

Soottawat Benjakul

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Whole Wheat Crackers Fortified with Mixed Shrimp Oil and Tea Seed Oil Microcapsules Prepared from Mung Bean Protein Isolate and Sodium Alginate.. <i>Foods</i> , 2022 , 11,	4.9	2
864	Sustainability challenges in edible bird's nest: Full exploitation and health benefit 2022 , 315-330		
863	Valorization of fish byproducts: Sources to end-product applications of bioactive protein hydrolysate.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	4
862	Changes in Volatile Compounds and Quality Characteristics of Salted Shrimp Paste Stored in Different Packaging Containers. <i>Fermentation</i> , 2022 , 8, 69	4.7	1
861	Process development of cholesterol removed Pacific white shrimp lipid enriched with astaxanthin using silica column. <i>Process Biochemistry</i> , 2022 , 115, 1-9	4.8	
860	Characterization of the Flavor Profile of Bigeye Tuna Slices Treated by Cold Plasma Using E-Nose and GC-IMS. <i>Fishes</i> , 2022 , 7, 13	2.5	1
859	Rapid quality deterioration of harpiosquillid mantis shrimp () during iced storage.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1812-1822	3.3	0
858	Enzymological characteristics of pepsinogens and pepsins purified from lizardfish (<i>Saurida micropectoralis</i>) stomach. <i>Food Chemistry</i> , 2022 , 366, 130532	8.5	1
857	Investigation of the changes in lipid profiles induced by hydroxyl radicals in whiteleg shrimp (<i>Litopenaeus vannamei</i>) muscle using LC/MS-based lipidomics analysis. <i>Food Chemistry</i> , 2022 , 369, 130925	8.5	7
856	Chitooligosaccharides: Preparation and Applications in Food and Nutraceuticals 2022 , 203-221		1
855	Properties and Characteristics of Acid-Soluble Collagen from Salmon Skin Defatted with the Aid of Ultrasonication. <i>Fishes</i> , 2022 , 7, 51	2.5	0
854	Label-free based proteomics revealed the specific changes of muscle proteins in pike eel () under cold stress.. <i>Food Chemistry: X</i> , 2022 , 14, 100275	4.7	0
853	Impact of theaflavin soaking pretreatment on oxidative stabilities and physicochemical properties of semi-dried large yellow croaker (<i>Pseudosciaena crocea</i>) fillets during storage. <i>Food Packaging and Shelf Life</i> , 2022 , 32, 100852	8.2	1
852	Effect of chitooligosaccharide and α -tocopherol on physical properties and oxidative stability of shrimp oil-in-water emulsion stabilized by bovine serum albumin-chitosan complex. <i>Food Control</i> , 2022 , 137, 108899	6.2	2
851	Insight into the mechanism of optimal low-level pressure coupled with heat treatment to improve the gel properties of <i>Nemipterus virgatus</i> surimi combined with water migration. <i>Food Research International</i> , 2022 , 157, 111230	7	1
850	Liposomes loaded with betel leaf (<i>Piper betle</i> L.) extract: Antibacterial activity and preservative effect in combination with hurdle technologies on tilapia slices. <i>Food Control</i> , 2022 , 138, 108999	6.2	1
849	Cholesterol-lowered shrimp lipid-loaded liposome stabilised by pectin/glycerol and its fortification in peach tea drink. <i>International Journal of Food Science and Technology</i> , 2022 , 57, 1563-1572	3.8	1

848	Impact of extraction condition on the yield and molecular characteristics of collagen from Asian bullfrog (<i>Rana tigerina</i>) skin. <i>LWT - Food Science and Technology</i> , 2022 , 162, 113439	5.4	3
847	Investigation of the changes in the lipid profiles in hairtail (<i>Trichiurus haumela</i>) muscle during frozen storage using chemical and LC/MS-based lipidomics analysis.. <i>Food Chemistry</i> , 2022 , 390, 133140	8.5	1
846	Gas-phase ion migration spectrum analysis of the volatile flavors of large yellow croaker oil after different storage periods.. <i>Current Research in Food Science</i> , 2022 , 5, 813-822	5.6	0
845	Microcapsules of Shrimp Oil Using Kidney Bean Protein Isolate and Carrageenan as Wall Materials with the Aid of Ultrasonication or High-Pressure Microfluidization: Characteristics and Oxidative Stability. <i>Foods</i> , 2022 , 11, 1431	4.9	1
844	Tender coconut water fortified with edible bird's nest protein hydrolysate subjected to sterilization and high hydrolytic pressure processes: Qualities, acceptability and changes during refrigerated storage. <i>Food Control</i> , 2022 , 140, 109116	6.2	0
843	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	3.3	2
842	Changes of Volatile Flavor Compounds in Large Yellow Croaker () during Storage, as Evaluated by Headspace Gas Chromatography-Ion Mobility Spectrometry and Principal Component Analysis.. <i>Foods</i> , 2021 , 10,	4.9	3
841	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> , 2021 ,	16.4	4
