Nuri Andarwulan

List of Publications by Year
in descending order

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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	Prioritization of food â€“ pathogen pairs in export refusals of fishery commodities from Indonesia. Food Control, 2022, 131, 108476.	5.5	1
2	Enzymatic Synthesis of Human Milk Fat Substitute - A Review on Technological Approaches. Food Technology and Biotechnology, 2021, 59, 475-495.	2.1	14
3	Antioxidants Such as Flavonoids and Carotenoids in the Diet of Bogor, Indonesia Residents. Antioxidants, 2021, 10, 587.	5.1	13
4	Screening of In-Vitro Anti-Inflammatory and Antioxidant Activity of Sargassum ilicifolium Crude Lipid Extracts from Different Coastal Areas in Indonesia. Marine Drugs, 2021, 19, 252.	4.6	12
5	Food Consumption Pattern and the Intake of Sugar, Salt, and Fat in the South Jakarta Cityâ€”Indonesia. Nutrients, 2021, 13, 1289.	4.1	9
6	The comparison of several lipid extraction methods on infant formula for 3â€monochloropropanediol esters and glycidyl esters analysis. International Journal of Food Science and Technology, 2021, 56, 4730-4737.	2.7	1
7	APLIKASI FOSFAT PADA PROSES EKSTRAKSI TEH HIJAU UNTUK MINUMAN TEH HIJAU SIAP MINUM. Jurnal Teknologi Dan Industri Pangan, 2021, 32, 36-51.	0.3	0
8	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. International Journal of Food Science and Technology, 2021, 56, 4549-4558.	2.7	3
9	In-vitro anti-inflammatory activity, free radical (DPPH) scavenging, and ferric reducing ability (FRAP) of Sargassum cristaefolium lipid-soluble fraction and putative identification of bioactive compounds using UHPLC-ESI-ORBITRAP-MS/MS. Food Research International, 2020, 137, 109702.	6.2	20
10	Characteristics and Antioxidant Activity of Kebar Grass (Biophytum petersianum) Extract. Biosaintifika: Journal of Biology & Biology Education, 2020, 12, 178-185.	0.2	3
11	Water and Lipid-Soluble Component Profile of <i>Sargassum cristaefolium</i> from Different Coastal Areas in Indonesia with Potential for Developing Functional Ingredient. Journal of Oleo Science, 2020, 69, 1517-1528.	1.4	2
12	Penapisan Senyawa Bioaktif pada Siput Laut Gonggong (Laevistrombus turturella) Asal Bintan. Jurnal Pengolahan Hasil Perikanan Indonesia, 2020, 23, 206-214.	0.3	0
13	Pemurnian Produk Mono-Diasilgliserol (MDAG) Hasil Gliserolisis Kimia dengan Metode Demulsifikasi Krim. Agritech, 2020, 40, 39.	0.1	1
14	Critical roasting level determines bioactive content and antioxidant activity of Robusta coffee beans. Food Science and Biotechnology, 2019, 28, 7-14.	2.6	51
15	Three major compounds showing significant antioxidative, Î±-glucosidase inhibition, and antiglycation activities in Robusta coffee brew. International Journal of Food Properties, 2019, 22, 994-1010.	3.0	19
16	Sargassum Seaweed as a Source of Anti-Inflammatory Substances and the Potential Insight of the Tropical Species: A Review. Marine Drugs, 2019, 17, 590.	4.6	52
17	The Difference in Colour Shifting of Clitoria ternatea L. Flower Extract at pH 1, 4, and 7 During Storage. Current Nutrition and Food Science, 2019, 15, 694-699.	0.6	8
18	Profile of Bioactive Compounds and Antioxidant Capacity of Indonesian Cocoa Powder: A Case of Food Processing Authentication. , 2019, , .		3

