Soottawat Benjakul

List of Publications by Year
in descending order

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		2322	8630
889	41,043	98	146
papers	citations	h-index	g-index

904	904	904	17205
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidative activity and functional properties of protein hydrolysate of yellow stripe trevally (Selaroides leptolepis) as influenced by the degree of hydrolysis and enzyme type. Food Chemistry, 2007, 102, 1317-1327.	8.2	764
2	Essential Oils: Extraction, Bioactivities, and Their Uses for Food Preservation. Journal of Food Science, 2014, 79, R1231-49.	3.1	547
3	Protein Hydrolysates from Pacific Whiting Solid Wastes. Journal of Agricultural and Food Chemistry, 1997, 45, 3423-3430.	5.2	472
4	Physico-mechanical and antimicrobial properties of gelatin film from the skin of unicorn leatherjacket incorporated with essential oils. Food Hydrocolloids, 2012, 28, 189-199.	10.7	435
5	Characterisation of acid-soluble collagen from skin and bone of bigeye snapper (Priacanthus tayenus). Food Chemistry, 2005, 89, 363-372.	8.2	425
6	Physicochemical Changes in Pacific Whiting Muscle Proteins during Iced Storage. Journal of Food Science, 1997, 62, 729-733.	3.1	385
7	Proteinâ€“polyphenol conjugates: Antioxidant property, functionalities and their applications. Trends in Food Science and Technology, 2019, 91, 507-517.	15.1	361
8	Properties and antioxidant activity of fish skin gelatin film incorporated with citrus essential oils. Food Chemistry, 2012, 134, 1571-1579.	8.2	335
9	Compositions, functional properties and antioxidative activity of protein hydrolysates prepared from round scad (Decapterus maruadsi). Food Chemistry, 2007, 103, 1385-1394.	8.2	312
10	Isolation and characterisation of acid and pepsin-solubilised collagens from the skin of Brownstripe red snapper (Lutjanus vitta). Food Chemistry, 2005, 93, 475-484.	8.2	303
11	Properties and antimicrobial activity of fish protein isolate/fish skin gelatin film containing basil leaf essential oil and zinc oxide nanoparticles. Food Hydrocolloids, 2014, 41, 265-273.	10.7	282
12	Changes of pigments and color in sardine () and mackerel () muscle during iced storage. Food Chemistry, 2005, 93, 607-617.	8.2	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. Food Chemistry, 2010, 119, 123-132.	8.2	261
14	Comparative study on physicochemical changes of muscle proteins from some tropical fish during frozen storage. Food Research International, 2003, 36, 787-795.	6.2	257
15	Characterization of edible films from skin gelatin of brownstripe red snapper and bigeye snapper. Food Hydrocolloids, 2006, 20, 492-501.	10.7	257
16	Characteristics and antioxidative activity of Maillard reaction products from a porcine plasma proteinâ€“glucose model system as influenced by pH. Food Chemistry, 2007, 100, 669-677.	8.2	255
17	Isolation and characterisation of collagen extracted from the skin of striped catfish (Pangasianodon) Tj ETQq1 1 0.784314 rgBT /Over	8.2	253
18	Functionalities and antioxidant properties of protein hydrolysates from the muscle of ornate threadfin bream treated with pepsin from skipjack tuna. Food Chemistry, 2011, 124, 1354-1362.	8.2	243

#	Article	IF	Citations
19	Antioxidative activity of Mungoong, an extract paste, from the cephalothorax of white shrimp (Litopenaeus vannamei). Food Chemistry, 2008, 106, 185-193.	8.2	238
20	Characteristics and functional properties of gelatin from splendid squid (Loligo formosana) skin as affected by extraction temperatures. Food Hydrocolloids, 2012, 29, 389-397.	10.7	234
21	Characteristics of gelatin from the skin of unicorn leatherjacket (Aluterus monoceros) as influenced by acid pretreatment and extraction time. Food Hydrocolloids, 2011, 25, 381-388.	10.7	229
22	Composition, Color, and Texture of Thai Indigenous and Broiler Chicken Muscles. Poultry Science, 2004, 83, 123-128.	3.4	228
23	Antioxidant activity of Maillard reaction products from a porcine plasma proteinâ€“sugar model system. Food Chemistry, 2005, 93, 189-196.	8.2	224
