Soottawat Benjakul

List of PR Articles by Year
in descending order

943 PR articles	45,119 PR citations	1161 98 PR h-index	1184 206 g-index
955 documents	48216 doc citations	1518 102 h-index	20683 citing authors

#	Article	IF	PR Citations
1	Sustainable Horizons: A Review on Sustainable Processing, Quality Enhancement, and Safety Assurance in Aquatic Food Products. Food Reviews International, 2025, 41, 1709-1737.	6.0	13
2	The use of hot-air oven as an alternative drying method for salted shrimp paste production: Drying profile, fermentation rate, quality, and acceptability. Drying Technology, 2024, 42, 79-89.	3.1	5
3	Characteristics and molecular properties of crude hemeproteins extracted from <scp>Asian</scp> seabass gills using an ultrasoundâ€assisted process. Journal of the Science of Food and Agriculture, 2024, 104, 2326-2335.	3.8	9
4	Impact of Prior Pulsed Electric Field and Chitooligosaccharide Treatment on Trypsin Activity and Quality Changes in Whole and Beheaded Harpiosquillid Mantis Shrimp during Storage in Iced Water. Foods, 2024, 13, 28.	4.7	7
5	Sorption Isotherms and Thermodynamic Characteristics of Gelatin Powder Extracted from Whitefish Skin: Mathematical Modeling Approach. Foods, 2024, 13, 92.	4.7	9
6	Milk fortified with chitooligosaccharideâ€“gallic acid conjugate and its liposome: characterisation, storage stability, and in vitro digestibility. International Journal of Food Science and Technology, 2024, 59, 1466-1480.	3.1	1
7	Lipase-Catalyzed Synthesis of Structured Fatty Acids Enriched with Medium and Long-Chain n-3 Fatty Acids via Solvent-Free Transesterification of Skipjack Tuna Eyeball Oil and Commercial Butterfat. Foods, 2024, 13, 347.	4.7	7
8	Advancements in nonthermal physical field technologies for prefabricated aquatic food: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2024, 23, .	13.0	22
9	Debittering of salmon frame protein hydrolysate and plastein using Maillard reaction as affected by types of sugar. International Journal of Food Science and Technology, 2024, 59, 1560-1571.	3.1	7
10	Alpha-amylase inhibitory activity of collagen hydrolysate from Asian bullfrog skin and its application in dark chocolate. Cogent Food and Agriculture, 2024, 10, .	1.9	2
11	Colour characteristics, phenolic content and antioxidant activity of Spirulina platensis soaked in basil (Ocimum basilicum) leaves extract. International Journal of Food Science and Technology, 2024, 59, 1490-1501.	3.1	3
12	Formulation and characterisation of liposome loaded with shrimp shell chitooligosaccharide-gallic acid conjugate as influenced by different stabilisers. International Journal of Food Science and Technology, 2024, 59, 8837-8850.	3.1	5
13	Enhancement of oxidative stability of polyunsaturated fatty acidâ€rich fish oil: microencapsulation using chitosanâ€whey protein complex and betalain. International Journal of Food Science and Technology, 2024, 59, 2286-2296.	3.1	4
14	Shrimp oil nanoemulsions prepared by microfluidization and ultrasonication: characteristics and stability. RSC Advances, 2024, 14, 6135-6145.	4.4	11
15	Soluble bio-calcium from Asian sea bass bone prepared with organic acids: solubility and physiochemical characteristics. Biomass Conversion and Biorefinery, 2024, 15, 5595-5605.	2.9	6
16	Changes in the Physicochemical Properties and Microbial Communities of Air-Fried Hairtail Fillets during Storage. Foods, 2024, 13, 786.	4.7	5
17	Cryoprotective Effects and Quality Maintenance of Antifreeze Proteins and Peptides on Aquatic Products: A Review. Foods, 2024, 13, 917.	4.7	7
18	Lipidomicsâ€based study of lipid quality of fish byâ€products: a case study of sea bass (Lateolabrax) Tj ETQq0 0 0 rgBT /Overlock 10	3.1	13

