

Arvin Paul P Tua

List of Publications by Year in descending order

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