

Nuri Andarwulan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2425809/publications.pdf>

Version: 2024-02-01

58
papers

1,091
citations

516710

16
h-index

414414

32
g-index

58
all docs

58
docs citations

58
times ranked

1199
citing authors

#	ARTICLE	IF	CITATIONS
1	Flavonoid content and antioxidant activity of vegetables from Indonesia. <i>Food Chemistry</i> , 2010, 121, 1231-1235.	8.2	212
2	Polyphenols, carotenoids, and ascorbic acid in underutilized medicinal vegetables. <i>Journal of Functional Foods</i> , 2012, 4, 339-347.	3.4	108
3	Phenolic Content in Differentiated Tissue Cultures of Untransformed and Agrobacterium-Transformed Roots of Anise (<i>Pimpinella anisum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1776-1780.	5.2	97
4	Protective Role of Ternatin Anthocyanins and Quercetin Glycosides from Butterfly Pea (<i>Clitoria</i>) in Macrophage Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6355-6365.	5.2	78
5	Antioxidant Activity Associated with Lipid and Phenolic Mobilization during Seed Germination of <i>Pangium edule</i> Reinw.. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3158-3163.	5.2	57
6	Sargassum Seaweed as a Source of Anti-Inflammatory Substances and the Potential Insight of the Tropical Species: A Review. <i>Marine Drugs</i> , 2019, 17, 590.	4.6	52
7	Critical roasting level determines bioactive content and antioxidant activity of Robusta coffee beans. <i>Food Science and Biotechnology</i> , 2019, 28, 7-14.	2.6	51
8	Analysis of β -Cryptoxanthin, γ -Cryptoxanthin, β -Carotene, and α -Carotene of Pandanus Conoideus Oil by High-performance Liquid Chromatography (HPLC). <i>Procedia Food Science</i> , 2015, 3, 231-243.	0.6	34
9	Accumulation patterns of lipophilic organic contaminants in surface sediments and in economic important mussel and fish species from Jakarta Bay, Indonesia. <i>Marine Pollution Bulletin</i> , 2016, 110, 767-777.	5.0	34
10	Stability of Chlorophyll as Natural Colorant: A Review for Suji (<i>Dracaena angustifolia</i> (Medik.) Roxb.) Leaves Case. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 609-625.	0.8	26
11	HPLC-based metabolomics to identify cytotoxic compounds from <i>Plectranthus amboinicus</i> (Lour.) Spreng against human breast cancer MCF-7 Cells. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1039, 28-34.	2.3	23
12	INFLUENCE OF ACETYL SALICYLIC ACID IN COMBINATION WITH FISH PROTEIN HYDROLYSATES ON HYPERHYDRICITY REDUCTION AND PHENOLIC SYNTHESIS IN OREGANO (<i>ORIGANUM VULGARE</i>) TISSUE CULTURES. <i>Journal of Food Biochemistry</i> , 1999, 23, 619-635.	2.9	20
13	Pilot Plant Study of Red Palm Oil Deodorization Using Moderate Temperature. <i>Agriculture and Agricultural Science Procedia</i> , 2016, 9, 209-216.	0.6	20
14	In-vitro anti-inflammatory activity, free radical (DPPH) scavenging, and ferric reducing ability (FRAP) of <i>Sargassum cristaefolium</i> lipid-soluble fraction and putative identification of bioactive compounds using UHPLC-ESI-ORBITRAP-MS/MS. <i>Food Research International</i> , 2020, 137, 109702.	6.2	20
15	Metabolomic approach for understanding phenolic compounds and melanoidin roles on antioxidant activity of Indonesia robusta and arabica coffee extracts. <i>Food Science and Biotechnology</i> , 2017, 26, 1475-1480.	2.6	19
16	Three major compounds showing significant antioxidative, α -glucosidase inhibition, and antiglycation activities in Robusta coffee brew. <i>International Journal of Food Properties</i> , 2019, 22, 994-1010.	3.0	19
17	Effect of tocopherols, tocotrienols, β -carotene, and chlorophyll on the photo-oxidative stability of red palm oil. <i>Food Science and Biotechnology</i> , 2016, 25, 401-407.	2.6	18
18	Chemical and physical characteristics of carrageenan extracted from <i>Eucheuma spinosum</i> harvested from three different Indonesian coastal sea regions. <i>Phycological Research</i> , 2017, 65, 256-261.	1.6	17