24	Properties of film from cuttlefish (Sepia pharaonis) skin gelatin incorporated with cinnamon, clove and star anise extracts. Food Hydrocolloids, 2011, 25, 1085-1097.	10.7	222
25	Biochemical and physicochemical changes in catfish (Silurus glanis Linne) muscle as influenced by different freezeâ€“thaw cycles. Food Chemistry, 2001, 72, 207-217.	8.2	218
26	Characteristics of gelatin from the skins of bigeye snapper, Priacanthus tayenus and Priacanthus macracanthus. Food Chemistry, 2009, 116, 445-451.	8.2	213
27	Comparative studies on chemical composition and thermal properties of black tiger shrimp (Penaeus) Tj ETQq1 1 0.784314 rgBT /Ove	8.2	207
28	Phenolic Compounds and Plant Phenolic Extracts as Natural Antioxidants in Prevention of Lipid Oxidation in Seafood: A Detailed Review. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1125-1140.	11.7	207
29	Bacteriocins from lactic acid bacteria and their applications in meat and meat products. Meat Science, 2016, 120, 118-132.	5.5	205
30	Characteristics of acid soluble collagen and pepsin soluble collagen from scale of spotted golden goatfish (Parupeneus heptacanthus). Food Chemistry, 2011, 129, 1179-1186.	8.2	198
31	Effect of surimi quality on properties of edible films based on Alaska pollack. Food Chemistry, 2004, 86, 493-499.	8.2	196
32	Physico-chemical properties, morphology and antioxidant activity of film from fish skin gelatin incorporated with root essential oils. Journal of Food Engineering, 2013, 117, 350-360.	5.2	195
33	Changes of lipids in sardine (Sardinella gibbosa) muscle during iced storage. Food Chemistry, 2006, 99, 83-91.	8.2	194
34	Antioxidative activity and properties of fish skin gelatin films incorporated with BHT and Î±-tocopherol. Food Hydrocolloids, 2008, 22, 449-458.	10.7	180
35	Shelf-life extension of refrigerated seabass slices under modified atmosphere packaging. Journal of the Science of Food and Agriculture, 2002, 82, 873-880.	3.5	176
36	Effect of ferulic acid on inhibition of polyphenoloxidase and quality changes of Pacific white shrimp (Litopenaeus vannamei) during iced storage. Food Chemistry, 2009, 116, 323-331.	8.2	171

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37	ANTIOXIDATIVE ACTIVITY OF PROTEIN HYDROLYSATE FROM ROUND SCAD MUSCLE USING ALCALASE AND FLAVOURZYME. Journal of Food Biochemistry, 2007, 31, 266-287.	2.9	168
38	Antioxidative activity of caramelisation products and their preventive effect on lipid oxidation in fish mince. Food Chemistry, 2005, 90, 231-239.	8.2	167
39	Natural Preservatives for Extending the Shelfâ€Life of Seafood: A Revisit. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1595-1612.	11.7	165
40	Effect of phenolic compounds on protein cross-linking and properties of film from fish myofibrillar protein. International Journal of Biological Macromolecules, 2012, 51, 774-782.	7.5	162
41	Emerging Role of Phenolic Compounds as Natural Food Additives in Fish and Fish Products. Critical Reviews in Food Science and Nutrition, 2013, 53, 162-179.	10.3	161
42	Characteristics and gel properties of gelatin from skin of seabass (Lates calcarifer) as influenced by extraction conditions. Food Chemistry, 2014, 152, 276-284.	8.2	161
43	Functional properties of gelatin from cuttlefish (Sepia pharaonis) skin as affected by bleaching using hydrogen peroxide. Food Chemistry, 2009, 115, 243-249.	8.2	158
44	Use of pepsin for collagen extraction from the skin of bigeye snapper (Priacanthus tayenus). Food Chemistry, 2007, 104, 593-601.	8.2	155
45	Effect of heat treatment of film-forming solution on the properties of film from cuttlefish (Sepia) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	153
46	Isolation and Characterisation of collagen from the skin of brownbanded bamboo shark (Chiloscyllium punctatum). Food Chemistry, 2010, 119, 1519-1526.	8.2	153
