

# Supatra Karnjanapratum

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

802  
citations

430442

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610482

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docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Molecular characteristics of sulfated polysaccharides from <i>Monostroma nitidum</i> and their in vitro anticancer and immunomodulatory activities. <i>International Journal of Biological Macromolecules</i> , 2011, 48, 311-318.	3.6	90
2	Chemical compositions and nutritional value of Asian hard clam ( <i>Meretrix lusoria</i> ) from the coast of Andaman Sea. <i>Food Chemistry</i> , 2013, 141, 4138-4145.	4.2	82
3	Characterization and immunomodulatory activities of sulfated polysaccharides from <i>Capsosiphon fulvescens</i> . <i>International Journal of Biological Macromolecules</i> , 2012, 51, 720-729.	3.6	74
4	Hydrolysed collagen from <i>Lates calcarifer</i> skin: its acute toxicity and impact on cell proliferation and collagen production of fibroblasts. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1871-1879.	1.3	49
5	Purification and identification of antioxidant peptides from gelatin hydrolysate of seabass skin. <i>Journal of Food Biochemistry</i> , 2017, 41, e12350.	1.2	48
6	Ultrasound-assisted extraction of collagen from clown featherback ( <i>Chitala tj EQq0 0 0 rgBT /Overlock 10 Tf 50 547 Td</i> ) (or Agriculture, 2021, 101, 648-658.	1.7	47
7	Antioxidant, immunomodulatory and antiproliferative effects of gelatin hydrolysate from unicorn leatherjacket skin. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3220-3226.	1.7	45
8	Characteristics and nutritional value of whole wheat cracker fortified with tuna bone bio-calcium powder. <i>Food Chemistry</i> , 2018, 259, 181-187.	4.2	43
9	Antioxidative gelatin hydrolysate from unicorn leatherjacket skin as affected by prior autolysis. <i>International Aquatic Research</i> , 2015, 7, 101-114.	1.5	34
10	Quality characteristics of protein-enriched brown rice flour and cake affected by Bombay locust ( <i>Patanga succincta</i> L.) powder fortification. <i>LWT - Food Science and Technology</i> , 2020, 119, 108876.	2.5	34
11	Characteristics and Gel Properties of Gelatin from Skin of Asian Bullfrog ( <i>Rana tigerina</i> ). <i>Food Biophysics</i> , 2017, 12, 289-298.	1.4	30
12	Ultrasound-assisted extraction of protein from Bombay locusts and its impact on functional and antioxidative properties. <i>Scientific Reports</i> , 2021, 11, 17320.	1.6	29
13	Cryoprotective and antioxidative effects of gelatin hydrolysate from unicorn leatherjacket skin. <i>International Journal of Refrigeration</i> , 2015, 49, 69-78.	1.8	28
14	Characteristics and Antioxidative Activity of Gelatin Hydrolysates from Unicorn Leatherjacket Skin as Affected by Autolysis-Assisted Process. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 915-926.	0.9	23
15	In vitro cellular bioactivities of Maillard reaction products from sugar-gelatin hydrolysate of unicorn leatherjacket skin system. <i>Journal of Functional Foods</i> , 2016, 23, 87-94.	1.6	23
16	Asian bullfrog ( <i>Rana tigerina</i> ) skin gelatin extracted by ultrasound-assisted process: Characteristics and in-vitro cytotoxicity. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 391-400.	3.6	23
17	Production and Characterization of Odorless Antioxidative Hydrolyzed Collagen from Seabass ( <i>Lates</i> ) Tj EQq1 1 0,784314 rgBT /Overlock 10 Tf 50 547 Td (or Agriculture, 2021, 101, 648-658.	1.8	22
18	Impact of retort process on characteristics and bioactivities of herbal soup based on hydrolyzed collagen from seabass skin. <i>Journal of Food Science and Technology</i> , 2018, 55, 3779-3791.	1.4	20

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19	Use of ultrasonicated squid ovary powder as a replacer of egg white powder in cake. Journal of Food Science and Technology, 2019, 56, 2083-2092.	1.4	12
20	Glycyl endopeptidase from papaya latex: Partial purification and use for production of fish gelatin hydrolysate. Food Chemistry, 2014, 165, 403-411.	4.2	11
21	Production of Antioxidative Maillard Reaction Products from Gelatin Hydrolysate of Unicorn Leatherjacket Skin. Journal of Aquatic Food Product Technology, 2017, 26, 148-162.	0.6	11
22	Impact of extraction condition on the yield and molecular characteristics of collagen from Asian bullfrog ( <i>Rana tigerina</i> ) skin. LWT - Food Science and Technology, 2022, 162, 113439.	2.5	10
23	Effect of furcellaran incorporation on gel properties of sardine surimi. International Journal of Food Science and Technology, 2021, 56, 5957-5967.	1.3	7
24	Quality Characterization of Different Parts of Broiler and Ligor Hybrid Chickens. Foods, 2022, 11, 1929.	1.9	7