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19	Laboratory-scale Synthesis of Mono-diacylglycrol from Palm Oil Stearin using Glycerolysis. , 2019, , .		0
20	Mono-Diglyceride Fractions in Indonesian Infant Formula Products. , 2019, , .		0
21	Suji Leaf Chlorophyll: Potential and Challenges as Natural Colorant. Jurnal Ilmu Pertanian Indonesia, 2019, 24, 109-116.	0.3	2
22	Morphologycal 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
23	Dietary exposure to sulfites in Indonesians. Asia Pacific Journal of Clinical Nutrition, 2019, 28, 122-130.	0.4	3
24	Stability of Chlorophyll as Natural Colorant: A Review for Suji (Dracaena angustifolia (Medik.) Roxb.) Leavesâ€™ Case. Current Research in Nutrition and Food Science, 2018, 6, 609-625.	0.8	26
25	Processed and ultraprocessed food consumption pattern in the Jakarta Individual Food Consumption Survey 2014. Asia Pacific Journal of Clinical Nutrition, 2018, 27, 840-847.	0.4	9
26	RETENSI FORTIFIKAN VITAMIN A DAN Î²-KAROTEN DALAM MINYAK GORENG SAWIT SELAMA PEMASAKAN. Jurnal Teknologi Dan Industri Pangan, 2018, 29, 127-136.	0.3	1
27	Chemical and physical characteristics of carrageenan extracted from Eucheuma spinosum harvested from three different <scp>I</scp>ndonesian coastal sea regions. Phycological Research, 2017, 65, 256-261.	1.6	17
28	The colour degradation of anthocyanin-rich extract from butterfly pea (Clitoria ternatea L.) petal in various solvents at pH 7. Natural Product Research, 2017, 31, 2273-2280.	1.8	14
29	Metabolomic approach for understanding phenolic compounds and melanoidin roles on antioxidant activity of Indonesia robusta and arabica coffee extracts. Food Science and Biotechnology, 2017, 26, 1475-1480.	2.6	19
30	Thermal Degradation of Anthocyanins in Butterfly Pea (<i>Clitoria ternatea</i> L.) Flower Extract at pH 7. American Journal of Food Science and Technology, 2017, 5, 199-203.	0.2	3
31	Pengurangan Kadar Digliserida dan Asam Lemak Bebas dalam Minyak Sawit Kasar Menggunakan Adsorben. Agritech, 2017, 37, 49.	0.1	2
32	KARAKTERISTIK TEPUNG TALAS VARIETAS BENTUL DAN SATOIMO HASIL FERMENTASI TERKENDALI DENGAN INOKULUM KOMERSIAL. Jurnal Teknologi Dan Industri Pangan, 2017, 28, 180-193.	0.3	2
33	PENGARUH WAKTU DAN SUHU GLISEROLISIS TERHADAP SIFAT KIMIA MONO-DIASILGLISEROL PADA SKALA PILOT PLANT. Jurnal Teknologi Dan Industri Pangan, 2017, 28, 159-168.	0.3	1
34	Accumulation patterns of lipophilic organic contaminants in surface sediments and in economic important mussel and fish species from Jakarta Bay, Indonesia. Marine Pollution Bulletin, 2016, 110, 767-777.	5.0	34
35	Effect of tocopherols, tocotrienols, Î²-carotene, and chlorophyll on the photo-oxidative stability of red palm oil. Food Science and Biotechnology, 2016, 25, 401-407.	2.6	18
36	HPLC-based metabolomics to identify cytotoxic compounds from Plectranthus amboinicus (Lour.) Spreng against human breast cancer MCF-7Cells. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1039, 28-34.	2.3	23