47	Comparative study on chemical compositions and properties of protein isolates from mung bean, black bean and bambara groundnut. Journal of the Science of Food and Agriculture, 2013, 93, 2429-2436.	3.5	151
48	Skin gelatin from bigeye snapper and brownstripe red snapper: Chemical compositions and effect of microbial transglutaminase on gel properties. Food Hydrocolloids, 2006, 20, 1216-1222.	10.7	149
49	Emulsion film based on fish skin gelatin and palm oil: Physical, structural and thermal properties. Food Hydrocolloids, 2015, 48, 248-259.	10.7	145
50	Physicochemical and enzymatic changes of cod muscle proteins subjected to different freeze-thaw cycles. Journal of the Science of Food and Agriculture, 2000, 80, 1143-1150.	3.5	144
51	Comparative study on the proteases from fish pyloric caeca and the use for production of gelatin hydrolysate with antioxidative activity. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2008, 151, 410-419.	1.6	144
52	Enhancement of gel strength of bigeye snapper (Priacanthus tayenus) surimi using oxidised phenolic compounds. Food Chemistry, 2009, 113, 61-70.	8.2	139
53	Effects of partial hydrolysis and plasticizer content on the properties of film from cuttlefish (Sepia) Tj ETQq1 1 0.784314 rgBT /Overlo	10.7	138
54	Effect of frozen storage on chemical and gel-forming properties of fish commonly used for surimi production in Thailand. Food Hydrocolloids, 2005, 19, 197-207.	10.7	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. International Journal of Food Microbiology, 2011, 149, 247-253.	4.7	136
56	Changes in composition and functional properties of proteins and their contributions to Nham characteristics. Meat Science, 2004, 66, 579-588.	5.5	134
57	Differences in Gelation Characteristics of Natural Actomyosin from Two Species of Bigeye Snapper, Priacanthus tayenus and Priacanthus macracanthus. Journal of Food Science, 2001, 66, 1311-1318.	3.1	132
58	Characteristics and gel properties of muscles from sardine (Sardinella gibbosa) and mackerel (Rastrelliger kanagurta) caught in Thailand. Food Research International, 2004, 37, 1021-1030.	6.2	132
59	Biochemical and gelling properties of tilapia surimi and protein recovered using an acid-alkaline process. Food Chemistry, 2009, 112, 112-119.	8.2	132
60	Advancements in liposome technology: Preparation techniques and applications in food, functional foods, and bioactive delivery: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1280-1306.	11.7	130
61	Comparative studies on the effect of the freezeâ€“thawing process on the physicochemical properties and microstructures of black tiger shrimp (Penaeus monodon) and white shrimp (Penaeus vannamei) muscle. Food Chemistry, 2007, 104, 113-121.	8.2	129
62	The effect of metal ions on lipid oxidation, colour and physicochemical properties of cuttlefish (Sepia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.2	128
63	Isolation and characterization of collagen from the cartilages of brownbanded bamboo shark (Chiloscyllium punctatum) and blacktip shark (Carcharhinus limbatus). LWT - Food Science and Technology, 2010, 43, 792-800.	5.2	127
64	Influences of degree of hydrolysis and molecular weight of poly(vinyl alcohol) (PVA) on properties of fish myofibrillar protein/PVA blend films. Food Hydrocolloids, 2012, 29, 226-233.	10.7	127
65	Effects of plasticizers on the properties of edible films from skin gelatin of bigeye snapper and brownstripe red snapper. European Food Research and Technology, 2006, 222, 229-235.	3.3	124
66	Structural, morphological and thermal behaviour characterisations of fish gelatin film incorporated with basil and citronella essential oils as affected by surfactants. Food Hydrocolloids, 2014, 41, 33-43.	10.7	124
67	Characteristics of collagens from the swim bladders of yellowfin tuna (Thunnus albacares). Food Chemistry, 2014, 155, 264-270.	8.2	123
68	Properties of biodegradable blend films based on fish myofibrillar protein and polyvinyl alcohol as influenced by blend composition and pH level. Journal of Food Engineering, 2010, 100, 85-92.	5.2	122
