

# Sakamon Devahastin

## List of Publications by Year in descending order

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Version: 2024-02-01

237  
papers

7,779  
citations

38660

50  
h-index

82410

72  
g-index

253  
all docs

253  
docs citations

253  
times ranked

6698  
citing authors

#	ARTICLE	IF	CITATIONS
1	Progresses in processing technologies for special foods with ultra-long shelf life. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2355-2374.	5.4	10
2	Insect processing for food and feed: A review of drying methods. <i>Drying Technology</i> , 2022, 40, 1500-1513.	1.7	14
3	Comparative evaluation of phenolics and antioxidant activities of hot air and superheated steam roasted coffee beans ( <i>Coffea canephora</i> ). <i>International Journal of Food Science and Technology</i> , 2022, 57, 342-350.	1.3	4
4	Model-based optimization of coffee roasting process: Model development, prediction, optimization and application to upgrading of Robusta coffee beans. <i>Journal of Food Engineering</i> , 2022, 318, 110888.	2.7	5
5	Comparative study of conventional and novel combined modes of microwave- and infrared-assisted thawing on quality of frozen green pepper, carrot and cantaloupe. <i>LWT - Food Science and Technology</i> , 2022, 154, 112842.	2.5	20
6	Effect of addition of carbon dots to the frying oils on oxidative stabilities and quality changes of fried meatballs during refrigerated storage. <i>Meat Science</i> , 2022, 185, 108715.	2.7	11
7	Novel Combined Use of Red-White LED Illumination and Modified Atmosphere Packaging for Maintaining Storage Quality of Postharvest Pakchoi. <i>Food and Bioprocess Technology</i> , 2022, 15, 590-605.	2.6	10
8	Valorization of Asparagus leafy by-product by ionic-liquid extraction and characterization of bioactive compounds in the extracts. <i>Food Bioscience</i> , 2022, 46, 101600.	2.0	4
9	Investigation on simultaneous change of deformation, color and aroma of 4D printed starch-based pastes from fruit and vegetable as induced by microwave. <i>Food Research International</i> , 2022, 157, 111214.	2.9	29
10	Spray drying of non-chemically prepared nanofibrillated cellulose: Improving water redispersibility of the dried product. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 434-442.	3.6	7
11	Defects in 3D/4D food printing and their possible solutions: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3455-3479.	5.9	10
12	Effective pretreatment technologies for fresh foods aimed for use in central kitchen processing. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 347-363.	1.7	9
13	Comparative evaluation of acrylamide and polycyclic aromatic hydrocarbons contents in Robusta coffee beans roasted by hot air and superheated steam. <i>Food Chemistry</i> , 2021, 341, 128266.	4.2	20
14	In vitro glycemic index, physicochemical properties and sensory characteristics of white bread incorporated with resistant starch powder prepared by a novel spray-drying based method. <i>Journal of Food Engineering</i> , 2021, 294, 110438.	2.7	9
15	Microstructures of encapsulates and their relations with encapsulation efficiency and controlled release of bioactive constituents: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1768-1799.	5.9	36
16	Profiles of volatile compounds and sensory characteristics of Robusta coffee beans roasted by hot air and superheated steam. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3814-3825.	1.3	7
17	Comparative evaluation of the effect of microfluidisation on physicochemical properties and usability as food thickener and Pickering emulsifier of autoclaved and TEMPO-oxidised nanofibrillated cellulose. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4298-4315.	1.3	4
18	Novel alternative use of near-infrared spectroscopy to indirectly forecast 3D printability of purple sweet potato pastes. <i>Journal of Food Engineering</i> , 2021, 296, 110464.	2.7	24