#	Article	IF	PR Citations
19	Shrimp Lipids Inhibit Migration, Epithelialâ€“Mesenchymal Transition, and Cancer Stem Cells via Akt/mTOR/c-Myc Pathway Suppression. Biomedicines, 2024, 12, 722.	3.5	2
20	Shrimp Oil-Enriched Mayonnaise Prepared Using Fish Myofibrillar Protein as a Substitute for Egg Yolk: Physical, Rheological, and Sensory Properties. Colloids and Interfaces, 2024, 8, 22.	3.1	9
21	Effects of Heating Treatment on the Physicochemical and Volatile Flavor Properties of Argentinian Shortfin Squid (Illex argentinus). Foods, 2024, 13, 1025.	4.7	7
22	Antiâ€Cancer Activity of Ethanolic Extract from â€˜Baoâ€™ Mango (Mangifera indica) Peel and Its Nanoencapsulation Against Tripleâ€Negative Breast Cancer Cell Lines. ChemNanoMat, 2024, 10, .	2.5	5
23	Effects of Different Phenolic Compounds on the Redox State of Myoglobin and Prevention of Discoloration, Lipid and Protein Oxidation of Refrigerated Longtail Tuna (Thunnus tonggol) Slices. Foods, 2024, 13, 1238.	4.7	14
24	Chemical Compositions and Characteristics of Biocalcium from Pre-Cooked Tuna Bone as Influenced by Sodium Chloride Pretreatment and Defatting by Asian Seabass Lipase. Foods, 2024, 13, 1261.	4.7	7
25	Quality of Refrigerated Squid Mantle Cut Treated with Mint Extract Subjected to High-Pressure Processing. Foods, 2024, 13, 1264.	4.7	2
26	Active Fish Gelatin/Chitosan Blend Film Incorporated with Guava Leaf Powder Carbon Dots: Properties, Release and Antioxidant Activity. Gels, 2024, 10, 281.	4.9	29
27	Enhancement of Physical Appearance, Skin Permeation, and Odor Reduction Using Liposome of Hydrolyzed Salmon Collagen for Cosmetic Products. Scientifica, 2024, 2024, 1-14.	2.4	2
28	DNA Barcoding Revealed Mislabeling of Imported Seafood Products in Thailand. Fishes, 2024, 9, 215.	2.2	6
29	Gelatin hydrolysate in freezeâ€“thawed shrimp model system: retardation of weight loss and muscle protein denaturation. International Journal of Food Science and Technology, 2024, 59, 4949-4957.	3.1	0
30	Endogenous Proteases in Sea Cucumber (Apostichopus japonicas): Deterioration and Prevention during Handling, Processing, and Preservation. Foods, 2024, 13, 2153.	4.7	8
31	Insight into gelation quality of low-grade surimi as affected by fava bean protein isolate. International Journal of Food Science and Technology, 2024, 59, 8743-8754.	3.1	5
32	Effects of decapitation in combination with pulsed electric field and chitooligosaccharide pretreatment on freshness and physicochemical properties of muscle in Harpiosquillid mantis shrimp (Harpiosquilla raphidea) during storage. International Journal of Food Science and Technology, 2024, 59, 6443-6453.	3.1	3
33	Antioxidant and Anti-Atherosclerosis Activities of Hydrolyzed Jellyfish Collagen and Its Conjugate with Black Jelly Mushroom Extract. Foods, 2024, 13, 2463.	4.7	5
34	Ultrasonicated omega-3-enriched skipjack tuna eyeball oil nanoliposome: preparation, characterisation, and fortification in milk. International Journal of Food Science and Technology, 2024, 59, 6975-6986.	3.1	2
35	Proteomic profiles revealed enzymatic activities associated with the flavor formation of salted shrimp paste influenced by Bacillus subtilis K-C3 inoculation. Food and Function, 2024, 15, 9100-9115.	5.4	5
36	Antimicrobial peptides derived from food byproducts: Sources, production, purification, applications, and challenges. Comprehensive Reviews in Food Science and Food Safety, 2024, 23, .	13.0	13

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37	Ethanolic Cashew Leaf Extract Encapsulated in Tripolyphosphateâ€“Chitosan Complexes: Characterization, Antimicrobial, and Antioxidant Activities. Colloids and Interfaces, 2024, 8, 52.	3.1	4
38	Comparative Analyses of Muscle Quality in Hooked, Trawl-Net, and Radar-Net Hairtail (Trichiurus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	4.7	4
