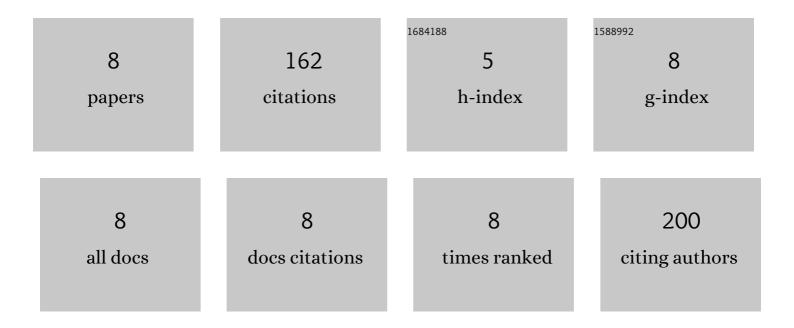
Jorry Dharmawan

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2872810/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Correlation between instrumental and sensory properties of textureâ€modified carrot puree. Journal of Texture Studies, 2022, 53, 72-80.	2.5	5
2	Profiling of Aroma-Active Compounds in Ylang-Ylang Essential Oils by Aroma Extract Dilution Analysis (AEDA) and Chemometric Methods. Journal of Agricultural and Food Chemistry, 2022, 70, 260-266.	5.2	5
3	Characterization of volatile compounds in Ylang‥lang essential oils from Comoros and Madagascar by gas chromatography and principal component analysis. Flavour and Fragrance Journal, 2021, 36, 159-166.	2.6	6
4	Evaluation of Aroma-Active Compounds in Pontianak Orange Peel Oil (Citrus nobilis Lour. Var.) Tj ETQqO 0 0 rgBT Test. Journal of Agricultural and Food Chemistry, 2009, 57, 239-244.	/Overlock 5.2	10 Tf 50 62 56
5	Characterization of Volatile Compounds in Selected Citrus Fruits from Asia—Part II: Peel Oil. Journal of Essential Oil Research, 2008, 20, 21-24.	2.7	19
6	Characterization of volatile compounds in selected citrus fruits from Asia. Part I: freshly-squeezed juice. Flavour and Fragrance Journal, 2007, 22, 228-232.	2.6	53
7	Characterisation of volatile compounds in selected citrus fruits from Asia. Developments in Food Science, 2006, , 319-322.	0.0	6
8	Adhesion Properties of Indigenous Dadih Lactic Acid Bacteria on Human Intestinal Mucosal Surface. Asian-Australasian Journal of Animal Sciences, 2006, 19, 751-755.	2.4	12