Soottawat Benjakul

List of Publications by Citations

865 papers	30,439 citations	86 h-index	128 g-index
902 ext. papers	35,481 ext. citations	5.3 avg, IF	8.01 L-index

#	Paper	IF	Citations
865	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	8.5	657
864	Protein Hydrolysates from Pacific Whiting Solid Wastes. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 3423-3430	5.7	418
863	Characterisation of acid-soluble collagen from skin and bone of bigeye snapper (Priacanthus tayenus). *Food Chemistry*, **2005**, 89, 363-372	8.5	365
862	Essential oils: extraction, bioactivities, and their uses for food preservation. *Journal of Food Science*, **2014**, 79, R1231-49	3.4	347
861	Physico-mechanical and antimicrobial properties of gelatin film from the skin of unicorn leatherjacket incorporated with essential oils. *Food Hydrocolloids*, **2012**, 28, 189-199	10.6	334
860	Physicochemical Changes in Pacific Whiting Muscle Proteins during Iced Storage. *Journal of Food Science*, **1997**, 62, 729-733	3.4	321
859	Compositions, functional properties and antioxidative activity of protein hydrolysates prepared from round scad (Decapterus maruadsi). *Food Chemistry*, **2007**, 103, 1385-1394	8.5	259
858	Properties and antioxidant activity of fish skin gelatin film incorporated with citrus essential oils. *Food Chemistry*, **2012**, 134, 1571-9	8.5	254
857	Isolation and characterisation of acid and pepsin-solubilised collagens from the skin of Brownstripe red snapper (Lutjanus vitta). *Food Chemistry*, **2005**, 93, 475-484	8.5	251
856	Changes of pigments and color in sardine (Sardinella gibbosa) and mackerel (Rastrelliger kanagurta) muscle during iced storage. *Food Chemistry*, **2005**, 93, 607-617	8.5	244
855	Characterization of edible films from skin gelatin of brownstripe red snapper and bigeye snapper. *Food Hydrocolloids*, **2006**, 20, 492-501	10.6	240
854	Characteristics and antioxidative activity of Maillard reaction products from a porcine plasma protein□glucose model system as influenced by pH. *Food Chemistry*, **2007**, 100, 669-677	8.5	215
853	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	8.5	212
852	Comparative study on physicochemical changes of muscle proteins from some tropical fish during frozen storage. *Food Research International*, **2003**, 36, 787-795	7	208
851	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	8.5	207
850	Isolation and characterisation of collagen extracted from the skin of striped catfish (Pangasianodon hypophthalmus). *Food Chemistry*, **2011**, 124, 97-105	8.5	204
849	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	10.6	200

848	Antioxidative activity of Mungoong, an extract paste, from the cephalothorax of white shrimp (Litopenaeus vannamei). *Food Chemistry*, **2008**, 106, 185-193	8.5	197
847	Antioxidant activity of Maillard reaction products from a porcine plasma protein–sugar model system. *Food Chemistry*, **2005**, 93, 189-196	8.5	192
846	Characteristics and functional properties of gelatin from splendid squid (Loligo formosana) skin as affected by extraction temperatures. *Food Hydrocolloids*, **2012**, 29, 389-397	10.6	188
845	Properties of film from cuttlefish (Sepia pharaonis) skin gelatin incorporated with cinnamon, clove and star anise extracts. *Food Hydrocolloids*, **2011**, 25, 1085-1097	10.6	183
844	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	10.6	178
843	Biochemical and physicochemical changes in catfish (Silurus glanis Linne) muscle as influenced by different freeze–thaw cycles. *Food Chemistry*, **2001**, 72, 207-217	8.5	175
842	Characteristics of gelatin from the skins of bigeye snapper, Priacanthus tayenus and Priacanthus macracanthus. *Food Chemistry*, **2009**, 116, 445-451	8.5	173
841	Composition, color, and texture of Thai indigenous and broiler chicken muscles. *Poultry Science*, **2004**, 83, 123-8	3.9	169
840	Effect of surimi quality on properties of edible films based on Alaska pollack. *Food Chemistry*, **2004**, 86, 493-499	8.5	164
839	Changes of lipids in sardine (Sardinella gibbosa) muscle during iced storage. *Food Chemistry*, **2006**, 99, 83-91	8.5	161
838	Antioxidative activity and properties of fish skin gelatin films incorporated with BHT and α-tocopherol. *Food Hydrocolloids*, **2008**, 22, 449-458	10.6	157
837	Comparative studies on chemical composition and thermal properties of black tiger shrimp (Penaeus monodon) and white shrimp (Penaeus vannamei) meats. *Food Chemistry*, **2007**, 103, 1199-1207	8.5	157
836	Shelf-life extension of refrigerated seabass slices under modified atmosphere packaging. *Journal of the Science of Food and Agriculture*, **2002**, 82, 873-880	4.3	154
835	Characteristics of acid soluble collagen and pepsin soluble collagen from scale of spotted golden goatfish (Parupeneus heptacanthus). *Food Chemistry*, **2011**, 129, 1179-86	8.5	150
834	Protein–polyphenol conjugates: Antioxidant property, functionalities and their applications. *Trends in Food Science and Technology*, **2019**, 91, 507-517	15.3	148
833	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	16.4	148
832	ANTIOXIDATIVE ACTIVITY OF PROTEIN HYDROLYSATE FROM ROUND SCAD MUSCLE USING ALCALASE AND FLAVOURZYME. *Journal of Food Biochemistry*, **2007**, 31, 266-287	3.3	147
831	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	6	144