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19	Microwave-induced deformation behaviors of 4D printed starch-based food products as affected by edible salt and butter content. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 70, 102699.	2.7	26
20	Effect of ultrasound-assisted osmotic dehydration pretreatments on drying and quality characteristics of pulsed fluidized bed microwave freeze-dried strawberries. <i>LWT - Food Science and Technology</i> , 2021, 145, 111300.	2.5	35
21	Effect of two-step fermentation with lactic acid bacteria and <i>Saccharomyces cerevisiae</i> on key chemical properties, molecular structure and flavor characteristics of horseradish sauce. <i>LWT - Food Science and Technology</i> , 2021, 147, 111637.	2.5	10
22	Effects of carbon dots in combination with rosemary-inspired carnosic acid on oxidative stability of deep frying oils. <i>Food Control</i> , 2021, 125, 107968.	2.8	28
23	Editorial: Special Issue on "Nanotechnology in Food Processing and Engineering"™. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4191-4192.	1.3	0
24	Feasibility of using exogenous pectin to improve water redispersibility and viscoelasticity of reconstituted dried nanofibrillated cellulose from cabbage outer leaves. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4316-4327.	1.3	2
25	Development and testing of a novel image analysis algorithm for descriptive evaluation of shape change of a shrinkable soft material. <i>Scientific Reports</i> , 2021, 11, 18162.	1.6	1
26	Textural properties and muscle activities during mastication of normal and ultrasonically softened sticky rice aimed for consumers with swallowing disorder: A pilot study. <i>Journal of Texture Studies</i> , 2021, 52, 561-566.	1.1	3
27	UV-C irradiation-triggered nutritional change of 4D printed ergosterol-incorporated purple sweet potato pastes: Conversion of ergosterol into vitamin D2. <i>LWT - Food Science and Technology</i> , 2021, 150, 111944.	2.5	25
28	In vitro digestion using dynamic rat stomach-duodenum model as an alternative means to assess bioaccessibility of glucosinolates in dietary fiber powder from cabbage. <i>LWT - Food Science and Technology</i> , 2021, 151, 112243.	2.5	1
29	Influences of four pretreatments on anthocyanins content, color and flavor characteristics of hot-air dried rose flower. <i>Drying Technology</i> , 2020, 38, 1988-1995.	1.7	17
30	Effect of combined infrared freeze drying and microwave vacuum drying on quality of kale yoghurt melts. <i>Drying Technology</i> , 2020, 38, 621-633.	1.7	22
31	Effects of operating parameters of impinging stream dryer on parboiled rice quality and energy consumption. <i>Drying Technology</i> , 2020, 38, 634-645.	1.7	8
32	Evolution of important glucosinolates in three common <i>Brassica</i> vegetables during their processing into vegetable powder and <i>in vitro</i> gastric digestion. <i>Food and Function</i> , 2020, 11, 211-220.	2.1	4
33	Sustainable drying research in China. <i>Drying Technology</i> , 2020, 38, 1958-1958.	1.7	1
34	Profiles of prebiotic fructooligosaccharides, inulin and sugars as well as physicochemical properties of banana and its snacks as affected by ripening stage and applied drying methods. <i>Drying Technology</i> , 2020, 38, 724-734.	1.7	14
35	Influence of low-temperature ball milling time on physicochemical properties, flavor, bioactive compounds contents and antioxidant activity of horseradish powder. <i>Advanced Powder Technology</i> , 2020, 31, 914-921.	2.0	15
36	On the use of microwave pretreatment to assist zero-waste chemical-free production process of nanofibrillated cellulose from lime residue. <i>Carbohydrate Polymers</i> , 2020, 230, 115630.	5.1	23

