbon jellyfish (<i>C. hrysoura</i>) Tj ETQq1 1 0.784314 rgBT/Overlo 1.3 68	1.3	68
158	Interrelationship between myoglobin and lipid oxidations in oxeye scad (<i>Selar boops</i>) muscle during iced storage. <i>Food Chemistry</i> , 2015, 174, 279-285.	4.2	68
159	Physical and rheological properties of fish gelatin gel as influenced by $\hat{\text{I}}^{\text{e}}$ -carrageenan. <i>Food Bioscience</i> , 2017, 20, 88-95.	2.0	68
160	The influence of storage conditions of tuna viscera before fermentation on the chemical, physical and microbiological changes in fish sauce during fermentation. <i>Bioresource Technology</i> , 2006, 97, 2032-2040.	4.8	67
161	Purification and characterization of trypsin from the pyloric caeca of brownstripe red snapper (<i>Lutjanus vitta</i>). <i>Food Chemistry</i> , 2010, 120, 658-664.	4.2	67
162	Chemical compositions of the roes from skipjack, tongol and bonito. <i>Food Chemistry</i> , 2011, 124, 1328-1334.	4.2	67

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163	Gelatin from clown featherback skin: Extraction conditions. <i>LWT - Food Science and Technology</i> , 2016, 66, 186-192.	2.5	67
164	The effect of whitening agents on the gel-forming ability and whiteness of surimi. <i>International Journal of Food Science and Technology</i> , 2004, 39, 773-781.	1.3	66
165	PROPERTIES OF PHENOLOXIDASE ISOLATED FROM THE CEPHALOTHORAX OF KURUMA PRAWN (PENAEUS) Tj ETQq1 1 0.784314 rgBT /Overlock 65	1.2	66
166	Physicochemical properties, gel-forming ability and myoglobin content of sardine (<i>Sardinella gibbosa</i>) and mackerel (<i>Rastrelliger kanagartha</i>) surimi produced by conventional method and alkaline solubilisation process. <i>European Food Research and Technology</i> , 2006, 222, 58-63.	1.6	66
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169	Trypsins from the pyloric caeca of jacopever (<i>Sebastes schlegelii</i>) and elkhorn sculpin (<i>Alcichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 65	4.2	65
170	Effect of high-temperature setting on gelling characteristic of surimi from some tropical fish. <i>International Journal of Food Science and Technology</i> , 2004, 39, 671-680.	1.3	64
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172	Cryoprotective effect of gelatin hydrolysate from blacktip shark skin on surimi subjected to different freeze-thaw cycles. <i>LWT - Food Science and Technology</i> , 2012, 47, 437-442.	2.5	64
173	Composite films based on chitosan and epigallocatechin gallate grafted chitosan: Characterization, antioxidant and antimicrobial activities. <i>Food Hydrocolloids</i> , 2021, 111, 106384.	5.6	64
174	Gel-forming properties of surimi produced from bigeye snapper, <i>Priacanthus tayenus</i> and <i>P. macracanthus</i> , stored in ice. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1442-1451.	1.7	63
175	Physicochemical and biochemical changes during frozen storage of minced flesh of lizardfish (<i>Saurida micropectoralis</i>). <i>Food Chemistry</i> , 2005, 90, 141-150.	4.2	63
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177	Extraction efficiency and characteristics of acid and pepsin soluble collagens from the skin of golden carp (<i>Probarbus Jullieni</i>) as affected by ultrasonication. <i>Process Biochemistry</i> , 2018, 66, 237-244.	1.8	63
178	Suwari gel properties as affected by transglutaminase activator and inhibitors. <i>Food Chemistry</i> , 2004, 85, 91-99.	4.2	62
179	Biochemical properties of two isoforms of trypsin purified from the Intestine of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Food Chemistry</i> , 2009, 115, 155-162.	4.2	62
180	Collagens from the skin of arabesque greenling (<i>Pleurogrammus azonus</i>) solubilized with the aid of acetic acid and pepsin from albacore tuna (<i>Thunnus alalunga</i>) stomach. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1492-1500.	1.7	62

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182	Microstructure and thermal characteristics of Thai indigenous and broiler chicken muscles. <i>Poultry Science</i> , 2005, 84, 328-336.	1.5	60