840	The Combined Effect of Squid Pen Chitooligosaccharide and High Voltage Cold Atmospheric Plasma on the Quality of Asian Sea Bass Slices Inoculated with <i>Pseudomonas aeruginosa</i> . <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2021 , 21, 41-50	1.2	10
839	Preparation and characterisation of liposome loaded with chitosan-epigallocatechin gallate conjugate. <i>Journal of Microencapsulation</i> , 2021 , 38, 533-545	3.4	1
838	Properties of chicken protein isolate/fish gelatin blend film incorporated with phenolic compounds and its application as pouch for packing chicken skin oil. <i>Food Packaging and Shelf Life</i> , 2021 , 30, 100761	8.2	1
837	Effect of high pressure heating on physical and chemical characteristics of Asian sea bass () backbone. <i>Journal of Food Science and Technology</i> , 2021 , 58, 3120-3129	3.3	1
836	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	16.4	42
835	Use of nanoliposome loaded with chitosan-epigallocatechin gallate conjugate for shelf-life extension of refrigerated Asian sea bass (<i>Lates calcarifer</i>) slices. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3795-3806	3.8	4
834	Textural, Sensory, and Chemical Characteristic of Threadfin Bream (sp.) Surimi Gel Fortified with Bio-Calcium from Bone of Asian Sea Bass (). <i>Foods</i> , 2021 , 10,	4.9	3
833	Effect of Psyllium (Forks) Husk on Characteristics, Rheological and Textural Properties of Threadfin Bream Surimi Gel. <i>Foods</i> , 2021 , 10,	4.9	5
832	Isolation and Characterization of Potential Phages Targeting Multidrug-Resistant and Major Serovars of Derived From Broiler Production Chain in Thailand. <i>Frontiers in Microbiology</i> , 2021 , 12, 662461	5.7	7
831	Sous-vide cooking as a systematic approach for quality maintenance and shelf-life extension of crab lump meat. <i>LWT - Food Science and Technology</i> , 2021 , 142, 111004	5.4	4

830	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	7.9	9
829	Pros and cons of cold plasma technology as an alternative non-thermal processing technology in seafood industry. <i>Trends in Food Science and Technology</i> , 2021 , 111, 617-627	15.3	8
828	Synthesis of silver and silver@zero valent iron nanoparticles using <i>Chromolaena odorata</i> phenolic extract for antibacterial activity and hydrogen peroxide detection. <i>Journal of Environmental Chemical Engineering</i> , 2021 , 9, 105224	6.8	9
827	Genomic Analysis of Prophages Recovered from Lysogens Found in Seafood and Seafood-Related Environment. <i>Microorganisms</i> , 2021 , 9,	4.9	2
826	Combined hurdle effects of pulsed electric field and vacuum impregnation of Chamuang leaf extract on quality and shelf-life of Pacific white shrimp subjected to high voltage cold atmospheric plasma. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100660	8.2	3
825	Insights into the similarities and differences of whiteleg shrimp pre-soaked with sodium tripolyphosphate and sodium trimetaphosphate during frozen storage. <i>Food Chemistry</i> , 2021 , 348, 129134	8.5	2
824	Effect of Partial Replacement of NaCl with KCl on Quality of Marinated Anchovies. <i>Journal of Aquatic Food Product Technology</i> , 2021 , 30, 733-745	1.6	
823	Impact of Hydrolyzed Collagen from Defatted Sea Bass Skin on Proliferation and Differentiation of Preosteoblast MC3T3-E1 Cells. <i>Foods</i> , 2021 , 10,	4.9	5
822	Combined effects of pulsed electric field, Chamuang leaf extract and cold plasma on quality and shelf-life of <i>Litopenaeus vannamei</i> . <i>Food Bioscience</i> , 2021 , 41, 100975	4.9	4
821	Development of modified atmosphere packaging (MAP) on shelf-life extension of pla-duk-ra (dried fermented catfish) stored at room temperature. <i>Food Control</i> , 2021 , 124, 107882	6.2	5
820	Effects of sonication and ultrasound on properties and bioactivities of liposomes loaded with hydrolyzed collagen from defatted sea bass skin conjugated with epigallocatechin gallate. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13809	3.3	1
819	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	16.4	12
818	Bioactivity Potentials and General Applications of Fish Protein Hydrolysates. <i>International Journal of Peptide Research and Therapeutics</i> , 2021 , 27, 109-118	2.1	10
817	Effect of hydrolyzed collagen from defatted Asian sea bass () skin on fibroblast proliferation, migration and antioxidant activities. <i>Journal of Food Science and Technology</i> , 2021 , 58, 541-551	3.3	6
816	Ultrasound-assisted extraction of collagen from clown featherback (<i>Chitala ornata</i>) skin: yield and molecular characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 648-658	4.3	17