39	Depuration of Asian Green Mussels Using Chitooligosaccharide-Epigallocatechin Gallate Conjugate: Shelf-Life Extension, Microbial Diversity, and Quality Changes during Refrigerated Storage. Foods, 2024, 13, 3104.	4.7	4
40	Characteristics and Bioactivities of Protein Hydrolysate from Cricket (Acheta domesticus) Powder Defatted Using Ethanol with Aid of Vacuum Impregnation. Foods, 2024, 13, 3250.	4.7	8
41	Bio-Calcium from Skipjack Tuna Frame Attenuates Bone Loss in Ovariectomy-Induced Osteoporosis Rats. Marine Drugs, 2024, 22, 472.	5.3	7
42	Properties of Antioxidant Film Based on Protein Isolate and Seed Coat Extract from Bambara Groundnut. Foods, 2024, 13, 3424.	4.7	5
43	Activity of Bambara Groundnut Seed Coat Extract Against Shewanella Species: Efficacy and Mechanisms of Action. Foods, 2024, 13, 3516.	4.7	4
44	Effect of Inulin and Psyllium Husk Powder on Gel Properties and In Vitro Digestion of Hypophthalmichthys molitrix and Argopecten irradians Blended Surimi. Foods, 2024, 13, 3703.	4.7	5
45	Enhanced Antioxidant and Digestive Enzyme Inhibitory Activities of Pacific White Shrimp Shell Protein Hydrolysates via Conjugation with Polyphenol: Characterization and Application in Surimi Gel. Foods, 2024, 13, 4022.	4.7	2
46	Chitooligosaccharides from shrimp shell chitosan prepared using H₂O₂ or ascorbic acid/H₂O₂ redox pair hydrolysis: characteristics, antioxidant and antimicrobial activities. International Journal of Food Science and Technology, 2023, 58, 2645-2660.	3.1	31
47	Proteolytic activity and characteristics of skipjack tuna trypsin loaded alginateâ€“chitosan beads as affected by drying methods and trehalose/glycerol. International Journal of Food Science and Technology, 2023, 58, 2695-2705.	3.1	8
48	Textural, rheological and sensorial properties of mayonnaise fortified with <scp>Asian</scp> sea bass bioâ€calcium. JAOCS, Journal of the American Oil Chemists' Society, 2023, 100, 123-140.	2.5	5
49	Protein hydrolysate from salmon frame debittered by plastein reaction: amino acid composition, characteristics and antioxidant activities. International Journal of Food Science and Technology, 2023, 58, 154-166.	3.1	21
50	Properties of gelatin/chitosan blend films incorporated with betel leaf ethanolic extract loaded in liposomes and their use as pouches for shrimp oil packaging. International Journal of Food Science and Technology, 2023, 58, 1108-1119.	3.1	11
51	Use of Tuna Visceral Pepsin in Combination with Trypsin as Digestion Aid: Enhanced Protein Hydrolysis and Bioavailability. Foods, 2023, 12, 125.	4.7	21
52	Bacillus subtilis K-C3 as Potential Starter to Improve Nutritional Components and Quality of Shrimp Paste and Corresponding Changes during Storage at Two Alternative Temperatures. Fermentation, 2023, 9, 107.	3.2	5
53	Ethanolic Extract of Duea Ching Fruit: Extraction, Characterization and Its Effect on the Properties and Storage Stability of Sardine Surimi Gel. Foods, 2023, 12, 1635.	4.7	19
54	Process Development and Characteristics of Biocalcium from Skipjack Tuna (Katsuwonus pelamis) Eyeball Scleral Cartilage. Waste and Biomass Valorization, 2023, 14, 2909-2922.	2.3	3

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55	Bactericidal Action of Shrimp Shell Chitooligosaccharide Conjugated with Epigallocatechin Gallate (COS-EGCG) against Listeria monocytogenes. Foods, 2023, 12, 634.	4.7	19
56	Effect of Liposomal Encapsulation and Ultrasonication on Debittering of Protein Hydrolysate and Plastein from Salmon Frame. Foods, 2023, 12, 761.	4.7	27
57	Antioxidant and antibacterial activities of indigenous plant leaf ethanolic extracts and their use for extending the shelfâ€life of Nile tilapia (Oreochromis niloticus) mince. International Journal of Food Science and Technology, 2023, 58, 1987-1998.	3.1	8