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184	Gelatin hydrolysates from farmed Giant catfish skin using alkaline proteases and its antioxidative function of simulated gastro-intestinal digestion. <i>Food Chemistry</i> , 2016, 192, 34-42.	4.2	60
185	Prevention of quality loss and melanosis of Pacific white shrimp by cashew leaf extracts. <i>Food Control</i> , 2019, 95, 257-266.	2.8	60
186	Protein hydrolysate from salmon frames: Production, characteristics and antioxidative activity. <i>Journal of Food Biochemistry</i> , 2019, 43, e12734.	1.2	60
187	Recent developments of natural antimicrobials and antioxidants on fish and fishery food products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4182-4210.	5.9	60
188	Effect of some protein additives on proteolysis and gel-forming ability of lizardfish (<i>Saurida tumbil</i>). <i>Food Hydrocolloids</i> , 2004, 18, 395-401.	5.6	59
189	Effect of bambara groundnut protein isolate on autolysis and gel properties of surimi from threadfin bream (<i>Nemipterus bleekeri</i>). <i>LWT - Food Science and Technology</i> , 2012, 47, 261-266.	2.5	59
190	High voltage cold atmospheric plasma: Antibacterial properties and its effect on quality of Asian sea bass slices. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 305-312.	2.7	59
191	Comparative studies on molecular changes and pro-oxidative activity of haemoglobin from different fish species as influenced by pH. <i>Food Chemistry</i> , 2011, 124, 875-883.	4.2	58
192	Characteristics of albumin and globulin from coconut meat and their role in emulsion stability without and with proteolysis. <i>Food Hydrocolloids</i> , 2017, 69, 220-228.	5.6	58
193	Ultrasound-Assisted Extraction of Chitosan from Squid Pen: Molecular Characterization and Fat Binding Capacity. <i>Journal of Food Science</i> , 2019, 84, 224-234.	1.5	58
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196	Changes in microbiological, biochemical and physico-chemical properties of Nham inoculated with different inoculum levels of <i>Lactobacillus curvatus</i> . <i>LWT - Food Science and Technology</i> , 2006, 39, 814-826.	2.5	57
197	Effects of protein isolates from black bean and mungbean on proteolysis and gel properties of surimi from sardine (<i>Sardinella albella</i>). <i>LWT - Food Science and Technology</i> , 2013, 50, 511-518.	2.5	57
198	Properties of surimi gel as influenced by fish gelatin and microbial transglutaminase. <i>Food Bioscience</i> , 2013, 1, 39-47.	2.0	57

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200	Preventive effect of Nile tilapia hydrolysate against oxidative damage of HepG2 cells and DNA mediated by H ₂ O ₂ and AAPH. <i>Journal of Food Science and Technology</i> , 2015, 52, 6194-6205.	1.4	57
201	Effect of virgin coconut oil on properties of surimi gel. <i>Journal of Food Science and Technology</i> , 2018, 55, 496-505.	1.4	57
202	Chemical composition and thermal property of cuttlefish (<i>Sepia pharaonis</i>) muscle. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 127-133.	1.9	56
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205	Molecular and functional properties of gelatin from the skin of unicorn leatherjacket as affected by extracting temperatures. <i>Food Chemistry</i> , 2013, 138, 1431-1437.	4.2	56
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208	Isolation and properties of acid- and pepsin-soluble collagen from the skin of blacktip shark (<i>Carcharhinus limbatus</i>). <i>European Food Research and Technology</i> , 2010, 230, 475-483.	1.6	55
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210	Biodegradable Protein-based Films and Their Properties: A Comparative Study. <i>Packaging Technology and Science</i> , 2016, 29, 77-90.	1.3	55
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212	Oil and pigments from shrimp processing by-products: Extraction, composition, bioactivities and its application- A review. <i>Trends in Food Science and Technology</i> , 2020, 100, 307-319.	7.8	55
213	Combination effect of phosphate and modified atmosphere on quality and shelf-life extension of refrigerated seabass slices. <i>LWT - Food Science and Technology</i> , 2005, 38, 745-756.	2.5	54