815	Fish gelatin films laminated with emulsified gelatin film or poly(lactic) acid film: Properties and their use as bags for storage of fried salmon skin. <i>Food Hydrocolloids</i> , 2021 , 111, 106199	10.6	12
814	Ethanollic guava leaf extract with different chlorophyll removal processes: Antioxidant properties and its preventive effect on lipid oxidation in Pacific white shrimp. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1671-1681	3.8	3
813	Composite films based on chitosan and epigallocatechin gallate grafted chitosan: Characterization, antioxidant and antimicrobial activities. <i>Food Hydrocolloids</i> , 2021 , 111, 106384	10.6	17

812	Ethanollic guava leaf extracts with different chlorophyll removal processes: Anti-melanosis, antibacterial properties and the impact on qualities of Pacific white shrimp during refrigerated storage. <i>Food Chemistry</i> , 2021 , 341, 128251	8.5	17
811	Pacific white shrimp (<i>Litopenaeus vannamei</i>) shell chitosan and the conjugate with epigallocatechin gallate: Antioxidative and antimicrobial activities. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13569	3.3	7
810	Storage stability of fish gelatin films by molecular modification or direct incorporation of oxidized linoleic acid: Comparative studies. <i>Food Hydrocolloids</i> , 2021 , 113, 106481	10.6	5
809	Elemental and structural changes associated with white spot formation in sun-dried Pacific white shrimp shells. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2760-2767	3.8	1
808	Ethanollic Noni (<i>Morinda citrifolia</i> L.) leaf extract dechlorophyllised using sedimentation process: Antioxidant, antibacterial properties and efficacy in extending the shelf-life of striped catfish slices. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2804-2819	3.8	5
807	Optimization of wall material for phage encapsulation via freeze-drying and antimicrobial efficacy of microencapsulated phage against. <i>Journal of Food Science and Technology</i> , 2021 , 58, 1937-1946	3.3	7
806	Preheat-Treatment and Bleaching Agents Affect Characteristics of Bio-calcium from Asian Sea Bass (<i>Lates calcarifer</i>) Backbone. <i>Waste and Biomass Valorization</i> , 2021 , 12, 3371-3382	3.2	1
805	Label-free proteomic analysis revealed the mechanisms of protein oxidation induced by hydroxyl radicals in whiteleg shrimp (<i>Litopenaeus vannamei</i>) muscle. <i>Food and Function</i> , 2021 , 12, 4337-4348	6.1	5
804	Protein-polyphenol conjugates: Preparation, functional properties, bioactivities and applications in foods and nutraceuticals. <i>Advances in Food and Nutrition Research</i> , 2021 , 98, 281-320	6	2
803	antioxidant and wound-healing activities of hydrolyzed collagen from defatted Asian sea bass skin as influenced by different enzyme types and hydrolysis processes.. <i>RSC Advances</i> , 2021 , 11, 18144-18151	3.7	5
802	Conjugate between hydrolyzed collagen from defatted seabass skin and epigallocatechin gallate (EGCG): characteristics, antioxidant activity and cellular bioactivity.. <i>RSC Advances</i> , 2021 , 11, 2175-2184	3.7	11
801	Influence of non-phosphate and low-sodium salt marination in combination with tumbling process on properties of chicken breast meat affected by white striping abnormality. <i>Journal of Food Science</i> , 2021 , 86, 319-326	3.4	1
800	Chemical, Nutritional, Microbial, and Sensory Characteristic of Fish Sauce Suragh from Hormozgan, Iran. <i>Journal of Aquatic Food Product Technology</i> , 2021 , 30, 140-150	1.6	0
799	Effect of High Voltage Cold Plasma on Oxidation, Physiochemical, and Gelling Properties of Myofibrillar Protein Isolate from Asian Sea Bass (). <i>Foods</i> , 2021 , 10,	4.9	9
798	Physical and chemical characteristics of Asian sea bass bio-calcium powders as affected by ultrasonication treatment and drying method. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13652	3.3	0
797	Effect of squid pen chitooligosaccharide in conjugation with different modified atmospheric packaging conditions on color and storage stability of tuna slices. <i>Food Control</i> , 2021 , 125, 108013	6.2	3
796	Effect of squid pen chitooligosaccharide and epigallocatechin gallate on discoloration and shelf-life of yellowfin tuna slices during refrigerated storage. <i>Food Chemistry</i> , 2021 , 351, 129296	8.5	12
795	Insight into the Effect of Ice Addition on the Gel Properties of Surimi Gel Combined with Water Migration. <i>Foods</i> , 2021 , 10,	4.9	2

794	Shelf-Life of Half-Shell Mussel () as Affected by Pullulan, Acidic Electrolyzed Water, and Stable Chlorine Dioxide Combined Ice-Glazing during Frozen Storage. <i>Foods</i> , 2021 , 10,	4.9	3
