

# Sunantha Ketnawa

## List of Publications by Year in descending order

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Version: 2024-02-01

35  
papers

1,275  
citations

304602

22  
h-index

414303

32  
g-index

35  
all docs

35  
docs citations

35  
times ranked

1461  
citing authors

#	ARTICLE	IF	CITATIONS
1	Pineapple wastes: A potential source for bromelain extraction. Food and Bioproducts Processing, 2012, 90, 385-391.	1.8	174
2	Fish skin gelatin hydrolysates produced by visceral peptidase and bovine trypsin: Bioactivity and stability. Food Chemistry, 2017, 215, 383-390.	4.2	81
3	Changes on antioxidant activity of microwave-treated protein hydrolysates after simulated gastrointestinal digestion: Purification and identification. Food Chemistry, 2018, 254, 36-46.	4.2	75
4	Two phase partitioning and collagen hydrolysis of bromelain from pineapple peel Nang Lae cultivar. Biochemical Engineering Journal, 2010, 52, 205-211.	1.8	73
5	Effect of Microwave Treatments on Antioxidant Activity and Antigenicity of Fish Frame Protein Hydrolysates. Food and Bioprocess Technology, 2017, 10, 582-591.	2.6	71
6	Application of Bromelain Extract for Muscle Foods Tenderization. Food and Nutrition Sciences (Print), 2011, 02, 393-401.	0.2	69
7	Evaluation of protein digestibility of fermented soybeans and changes in biochemical characteristics of digested fractions. Journal of Functional Foods, 2019, 52, 640-647.	1.6	61
8	Gelatin hydrolysates from farmed Giant catfish skin using alkaline proteases and its antioxidative function of simulated gastro-intestinal digestion. Food Chemistry, 2016, 192, 34-42.	4.2	60
9	Impact of food structure and cell matrix on digestibility of plant-based food. Current Opinion in Food Science, 2018, 19, 36-41.	4.1	50
10	Extraction of bromelain from pineapple peels. Food Science and Technology International, 2011, 17, 395-402.	1.1	46
11	Electro-membrane fractionation of antioxidant peptides from protein hydrolysates of rainbow trout ( <i>Oncorhynchus mykiss</i> ) byproducts. Innovative Food Science and Emerging Technologies, 2018, 45, 122-131.	2.7	42
12	Selective separation and characterisation of dual ACE and DPP-IV inhibitory peptides from rainbow trout ( <i>Oncorhynchus mykiss</i> ) protein hydrolysates. International Journal of Food Science and Technology, 2019, 54, 1062-1073.	1.3	42
13	Changes in bioactive compounds and antioxidant activity of plant-based foods by gastrointestinal digestion: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4684-4705.	5.4	41
14	In vitro gastrointestinal digestion of crisphead lettuce: Changes in bioactive compounds and antioxidant potential. Food Chemistry, 2020, 311, 125885.	4.2	40
15	Three-phase partitioning and proteins hydrolysis patterns of alkaline proteases derived from fish viscera. Separation and Purification Technology, 2014, 132, 174-181.	3.9	38
16	Enhanced recovery of alkaline protease from fish viscera by phase partitioning and its application. Chemistry Central Journal, 2013, 7, 79.	2.6	34
17	Chemical properties and nutritional factors of pressed-cake from tea and sacha inchi seeds. Food Bioscience, 2016, 15, 64-71.	2.0	33
18	Characterization of acid and alkaline proteases from viscera of farmed giant catfish. Food Bioscience, 2014, 6, 9-16.	2.0	32

#	ARTICLE	IF	CITATIONS
19	In vitro protein digestibility and biochemical characteristics of soaked, boiled and fermented soybeans. <i>Scientific Reports</i> , 2021, 11, 14257.	1.6	32
20	Obtaining of functional components from cooked shrimp ( <i>Penaeus vannamei</i> ) by enzymatic hydrolysis. <i>Food Bioscience</i> , 2016, 15, 55-63.	2.0	28
21	Effect of in vitro digestion on bioactive compounds, antioxidant and antimicrobial activities of coffee ( <i>Coffea arabica</i> L.) pulp aqueous extract. <i>Food Chemistry</i> , 2021, 348, 129094.	4.2	27
22	Aqueous two-phase extraction of bromelain from pineapple peels ( <i>Ananas comosus</i> L. cv. 'Phu Lae' cultiv.) and its biochemical properties. <i>Food Science and Biotechnology</i> , 2011, 20, 1219-1226.	1.2	26
23	Effect of digestive enzymes and pH on variation of bioavailability of green tea during simulated in vitro gastrointestinal digestion. <i>Food Science and Human Wellness</i> , 2022, 11, 669-675.	2.2	20
24	Physical, chemical, and microbiological properties of fish tofu containing shrimp hydrolysate. <i>Fisheries Science</i> , 2016, 82, 379-389.	0.7	16
25	Impact of particle size of pulverized citrus peel tissue on changes in antioxidant properties of digested fluids during simulated in vitro digestion. <i>Food Science and Human Wellness</i> , 2020, 9, 58-63.	2.2	14
26	In vitro examination of starch digestibility of Saba banana [ <i>Musa sapientum</i> L. (Musa acuminata L. var. sapientum)] Tj ETQq0 0,0 rgBT / C	1.6	13
27	Thermoseparating Aqueous Two-Phase System for the Separation of Alkaline Proteases from Fish Viscera. <i>Separation Science and Technology</i> , 2014, 49, 2158-2168.	1.3	7
28	Bio-properties of Saba banana ( <i>Musa sapientum</i> L., ABB Group): Influence of maturity and changes during simulated in vitro gastrointestinal digestion. <i>Scientific Reports</i> , 2020, 10, 6701.	1.6	7
29	Comparative Study of the Physico- and Biochemical Properties of Two Types of Salted Japanese Apricot ( <i>Prunus mume</i> ) Pickles. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	5
30	Extraction and Biochemical Characterization of Peptidases from Giant Catfish Viscera by Aqueous Two-Phase System. <i>Journal of Food Biochemistry</i> , 2015, 39, 429-438.	1.2	4
31	Extraction, Characterization, and Application of Agricultural and Food Processing By-Products. , 2020, , .		4
32	Low intensity of high pressure processing increases extractable recovery of polyphenols and antioxidant activities of non-astringent persimmon fruit. <i>LWT - Food Science and Technology</i> , 2021, 151, 112162.	2.5	4
33	Influence of Commercial Protease and Drying Process on Antioxidant and Physicochemical Properties of Chicken Breast Protein Hydrolysates. <i>Foods</i> , 2021, 10, 2994.	1.9	4
34	Sweet potato microstructure, starch digestion, and glycemic index. , 2019, , 243-272.		2
35	Effect of heat-moisture treatment to raw paddy rice ( <i>Oryza sativa</i> L.) on cooked rice properties. <i>Journal of Future Foods</i> , 2021, 1, 179-186.	2.0	0