214	Effect of Myoglobin from Eastern Little Tuna Muscle on Lipid Oxidation of Washed Asian Seabass Mince at Different pH Conditions. <i>Journal of Food Science</i> , 2011, 76, C242-9.	1.5	54
215	Changes in lipids and fishy odour development in skin from Nile tilapia (<i>Oreochromis niloticus</i>) stored in ice. <i>Food Chemistry</i> , 2013, 141, 2466-2472.	4.2	54
216	Hydrolysates from rainbow trout (<i>Oncorhynchus mykiss</i>) processing by-products: Properties when added to fish mince with different freeze-thaw cycles. <i>Food Bioscience</i> , 2019, 30, 100418.	2.0	54

#	ARTICLE	IF	CITATIONS
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224	Extraction, purification and properties of trypsin inhibitor from Thai mung bean (<i>Vigna radiata</i> (L.) R. Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	52
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#	ARTICLE	IF	CITATIONS
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250	Chicken plasma protein affects gelation of surimi from bigeye snapper (<i>Priacanthus tayenus</i>). <i>Food Hydrocolloids</i> , 2004, 18, 259-270.	5.6	49
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#	ARTICLE	IF	CITATIONS
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261	Three-phase partitioning of protease from <i>Calotropis procera</i> latex. <i>Biochemical Engineering Journal</i> , 2010, 50, 145-149.	1.8	47
262	Fatty acid composition, lipid oxidation, and fishy odour development in seabass (<i>Lates</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Td 885-894.	1.0	47
263	Ultrasound-assisted extraction of collagen from clown featherback (<i>Chitala</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 387 Td Agriculture, 2021, 101, 648-658.	1.7	47
264	Impact of divalent salts and bovine gelatin on gel properties of phosphorylated gelatin from the skin of unicorn leatherjacket. <i>LWT - Food Science and Technology</i> , 2014, 55, 477-482.	2.5	46
265	Antioxidant activities and selected characteristics of gelatin hydrolysates from seabass (<i>Lates</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 387 Td 197-208.	1.4	46
266	Effect of catechin and its derivatives on inhibition of polyphenoloxidase and melanosis of Pacific white shrimp. <i>Journal of Food Science and Technology</i> , 2017, 54, 1098-1107.	1.4	46
267	Chemical compositions and functional properties of gelatin from pre-cooked tuna fin. <i>International Journal of Food Science and Technology</i> , 2008, 43, 685-693.	1.3	45
268	Compositions and yield of lipids extracted from hepatopancreas of Pacific white shrimp (<i>Litopenaeus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 Td 4.2 45	4.2	45
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#	ARTICLE	IF	CITATIONS
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413	Gelling characteristics of surimi from yellow stripe trevally (<i>Selaroides leptolepis</i>). <i>International Aquatic Research</i> , 2012, 4, 5.	1.5	29
414	Physical and chemical properties of gelatin from the skin of cultured Amur sturgeon (<i>Acipenser</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td	0.3	29

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415	Chemical compositions and muddy flavour/odour of protein hydrolysate from Nile tilapia and broadhead catfish mince and protein isolate. <i>Food Chemistry</i> , 2014, 142, 210-216.	4.2	29
416	Antioxidant and functional properties of protein hydrolysates obtained from starry triggerfish muscle using trypsin from albacore tuna liver. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 447-454.	1.5	29
417	Chitosan nanoparticles: preparation, food applications and health benefits. <i>ScienceAsia</i> , 2021, 47, 1.	0.2	29
418	Porcine Plasma Proteins as a Surimi Protease Inhibitor: Effects on Actomyosin Gelation. <i>Journal of Food Science</i> , 2000, 65, 607-611.	1.5	28
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420	Stability of emulsion containing skipjack roe protein hydrolysate modified by oxidised tannic acid. <i>Food Hydrocolloids</i> , 2014, 41, 146-155.	5.6	28