793	Cold plasma for the preservation of aquatic food products: An overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4407-4425	16.4	12
792	Impact of pulsed electric field and vacuum impregnation with Chamuang leaf extract on quality changes in Pacific white shrimp packaged under modified atmosphere. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111899	5.4	6
791	Hydrolyzed Collagen from Salmon Skin Increases the Migration and Filopodia Formation of Skin Keratinocytes by Activation of FAK/Src Pathway. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021 , 323-332	3.1	0
790	Development of Hydrolysis and Defatting Processes for Production of Lowered Fishy Odor Hydrolyzed Collagen from Fatty Skin of Sockeye Salmon (). <i>Foods</i> , 2021 , 10,	4.9	2
789	Fish protein hydrolysates as a health-promoting ingredient-recent update. <i>Nutrition Reviews</i> , 2021 ,	6.4	3
788	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	4.9	7
787	The mechanism of low-level pressure coupled with heat treatment on water migration and gel properties of <i>Nemipterus virgatus</i> surimi. <i>LWT - Food Science and Technology</i> , 2021 , 150, 112086	5.4	2
786	Hydrolyzed collagen from defatted sea bass skin and its conjugate with epigallocatechin gallate: In vitro antioxidant, anti-inflammatory, wound-healing and anti-obesity activities. <i>Food Bioscience</i> , 2021 , 43, 101303	4.9	3
785	Pulsed electric field assisted process for extraction of bioactive compounds from custard apple (<i>Annona squamosa</i>) leaves. <i>Food Chemistry</i> , 2021 , 359, 129976	8.5	10
784	The differences of muscle proteins between neon flying squid (<i>Ommastrephes bartramii</i>) and jumbo squid (<i>Dosidicus gigas</i>) mantles via physicochemical and proteomic analyses. <i>Food Chemistry</i> , 2021 , 364, 130374	8.5	2
783	Chitosan nanoparticles: preparation, food applications and health benefits. <i>ScienceAsia</i> , 2021 , 47, 1	1.4	10
782	Influence of chitosan-gelatin edible coating incorporated with longkong pericarp extract on refrigerated black tiger Shrimp (). <i>Current Research in Food Science</i> , 2021 , 4, 345-353	5.6	10
781	Betel (<i>L.</i>) leaf ethanolic extracts dechlorophyllized using different methods: antioxidant and antibacterial activities, and application for shelf-life extension of Nile tilapia () fillets.. <i>RSC Advances</i> , 2021 , 11, 17630-17641	3.7	7
780	Recovery, reusability and stability studies of beta cyclodextrin used for cholesterol removal from shrimp lipid.. <i>RSC Advances</i> , 2021 , 11, 23113-23121	3.7	3
779	Comparative Study of Astaxanthin, Cholesterol, Fatty Acid Profiles, and Quality Indices Between Shrimp Oil Extracted From Hepatopancreas and Cephalothorax.. <i>Frontiers in Nutrition</i> , 2021 , 8, 803664	6.2	2
778	Fortification of Skim Milk with Nanoliposomes Loaded with Shrimp Oil: Properties and Storage Stability. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2020 , 97, 929-940	1.8	4
777	Antimicrobial Compounds from Crustaceans and Their Applications for Extending Shelf-Life of Marine-Based Foods. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2020 , 20, 629-646	1.2	7

776	Synthesis and characterization of novel poly(3-aminophenyl boronic acid-co-vinyl alcohol) nanocomposite polymer stabilized silver nanoparticles with antibacterial and antioxidant applications. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020 , 193, 111112	6	8
775	Influence of different alginate pretreatments on characteristics of edible bird's nest flakes and their sterilized beverage. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109695	5.4	3
774	Simple Wet Rendering Method for Extraction of Prime Quality Oil from Skipjack Tuna Eyeballs. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 2000077	3	13
773	Combined effect of microbial transglutaminase and ethanolic coconut husk extract on the gel properties and in-vitro digestibility of spotted golden goatfish (<i>Parupeneus heptacanthus</i>) surimi gel. <i>Food Hydrocolloids</i> , 2020 , 109, 106107	10.6	13
772	Full Utilization of Squid Meat and Its Processing By-products: Revisit. <i>Food Reviews International</i> , 2020 , 1-25	5.5	13
771	Effect of Alkaline Treatment on Characteristics of Bio-Calcium and Hydroxyapatite Powders Derived from Salmon Bone. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 4141	2.6	4
770	Qualities of dried edible bird's nest flakes from different drying methods and properties of their beverage. <i>Drying Technology</i> , 2020 , 1-11	2.6	1