#	ARTICLE	IF	CITATIONS
19	Quality of Vegetable Oil Prior to Fortification Is an Important Criteria to Achieve a Health Impact. <i>Nutrients</i> , 2014, 6, 5051-5060.	4.1	16
20	Stimulation of novel phenolic metabolite, epoxyâ€pseudoisoeugenolâ€(2â€methylbutyrate) (EPB), in transformed anise (<i>pimpinella anisum</i>L.) root cultures by fish protein hydrolysates. <i>Food Biotechnology</i> , 2000, 14, 1-20.	1.5	14
21	The colour degradation of anthocyanin-rich extract from butterfly pea (<i>Clitoria ternatea</i> L.) petal in various solvents at pH 7. <i>Natural Product Research</i> , 2017, 31, 2273-2280.	1.8	14
22	Enzymatic Synthesis of Human Milk Fat Substitute - A Review on Technological Approaches. <i>Food Technology and Biotechnology</i> , 2021, 59, 475-495.	2.1	14
23	Antioxidants Such as Flavonoids and Carotenoids in the Diet of Bogor, Indonesia Residents. <i>Antioxidants</i> , 2021, 10, 587.	5.1	13
24	Screening of In-Vitro Anti-Inflammatory and Antioxidant Activity of <i>Sargassum ilicifolium</i> Crude Lipid Extracts from Different Coastal Areas in Indonesia. <i>Marine Drugs</i> , 2021, 19, 252.	4.6	12
25	KARAKTERISTIK WARNA DAN AKTIVITAS ANTIOKSIDAN ANTOSIANIN UBI JALAR UNGU [Color Characteristics and Antioxidant Activity of Anthocyanin Extract from Purple Sweet Potato]. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2014, 25, 176-184.	0.3	10
26	Food Consumption Pattern and the Intake of Sugar, Salt, and Fat in the South Jakarta Cityâ€Indonesia. <i>Nutrients</i> , 2021, 13, 1289.	4.1	9
27	HUBUNGAN ANTARA KONSUMSI PANGAN DAN AKTIVITAS FISIK DENGAN KADAR KOLESTEROL DARAH PRIA DAN WANITA DEWASA DI BOGOR. <i>Jurnal Gizi Dan Pangan</i> , 2013, 8, 9.	0.3	9
28	Processed and ultraprocessed food consumption pattern in the Jakarta Individual Food Consumption Survey 2014. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2018, 27, 840-847.	0.4	9
29	The Difference in Colour Shifting of <i>Clitoria ternatea</i> L. Flower Extract at pH 1, 4, and 7 During Storage. <i>Current Nutrition and Food Science</i> , 2019, 15, 694-699.	0.6	8
30	ASUPAN KALSIMUM DAN VITAMIN D PADA ANAK INDONESIA USIA 2 â€ 12 TAHUN. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2014, 25, 83-89.	0.3	8
31	Rapid Identification of Antibacterial Compounds from Turkey Berry by HPLC-Based Metabolomics. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2015, 38, 1230-1235.	1.0	7
32	KINETIKA FOTODEGRADASI KLOOROFIL, TOKOFEROL, DAN KAROTENOID DALAM MINYAK SAWIT MERAH (Photodegradation Kinetics of Chlorophyll, Tocopherol, and Carotenoid in Red Palm Oil). <i>Agritech</i> , 2016, 36, 117.	0.1	4
33	PENGARUH PENGOLAHAN PANAS TERHADAP KONSENTRASI ANTOSIANIN MONOMERIK UBI JALAR UNGU (<i>Ipomoea batatas</i> L) (Effect of Heat Processing on Monomeric Anthocyanin of Purple Sweet Potato) Tj ETQq1 1 0.7 rgB4 /Overlo		
34	Solvent fractionation of hard palm stearin to increase the concentration of tripalmitoylglycerol and dipalmitoylâ€stearoylâ€glycerol as substrates for synthesis of human milk fat substitute. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4549-4558.	2.7	3
35	Thermal Degradation of Anthocyanins in Butterfly Pea (<i>Clitoria ternatea</i> L.) Flower Extract at pH 7. <i>American Journal of Food Science and Technology</i> , 2017, 5, 199-203.	0.2	3
36	Characteristics and Antioxidant Activity of Kebar Grass (<i>Biophytum petersianum</i>) Extract. <i>Biosaintifika: Journal of Biology & Biology Education</i> , 2020, 12, 178-185.	0.2	3