58	Pickering Emulsion Stabilized by Fish Myofibrillar Proteins Modified with Tannic Acid, as Influenced by Different Drying Methods. Foods, 2023, 12, 1556.	4.7	10
59	Gelatin hydrolysate in freezeâ€“thawed shrimp model system: cryoprotective and antioxidative effects. International Journal of Food Science and Technology, 2023, 58, 4256-4263.	3.1	10
60	Use of psyllium husk powder: Effects on emulsion stabilised by fish muscle proteins and gel characteristics of fish tofu. International Journal of Food Science and Technology, 2023, 58, 4264-4276.	3.1	4
61	Proteome Analysis of the Antiproliferative Activity of the Novel Chitooligosaccharideâ€“Gallic Acid Conjugate against the SW620 Colon Cancer Cell Line. Biomedicines, 2023, 11, 1683.	3.5	9
62	Multiplex PCR-Lateral Flow Dipstick Method for Detection of Thermostable Direct Hemolysin (TDH) Producing V. parahaemolyticus. Biosensors, 2023, 13, 698.	5.0	16
63	Hyperoside improves the textural and rheological properties of threadfin bream surimi gel. International Journal of Food Science and Technology, 2023, 58, 4829-4840.	3.1	8
64	Chemical Compositions and Characteristics of Biocalcium from Asian Sea Bass (Lates calcarifer) Scales as Influenced by Pretreatment and Heating Processes. Foods, 2023, 12, 2695.	4.7	8
65	Chitooligosaccharide from Pacific White Shrimp Shell Chitosan Ameliorates Inflammation and Oxidative Stress via NF-ÎºB, Erk1/2, Akt and Nrf2/HO-1 Pathways in LPS-Induced RAW264.7 Macrophage Cells. Foods, 2023, 12, 2740.	4.7	30
66	Inhibition Mechanism of Chitooligosaccharide-Polyphenol Conjugates toward Polyphenoloxidase from Shrimp Cephalothorax. Molecules, 2023, 28, 5560.	4.3	8
67	Influence of Epigallocatechin Gallate on Quality of Cooked Harpiosquillid Mantis Shrimp (Harpiosquilla raphidea) Subjected to Multiple Freeze-Thaw Cycles. Turkish Journal of Fisheries and Aquatic Sciences, 2023, 23, .	1.2	4
68	Evaluating Kinetics of Convection Drying and Microstructure Characteristics of Asian Seabass Fish Skin without and with Ultrasound Pretreatment. Foods, 2023, 12, 3024.	4.7	15
69	Gelation characteristics of partially purified myofibrillar proteins extracted from commercially harvested Indian mackerel and threadfin bream. Journal of Food Science, 2023, , .	3.1	4
70	Packaging films based on biopolymers from seafood processing wastes: Preparation, properties, and their applications for shelfâ€life extension of seafoodsâ€”A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 4451-4483.	13.0	16
71	Changes in Physicochemical Characteristics and Volatile Flavor Compounds of Brine-Preserved Ready-to-Eat Shrimp (Solenocera crassicornis) during Chilled Storage. Fishes, 2023, 8, 372.	2.2	5
72	Effects of proteases on textural softening and changes in physical property of harpiosquillid mantis shrimp (Harpiosquilla raphidea) during the iced storage. International Journal of Food Science and Technology, 2023, 58, 6372-6385.	3.1	12

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73	Dual cryoprotective and antioxidant effects of young apple polyphenols on myofibrillar protein degradation and gelation properties of bighead carp mince during frozen storage. Journal of Food Science, 2023, 88, 4560-4573.	3.1	6
74	Trypsin from Pyloric Caeca of Asian Seabass: Purification, Characterization, and Its Use in the Hydrolysis of Acid-Soluble Collagen. Foods, 2023, 12, 2937.	4.7	10
75	Impact of Ethanolic Thai Indigenous Leaf Extracts on Melanosis Prevention and Shelf-Life Extension of Refrigerated Pacific White Shrimp. Foods, 2023, 12, 3649.	4.7	13
76	Characteristics and Application of Lipase from Asian Seabass Liver Fractionated Using Aqueous Two-phase Partition Technique for Defatting Fish Skin before Collagen Extraction. Turkish Journal of Fisheries and Aquatic Sciences, 2023, 23, .	1.2	7