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37	A novel approach to develop spray-dried encapsulated curcumin powder from oil-in-water emulsions stabilized by combined surfactants and chitosan. <i>Journal of Food Science</i> , 2020, 85, 3874-3884.	1.5	6
38	Method of producing parboiled rice without steam by fluidized bed dryer. <i>E3S Web of Conferences</i> , 2020, 187, 01002.	0.2	1
39	Influence of Surface pH on Color, Texture and Flavor of 3D Printed Composite Mixture of Soy Protein Isolate, Pumpkin, and Beetroot. <i>Food and Bioprocess Technology</i> , 2020, 13, 1600-1610.	2.6	56
40	Color and molecular structure alterations of brazilein extracted from <i>Caesalpinia sappan</i> L. under different pH and heating conditions. <i>Scientific Reports</i> , 2020, 10, 12386.	1.6	33
41	Investigation on Spontaneous Shape Change of 4D Printed Starch-Based Purees from Purple Sweet Potatoes As Induced by Microwave Dehydration. <i>ACS Applied Materials &amp; Interfaces</i> , 2020, 12, 37896-37905.	4.0	66
42	Physical properties, microstructure and digestion behavior of amylose-lipid powder complexes prepared using conventional and spray-drying based methods. <i>Food Bioscience</i> , 2020, 37, 100724.	2.0	12
43	Effect of carbon dots in combination with aqueous chitosan solution on shelf life and stability of soy milk. <i>International Journal of Food Microbiology</i> , 2020, 326, 108650.	2.1	40
44	Plant carotenoids evolution during cultivation, postharvest storage, and food processing: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1561-1604.	5.9	48
45	3D extrusion-based printability evaluation of selected cereal grains by computational fluid dynamic simulation. <i>Journal of Food Engineering</i> , 2020, 286, 110113.	2.7	63
46	Combined Infrared Freeze Drying and Infrared Drying of Rose-Flavored Yogurt Melts—Effect on Product Quality. <i>Food and Bioprocess Technology</i> , 2020, 13, 1356-1367.	2.6	9
47	Bioactive dietary Fiber powder from asparagus leaf by-product: Effect of low-temperature ball milling on physico-chemical, functional and microstructural characteristics. <i>Powder Technology</i> , 2020, 366, 275-282.	2.1	31
48	The 75th birthday of Professor Arun S. Mujumdar. <i>Drying Technology</i> , 2020, 38, 555-556.	1.7	0
49	Investigation on 3D printing ability of soybean protein isolate gels and correlations with their rheological and textural properties via LF-NMR spectroscopic characteristics. <i>LWT - Food Science and Technology</i> , 2020, 122, 109019.	2.5	96
50	Synthesis of Dimethyl Ether via CO <sub>2</sub> Hydrogenation: Effect of the Drying Technique of Alumina on Properties and Performance of Alumina-Supported Copper Catalysts. <i>ACS Omega</i> , 2020, 5, 2334-2344.	1.6	7
51	Establishment of a hybrid drying strategy for instant cream mushroom soup based on starch retrogradation behavior. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 463-472.	3.6	16
52	Solid-state fermentation with probiotics and mixed yeast on properties of okara. <i>Food Bioscience</i> , 2020, 36, 100610.	2.0	36
53	Effect of Combined Ultrasonication and Modified Atmosphere Packaging on Storage Quality of Pakchoi ( <i>Brassica chinensis</i> L.). <i>Food and Bioprocess Technology</i> , 2019, 12, 1573-1583.	2.6	36
54	Enhanced production of sulforaphane by exogenous glucoraphanin hydrolysis catalyzed by myrosinase extracted from Chinese flowering cabbage ( <i>Brassica rapa</i> var. <i>parachinensis</i> ). <i>Scientific Reports</i> , 2019, 9, 9882.	1.6	16