69	Comparative study on characteristics of gelatin from the skins of brownbanded bamboo shark and blacktip shark as affected by extraction conditions. Food Hydrocolloids, 2010, 24, 164-171.	10.7	122
70	Antioxidant components and properties of five long-grained rice bran extracts from commercial available cultivars in Thailand. Food Chemistry, 2008, 111, 636-641.	8.2	121
71	Antioxidative activity and emulsifying properties of cuttlefish skin gelatin modified by oxidised phenolic compounds. Food Chemistry, 2009, 117, 160-168.	8.2	120
72	Melanosis and Quality Changes of Pacific White Shrimp (Litopenaeus vannamei) Treated with Catechin during Iced Storage. Journal of Agricultural and Food Chemistry, 2009, 57, 3578-3586.	5.2	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. Journal of Food Science and Technology, 2015, 52, 6182-6193.	2.8	120
74	Changes in chemical composition, physical properties and microstructure of duck egg as influenced by salting. Food Chemistry, 2009, 112, 560-569.	8.2	119
75	Separation and quality of fish oil from precooked and non-precooked tuna heads. Food Chemistry, 2000, 69, 289-294.	8.2	117
76	Comparative study on molecular characteristics of acid soluble collagens from skin and swim bladder of seabass (Lates calcarifer). Food Chemistry, 2013, 138, 2435-2441.	8.2	117
77	Properties of fish skin gelatin film incorporated with seaweed extract. Journal of Food Engineering, 2009, 95, 151-157.	5.2	116
78	Mechanical, thermal and heat sealing properties of fish skin gelatin film containing palm oil and basil essential oil with different surfactants. Food Hydrocolloids, 2016, 56, 93-107.	10.7	116
79	Changes in physico-chemical properties and gel-forming ability of lizardfish (Saurida tumbil) during post-mortem storage in ice. Food Chemistry, 2003, 80, 535-544.	8.2	115
80	Proteolysis and Its Control Using Protease Inhibitors in Fish and Fish Products: A Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 496-509.	11.7	113
81	Application of anthocyanin as a color indicator in gelatin films. Food Bioscience, 2020, 36, 100603.	4.4	113
82	Transglutaminase-mediated setting in bigeye snapper Surimi. Food Research International, 2003, 36, 253-266.	6.2	112
83	Extraction and characterisation of pepsin-solubilised collagen from the skin of unicorn leatherjacket (Aluterus monocerous). Food Chemistry, 2010, 120, 817-824.	8.2	112
84	Gelatin hydrolysate from blacktip shark skin prepared using papaya latex enzyme: Antioxidant activity and its potential in model systems. Food Chemistry, 2012, 135, 1118-1126.	8.2	112
85	Antioxidative and functional properties of protein hydrolysate from defatted skipjack (Katsuwonous) Tj ETQq1 1 0.784314 rgBT /Over	8.2	111
86	Effect of catechin and ferulic acid on melanosis and quality of Pacific white shrimp subjected to prior freezeâ€“thawing during refrigerated storage. Food Control, 2010, 21, 1263-1271.	5.5	110
87	Antioxidant and cryoprotective effects of a tetrapeptide isolated from Amur sturgeon skin gelatin. Journal of Functional Foods, 2014, 7, 609-620.	3.4	110
88	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
89	Extraction and characterisation of pepsin-solubilised collagens from the skin of bigeye snapper (Priacanthus tayenusandPriacanthus macracanthus). Journal of the Science of Food and Agriculture, 2010, 90, 132-138.	3.5	109
90	COMPARATIVE STUDIES ON PROTEOLYTIC ACTIVITY OF SPLENIC EXTRACT FROM THREE TUNA SPECIES COMMONLY USED IN THAILAND. Journal of Food Biochemistry, 2004, 28, 355-372.	2.9	108

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91	Development and characterisation of blend films based on fish protein isolate and fish skin gelatin. Food Hydrocolloids, 2014, 39, 58-67.	10.7	107
92	Antioxidant and cryoprotective effects of Amur sturgeon skin gelatin hydrolysate in unwashed fish mince. Food Chemistry, 2015, 181, 295-303.	8.2	107