830	Antioxidative activity of caramelisation products and their preventive effect on lipid oxidation in fish mince. *Food Chemistry*, **2005**, 90, 231-239	8.5	143
829	Bacteriocins from lactic acid bacteria and their applications in meat and meat products. *Meat Science*, **2016**, 120, 118-132	6.4	143
828	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	8.5	140
827	Functional properties of gelatin from cuttlefish (Sepia pharaonis) skin as affected by bleaching using hydrogen peroxide. *Food Chemistry*, **2009**, 115, 243-249	8.5	136
826	Use of pepsin for collagen extraction from the skin of bigeye snapper (Priacanthus tayenus). *Food Chemistry*, **2007**, 104, 593-601	8.5	132
825	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	10.6	130
824	Effect of heat treatment of film-forming solution on the properties of film from cuttlefish (Sepia pharaonis) skin gelatin. *Journal of Food Engineering*, **2010**, 96, 66-73	6	129
823	Isolation and Characterisation of collagen from the skin of brownbanded bamboo shark (Chiloscyllium punctatum). *Food Chemistry*, **2010**, 119, 1519-1526	8.5	124
822	Characteristics and gel properties of gelatin from skin of seabass (Lates calcarifer) as influenced by extraction conditions. *Food Chemistry*, **2014**, 152, 276-84	8.5	123
821	Emerging role of phenolic compounds as natural food additives in fish and fish products. *Critical Reviews in Food Science and Nutrition*, **2013**, 53, 162-79	11.5	122
820	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, 410-9	2.3	122
819	Biochemical and gelling properties of tilapia surimi and protein recovered using an acid-alkaline process. *Food Chemistry*, **2009**, 112, 112-119	8.5	118
818	Effect of phenolic compounds on protein cross-linking and properties of film from fish myofibrillar protein. *International Journal of Biological Macromolecules*, **2012**, 51, 774-82	7.9	115
817	Effects of partial hydrolysis and plasticizer content on the properties of film from cuttlefish (Sepia pharaonis) skin gelatin. *Food Hydrocolloids*, **2011**, 25, 82-90	10.6	115
816	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	3.4	115
815	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	3.4	111
814	Characteristics and gel properties of muscles from sardine (Sardinella gibbosa) and mackerel (Rastrelliger kanagurta) caught in Thailand. *Food Research International*, **2004**, 37, 1021-1030	7	110
813	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	4.3	109

812	Transglutaminase-mediated setting in bigeye snapper Surimi. *Food Research International*, **2003**, 36, 253-266	7	108
811	Changes in composition and functional properties of proteins and their contributions to Nham characteristics. *Meat Science*, **2004**, 66, 579-88	6.4	108
810	Emulsion film based on fish skin gelatin and palm oil: Physical, structural and thermal properties. *Food Hydrocolloids*, **2015**, 48, 248-259	10.6	106
809	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, 247-53	5.8	106
808	Antioxidant components and properties of five long-grained rice bran extracts from commercial available cultivars in Thailand. *Food Chemistry*, **2008**, 111, 636-641	8.5	106
807	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	6	105
806	Enhancement of gel strength of bigeye snapper (Priacanthus tayenus) surimi using oxidised phenolic compounds. *Food Chemistry*, **2009**, 113, 61-70	8.5	104
805	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	10.6	103
804	Separation and quality of fish oil from precooked and non-precooked tuna heads. *Food Chemistry*, **2000**, 69, 289-294	8.5	103
803	Properties of fish skin gelatin film incorporated with seaweed extract. *Journal of Food Engineering*, **2009**, 95, 151-157	6	101
802	Natural Preservatives for Extending the Shelf-Life of Seafood: A Revisit. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 1595-1612	16.4	100
801	Melanosis and quality changes of Pacific white shrimp (Litopenaeus vannamei) treated with catechin during iced storage. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 3578-86	5.7	99
800	The effect of metal ions on lipid oxidation, colour and physicochemical properties of cuttlefish (Sepia pharaonis) subjected to multiple freeze□haw cycles. *Food Chemistry*, **2006**, 95, 591-599	8.5	99
799	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	10.6	99
798	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	5.4	98
797	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	8.5	98
796	Development and characterisation of blend films based on fish protein isolate and fish skin gelatin. *Food Hydrocolloids*, **2014**, 39, 58-67	10.6	97
795	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, 2429-36	4.3	97