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55	Changes in enzyme activities and amino acids and their relations with phenolic compounds contents in okra treated by LED lights of different colors. <i>Food and Bioprocess Technology</i> , 2019, 12, 1945-1954.	2.6	17
56	Influence of Novel Infrared Freeze Drying of Rose Flavored Yogurt Melts on Their Physicochemical Properties, Bioactive Compounds and Energy Consumption. <i>Food and Bioprocess Technology</i> , 2019, 12, 2062-2073.	2.6	20
57	Texture Modification Technologies and Their Opportunities for the Production of Dysphagia Foods: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1898-1912.	5.9	81
58	Improvement of mechanical and heat-sealing properties of edible chitosan films via addition of gelatin and CO <sub>2</sub> treatment of film-forming solutions. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 589-600.	3.6	20
59	Impacts of spray drying conditions on stability of isoflavones in microencapsulated soybean extract. <i>Drying Technology</i> , 2019, 37, 1844-1862.	1.7	7
60	Different drying methods effect on quality attributes of restructured rose powder-yam snack chips. <i>Food Bioscience</i> , 2019, 32, 100486.	2.0	26
61	Use and Understanding of the Role of Spontaneously Formed Nanocellulosic Fiber from Lime ( <i>Citrus aurantifolia</i> Swingle) Residues to Improve Stability of Sterilized Coconut Milk. <i>Journal of Food Science</i> , 2019, 84, 3674-3681.	1.5	6
62	Effects of heating method and temperature in combination with hypoxic treatment on Î³-aminobutyric acid, phenolics content and antioxidant activity of germinated rice. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1330-1341.	1.3	15
63	Roasting Kinetics and Chemical Composition Changes of Robusta Coffee Beans During Hot Air and Superheated Steam Roasting. <i>Journal of Food Science</i> , 2019, 84, 292-302.	1.5	28
64	New developments on ultrasound-assisted processing and flavor detection of spices: A review. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 297-307.	3.8	34
65	Microwave pretreatment enhances the formation of cabbage sulforaphane and its bioaccessibility as shown by a novel dynamic soft rat stomach model. <i>Journal of Functional Foods</i> , 2018, 43, 186-195.	1.6	20
66	Particle swarm optimization as alternative tool to sensory evaluation to produce high-quality low-sodium fish sauce via electrodialysis. <i>Journal of Food Engineering</i> , 2018, 228, 84-90.	2.7	6
67	Production of nanofibrillated cellulose with superior water redispersibility from lime residues via a chemical-free process. <i>Carbohydrate Polymers</i> , 2018, 193, 249-258.	5.1	31
68	Physical properties, morphology and saltiness of salt particles as affected by spray drying conditions and potassium chloride substitution. <i>Powder Technology</i> , 2018, 326, 265-271.	2.1	28
69	Catalytic partial oxidation of CH <sub>4</sub> over bimetallic Ni-Re/Al <sub>2</sub> O <sub>3</sub> : Kinetic determination for application in microreactor. <i>AIChE Journal</i> , 2018, 64, 1691-1701.	1.8	14
70	Optimization of synthesis condition for carboxymethyl cellulose-based hydrogel from rice straw by microwave-assisted method and its application in heavy metal ions removal. <i>Journal of Chemical Technology and Biotechnology</i> , 2018, 93, 413-425.	1.6	22
71	Use of low-voltage direct current electricity treatment to increase phenolics content of postharvest okra: effects of some treatment parameters. <i>International Journal of Food Science and Technology</i> , 2018, 53, 441-448.	1.3	3
72	Microstructure and its relationship with quality and storage stability of dried foods. , 2018, , 139-159.		29