77	Contaminated fungi in dried salted fishes: Isolation, identification, and their inhibition by chitooligosaccharideâ€gallic acid conjugate. Journal of Food Science, 2023, , .	3.1	7
78	Chitooligosaccharide and Its Derivatives: Potential Candidates as Food Additives and Bioactive Components. Foods, 2023, 12, 3854.	4.7	19
79	Comparative Study of Quercetin and Hyperoside: Antimicrobial Potential towards Food Spoilage Bacteria, Mode of Action and Molecular Docking. Foods, 2023, 12, 4051.	4.7	15
80	Development of Yellow Discoloration in Sawai (Pangasianodon hypophthalmus) Muscle due to Lipid Oxidation. Preventive Nutrition and Food Science, 2023, 28, 483-491.	2.4	3
81	Qualities of dried edible birdâ€™s nest flakes from different drying methods and properties of their beverage. Drying Technology, 2022, 40, 243-253.	3.1	7
82	Fish protein hydrolysates as a health-promoting ingredientâ€”recent update. Nutrition Reviews, 2022, 80, 1013-1026.	5.9	35
83	Enzymological characteristics of pepsinogens and pepsins purified from lizardfish (Saurida) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	9.6	20
84	Investigation of the changes in lipid profiles induced by hydroxyl radicals in whiteleg shrimp (Litopenaeus vannamei) muscle using LC/MS-based lipidomics analysis. Food Chemistry, 2022, 369, 130925.	9.6	51
85	Impact of sous vide cooking on quality and shelfâ€life of dried sourâ€salted fish. Journal of Food Processing and Preservation, 2022, 46, .	2.3	7
86	Chitosanâ€Tripolyphosphate Nanoparticles Improves Oxidative Stability of Encapsulated Shrimp Oil throughout the Extended Storage. European Journal of Lipid Science and Technology, 2022, 124, .	1.8	14
87	Role of lipid deterioration on the quality of aquatic products during lowâ€temperature storage: a lipidomicsâ€based study using large yellow croaker (Larimichthys crocea). International Journal of Food Science and Technology, 2022, 57, 1026-1039.	3.1	14
88	Mild Heating Process and Antioxidant Incorporation Increase Quality and Oxidation Stability of Oil from Skipjack Tuna (Katsuwonus pelamis) Eyeball. European Journal of Lipid Science and Technology, 2022, 124, .	1.8	8
89	Undesirable discoloration in edible fish muscle: Impact of indigenous pigments, chemical reactions, processing, and its prevention. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 580-603.	13.0	81
90	Characterization of the Flavor Profile of Bigeye Tuna Slices Treated by Cold Plasma Using E-Nose and GC-IMS. Fishes, 2022, 7, 13.	2.2	27

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91	Whole Wheat Crackers Fortified with Mixed Shrimp Oil and Tea Seed Oil Microcapsules Prepared from Mung Bean Protein Isolate and Sodium Alginate. Foods, 2022, 11, 202.	4.7	16
92	Protein Hydrolysate from Splendid Squid (Loligo formosana) Fins: Antioxidant, Functional Properties, and Flavoring Profile. Turkish Journal of Fisheries and Aquatic Sciences, 2022, 22, .	1.2	10
93	Valorization of fish byproducts: Sources to endâ€product applications of bioactive protein hydrolysate. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1803-1842.	13.0	101
94	House and cave edible birdâ€™s nest: Characteristics and quality of sterilised beverages containing the selected birdâ€™s nest. International Journal of Food Science and Technology, 2022, 57, 2447-2458.	3.1	0
95	Changes in Volatile Compounds and Quality Characteristics of Salted Shrimp Paste Stored in Different Packaging Containers. Fermentation, 2022, 8, 69.	3.2	18
96	Process development of cholesterol removed Pacific white shrimp lipid enriched with astaxanthin using silica column. Process Biochemistry, 2022, 115, 1-9.	3.9	5
97	Effect of Asian sea bass bioâ€calcium on textural, rheological, sensorial properties and nutritive value of Indian mackerel fish spread at different levels of potato starch. International Journal of Food Science and Technology, 2022, 57, 3181-3195.	3.1	8