93	Quality changes of sea bass slices wrapped with gelatin film incorporated with lemongrass essential oil. International Journal of Food Microbiology, 2012, 155, 171-178.	4.7	105
94	Physico-chemical and gel properties of agar from Gracilaria tenuistipitata from the lake of Songkhla, Thailand. Food Hydrocolloids, 2015, 51, 217-226.	10.7	105
95	Improvement of gel properties of sardine (Sardinella albella) surimi using coconut husk extracts. Food Hydrocolloids, 2015, 51, 146-155.	10.7	104
96	Partitioning and recovery of proteinase from tuna spleen by aqueous two-phase systems. Process Biochemistry, 2005, 40, 3061-3067.	3.7	103
97	Trypsins from yellowfin tuna (Thunnus albacores) spleen: Purification and characterization. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2006, 144, 47-56.	1.6	102
98	Improvement of gelatin extraction from bigeye snapper skin using pepsin-aided process in combination with protease inhibitor. Food Hydrocolloids, 2008, 22, 615-622.	10.7	100
99	Properties and microstructure of protein-based film from round scad (Decapterus maruadsi) muscle as affected by palm oil and chitosan incorporation. International Journal of Biological Macromolecules, 2007, 41, 605-614.	7.5	99
100	Purification and characterisation of trypsins from the spleen of skipjack tuna (Katsuwonus pelamis). Food Chemistry, 2007, 100, 1580-1589.	8.2	99
101	Cryoprotective effects of trehalose and sodium lactate on tilapia () surimi during frozen storage. Food Chemistry, 2006, 96, 96-103.	8.2	98
102	Comparative study on antioxidative activity of yellow stripe trevally protein hydrolysate produced from Alcalase and Flavourzyme. International Journal of Food Science and Technology, 2008, 43, 1019-1026.	2.7	97
103	Characterization of porcine plasma protein-based films as affected by pretreatment and cross-linking agents. International Journal of Biological Macromolecules, 2009, 44, 143-148.	7.5	95
104	Trends in shrimp processing waste utilization: An industrial prospective. Trends in Food Science and Technology, 2020, 103, 20-35.	15.1	95
105	Isolation and characterization of collagen from bigeye snapper (Priacanthus macracanthus) skin. Journal of the Science of Food and Agriculture, 2005, 85, 1203-1210.	3.5	94
106	Potential application of seafood-derived peptides as bifunctional ingredients, antioxidantâ€“cryoprotectant: A review. Journal of Functional Foods, 2015, 19, 753-764.	3.4	94
107	Characterisation of mucilages extracted from seven Italian cultivars of flax. Food Chemistry, 2014, 148, 60-69.	8.2	93
108	Effect of gellan incorporation on gel properties of bigeye snapper surimi. Food Hydrocolloids, 2018, 77, 746-753.	10.7	93

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109	Use of pyloric caeca extract from bigeye snapper (Priacanthus macracanthus) for the production of gelatin hydrolysate with antioxidative activity. LWT - Food Science and Technology, 2010, 43, 86-97.	5.2	92
110	Impact of virgin coconut oil nanoemulsion on properties of croaker surimi gel. Food Hydrocolloids, 2018, 82, 34-44.	10.7	92
111	Lipid oxidation and fishy odour development in protein hydrolysate from Nile tilapia (Oreochromis) Tj ETQq1 1 0.784314 rgBT /Overlo	8.2	91
112	Amino Acid Composition and Antioxidative Peptides from Protein Hydrolysates of Yellow Stripe Trevally (Selaroides leptolepis). Journal of Food Science, 2009, 74, C126-33.	3.1	90
113	Chemical composition and antioxidative activity of Thai traditional fermented shrimp and krill products. Food Chemistry, 2010, 119, 133-140.	8.2	90
114	Whey protein concentrate: Autolysis inhibition and effects on the gel properties of surimi prepared from tropical fish. Food Chemistry, 2008, 106, 1077-1084.	8.2	89
115	Properties of blend film based on cuttlefish (Sepia pharaonis) skin gelatin and mungbean protein isolate. International Journal of Biological Macromolecules, 2011, 49, 663-673.	7.5	88
116	Chemical compositions and characterisation of skin gelatin from farmed giant catfish (Pangasianodon gigas). LWT - Food Science and Technology, 2010, 43, 161-165.	5.2	87