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73	Comparative numerical evaluation of autothermal biogas reforming in conventional and split-and-recombine microreactors. <i>International Journal of Hydrogen Energy</i> , 2018, 43, 22874-22884.	3.8	8
74	Characterization of Nanofibrillated Cellulose Produced by Different Methods from Cabbage Outer Leaves. <i>Journal of Food Science</i> , 2018, 83, 1660-1667.	1.5	11
75	Partial oxidation of methane over monometallic and bimetallic Ni-, Rh-, Re-based catalysts: Effects of Re addition, co-fed reactants and catalyst support. <i>Applied Catalysis A: General</i> , 2018, 563, 1-8.	2.2	27
76	Comparative evaluation of autothermal reforming of biogas into synthesis gas over bimetallic Ni Re/Al <sub>2</sub> O <sub>3</sub> catalyst in fixed-bed and coated-wall microreactors: A computational study. <i>International Journal of Hydrogen Energy</i> , 2018, 43, 13237-13255.	3.8	12
77	The 30th anniversary of Prof. Arun S. Mujumdar's editorship of <i>Drying Technology</i> . <i>Drying Technology</i> , 2018, 36, 1783-1784.	1.7	1
78	Physicochemical, Microstructural, and Microbiological Properties of Skipjack Tuna ( <i>Katsuwonus</i> )	1.5	12
79	Natural colorants: Pigment stability and extraction yield enhancement via utilization of appropriate pretreatment and extraction methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3243-3259.	5.4	157
80	Mechanical properties improvement of chitosan films via the use of plasticizer, charge modifying agent and film solution homogenization. <i>Carbohydrate Polymers</i> , 2017, 174, 253-261.	5.1	61
81	Selection of reference genes for quantitative real-time PCR in postharvest tomatoes ( <i>Lycopersicon esculentum</i> ) treated by continuous low voltage direct current electricity to increase secondary metabolites. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1942-1950.	1.3	5
82	Molecular structure, stability and cytotoxicity of natural green colorants produced from <i>Centella asiatica</i> L. leaves treated by steaming and metal complexations. <i>Food Chemistry</i> , 2017, 232, 387-394.	4.2	24
83	Enhancing the recovery of cabbage glucoraphanin through the monitoring of sulforaphane content and myrosinase activity during extraction by different methods. <i>Separation and Purification Technology</i> , 2017, 174, 338-344.	3.9	14
84	A computational fluid dynamic evaluation of a new microreactor design for catalytic partial oxidation of methane. <i>International Journal of Heat and Mass Transfer</i> , 2017, 115, 174-185.	2.5	16
85	Influences of pretreatment and drying methods on composition, micro/molecular structures and some health-related functional characteristics of dietary fibre powder from orange pulp residues. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2217-2229.	1.3	11
86	Influences of Superheated Steam Roasting and Water Activity Control as Oxidation Mitigation Methods on Physicochemical Properties, Lipid Oxidation, and Free Fatty Acids Compositions of Roasted Rice. <i>Journal of Food Science</i> , 2017, 82, 69-79.	1.5	18
87	Use of Digital Image Analysis as a Monitoring Tool for Non-Uniform Deformation of Shrinkable Materials during Drying. <i>Journal of Chemical Engineering of Japan</i> , 2017, 50, 785-791.	0.3	1
88	Effects of Drying Techniques on Selected Functional Properties and Bioactive Compounds of Dietary Fiber from the Outer Leaves of Cabbage. <i>Chiang Mai University Journal of Natural Sciences</i> , 2017, 16, .	0.1	0
89	Effects of pretreatment and drying methods on molecular structure, functional properties and thermal stability of fibre powder exhibiting colour from <i>Centella asiatica</i> L. <i>International Journal of Food Science and Technology</i> , 2016, 51, 753-764.	1.3	7
90	Role of solids composition on $\beta$ -relaxation behavior, molecular structure and stability of spray-dried xanthenes encapsulation systems around glass transition. <i>Journal of Food Engineering</i> , 2016, 174, 85-91.	2.7	6

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91	Drying of aloe vera puree using hot air in combination with far-infrared radiation and high-voltage electric field: Drying kinetics, energy consumption and product quality evaluation. Food and Bioproducts Processing, 2016, 100, 391-400.	1.8	23
92	Evolution of mechanical properties of parboiled brown rice kernels during impinging stream drying. Drying Technology, 2016, 34, 1843-1853.	1.7	4
93	Comparative evaluation of microwave-assisted extraction and preheated solvent extraction of bioactive compounds from a plant material: a case study with cabbages. International Journal of Food Science and Technology, 2016, 51, 2440-2449.	1.3	18
94	Stabilization of rice bran via different moving-bed drying methods. Drying Technology, 2016, 34, 1854-1867.	1.7	24
95	Simulation of flow and drying characteristics of high-moisture particles in an impinging stream dryer via CFD-DEM. Drying Technology, 2016, 34, 403-419.	1.7	37
96	Physicochemical and Thermal Properties of Extruded Instant Functional Rice Porridge Powder as Affected by the Addition of Soybean or Mung Bean. Journal of Food Science, 2015, 80, E2782-91.	1.5	26
97	Enhancement of microwave-assisted extraction of bioactive compounds from cabbage outer leaves via the application of ultrasonic pretreatment. Separation and Purification Technology, 2015, 144, 37-45.	3.9	52
98	Application of Drying Technology to Control Aflatoxins in Foods and Feeds: A Review. Drying Technology, 2015, 33, 1700-1707.	1.7	45
99	Mathematical modeling of transport phenomena and quality changes of fish sauce undergoing electro dialysis desalination. Journal of Food Engineering, 2015, 159, 76-85.	2.7	11
100	Improvement of mechanical properties of chitosan-based films via physical treatment of film-forming solution. Journal of Food Engineering, 2015, 158, 66-72.	2.7	34
101	Electrodialytic Removal of Nitrate from Pineapple Juice: Effect on Selected Physicochemical Properties, Amino Acids, and Aroma Components of the Juice. Journal of Food Science, 2015, 80, E998-1004.	1.5	4
102	Effect of superheated steam pre-frying treatment on the quality of potato chips. International Journal of Food Science and Technology, 2015, 50, 158-168.	1.3	18
103	Evolution of antioxidants in dietary fiber powder produced from white cabbage outer leaves: effects of blanching and drying methods. Journal of Food Science and Technology, 2015, 52, 2280-2287.	1.4	11
104	Comparative evaluation of atmospheric and vacuum microwave-assisted extraction of bioactive compounds from fresh and dried <i>Centella asiatica</i> L. leaves. International Journal of Food Science and Technology, 2015, 50, 750-757.	1.3	19
105	Nutritional and Toxicological Aspects of the Chemical Changes of Food Components and Nutrients During Drying. , 2015, , 1-27.		0
106	Nutritional and Toxicological Aspects of the Chemical Changes of Food Components and Nutrients During Drying. , 2015, , 833-866.		2
107	Superheated Steam Drying of Foods and Biomaterials. , 2014, , 57-84.		11
108	Rapid Drying of Parboiled Paddy Using Hot Air Impinging Stream Dryer. Drying Technology, 2014, 32, 1949-1955.	1.7	22