98	Properties and Characteristics of Acid-Soluble Collagen from Salmon Skin Defatted with the Aid of Ultrasonication. Fishes, 2022, 7, 51.	2.2	22
99	Chitooligosaccharide Conjugates Prepared Using Several Phenolic Compounds via Ascorbic Acid/H2O2 Free Radical Grafting: Characteristics, Antioxidant, Antidiabetic, and Antimicrobial Activities. Foods, 2022, 11, 920.	4.7	58
100	Investigation of the activity of cathepsin B in red shrimp (Solenocera crassicornis) and its relation to the quality of muscle proteins during chilled and frozen storage. Journal of Food Science, 2022, 87, 1610-1623.	3.1	21
101	Impact of stocking density during live transportation on meat quality of Nile tilapia () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 3	2.3	6
102	Label-free based proteomics revealed the specific changes of muscle proteins in pike eel (Muraenesox) Tj ETQq0 0 0 rgBT /Overlock 10 T	5.6	11
103	Impact of theaflavin soaking pretreatment on oxidative stabilities and physicochemical properties of semi-dried large yellow croaker (Pseudosciaena crocea) fillets during storage. Food Packaging and Shelf Life, 2022, 32, 100852.	9.4	26
104	Effect of chitooligosaccharide and Î±-tocopherol on physical properties and oxidative stability of shrimp oil-in-water emulsion stabilized by bovine serum albumin-chitosan complex. Food Control, 2022, 137, 108899.	6.2	26
105	Insight into the mechanism of optimal low-level pressure coupled with heat treatment to improve the gel properties of Nemipterus virgatus surimi combined with water migration. Food Research International, 2022, 157, 111230.	7.4	25
106	Liposomes loaded with betel leaf (Piper betle L.) extract: Antibacterial activity and preservative effect in combination with hurdle technologies on tilapia slices. Food Control, 2022, 138, 108999.	6.2	15
107	Cholesterolâ€lowered shrimp lipidâ€loaded liposome stabilised by pectin/glycerol and its fortification in peach tea drink. International Journal of Food Science and Technology, 2022, 57, 1563-1572.	3.1	5
108	Effect of sodium bicarbonate on textural properties and acceptability of gel from unwashed Asian sea bass mince. Journal of Food Science and Technology, 2022, 59, 3109-3119.	2.7	15

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109	Impact of extraction condition on the yield and molecular characteristics of collagen from Asian bullfrog (Rana tigerina) skin. LWT - Food Science and Technology, 2022, 162, 113439.	6.4	34
110	Asian Carp, an Alternative Material for Surimi Production: Progress and Future. Foods, 2022, 11, 1318.	4.7	54
111	In Silico Prediction of Cross-Reactive Epitopes of Tropomyosin from Shrimp and Other Arthropods Involved in Allergy. Molecules, 2022, 27, 2667.	4.3	14
112	Sensory Characteristics and Microbiological Quality Changes of Nile Tilapia Fillet Processed by Various Sous-vide Conditions During Chilled Storage. Turkish Journal of Fisheries and Aquatic Sciences, 2022, 22, .	1.2	11
113	Effect of ultrasound-assisted pretreatment in combination with heating on characteristics and antioxidant activities of protein hydrolysate from edible birdâ€™s nest co-product. Journal of Food Science and Technology, 2022, 59, 3908-3917.	2.7	7
114	Characteristics and qualities of edible bird's nest beverage as affected by thermal pasteurization and sterilization. Journal of Food Science and Technology, 2022, 59, 4056-4066.	2.7	7
115	Investigation of the changes in the lipid profiles in hairtail (Trichiurus haumela) muscle during frozen storage using chemical and LC/MS-based lipidomics analysis. Food Chemistry, 2022, 390, 133140.	9.6	39
116	Effect of vacuum packaging on shelfâ€life extension of cooked and peeled harpiosquillid mantis shrimp (Harpiosquilla raphidea) during refrigerated storage. International Journal of Food Science and Technology, 2022, 57, 4451-4462.	3.1	14