769	Application of Saponin for Cholesterol Removal from Pacific White Shrimp (<i>Litopenaeus vannamei</i>) Lipid. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 2000078	3	5
768	Cold plasma combined with liposomal ethanolic coconut husk extract: A potential hurdle technology for shelf-life extension of Asian sea bass slices packaged under modified atmosphere. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 65, 102448	6.8	17
767	Characteristics and nutritional value of biscuits fortified with debittered salmon (<i>Salmo salar</i>) frame hydrolysate. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3553-3562	3.8	1
766	Effect of high voltage cold atmospheric plasma processing on the quality and shelf-life of Pacific white shrimp treated with Chamuang leaf extract. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 64, 102435	6.8	21
765	Properties and application of bilayer films based on poly (lactic acid) and fish gelatin containing epigallocatechin gallate fabricated by thermo-compression molding. <i>Food Hydrocolloids</i> , 2020 , 105, 105792	10.6	20
764	Antioxidants from Crustaceans: A Panacea for Lipid Oxidation in Marine-Based Foods. <i>Food Reviews International</i> , 2020 , 1-31	5.5	11
763	Asian bullfrog (<i>Rana tigerina</i>) skin gelatin extracted by ultrasound-assisted process: Characteristics and in-vitro cytotoxicity. <i>International Journal of Biological Macromolecules</i> , 2020 , 148, 391-400	7.9	12
762	Application of anthocyanin as a color indicator in gelatin films. <i>Food Bioscience</i> , 2020 , 36, 100603	4.9	50
761	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	15.3	29
760	Nanoliposome Powder Containing Shrimp Oil Increases Free Flowing Behavior and Storage Stability. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 2000049	3	9
759	Debittering of salmon (<i>Salmo salar</i>) frame protein hydrolysate using 2-butanol in combination with Cyclodextrin: Impact on some physicochemical characteristics and antioxidant activities. <i>Food Chemistry</i> , 2020 , 321, 126686	8.5	15

758	Shelf-life of refrigerated Asian sea bass slices treated with cold plasma as affected by gas composition in packaging. <i>International Journal of Food Microbiology</i> , 2020 , 324, 108612	5.8	32
757	Nutraceutical profiling of surimi gel containing Eglucan stabilized virgin coconut oil with and without antioxidants after simulated gastro-intestinal digestion. <i>Journal of Food Science and Technology</i> , 2020 , 57, 3132-3141	3.3	4
756	A novel antioxidant peptide purified from defatted round scad (<i>Decapterus maruadsi</i>) protein hydrolysate extends lifespan in <i>Caenorhabditis elegans</i> . <i>Journal of Functional Foods</i> , 2020 , 68, 103907	5.1	13
755	Effect of stabilizing agents on characteristics, antioxidant activities and stability of liposome loaded with hydrolyzed collagen from defatted Asian sea bass skin. <i>Food Chemistry</i> , 2020 , 328, 127127	8.5	21
754	Effect of pulsed electric field treatments on melanosis and quality changes of Pacific white shrimp during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14292	2.1	20
753	Use of Beta Cyclodextrin to Remove Cholesterol and Increase Astaxanthin Content in Shrimp Oil. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900242	3	23
752	Quality and storage stability of fish tofu as affected by duck albumen hydrolysate-epigallocatechin gallate conjugate. <i>LWT - Food Science and Technology</i> , 2020 , 120, 108927	5.4	7
751	Characteristics and storage stability of nanoliposomes loaded with shrimp oil as affected by ultrasonication and microfluidization. <i>Food Chemistry</i> , 2020 , 310, 125916	8.5	48
750	Impact of Eglucan on debittering, bioaccessibility and storage stability of skim milk fortified with shrimp oil nanoliposomes. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2092-2103	3.8	8
749	Effect of antioxidants in combination of VCO nanoemulsion on gel properties and storage stability of refrigerated sardine surimi gel. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2451-2461	3.8	2
748	Microbial diversity, shelf-life and sensory properties of Asian sea bass slices with combined treatment of liposomal encapsulated ethanolic coconut husk extract and high voltage cold plasma. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110232	5.4	8
747	Effect of pretreatments and retort process on characteristics and sensory quality of edible bird's nest beverage. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2863-2871	3.8	9
746	Trends in shrimp processing waste utilization: An industrial prospective. <i>Trends in Food Science and Technology</i> , 2020 , 103, 20-35	15.3	35
745	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	8.2	6