794	Comparative studies on the effect of the freeze-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	8.5	97
793	Trypsins from yellowfin tuna (Thunnus albacores) spleen: purification and characterization. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2006**, 144, 47-56	2.3	95
792	COMPARATIVE STUDIES ON PROTEOLYTIC ACTIVITY OF SPLENIC EXTRACT FROM THREE TUNA SPECIES COMMONLY USED IN THAILAND. *Journal of Food Biochemistry*, **2004**, 28, 355-372	3.3	95
791	Antioxidative activity and emulsifying properties of cuttlefish skin gelatin modified by oxidised phenolic compounds. *Food Chemistry*, **2009**, 117, 160-168	8.5	94
790	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, 605-14	7.9	94
789	Comparative study on molecular characteristics of acid soluble collagens from skin and swim bladder of seabass (Lates calcarifer). *Food Chemistry*, **2013**, 138, 2435-41	8.5	93
788	Gelatin hydrolysate from blacktip shark skin prepared using papaya latex enzyme: Antioxidant activity and its potential in model systems. *Food Chemistry*, **2012**, 135, 1118-26	8.5	92
787	Partitioning and recovery of proteinase from tuna spleen by aqueous two-phase systems. *Process Biochemistry*, **2005**, 40, 3061-3067	4.8	92
786	Effect of catechin and ferulic acid on melanosis and quality of Pacific white shrimp subjected to prior freeze-thawing during refrigerated storage. *Food Control*, **2010**, 21, 1263-1271	6.2	90
785	Changes in chemical composition, physical properties and microstructure of duck egg as influenced by salting. *Food Chemistry*, **2009**, 112, 560-569	8.5	90
784	Purification and characterisation of trypsins from the spleen of skipjack tuna (Katsuwonus pelamis). *Food Chemistry*, **2007**, 100, 1580-1589	8.5	90
783	Improvement of gelatin extraction from bigeye snapper skin using pepsin-aided process in combination with protease inhibitor. *Food Hydrocolloids*, **2008**, 22, 615-622	10.6	88
782	Effect of heat treatment on changes in texture, structure and properties of Thai indigenous chicken muscle. *Food Chemistry*, **2005**, 93, 337-348	8.5	88
781	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	10.6	87
780	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, 6182-93	3.3	86
779	Antioxidative and functional properties of protein hydrolysate from defatted skipjack (Katsuwonous pelamis) roe. *Food Chemistry*, **2012**, 135, 3039-48	8.5	86
778	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	10.6	85
777	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	10.6	85

