

# Arvin Paul P Tua

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3233724/publications.pdf>

Version: 2024-02-01

11  
papers

81  
citations

1937685

4  
h-index

2053705

5  
g-index

11  
all docs

11  
docs citations

11  
times ranked

57  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gross structure and composition of the rice grain. , 2019, , 31-53.		28
2	Replacement of Acetate with Ammonium Buffer to Determine Apparent Amylose Content of Milled Rice. Cereal Foods World, 2012, 57, 14-19.	0.2	21
3	Resistant starch levels and in vitro starch digestibility of selected cooked Philippine brown and milled rices varying in apparent amylose content and glycemic index. Food Chemistry Molecular Sciences, 2021, 2, 100010.	2.1	12
4	Nutritional properties and phenolic acid profile of selected Philippine pigmented maize with high antioxidant activity. Journal of Food Composition and Analysis, 2021, 101, 103954.	3.9	9
5	Physicochemical and Nutritional Properties of Nixtamalized Quality Protein Maize Flour and its Potential as Substitute in Philippine Salt Bread. Chiang Mai University Journal of Natural Sciences, 2021, 20, .	0.1	5
6	Analysis of apparent amylose content of market milled rice via digital image photometry using a smartphone camera. Current Research in Food Science, 2021, 4, 852-861.	5.8	4
7	Acculturation-Related Factors of Dietary Pattern Changes among Indigenous Adolescents in Mt. Arayat, Philippines. Jurnal Gizi Dan Pangan, 2021, 16, 21-30.	0.3	1
8	Development and characterization of the nutritional profile and microbial safety of rice-nixtamalized corn grits blends as potential alternative staple for household consumption. Future Foods, 2022, 5, 100127.	5.4	1
9	In vitro lipid-lowering properties of the fruits of two bignay [Antidesma bunius (L.) Spreng] cultivars as affected by maturity stage and thermal processing. Food Chemistry Molecular Sciences, 2021, 2, 100020.	2.1	0
10	In Vitro Î±-Amylase Inhibitory and Antioxidant Properties of Soluble Proteins and their Peptic Hydrolysates from Raw and Cooked Commercially Available Oatmeal. Cereal Chemistry, 0, , .	2.2	0
11	Nutrient Composition, Starch Microstructure and Thermal Properties, and <i>In Vitro</i> Availability of Selected Minerals of Nixtamalized Philippine Quality Protein Maize Variety <sc>IPB</sc> Var 6 and the Production of Healthy Loaf Bread using Nixtamalized <sc>Cornâ€Wheat</sc> Flour Blends. Journal of Food Processing and Preservation, 0, , .	2.0	0