744	Ethanolic extract of Betel (<i>Piper betle</i> L.) and Chapllu (<i>Piper sarmentosum</i> Roxb.) dechlorophyllized using sedimentation process: Production, characteristics, and antioxidant activities. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13508	3.3	10
743	Stability of tuna trypsin-loaded alginate-chitosan beads in acidic stomach fluid and the release of active enzyme in a simulated intestinal tract environment. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13453	3.3	0
742	Preparation and characterization of squid pen chitoooligosaccharide-epigallocatechin gallate conjugates and their antioxidant and antimicrobial activities.. <i>RSC Advances</i> , 2020 , 10, 33196-33204	3.7	13
741	Effects of lysine and arginine on the properties of low-salt mince gel from striped catfish (<i>Pangasianodon hypophthalmus</i>). <i>Journal of Food Science</i> , 2020 , 85, 2681-2687	3.4	2

740	Protein Hydrolysates from Pacific White Shrimp Cephalothorax Manufactured with Different Processes: Compositions, Characteristics and Antioxidative Activity. <i>Waste and Biomass Valorization</i> , 2020 , 11, 1657-1670	3.2	9
739	Impact of pretreatment and atmosphere on quality of lipids extracted from cephalothorax of Pacific white shrimp by ultrasonic assisted process. <i>Food Chemistry</i> , 2020 , 309, 125732	8.5	19
738	Melanosis and quality changes during refrigerated storage of Pacific white shrimp treated with Chamuang (<i>Garcinia cowa</i> Roxb.) leaf extract with the aid of pulsed electric field. <i>Food Chemistry</i> , 2020 , 309, 125516	8.5	15
737	Quality characteristics of fried fish crackers packaged in gelatin bags: Effect of squalene and storage time. <i>Food Hydrocolloids</i> , 2020 , 99, 105378	10.6	9
736	Influence of stabilising agents on the properties of liposomal encapsulated ethanolic coconut husk extract. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 702-711	3.8	12
735	Impact of pulsed electric field pretreatment on yield and quality of lipid extracted from cephalothorax of Pacific white shrimp (<i>Litopenaeus vannamei</i>) by ultrasound-assisted process. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 619-630	3.8	32
734	Effect of proteases and alcohols used for debittering on characteristics and antioxidative activity of protein hydrolysate from salmon frames. <i>Journal of Food Science and Technology</i> , 2020 , 57, 473-483	3.3	15
733	The combined effect of squid pen chitooligosaccharides and high voltage cold atmospheric plasma on the shelf-life extension of Asian sea bass slices stored at 4°C. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 64, 102339	6.8	25
732	Collagenolytic proteases from <i>Bacillus subtilis</i> B13 and <i>B. siamensis</i> S6 and their specificity toward collagen with low hydrolysis of myofibrils. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109307	5.4	5
731	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2019 , 19,	1.2	6
730	Enhanced Asian sea bass skin defatting using porcine lipase with the aid of pulsed electric field pretreatment and vacuum impregnation. <i>Process Biochemistry</i> , 2019 , 86, 58-64	4.8	19
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728	Chemical, physical, rheological and sensory properties of biscuit fortified with protein hydrolysate from cephalothorax of Pacific white shrimp. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1145-1154	3.3	14
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726	Evaluation of storage conditions and efficiency of a novel microencapsulated Salmonella phage cocktail for controlling <i>S. enteritidis</i> and <i>S. typhimurium</i> in-vitro and in fresh foods. <i>Food Microbiology</i> , 2019 , 83, 167-174	6	10
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720	Effect of chitoooligosaccharide from squid pen on gel properties of sardine surimi gel and its stability during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2831-2838	3.8	23
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582	Biocalcium powder from precooked skipjack tuna bone: Production and its characteristics. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12412	3.3	11
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445	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	5.1	67
444	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, 276-84	8.5	123
443	Characterization of acid and alkaline proteases from viscera of farmed giant catfish. <i>Food Bioscience</i> , 2014 , 6, 9-16	4.9	20
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441	Essential oils: extraction, bioactivities, and their uses for food preservation. <i>Journal of Food Science</i> , 2014 , 79, R1231-49	3.4	347