421	Retardation of lipid oxidation using gelatin film incorporated with longan seed extract compared with BHT. <i>Journal of Food Science and Technology</i> , 2015, 52, 5842-5849.	1.4	28
422	Cryoprotective and antioxidative effects of gelatin hydrolysate from unicorn leatherjacket skin. <i>International Journal of Refrigeration</i> , 2015, 49, 69-78.	1.8	28
423	Obtaining of functional components from cooked shrimp (<i>Penaeus vannamei</i>) by enzymatic hydrolysis. <i>Food Bioscience</i> , 2016, 15, 55-63.	2.0	28
424	Astaxanthin degradation and lipid oxidation of Pacific white shrimp oil: kinetics study and stability as affected by storage conditions. <i>International Aquatic Research</i> , 2016, 8, 15-27.	1.5	28
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428	Undesirable discoloration in edible fish muscle: Impact of indigenous pigments, chemical reactions, processing, and its prevention. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 580-603.	5.9	28
429	Heat-activated proteolysis in lizardfish (<i>Saurida tumbil</i>) muscle. <i>Food Research International</i> , 2003, 36, 1021-1028.	2.9	27
430	COMPARATIVE STUDY OF ENZYMATIC CHARACTERISTICS OF TRYPSINS FROM THE PYLORIC CECA OF YELLOW TAIL (<i>SERIOLA QUINQUERADIATA</i>) AND BROWN HAKELING (<i>PHYSICULUS JAPONICUS</i>). <i>Journal of Food Biochemistry</i> , 2006, 30, 521-534.	1.2	27
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436	Changes in antioxidant activities and physicochemical properties of Kapi, a fermented shrimp paste, during fermentation. <i>Journal of Food Science and Technology</i> , 2014, 51, 2463-2471.	1.4	27
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446	Oxidative stability of shrimp oil-in-water emulsions as affected by antioxidant incorporation. <i>International Aquatic Research</i> , 2013, 5, 14.	1.5	26
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449	Impact of salted duck egg albumen powder on proteolysis and gelling properties of sardine surimi. <i>Journal of Texture Studies</i> , 2019, 50, 434-442.	1.1	26
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452	Betel (<i>Piper betle</i> L.) leaf ethanolic extracts dechlorophyllized using different methods: antioxidant and antibacterial activities, and application for shelf-life extension of Nile tilapia (<i>Oreochromis niloticus</i>) filets. <i>RSC Advances</i> , 2021, 11, 17630-17641.	1.7	26
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457	Purification and biochemical properties of pepsins from the stomach of skipjack tuna (<i>Katsuwonus</i>) Tj ETQq1 1 0.784314 rgBT /Overload	1.6	25
458	Gel properties of croaker-mackerel surimi blend. <i>Food Chemistry</i> , 2010, 122, 1122-1128.	4.2	25
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463	Trypsin inhibitor from yellowfin tuna (<i>Thunnus albacores</i>) roe: Effects on gel properties of surimi from bigeye snapper (<i>Priacanthus macracanthus</i>). <i>LWT - Food Science and Technology</i> , 2016, 65, 122-127.	2.5	25
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472	Proteinase in Pacific Whiting Surimi Wash Water: Identification and Characterization. <i>Journal of Food Science</i> , 1996, 61, 1165-1170.	1.5	24
473	Partial purification and characterization of trimethylamine-N-oxide demethylase from lizardfish kidney. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2003, 135, 359-371.	0.7	24
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475	Effect of irradiation on properties and storage stability of Som-fug produced from bigeye snapper. <i>Food Chemistry</i> , 2007, 103, 274-286.	4.2	24
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484	CHANGES DURING FERMENTATION AND PROPERTIES OF SOM-FUG PRODUCED FROM DIFFERENT MARINE FISH. <i>Journal of Food Processing and Preservation</i> , 2007, 31, 751-770.	0.9	23
485	Raman spectroscopic analysis and rheological measurements on natural actomyosin from haddock (<i>Melanogrammus aeglefinus</i>) during refrigerated (4°C) and frozen (-10°C) storage in the presence of trimethylamine-N-oxide demethylase from kidney of lizardfish (<i>Saurida tumbil</i>). <i>Food Chemistry</i> , 2008, 106, 1253-1263.	4.2	23