117	Ammonium Sulfate and Repeated Freezeâ€Thawing Recover Oil from Emulsion Separated from Salmon Skin Hydrolysate. European Journal of Lipid Science and Technology, 2022, 124, .	1.8	1
118	Gas-phase ion migration spectrum analysis of the volatile flavors of large yellow croaker oil after different storage periods. Current Research in Food Science, 2022, 5, 813-822.	6.5	33
119	Microcapsules of Shrimp Oil Using Kidney Bean Protein Isolate and Îº-Carrageenan as Wall Materials with the Aid of Ultrasonication or High-Pressure Microfluidization: Characteristics and Oxidative Stability. Foods, 2022, 11, 1431.	4.7	18
120	Threadfin bream surimi gel containing squid fin protein hydrolysate: Textural properties, acceptability, and volatile profile. Journal of Food Science, 2022, 87, 2337-2349.	3.1	15
121	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. Food Control, 2022, 140, 109116.	6.2	5
122	Soluble Asian sea bass bone bioâ€calcium: characteristics, bioavailability across Cacoâ€2 cells and fortification into apple juice. International Journal of Food Science and Technology, 2022, 57, 5859-5868.	3.1	5
123	Combined effect of chitosan and bovine serum albumin/whey protein isolate on the characteristics and stability of shrimp oilâ€inâ€water emulsion. Journal of Food Science, 2022, 87, 2879-2893.	3.1	12
124	Assessment of gelatin hydrolysates from threadfin bream (Nemipterus hexodon) skin as a cryoprotectant for denaturation prevention of threadfin bream natural actomyosin subjected to different freeze-thaw cycles. International Journal of Refrigeration, 2022, 143, 19-27.	3.6	10
125	Properties and characteristics of salmon frame protein isolate films influenced by glycerol and squalene. , 2022, 29, 676-685.		0
126	Effect of <scp>ultravioletâ€C</scp> radiation and pasteurization on quality and shelf life of refrigerated tender coconut water fortified with edible birdâ€™s nest protein hydrolysate. Journal of Food Processing and Preservation, 2022, 46, .	2.3	8

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127	Chemical and LCâ€“MS-based lipidomics analyses revealed changes in lipid profiles in hairtail (Trichiurus) Tj ETQq1 1 0.784314 rgBT /Ov	7.4	26
128	Development of antioxidative red dragon fruit bar by using response surface methodology for formulation optimization. Applied Food Research, 2022, 2, 100173.	6.1	9
129	Electrospinning of gelatin/chitosan nanofibers incorporated with tannic acid and chitooligosaccharides on polylactic acid film: Characteristics and bioactivities. Food Hydrocolloids, 2022, 133, 107916.	12.4	85
130	Development of Loop-Mediated Isothermal Amplification (LAMP) Assays for the Rapid Authentication of Three Swimming Crab Species. Foods, 2022, 11, 2247.	4.7	13
131	Freeze-Dried Tuna Pepsin Powder Stabilized by Some Cryoprotectants: In Vitro Simulated Gastric Digestion toward Different Proteins and Its Storage Stability. Foods, 2022, 11, 2292.	4.7	12
132	Identification and differentiation of Asian seabass and mangrove red snapper fillets by CYTB sequence-based PCR analysis. Journal of Food Measurement and Characterization, 2022, 16, 4596-4601.	2.8	3
133	Characterisation of fish tofu fortified with skipjack tuna (Katsuwonus pelamis) eyeball scleral cartilage biocalcium. International Journal of Food Science and Technology, 2022, 57, 6711-6721.	3.1	6
134	Impact of Glucose Syrup and Antioxidants on Properties and Oxidative Stability of Microcapsules Loaded with Skipjack Tuna Eyeball Oil. Journal of Food Processing and Preservation, 2022, , .	2.3	0
135	Oral Administration of Ethanolic Extract of Shrimp Shells-Loaded Liposome Protects against Aî²-Induced Memory Impairment in Rats. Foods, 2022, 11, 2673.	4.7	9