440	Three-phase partitioning and proteins hydrolysis patterns of alkaline proteases derived from fish viscera. <i>Separation and Purification Technology</i> , 2014 , 132, 174-181	8.3	29
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428	Stability of emulsion containing skipjack roe protein hydrolysate modified by oxidised tannic acid. <i>Food Hydrocolloids</i> , 2014 , 41, 146-155	10.6	25
427	Use of the combined phase partitioning systems for recovery of proteases from hepatopancreas of Pacific white shrimp. <i>Separation and Purification Technology</i> , 2014 , 129, 57-63	8.3	19
426	Antioxidant activities of lead (<i>Leucaena leucocephala</i>) seed as affected by extraction solvent, prior dechlorophyllisation and drying methods. <i>Journal of Food Science and Technology</i> , 2014 , 51, 3026-37	3.3	24
425	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, 2463-71	3.3	20
424	Effect of glucose treatment on texture and colour of pidan white during storage. <i>Journal of Food Science and Technology</i> , 2014 , 51, 729-35	3.3	16
423	Effects of Bambara Groundnut Protein Isolates and Microbial Transglutaminase on Textural and Sensorial Properties of Surimi Gel from Sardine (<i>Sardinella albella</i>). <i>Food and Bioprocess Technology</i> , 2014 , 7, 1570-1580	5.1	11
422	Effect of phosphorylation on gel properties of gelatin from the skin of Unicorn leatherjacket. <i>Food Hydrocolloids</i> , 2014 , 35, 694-699	10.6	24
421	Characteristics of collagens from the swim bladders of yellowfin tuna (<i>Thunnus albacares</i>). <i>Food Chemistry</i> , 2014 , 155, 264-70	8.5	85
420	Effect of Different Cations in Pickling Solution on FTIR Characteristics of Pidani White and Yolk in Comparison to the Fresh Duck Egg 2014 , 43, 1883-1887		3
419	EFFECTS OF BAMBARA GROUNDNUT PROTEIN ISOLATE ON PROTEIN DEGRADATION AND GEL PROPERTIES OF SURIMI FROM SARDINE (<i>SARDINELLA ALBELLA</i>). <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 977-986	2.1	9
418	Enhanced recovery of alkaline protease from fish viscera by phase partitioning and its application. <i>Chemistry Central Journal</i> , 2013 , 7, 79		30
417	Identification and histamine formation of <i>Tetragenococcus</i> isolated from Thai fermented food products. <i>Annals of Microbiology</i> , 2013 , 63, 745-753	3.2	7

4 ¹⁶	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, 2429-36	4.3	97
4 ¹⁵	Properties and Stability of Protein-based Films from Red Tilapia (<i>Oreochromis niloticus</i>) Protein Isolate Incorporated with Antioxidant during Storage. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1113-1126	5.1	14
4 ¹⁴	Emulsifying Property and Antioxidative Activity of Cuttlefish Skin Gelatin Modified with Oxidized Linoleic Acid and Oxidized Tannic Acid. <i>Food and Bioprocess Technology</i> , 2013 , 6, 870-881	5.1	17
4 ¹³	Enhancement of Emulsifying Properties of Cuttlefish Skin Gelatin by Modification with N-hydroxysuccinimide Esters of Fatty Acids. <i>Food and Bioprocess Technology</i> , 2013 , 6, 671-681	5.1	12
4 ¹²	Gelatinolytic enzymes from <i>Bacillus amyloliquefaciens</i> isolated from fish docks: Characteristics and hydrolytic activity. <i>Food Science and Biotechnology</i> , 2013 , 22, 1015-1021	3	7
4 ¹¹	Combining Effect of Microbial Transglutaminase and Bambara Groundnut Protein Isolate on Gel Properties of Surimi from Sardine (<i>Sardinella albella</i>). <i>Food Biophysics</i> , 2013 , 8, 240-249	3.2	16
4 ¹⁰	Effect of pre-cooking times on enzymes, properties, and melanosis of Pacific white shrimp during refrigerated storage. <i>International Aquatic Research</i> , 2013 , 5, 1	2.8	32
4 ⁰⁹	Antioxidant activity and inhibitory effects of lead (<i>Leucaena leucocephala</i>) seed extracts against lipid oxidation in model systems. <i>Food Science and Technology International</i> , 2013 , 19, 365-76	2.6	19
4 ⁰⁸	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, 4138-45	8.5	58
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4 ⁰⁶	Use of viscera extract from hybrid catfish (<i>Clarias macrocephalus</i> × <i>Clarias gariepinus</i>) for the production of protein hydrolysate from toothed ponyfish (<i>Gazza minuta</i>) muscle. <i>Food Chemistry</i> , 2013 , 136, 1006-12	8.5	23
4 ⁰⁵	Impact of microbial transglutaminase on gelling properties of Indian mackerel fish protein isolates. <i>Food Chemistry</i> , 2013 , 136, 929-37	8.5	53
4 ⁰⁴	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, 2435-41	8.5	93
4 ⁰³	Effect of different salts on dewatering and properties of yellowtail barracuda surimi. <i>International Aquatic Research</i> , 2013 , 5, 10	2.8	17