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109	Guest Editorial: On the First IDS Held at McGill University in 1978. <i>Drying Technology</i> , 2014, 32, 128-129.	1.7	0
110	Composition Profiles and Functional Properties of Dietary Fiber Powder from Lime Residues: Effects of Pretreatment and Drying Methods. <i>Drying Technology</i> , 2014, 32, 484-493.	1.7	6
111	Bioactive compositions of extracts from cabbage outer leaves as affected by drying pretreatment prior to microwave-assisted extraction. <i>Separation and Purification Technology</i> , 2014, 136, 177-183.	3.9	11
112	Combined Effects of Drying Methods, Extract Concentration, and Film Thickness on Efficacy of Antimicrobial Chitosan Films. <i>Journal of Food Science</i> , 2014, 79, E1150-8.	1.5	5
113	Microencapsulation of <i>Lactobacillus acidophilus</i> in zein-“alginate core”-shell microcapsules via electrospraying. <i>Journal of Functional Foods</i> , 2014, 7, 342-349.	1.6	74
114	Enhancement of microwave-assisted extraction via intermittent radiation: Extraction of carotenoids from carrot peels. <i>Journal of Food Engineering</i> , 2014, 126, 17-26.	2.7	108
115	Enhancement of sulforaphane content in cabbage outer leaves using hybrid drying technique and stepwise change of drying temperature. <i>Journal of Food Engineering</i> , 2014, 122, 56-61.	2.7	29
116	Some recent advances in microstructural modification and monitoring of foods during drying: A review. <i>Journal of Food Engineering</i> , 2014, 123, 148-156.	2.7	56
117	Mathematical model for continuous and intermittent microwave-assisted extraction of bioactive compound from plant material: Extraction of $\beta$ -carotene from carrot peels. <i>Chemical Engineering Science</i> , 2014, 116, 442-451.	1.9	32
118	Modeling and Optimization of Electrodialytic Desalination of Fish Sauce Using Artificial Neural Networks and Genetic Algorithm. <i>Food and Bioprocess Technology</i> , 2013, 6, 2695-2707.	2.6	12
119	Guest Editorial: Special Thematic Issue on Drying of Proteins and Enzymes. <i>Drying Technology</i> , 2013, 31, 1439-1440.	1.7	0
120	Bioactive Compounds and Bioactivities of <i>Centella asiatica</i> (L.) Urban Prepared by Different Drying Methods and Conditions. <i>Drying Technology</i> , 2013, 31, 2007-2015.	1.7	40
121	Important flavonoids and limonin in selected Thai citrus residues. <i>Journal of Functional Foods</i> , 2013, 5, 1151-1158.	1.6	33
122	Microwave-assisted extraction of sulforaphane from white cabbages: Effects of extraction condition, solvent and sample pretreatment. <i>Journal of Food Engineering</i> , 2013, 117, 151-157.	2.7	40
123	Physical and mechanical properties of chitosan films as affected by drying methods and addition of antimicrobial agent. <i>Journal of Food Engineering</i> , 2013, 119, 140-149.	2.7	64
124	Structural modification by different pretreatment methods to enhance microwave-assisted extraction of $\beta$ -carotene from carrots. <i>Journal of Food Engineering</i> , 2013, 115, 190-197.	2.7	61
125	Effects of various pretreatments and drying methods on <i>Salmonella</i> resistance and physical properties of cabbage. <i>Journal of Food Engineering</i> , 2013, 115, 237-244.	2.7	37
126	Comparative Evaluation of Hot-Air and Superheated-Steam Impinging Stream Drying as Novel Alternatives for Paddy Drying. <i>Drying Technology</i> , 2013, 31, 717-725.	1.7	35