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488	Retardation of myoglobin and haemoglobin-mediated lipid oxidation in washed bighead carp by phenolic compounds. <i>Food Chemistry</i> , 2012, 134, 789-796.	4.2	23
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490	Physicochemical changes of myosin and gelling properties of washed tilapia mince as influenced by oxidative stress and microbial transglutaminase. <i>Journal of Food Science and Technology</i> , 2015, 52, 3824-36.	1.4	23
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492	Purification and Characterization of Trypsin from Hepatopancreas of Pacific White Shrimp. <i>Journal of Food Biochemistry</i> , 2015, 39, 388-397.	1.2	23
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494	In vitro cellular bioactivities of Maillard reaction products from sugar-gelatin hydrolysate of unicorn leatherjacket skin system. <i>Journal of Functional Foods</i> , 2016, 23, 87-94.	1.6	23
495	Use of TPP and ATPS for partitioning and recovery of lipase from Pacific white shrimp (<i>Litopenaeus</i>) Tj ETQq1 1 0.784314 rgBT ₃ /Overlo	1.4	23
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501	Synthesis of gold nanoparticles/polyaniline boronic acid/sodium alginate aqueous nanocomposite based on chemical oxidative polymerization for biological applications. <i>International Journal of Biological Macromolecules</i> , 2021, 179, 196-205.	3.6	23
502	Quality, protease inhibitor and gelling property of duck egg albumen as affected by storage conditions. <i>Journal of Food Science and Technology</i> , 2018, 55, 513-522.	1.4	23
503	Surface activity and molecular characteristics of cuttlefish skin gelatin modified by oxidized linoleic acid. <i>International Journal of Biological Macromolecules</i> , 2011, 48, 650-660.	3.6	22
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507	Effect of glucose treatment on texture and colour of pidan white during storage. <i>Journal of Food Science and Technology</i> , 2014, 51, 729-735.	1.4	22
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514	Combination effect of high pressure treatment and ethanolic extract from coconut husk on gel properties of sardine surimi. <i>LWT - Food Science and Technology</i> , 2018, 91, 361-367.	2.5	22
515	Production and Characterization of Odorless Antioxidative Hydrolyzed Collagen from Seabass (<i>Lates</i>) Tj ETQq1 1 0,784314 rgBT /Over	1.8	22
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517	Optimization of wall material for phage encapsulation via freeze-drying and antimicrobial efficacy of microencapsulated phage against Salmonella. <i>Journal of Food Science and Technology</i> , 2021, 58, 1937-1946.	1.4	22
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520	Effect of Acetic Acid and Commercial Protease Pretreatment on Salting and Characteristics of Salted Duck Egg. <i>Food and Bioprocess Technology</i> , 2012, 5, 1502-1510.	2.6	21
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527	Characteristics and functional properties of gelatin from seabass skin as influenced by defatting. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1204-1211.	1.3	21
528	Microbial load reduction of sweet basil using acidic electrolyzed water and lactic acid in combination with mild heat. <i>Food Control</i> , 2016, 64, 29-36.	2.8	21
529	Serine protease inhibitors from squid ovary: extraction and its effect on proteolysis and gel properties of surimi. <i>Journal of Food Science and Technology</i> , 2017, 54, 267-275.	1.4	21
530	Physical, rheological and antioxidant properties of gelatin gel as affected by the incorporation of β -glucan. <i>Food Hydrocolloids</i> , 2018, 79, 409-415.	5.6	21
531	Ethanol extract of Betel (<i>Piper betle</i> L.) and Chaphlu (<i>Piper sarmentosum</i> Roxb.) dechlorophyllized using sedimentation process: Production, characteristics, and antioxidant activities. <i>Journal of Food Biochemistry</i> , 2020, 44, e13508.	1.2	21
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#	ARTICLE	IF	CITATIONS
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543	Whole wheat cracker fortified with biocalcium and protein hydrolysate powders from salmon frame: characteristics and nutritional value. <i>Food Quality and Safety</i> , 2019, 3, 191-199.	0.6	20