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37	Pilot Plant Study of Red Palm Oil Deodorization Using Moderate Temperature. Agriculture and Agricultural Science Procedia, 2016, 9, 209-216.	0.6	20
38	KINETIKA FOTODEGRADASI KLOROFIL, TOKOFEROL, DAN KAROTENOID DALAM MINYAK SAWIT MERAH (Photodegradation Kinetics of Chlorophyll, Tocopherol, and Carotenoid in Red Palm Oil). Agritech, 2016, 36, 117.	0.1	4
39	Efficacy of Non-Branded Cooking Oil Fortified with Carotene from RPO on Blood Retinol and IgG of Children Aged 7-9 Years. Pakistan Journal of Nutrition, 2016, 15, 419-426.	0.2	1
40	VALIDASI METODE ANALISIS ASAM LEMAK TRANS DALAM MAKANAN BERDASARKAN AOCS OFFICIAL METHOD Ce 1h-05. Jurnal Teknologi Dan Industri Pangan, 2016, 27, 40-50.	0.3	0
41	STABILITAS FOTOOKSIDASI MINYAK GORENG SAWIT YANG DIFORTIFIKASI DENGAN MINYAK SAWIT MERAH. Jurnal Teknologi Dan Industri Pangan, 2016, 27, 31-39.	0.3	3
42	DETERMINATION OF APPROPRIATE TECHNIQUE ON CRYSTALLIZATION AND FRACTIONATION OF COCONUT OIL. Jurnal Teknologi Dan Industri Pangan, 2016, 27, 193-199.	0.3	0
43	Rapid Identification of Antibacterial Compounds from Turkey Berry by HPLC-Based Metabolomics. Journal of Liquid Chromatography and Related Technologies, 2015, 38, 1230-1235.	1.0	7
44	Analysis of Î±-Cryptoxanthin, Î²-Cryptoxanthin, Î± -Carotene, and Î²-Carotene of Pandanus Conoideus Oil by High-performance Liquid Chromatography (HPLC). Procedia Food Science, 2015, 3, 231-243.	0.6	34
45	Protective Role of Ternatin Anthocyanins and Quercetin Glycosides from Butterfly Pea (<i>Clitoria) Tj ETQq1 1 0.784314 rgBT /Overlo in Macrophage Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 6355-6365.	5.2	78
46	PENGARUH PENGOLAHAN PANAS TERHADAP KONSENTRASI ANTOSIANIN MONOMERIK UBI JALAR UNGU (Ipomoea batatas L) (Efect of Heat Processing on Monomeric Anthocyanin of Purple Sweet Potato) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.1	1
47	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 0.784314 rgBT /Over	0.7	2
48	Quality of Vegetable Oil Prior to Fortification Is an Important Criteria to Achieve a Health Impact. Nutrients, 2014, 6, 5051-5060.	4.1	16
49	KARAKTERISTIK WARNA DAN AKTIVITAS ANTIOKSIDAN ANTOSIANIN UBI JALAR UNGU [Color Characteristics and Antioxidant Activity of Anthocyanin Extract from Purple Sweet Potato]. Jurnal Teknologi Dan Industri Pangan, 2014, 25, 176-184.	0.3	10
50	ASUPAN KALSIUM DAN VITAMIN D PADA ANAK INDONESIA USIA 2 â€“ 12 TAHUN. Jurnal Teknologi Dan Industri Pangan, 2014, 25, 83-89.	0.3	8
51	VALIDASI MODIFIKASI METODE WEIÃŸHAAR UNTUK ANALISIS 3-MCPD ESTER DALAM MINYAK GORENG SAWIT [Validation of Modified WeiÃŸhaarâ€™s Method for 3-MCPD Esters Analysis in Palm Oil]. Jurnal Teknologi Dan Industri Pangan, 2014, 25, 200-208.	0.3	1
52	HUBUNGAN ANTARA KONSUMSI PANGAN DAN AKTIVITAS FISIK DENGAN KADAR KOLESTEROL DARAH PRIA DAN WANITA DEWASA DI BOGOR. Jurnal Gizi Dan Pangan, 2013, 8, 9.	0.3	9
53	Polyphenols, carotenoids, and ascorbic acid in underutilized medicinal vegetables. Journal of Functional Foods, 2012, 4, 339-347.	3.4	108
54	Flavonoid content and antioxidant activity of vegetables from Indonesia. Food Chemistry, 2010, 121, 1231-1235.	8.2	212

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55	Stimulation of novel phenolic metabolite, epoxyâ€pseudoisoeugenolâ€(2â€methylbutyrate) (EPB), in transformed anise (pimpinella anisumL.) root cultures by fish protein hydrolysates. Food Biotechnology, 2000, 14, 1-20.	1.5	14
56	INFLUENCE OF ACETYL SALICYLIC ACID IN COMBINATION WITH FISH PROTEIN HYDROLYSATES ON HYPERHYDRICITY REDUCTION AND PHENOLIC SYNTHESIS IN OREGANO (ORIGANUM VULGARE) TISSUE CULTURES. Journal of Food Biochemistry, 1999, 23, 619-635.	2.9	20
57	Phenolic Content in Differentiated Tissue Cultures of Untransformed andAgrobacterium-Transformed Roots of Anise (Pimpinella anisumL.). Journal of Agricultural and Food Chemistry, 1999, 47, 1776-1780.	5.2	97
58	Antioxidant Activity Associated with Lipid and Phenolic Mobilization during Seed Germination ofPangium eduleReinw.. Journal of Agricultural and Food Chemistry, 1999, 47, 3158-3163.	5.2	57