117	Characteristics of trypsin from the pyloric ceca of walleye pollock (Theragra chalcogramma). Food Chemistry, 2008, 106, 194-199.	8.2	86
118	Nonthermal Processes for Shelfâ€Life Extension of Seafoods: A Revisit. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 892-904.	11.7	86
119	Characteristics and storage stability of nanoliposomes loaded with shrimp oil as affected by ultrasonication and microfluidization. Food Chemistry, 2020, 310, 125916.	8.2	86
120	Coconut Milk and Coconut Oil: Their Manufacture Associated with Protein Functionality. Journal of Food Science, 2018, 83, 2019-2027.	3.1	85
121	Effect of medium temperature setting on gelling characteristics of surimi from some tropical fish. Food Chemistry, 2003, 82, 567-574.	8.2	84
122	Effect of tannic acid and kiam wood extract on lipid oxidation and textural properties of fish emulsion sausages during refrigerated storage. Food Chemistry, 2012, 130, 408-416.	8.2	84
123	Antioxidative and ACE inhibitory activities of protein hydrolysates from the muscle of brownstripe red snapper prepared using pyloric caeca and commercial proteases. Process Biochemistry, 2011, 46, 318-327.	3.7	82
124	Comparative study on protein crossâ€linking and gel enhancing effect of microbial transglutaminase on surimi from different fish. Journal of the Science of Food and Agriculture, 2012, 92, 844-852.	3.5	82
125	Chemical compositions and nutritional value of Asian hard clam (Meretrix lusoria) from the coast of Andaman Sea. Food Chemistry, 2013, 141, 4138-4145.	8.2	82
126	Fish skin gelatin hydrolysates produced by visceral peptidase and bovine trypsin: Bioactivity and stability. Food Chemistry, 2017, 215, 383-390.	8.2	81

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127	Acid-induced gelation of natural actomyosin from Atlantic cod (Gadus morhua) and burbot (Lota) Tj ETQq1 1 0.784314 rgBT /Overloc	10.7	80
128	Degradation of histamine by extremely halophilic archaea isolated from high salt-fermented fishery products. Enzyme and Microbial Technology, 2010, 46, 92-99.	3.2	80
129	Isolation of antioxidative and ACE inhibitory peptides from protein hydrolysate of skipjack (Katsuwana) Tj ETQq1 1 0.784314 rgBT /Ov	3.4	80
130	Isolation and screening of lactic acid bacteria from Thai traditional fermented fish (Plasom) and production of Plasom from selected strains. Food Control, 2011, 22, 401-407.	5.5	79
131	Antioxidative activities of hydrolysates from seabass skin prepared using protease from hepatopancreas of Pacific white shrimp. Journal of Functional Foods, 2014, 6, 147-156.	3.4	79
132	Purification and Characterization of Trypsin from the Spleen of Tongol Tuna (Thunnus tonggol). Journal of Agricultural and Food Chemistry, 2006, 54, 5617-5622.	5.2	78
133	Use of tea extracts for inhibition of polyphenoloxidase and retardation of quality loss of Pacific white shrimp during iced storage. LWT - Food Science and Technology, 2011, 44, 924-932.	5.2	78
134	Properties and antioxidative activity of fish gelatin-based film incorporated with epigallocatechin gallate. Food Hydrocolloids, 2018, 80, 212-221.	10.7	78
135	Lipids from cephalothorax and hepatopancreas of Pacific white shrimp (Litopenaeus vannamei): Compositions and deterioration as affected by iced storage. Food Chemistry, 2012, 134, 2066-2074.	8.2	77
136	Changes in lipid composition and fatty acid profile of Nham, a Thai fermented pork sausage, during fermentation. Food Chemistry, 2006, 94, 580-588.	8.2	76
137	Properties and acceptability of Som-fug, a Thai fermented fish mince, inoculated with lactic acid bacteria starters. LWT - Food Science and Technology, 2008, 41, 569-580.	5.2	76
138	Antioxidative activity and emulsifying properties of cuttlefish skin gelatinâ€“tannic acid complex as influenced by types of interaction. Innovative Food Science and Emerging Technologies, 2010, 11, 712-720.	5.6	76
139	Type I collagen from the skin of ornate threadfin bream (Nemipterus hexodon): Characteristics and effect of pepsin hydrolysis. Food Chemistry, 2011, 125, 500-507.	8.2	76