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127	Guest Editorial: Special Issue to Celebrate the 60th Birthday of Prof. Somchart Soponronnarit. <i>Drying Technology</i> , 2012, 30, 1811-1811.	1.7	0
128	Drying of High-Moisture Paddy Using a Combined Impinging Stream and Pneumatic Drying System. <i>Drying Technology</i> , 2012, 30, 1854-1862.	1.7	17
129	Physicochemical property changes of cabbage outer leaves upon preparation into functional dietary fiber powder. <i>Food and Bioproducts Processing</i> , 2012, 90, 541-548.	1.8	37
130	Guest Editorial: Special Issue to Commemorate 30 Years of <i>Drying Technology</i> . <i>Drying Technology</i> , 2012, 30, 1125-1126.	1.7	0
131	Numerical Simulation of Multiphase Transport Phenomena During Impinging Stream Drying of a Particulate Material. <i>Drying Technology</i> , 2012, 30, 1227-1237.	1.7	16
132	Artificial neural network modeling of physicochemical changes of shrimp during boiling. <i>LWT - Food Science and Technology</i> , 2012, 45, 110-116.	2.5	13
133	Encapsulated curcumin results in prolonged curcumin activity in vitro and radical scavenging activity ex vivo on skin after UVB-irradiation. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2012, 82, 485-490.	2.0	48
134	Development and testing of a pilot-scale electrolysers for desalination of fish sauce. <i>Procedia Engineering</i> , 2012, 32, 97-103.	1.2	9
135	In vitro bioaccessibility of $\beta$ -carotene in dried carrots pretreated by different methods. <i>International Journal of Food Science and Technology</i> , 2012, 47, 535-541.	1.3	20
136	Effects of pretreatment methods on health-related functional properties of high dietary fibre powder from lime residues. <i>Food Chemistry</i> , 2012, 132, 1891-1898.	4.2	134
137	Kinetic modelling of drying and conversion/degradation of isoflavones during infrared drying of soybean. <i>Food Chemistry</i> , 2012, 133, 946-952.	4.2	70
138	Generalized microstructural change and structure-quality indicators of a food product undergoing different drying methods and conditions. <i>Journal of Food Engineering</i> , 2012, 109, 148-154.	2.7	28
139	Desalination of Fish Sauce by Electrodialysis: Effect on Selected Aroma Compounds and Amino Acid Compositions. <i>Journal of Food Science</i> , 2011, 76, S451-7.	1.5	12
140	Comparative evaluation of performance and energy consumption of hot air and superheated steam impinging stream dryers for high-moisture particulate materials. <i>Applied Thermal Engineering</i> , 2011, 31, 3444-3452.	3.0	21
141	Effects of acid pretreatments on some physicochemical properties of carrot undergoing hot air drying. <i>Food and Bioproducts Processing</i> , 2011, 89, 116-127.	1.8	79
142	Production of dried ivy gourd sheet as a health snack. <i>Food and Bioproducts Processing</i> , 2011, 89, 414-421.	1.8	2
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