776	Characteristics of collagens from the swim bladders of yellowfin tuna (Thunnus albacares). *Food Chemistry*, **2014**, 155, 264-70	8.5	85
775	Extraction and characterisation of pepsin-solubilised collagen from the skin of unicorn leatherjacket (Aluterus monocerous). *Food Chemistry*, **2010**, 120, 817-824	8.5	85
774	Extraction and characterisation of pepsin-solubilised collagens from the skin of bigeye snapper (Priacanthus tayenus and Priacanthus macracanthus). *Journal of the Science of Food and Agriculture*, **2010**, 90, 132-8	4.3	84
773	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	3.8	81
772	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	5.4	80
771	Amino acid composition and antioxidative peptides from protein hydrolysates of yellow stripe Trevally (Selaroides leptolepis). *Journal of Food Science*, **2009**, 74, C126-33	3.4	80
770	Characterization of porcine plasma protein-based films as affected by pretreatment and cross-linking agents. *International Journal of Biological Macromolecules*, **2009**, 44, 143-8	7.9	80
769	Isolation and characterization of collagen from bigeye snapper (Priacanthus macracanthus) skin. *Journal of the Science of Food and Agriculture*, **2005**, 85, 1203-1210	4.3	79
768	Characteristics of trypsin from the pyloric ceca of walleye pollock (Theragra chalcogramma). *Food Chemistry*, **2008**, 106, 194-199	8.5	78
767	Quality changes of sea bass slices wrapped with gelatin film incorporated with lemongrass essential oil. *International Journal of Food Microbiology*, **2012**, 155, 171-8	5.8	75
766	Antioxidant and cryoprotective effects of a tetrapeptide isolated from Amur sturgeon skin gelatin. *Journal of Functional Foods*, **2014**, 7, 609-620	5.1	74
765	Chemical compositions and characterisation of skin gelatin from farmed giant catfish (Pangasianodon gigas). *LWT - Food Science and Technology*, **2010**, 43, 161-165	5.4	74
764	Improvement of gel properties of sardine (Sardinella albella) surimi using coconut husk extracts. *Food Hydrocolloids*, **2015**, 51, 146-155	10.6	73
763	Chemical composition and antioxidative activity of Thai traditional fermented shrimp and krill products. *Food Chemistry*, **2010**, 119, 133-140	8.5	73
762	Cryoprotective effects of trehalose and sodium lactate on tilapia (Sarotherodon nilotica) surimi during frozen storage. *Food Chemistry*, **2006**, 96, 96-103	8.5	73
761	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	4.8	72
760	Antioxidant and cryoprotective effects of Amur sturgeon skin gelatin hydrolysate in unwashed fish mince. *Food Chemistry*, **2015**, 181, 295-303	8.5	71
759	Properties of blend film based on cuttlefish (Sepia pharaonis) skin gelatin and mungbean protein isolate. *International Journal of Biological Macromolecules*, **2011**, 49, 663-73	7.9	71

758	Effect of medium temperature setting on gelling characteristics of surimi from some tropical fish. *Food Chemistry*, **2003**, 82, 567-574	8.5	71
757	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	16.4	69
756	Characterisation of mucilages extracted from seven Italian cultivars of flax. *Food Chemistry*, **2014**, 148, 60-9	8.5	69
755	Lipid oxidation and fishy odour development in protein hydrolysate from Nile tilapia (Oreochromis niloticus) muscle as affected by freshness and antioxidants. *Food Chemistry*, **2012**, 132, 1781-1788	8.5	69
754	Whey protein concentrate: Autolysis inhibition and effects on the gel properties of surimi prepared from tropical fish. *Food Chemistry*, **2008**, 106, 1077-1084	8.5	69
753	Antioxidative activities of hydrolysates from seabass skin prepared using protease from hepatopancreas of Pacific white shrimp. *Journal of Functional Foods*, **2014**, 6, 147-156	5.1	67
752	Lipids from cephalothorax and hepatopancreas of Pacific white shrimp (Litopenaeus vannamei): compositions and deterioration as affected by iced storage. *Food Chemistry*, **2012**, 134, 2066-74	8.5	67
751	Purification and characterization of trypsin from the spleen of tongol tuna (Thunnus tonggol). *Journal of Agricultural and Food Chemistry*, **2006**, 54, 5617-22	5.7	67
750	Degradation of histamine by extremely halophilic archaea isolated from high salt-fermented fishery products. *Enzyme and Microbial Technology*, **2010**, 46, 92-99	3.8	66
749	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	8.5	66
748	Physico-chemical and gel properties of agar from Gracilaria tenuistipitata from the lake of Songkhla, Thailand. *Food Hydrocolloids*, **2015**, 51, 217-226	10.6	65
747	Acid-induced gelation of natural actomyosin from Atlantic cod (Gadus morhua) and burbot (Lota lota). *Food Hydrocolloids*, **2009**, 23, 26-39	10.6	65
746	ISOLATION AND CHARACTERIZATION OF TRYPSIN INHIBITORS FROM SOME THAI LEGUME SEEDS. *Journal of Food Biochemistry*, **2000**, 24, 107-127	3.3	65
745	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	5.4	64
744	Effect of pH on the properties of protein-based film from bigeye snapper (Priacanthus tayenus) surimi. *Bioresource Technology*, **2007**, 98, 221-5	11	64
743	Comparative study on protein cross-linking and gel enhancing effect of microbial transglutaminase on surimi from different fish. *Journal of the Science of Food and Agriculture*, **2012**, 92, 844-52	4.3	63
742	Isolation of antioxidative and ACE inhibitory peptides from protein hydrolysate of skipjack (Katsuwana pelamis) roe. *Journal of Functional Foods*, **2013**, 5, 1854-1862	5.1	62
741	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	5.4	62