140	Quality attributes of minced pork wrapped with catechinâ€“lysozyme incorporated gelatin film. Food Packaging and Shelf Life, 2015, 3, 88-96.	7.5	76
141	ISOLATION AND CHARACTERIZATION OF TRYPSIN INHIBITORS FROM SOME THAI LEGUME SEEDS. Journal of Food Biochemistry, 2000, 24, 107-127.	2.9	75
142	Effects of the addition of spleen of skipjack tuna (Katsuwonus pelamis) on the liquefaction and characteristics of fish sauce made from sardine (Sardinella gibbosa). Food Chemistry, 2006, 98, 440-452.	8.2	75
143	Compositional and physicochemical characteristics of acid solubilized collagen extracted from the skin of unicorn leatherjacket (Aluterus monoceros). Food Hydrocolloids, 2010, 24, 588-594.	10.7	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. Food Chemistry, 2010, 121, 29-38.	8.2	75

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145	The effects of pretreatments on antioxidative activities of protein hydrolysate from the muscle of brownstripe red snapper (Lutjanus vitta). LWT - Food Science and Technology, 2011, 44, 1139-1148.	5.2	74
146	Effect of phosphate compounds on gel-forming ability of surimi from bigeye snapper (Priacanthus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	10.7	73
147	Characteristics of acid- and pepsin-soluble collagens from scale of seabass (Lates calcarifer). LWT - Food Science and Technology, 2015, 63, 71-76.	5.2	73
148	Physico-Mechanical Characterization and Antimicrobial Properties of Fish Protein Isolate/Fish Skin Gelatin-Zinc Oxide (ZnO) Nanocomposite Films. Food and Bioprocess Technology, 2016, 9, 101-112.	4.7	73
149	Impact of microbial transglutaminase on gelling properties of Indian mackerel fish protein isolates. Food Chemistry, 2013, 136, 929-937.	8.2	71
150	Hydrolysates from marine sources as cryoprotective substances in seafoods and seafood products. Trends in Food Science and Technology, 2016, 57, 40-51.	15.1	71
151	Effect of pH on the properties of protein-based film from bigeye snapper (Priacanthus tayenus) surimi. Bioresource Technology, 2007, 98, 221-225.	9.6	70
152	Changes in heme proteins and lipids associated with off-odour of seabass (Lates calcarifer) and red tilapia (Oreochromis mossambicusÃ—O. niloticus) during iced storage. Food Chemistry, 2010, 121, 1109-1119.	8.2	70
153	Effect of bleeding on lipid oxidation and quality changes of Asian seabass (Lates calcarifer) muscle during iced storage. Food Chemistry, 2011, 124, 459-467.	8.2	70
154	Effect of NaCl on thermal aggregation of egg white proteins from duck egg. Food Chemistry, 2011, 125, 706-712.	8.2	70
155	Effects of Salting Processes and Time on the Chemical Composition, Textural Properties, and Microstructure of Cooked Duck Egg. Journal of Food Science, 2011, 76, S139-47.	3.1	68
156	Effects of skipjack roe protein hydrolysate on properties and oxidative stability of fish emulsion sausage. LWT - Food Science and Technology, 2014, 58, 280-286.	5.2	68
157	Isolation and characterisation of collagen from the ribbon jellyfish (<scp>C</scp>hrysaora) Tj ETQq1 1 0.784314 rgBT /Overlock	2.7	68
158	Interrelationship between myoglobin and lipid oxidations in oxeye scad (Selar boops) muscle during iced storage. Food Chemistry, 2015, 174, 279-285.	8.2	68
159	Physical and rheological properties of fish gelatin gel as influenced by Î²-carrageenan. Food Bioscience, 2017, 20, 88-95.	4.4	68
160	The influence of storage conditions of tuna viscera before fermentation on the chemical, physical and microbiological changes in fish sauce during fermentation. Bioresource Technology, 2006, 97, 2032-2040.	9.6	67
161	Purification and characterization of trypsin from the pyloric caeca of brownstripe red snapper (Lutjanus vitta). Food Chemistry, 2010, 120, 658-664.	8.2	67
162	Chemical compositions of the roes from skipjack, tongol and bonito. Food Chemistry, 2011, 124, 1328-1334.	8.2	67

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