#	ARTICLE	IF	CITATIONS
37	STABILITAS FOTOOKSIDASI MINYAK GORENG SAWIT YANG DIFORTIFIKASI DENGAN MINYAK SAWIT MERAH. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2016, 27, 31-39.	0.3	3
38	Profile of Bioactive Compounds and Antioxidant Capacity of Indonesian Cocoa Powder: A Case of Food Processing Authentication. , 2019, , .		3
39	Dietary exposure to sulfites in Indonesians. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2019, 28, 122-130.	0.4	3
40	Water and Lipid-Soluble Component Profile of <i>Sargassum cristaefolium&/i> from Different Coastal Areas in Indonesia with Potential for Developing Functional Ingredient. <i>Journal of Oleo Science</i> , 2020, 69, 1517-1528.	1.4	2
41	PENGGUNAAN MINYAK SAWIT MERAH UNTUK PEMBUATAN LEMAK BUBUK KAYA Î²-KAROTEN MELALUI PROSES PENDINGINAN SEMPROT (The Utilization of Red Palm Oil for Î²-Carotene-Rich Fat Powder Produced by) Tj ETQq1 1 0.7843142gBT /Over	0.3	1
42	Pengurangan Kadar Digliserida dan Asam Lemak Bebas dalam Minyak Sawit Kasar Menggunakan Adsorben. <i>Agritech</i> , 2017, 37, 49.	0.1	2
43	KARAKTERISTIK TEPUNG TALAS VARIETAS BENTUL DAN SATOIMO HASIL FERMENTASI TERKENDALI DENGAN INOKULUM KOMERSIAL. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2017, 28, 180-193.	0.3	2
44	Suji Leaf Chlorophyll: Potential and Challenges as Natural Colorant. <i>Jurnal Ilmu Pertanian Indonesia</i> , 2019, 24, 109-116.	0.3	2
45	The comparison of several lipid extraction methods on infant formula for 3â€monochloropropanediol esters and glycidyl esters analysis. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4730-4737.	2.7	1
46	Prioritization of food â€“ pathogen pairs in export refusals of fishery commodities from Indonesia. <i>Food Control</i> , 2022, 131, 108476.	5.5	1
47	VALIDASI MODIFIKASI METODE WEIÄYHAAR UNTUK ANALISIS 3-MCPD ESTER DALAM MINYAK GORENG SAWIT [Validation of Modified WeiÄYhaarâ€™s Method for 3-MCPD Esters Analysis in Palm Oil]. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2014, 25, 200-208.	0.3	1
48	Efficacy of Non-Branded Cooking Oil Fortified with Carotene from RPO on Blood Retinol and IgG of Children Aged 7-9 Years. <i>Pakistan Journal of Nutrition</i> , 2016, 15, 419-426.	0.2	1
49	PENGARUH WAKTU DAN SUHU GLISEROLISIS TERHADAP SIFAT KIMIA MONO-DIASILGLISEROL PADA SKALA PILOT PLANT. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2017, 28, 159-168.	0.3	1
50	RETENSI FORTIFIKAN VITAMIN A DAN Î²-KAROTEN DALAM MINYAK GORENG SAWIT SELAMA PEMASAKAN. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2018, 29, 127-136.	0.3	1
51	Pemurnian Produk Mono-Diasilgliserol (MDAG) Hasil Gliserolisis Kimia dengan Metode Demulsifikasi Krim. <i>Agritech</i> , 2020, 40, 39.	0.1	1
52	APLIKASI FOSFAT PADA PROSES EKSTRAKSI TEH HIJAU UNTUK MINUMAN TEH HIJAU SIAP MINUM. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2021, 32, 36-51.	0.3	0
53	VALIDASI METODE ANALISIS ASAM LEMAK TRANS DALAM MAKANAN BERDASARKAN AOCS OFFICIAL METHOD Ce 1h-05. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2016, 27, 40-50.	0.3	0
54	DETERMINATION OF APPROPRIATE TECHNIQUE ON CRYSTALLIZATION AND FRACTIONATION OF COCONUT OIL. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2016, 27, 193-199.	0.3	0

#	ARTICLE	IF	CITATIONS
55	Laboratory-scale Synthesis of Mono-diacylglycerol from Palm Oil Stearin using Glycerolysis. , 2019, , .		0
56	Mono-Diglyceride Fractions in Indonesian Infant Formula Products. , 2019, , .		0
57	Morphological and Molecular Partial Histone-H3 Characterization of Bintan Sea Snail Gonggong (Strombus sp.) as a Species Validation. HAYATI Journal of Biosciences, 2019, 26, 56.	0.4	0
58	Penapisan Senyawa Bioaktif pada Siput Laut Gonggong (Laevistrombus turturella) Asal Bintan. Jurnal Pengolahan Hasil Perikanan Indonesia, 2020, 23, 206-214.	0.3	0