740	Trypsins from the pyloric ceca of jacopever (Sebastes schlegelii) and elkhorn sculpin (Alcichthys alcicornis): Isolation and characterization. *Food Chemistry*, **2007**, 100, 1490-1495	8.5	62
739	Effect of phosphate compounds on gel-forming ability of surimi from bigeye snapper (Priacanthus tayenus). *Food Hydrocolloids*, **2006**, 20, 1153-1163	10.6	62
738	Changes in lipid composition and fatty acid profile of Nham, a Thai fermented pork sausage, during fermentation. *Food Chemistry*, **2006**, 94, 580-588	8.5	62
737	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	5.1	61
736	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	8.5	61
735	Fish skin gelatin hydrolysates produced by visceral peptidase and bovine trypsin: Bioactivity and stability. *Food Chemistry*, **2017**, 215, 383-90	8.5	60
734	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	6.2	60
733	Type I collagen from the skin of ornate threadfin bream (Nemipterus hexodon): Characteristics and effect of pepsin hydrolysis. *Food Chemistry*, **2011**, 125, 500-507	8.5	60
732	Compositional and physicochemical characteristics of acid solubilized collagen extracted from the skin of unicorn leatherjacket (Aluterus monoceros). *Food Hydrocolloids*, **2010**, 24, 588-594	10.6	60
731	Chemical compositions and nutritional value of Asian hard clam (Meretrix lusoria) from the coast of Andaman Sea. *Food Chemistry*, **2013**, 141, 4138-45	8.5	58
730	Antioxidative activity and emulsifying properties of cuttlefish skin gelatin–tannic acid complex as influenced by types of interaction. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 712-720	6.8	57
729	Purification and characterization of trypsin from the pyloric caeca of brownstripe red snapper (Lutjanus vitta). *Food Chemistry*, **2010**, 120, 658-664	8.5	57
728	Nonthermal Processes for Shelf-Life Extension of Seafoods: A Revisit. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 892-904	16.4	56
727	Quality attributes of minced pork wrapped with catechin–lysozyme incorporated gelatin film. *Food Packaging and Shelf Life*, **2015**, 3, 88-96	8.2	56
726	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	5.4	56
725	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	8.5	56
724	Effect of high-temperature setting on gelling characteristic of surimi from some tropical fish. *International Journal of Food Science and Technology*, **2004**, 39, 671-680	3.8	56
723	Suwari gel properties as affected by transglutaminase activator and inhibitors. *Food Chemistry*, **2004**, 85, 91-99	8.5	56

722	PROPERTIES OF PHENOLOXIDASE ISOLATED FROM THE CEPHALOTHORAX OF KURUMA PRAWN (PENAEUS JAPONICUS). *Journal of Food Biochemistry*, **2005**, 29, 470-485	3.3	56
721	Chemical compositions of the roes from skipjack, tongol and bonito. *Food Chemistry*, **2011**, 124, 1328-1334	8.5	55
720	Effect of NaCl on thermal aggregation of egg white proteins from duck egg. *Food Chemistry*, **2011**, 125, 706-712	8.5	55
719	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, 2032-40	11	55
718	Potential application of seafood-derived peptides as bifunctional ingredients, antioxidant□ryoprotectant: A review. *Journal of Functional Foods*, **2015**, 19, 753-764	5.1	54
717	Effect of oxidised tannic acid on the gel properties of mackerel (Rastrelliger kanagurta) mince and surimi prepared by different washing processes. *Food Hydrocolloids*, **2009**, 23, 1693-1701	10.6	54
716	Biochemical properties of two isoforms of trypsin purified from the Intestine of skipjack tuna (Katsuwonus pelamis). *Food Chemistry*, **2009**, 115, 155-162	8.5	54
715	Physicochemical properties, gel-forming ability and myoglobin content of sardine (Sardinella gibbosa) and mackerel (Rastrelliger kanagurta) surimi produced by conventional method and alkaline solubilisation process. *European Food Research and Technology*, **2006**, 222, 58-63	3.4	54
714	Porcine plasma protein as proteinase inhibitor in bigeye snapper (Priacanthus tayenus) muscle and surimi. *Journal of the Science of Food and Agriculture*, **2001**, 81, 1039-1046	4.3	54
713	Properties and antioxidative activity of fish gelatin-based film incorporated with epigallocatechin gallate. *Food Hydrocolloids*, **2018**, 80, 212-221	10.6	53
712	Gelatin from clown featherback skin: Extraction conditions. *LWT - Food Science and Technology*, **2016**, 66, 186-192	5.4	53
711	Impact of microbial transglutaminase on gelling properties of Indian mackerel fish protein isolates. *Food Chemistry*, **2013**, 136, 929-37	8.5	53
710	Effect of phenolic compounds on the properties of porcine plasma protein-based film. *Food Hydrocolloids*, **2009**, 23, 736-741	10.6	53
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