

Pakamon Chitprasert

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

439
citations

933447

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docs citations

13
times ranked

691
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimisation of microencapsulation of holy basil essential oil in gelatin by response surface methodology. <i>Food Chemistry</i> , 2014, 150, 313-320.	8.2	112
2	Aluminum carboxymethyl cellulose-rice bran microcapsules: Enhancing survival of <i>Lactobacillus reuteri</i> KUB-AC5. <i>Carbohydrate Polymers</i> , 2012, 90, 78-86.	10.2	67
3	Cosmetic potential of lignin extracts from alkaline-treated sugarcane bagasse: Optimization of extraction conditions using response surface methodology. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 138-145.	7.5	44
4	Encapsulation of Holy Basil Essential Oil in Gelatin: Effects of Palmitic Acid in Carboxymethyl Cellulose Emulsion Coating on Antioxidant and Antimicrobial Activities. <i>Food and Bioprocess Technology</i> , 2016, 9, 1735-1745.	4.7	42
5	Pluronic F127/Pluronic P123/vitamin E TPGS mixed micelles for oral delivery of mangiferin and quercetin: Mixture-design optimization, micellization, and solubilization behavior. <i>Journal of Molecular Liquids</i> , 2019, 274, 223-238.	4.9	42
6	Holy Basil (<i>Ocimum sanctum</i> Linn.) Essential Oil Delivery to Swine Gastrointestinal Tract Using Gelatin Microcapsules Coated with Aluminum Carboxymethyl Cellulose and Beeswax. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12641-12648.	5.2	34
7	Combined effects of holy basil essential oil and inlet temperature on lipid peroxidation and survival of <i>Lactobacillus reuteri</i> KUB-AC5 during spray drying. <i>Food Research International</i> , 2017, 100, 276-283.	6.2	22
8	Effects of beeswax-carboxymethyl cellulose composite coating on shelf-life stability and intestinal delivery of holy basil essential oil-loaded gelatin microcapsules. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 1088-1097.	7.5	21
9	Ultrasound-Assisted Extraction of Antioxidant and Antibacterial Phenolic Compounds from Steam-Exploded Sugarcane Bagasse. <i>Sugar Tech</i> , 2018, 20, 599-608.	1.8	18
10	Characterisation of FOGs in grease trap waste from the processing of chickens in Thailand. <i>Waste Management</i> , 2014, 34, 1012-1017.	7.4	14
11	Whey protein isolate-lignin complexes as encapsulating agents for enhanced survival during spray drying, storage, and in vitro gastrointestinal passage of <i>Lactobacillus reuteri</i> KUB-AC5. <i>LWT - Food Science and Technology</i> , 2021, 148, 111725.	5.2	14
12	Stability Enhancement of <i>Ocimum Sanctum</i> Linn. Essential Oils Using Stearic Acid in Aluminum Carboxymethyl Cellulose Film-Coated Gelatin Microcapsules. <i>Journal of Food Science</i> , 2017, 82, 1310-1318.	3.1	5
13	Antioxidant activity and the survival-enhancing effect of ascorbic acid on <i>Limosilactobacillus reuteri</i> KUB-AC5 microencapsulated with lactose by spray drying. <i>LWT - Food Science and Technology</i> , 2022, 164, 113645.	5.2	4