4 ⁰²	Effect of formaldehyde on protein cross-linking and gel forming ability of surimi from lizardfish induced by microbial transglutaminase. <i>Food Hydrocolloids</i> , 2013 , 30, 704-711	10.6	37
4 ⁰¹	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	5.4	41
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397	Film forming ability of gelatins from splendid squid (<i>Loligo formosana</i>) skin bleached with hydrogen peroxide. <i>Food Chemistry</i> , 2013 , 138, 1101-8	8.5	24
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384	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, 2466-72	8.5	43
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336	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	5.1	14
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323	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	10.6	188
322	Quality changes of sea bass slices wrapped with gelatin film incorporated with lemongrass essential oil. <i>International Journal of Food Microbiology</i> , 2012 , 155, 171-8	5.8	75
321	Storage Stability of Protein Hydrolysate from Yellow Stripe Trevally (<i>Selaroides leptolepis</i>). <i>International Journal of Food Properties</i> , 2012 , 15, 1042-1053	3	2
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299	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	3.4	41
298	Impact of legume seed extracts on degradation and functional properties of gelatin from unicorn leatherjacket skin. <i>Process Biochemistry</i> , 2011 , 46, 2021-2029	4.8	6
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294	Roles of lipid oxidation and pH on properties and yellow discolouration during storage of film from red tilapia (<i>Oreochromis niloticus</i>) muscle protein. <i>Food Hydrocolloids</i> , 2011 , 25, 426-433	10.6	32
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286	The effect of different atmospheric conditions on the changes in myoglobin and colour of refrigerated Eastern little tuna (<i>Euthynnus affinis</i>) muscle. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1103-10	4-3	5
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279	Effects of hydrogen peroxide and Fenton [®] reagent on the properties of film from cuttlefish (<i>Sepia pharaonis</i>) skin gelatin. <i>Food Chemistry</i> , 2011 , 128, 878-888	8.5	15
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277	Effect of legume seed extracts on the inhibition of proteolytic activity and muscle degradation of fresh water prawn (<i>Macrobrachium rosenbergii</i>). <i>Food Chemistry</i> , 2011 , 129, 1093-9	8.5	15
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274	Isolation, characterisation and stability of myoglobin from Eastern little tuna (<i>Euthynnus affinis</i>) dark muscle. <i>Food Chemistry</i> , 2011 , 124, 254-261	8.5	27
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269	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, 1179-86	8.5	150
268	The effects of sodium bicarbonate on conformational changes of natural actomyosin from Pacific white shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2011 , 129, 1636-1643	8.5	28
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200	Changes in chemical composition, physical properties and microstructure of duck egg as influenced by salting. <i>Food Chemistry</i> , 2009 , 112, 560-569	8.5	90
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177	Interaction of fish myoglobin and myofibrillar proteins. <i>Journal of Food Science</i> , 2008 , 73, C292-8	3.4	12
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173	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	3.8	37
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171	Effect of heating on physical properties and microstructure of black tiger shrimp (<i>Penaeus monodon</i>) and white shrimp (<i>Penaeus vannamei</i>) meats. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1066-1072	3.8	27
170	Antioxidative activity and properties of fish skin gelatin films incorporated with BHT and Tocopherol. <i>Food Hydrocolloids</i> , 2008 , 22, 449-458	10.6	157
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162	<i>Natrinema gari</i> sp. nov., a halophilic archaeon isolated from fish sauce in Thailand. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2008 , 58, 2378-83	2.2	39
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154	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	8.5	106
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152	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	8.5	18
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