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602	Optimum extraction and recovery of trypsin inhibitor from yellowfin tuna (<i>Thunnus albacores</i>) roe and its biochemical properties. <i>International Journal of Food Science and Technology</i> , 2014, 49, 168-173.	1.3	16
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609	Effect of gellan and calcium chloride on properties of surimi gel with low and high setting phenomena. <i>RSC Advances</i> , 2017, 7, 52423-52434.	1.7	16
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614	MOLECULAR CHARACTERISTICS OF ACID AND PEPSIN SOLUBLE COLLAGENS FROM THE SCALES OF GOLDEN CARP (<i>PROBARBUS JULLIENI</i>). <i>Emirates Journal of Food and Agriculture</i> , 0, , 450.	1.0	16
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622	Effect of drying methods on gelatin from splendid squid (<i>Loligo formosana</i>) skins. <i>Food Bioscience</i> , 2018, 26, 96-103.	2.0	15
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628	Interaction of Fish Myoglobin and Myofibrillar Proteins. <i>Journal of Food Science</i> , 2008, 73, C292-C298.	1.5	14
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#	ARTICLE	IF	CITATIONS
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632	Effect of zinc sulphate on gelling properties of phosphorylated protein isolate from yellow stripe trevally. <i>Food Chemistry</i> , 2013, 141, 2848-2857.	4.2	14
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645	Development of Hydrolysis and Defatting Processes for Production of Lowered Fishy Odor Hydrolyzed Collagen from Fatty Skin of Sockeye Salmon (<i>Oncorhynchus nerka</i>). <i>Foods</i> , 2021, 10, 2257.	1.9	14
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650	Sulfur-containing Compounds Heated under Alkaline Condition: Antibrowning, Antioxidative Activities, and Their Effect on Quality of Shrimp during Iced Storage. <i>Journal of Food Science</i> , 2009, 74, S240-7.	1.5	13
651	Quality Indices of Squid (<i>Photololigo duvaucelii</i>) and Cuttlefish (<i>Sepia aculeata</i>) Stored in Ice. <i>Journal of Aquatic Food Product Technology</i> , 2011, 20, 129-147.	0.6	13
652	Effect of bovine and fish gelatin in combination with microbial transglutaminase on gel properties of threadfin bream surimi. <i>International Aquatic Research</i> , 2012, 4, 1.	1.5	13
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662	Quality characteristics of fried fish crackers packaged in gelatin bags: Effect of squalene and storage time. <i>Food Hydrocolloids</i> , 2020, 99, 105378.	5.6	13
663	Effect of pulsed electric field and modified atmospheric packaging on melanosis and quality of refrigerated Pacific white shrimp treated with leaf extract of Chamuang (<i>Garcinia cowa</i> Roxb.). <i>Food Packaging and Shelf Life</i> , 2020, 25, 100544.	3.3	13
664	Effect of squid pen chitoooligosaccharide in conjugation with different modified atmospheric packaging conditions on color and storage stability of tuna slices. <i>Food Control</i> , 2021, 125, 108013.	2.8	13
665	Insight into the Effect of Ice Addition on the Gel Properties of <i>Nemipterus virgatus</i> Surimi Gel Combined with Water Migration. <i>Foods</i> , 2021, 10, 1815.	1.9	13
666	Microbial, chemical qualities and shelf-life of blue swimming crab (<i>Portunus armatus</i>) lump meat as influenced by in-package high voltage cold plasma treatment. <i>Food Bioscience</i> , 2021, 43, 101274.	2.0	13

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668	Liposomes loaded with betel leaf (<i>Piper betle</i> L.) ethanolic extract prepared by thin film hydration and ethanol injection methods: Characteristics and antioxidant activities. <i>Journal of Food Biochemistry</i> , 2021, 45, e14012.	1.2	13
669	Changes of Volatile Flavor Compounds in Large Yellow Croaker (<i>Larimichthys crocea</i>) during Storage, as Evaluated by Headspace Gas Chromatography-Ion Mobility Spectrometry and Principal Component Analysis. <i>Foods</i> , 2021, 10, 2917.	1.9	13
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