136	Combined Effects of Defatted Hydrolyzed Collagen from Salmon Skin and Vitamin C on Proliferation and Migration of Human Fibroblast Cell. Fishes, 2022, 7, 265.	2.2	4
137	Polylactic Acid Film Coated with Electrospun Gelatin/Chitosan Nanofibers Containing Betel Leaf Ethanolic Extract: Properties, Bioactivities, and Use for Shelf-Life Extension of Tilapia Slices. Molecules, 2022, 27, 5877.	4.3	25
138	Shrimp Lipid Prevents Endoplasmic Reticulum-Mediated Endothelial Cell Damage. Foods, 2022, 11, 3076.	4.7	5
139	Chitooligosaccharide prevents vascular endothelial cell apoptosis by attenuation of endoplasmic reticulum stress via suppression of oxidative stress through Nrf2-SOD1 up-regulation. Pharmaceutical Biology, 2022, 60, 2155-2166.	4.6	8
140	Improving the Gel Quality of Threadfin Bream (Nemipterus spp.) Surimi Using Salted Duck Egg White Powder. Foods, 2022, 11, 3350.	4.7	9
141	Protein hydrolysates derived from aquaculture and marine byproducts through autolytic hydrolysis. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 4872-4899.	13.0	47
142	Ethanolic Cashew Leaf Extract: Antimicrobial Activity, Mode of Action, and Retardation of Spoilage Bacteria in Refrigerated Nile Tilapia Slices. Foods, 2022, 11, 3461.	4.7	24
143	Salmon Skin Acid-Soluble Collagen Produced by A Simplified Recovery Process: Yield, Compositions, and Molecular Characteristics. Fishes, 2022, 7, 330.	2.2	12
144	Development of Flavor and Taste Components of Sous-Vide-Cooked Nile Tilapia (Oreochromis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	4.7	18

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616	Recovery of proteases from the viscera of farmed giant catfish (Pangasianodon gigas) by three-phase partitioning. Process Biochemistry, 2012, 47, 2566-2569.	3.9	41
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623	Impact of zinc salts on heat-induced aggregation of natural actomyosin from yellow stripe trevally. Food Chemistry, 2012, 135, 2721-2727.	9.6	43
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627	Effect of pretreatments on chemical compositions of mince from Nile tilapia (Oreochromis niloticus) and fishy odor development in protein hydrolysate. International Aquatic Research, 2012, 4, .	3.0	14
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639	Low molecular weight trypsin from hepatopancreas of freshwater prawn (Macrobrachium) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	9.6	36
640	Retardation of myoglobin and haemoglobin-mediated lipid oxidation in washed bighead carp by phenolic compounds. Food Chemistry, 2012, 134, 789-796.	9.6	28
641	Compositions and yield of lipids extracted from hepatopancreas of Pacific white shrimp (Litopenaeus) Tj ETQq1 1 0.784314 rgBT /Overlo	9.6	49
642	Properties and antioxidant activity of fish skin gelatin film incorporated with citrus essential oils. Food Chemistry, 2012, 134, 1571-1579.	9.6	399
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654	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	87
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686	Effects of hydrogen peroxide and Fentonâ€™s reagent on the properties of film from cuttlefish (Sepia) Tj ETQq0 0 0 rgBT /Overlock 10 T	9.6	17
687	Extraction, purification and properties of trypsin inhibitor from Thai mung bean (Vigna radiata (L.) R.) Tj ETQq1 1 0.784314 rgBT /Over	9.6	59
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745	Chemical compositions and characterisation of skin gelatin from farmed giant catfish (Pangasianodon gigas). LWT - Food Science and Technology, 2010, 43, 161-165.	6.4	95
746	Chemical compositions and characteristics of farm raised giant catfish (Pangasianodon gigas) muscle. LWT - Food Science and Technology, 2010, 43, 452-457.	6.4	41
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