

Klanarong Sriroth

List of Publications by Year in descending order

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31
papers

872
citations

567281

15
h-index

477307

29
g-index

31
all docs

31
docs citations

31
times ranked

1020
citing authors

#	ARTICLE	IF	CITATIONS
1	Cassava Starch Technology: The Thai Experience. <i>Starch/Staerke</i> , 2000, 52, 439-449.	2.1	88
2	Characterization of pectin extracted from banana peels of different varieties. <i>Food Science and Biotechnology</i> , 2018, 27, 623-629.	2.6	86
3	Thermal and mechanical properties of cassava and pineapple flours-filled PLA bio-composites. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 108, 1131-1139.	3.6	77
4	Physicochemical Properties of Oxidized Cassava Starch Prepared under Various Alkalinity Levels. <i>Starch/Staerke</i> , 2009, 61, 92-100.	2.1	72
5	Effect of high-pressure microfluidization on the structure of cassava starch granule. <i>Starch/Staerke</i> , 2011, 63, 160-170.	2.1	64
6	The Role of Reaction Parameters on the Preparation and Properties of Carboxymethyl Cassava Starch. <i>Starch/Staerke</i> , 2005, 57, 84-93.	2.1	59
7	Some Physical and Chemical Properties of Starch Isolates of Cassava Genotypes. <i>Starch/Staerke</i> , 2004, 56, 413-418.	2.1	58
8	Lipid compositions of latex and sheet rubber from <i>Hevea brasiliensis</i> depend on clonal origin. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1021-1031.	1.5	49
9	Environmental conditions during root development: Drought constraint on cassava starch quality. <i>Euphytica</i> , 2001, 120, 95-102.	1.2	33
10	Effect of calcium ions on ethanol production from molasses by <i>Saccharomyces cerevisiae</i> . <i>Sugar Tech</i> , 2010, 12, 120-124.	1.8	31
11	Preparation and structural properties of small-particle cassava starch. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 760-768.	3.5	26
12	Hydration and physicochemical properties of small-particle cassava starch. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 123-132.	3.5	24
13	A Study of the Internal Structure in Cassava and Rice Amylopectin. <i>Starch/Staerke</i> , 2009, 61, 557-569.	2.1	24
14	Granule Sizes of Canna (<i>Canna edulis</i>) Starches and their Reactivity Toward Hydration, Enzyme Hydrolysis and Chemical Substitution. <i>Starch/Staerke</i> , 2008, 60, 624-633.	2.1	20
15	Pyrodextrins from waxy and normal tapioca starches: Molecular structure and in vitro digestibility. <i>Carbohydrate Polymers</i> , 2021, 252, 117140.	10.2	19
16	Influence of reaction parameters on carboxymethylation of rice starches with varying amylose contents. <i>Carbohydrate Polymers</i> , 2015, 115, 186-192.	10.2	16
17	Antimicrobial Tendency of Bagasse Lignin Extracts by Raman Peak Intensity. <i>Sugar Tech</i> , 2020, 22, 697-705.	1.8	14
18	Effect of Dry Heat Treatment With Xanthan Gum on Physicochemical Properties of Different Amylose Rice Starches. <i>Starch/Staerke</i> , 2018, 70, 1700142.	2.1	14

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19	Comparative study on physicochemical properties of ensete and water caltrop with other root, tuber, and legume starches. <i>Starch/Staerke</i> , 2013, 65, 1038-1050.	2.1	13
20	Transformation and Balance of Cyanogenic Compounds in the Cassava Starch Manufacturing Process. <i>Starch/Staerke</i> , 2005, 57, 71-78.	2.1	11
21	Outstanding Characteristics of Thai Non-GM Bred Waxy Cassava Starches Compared with Normal Cassava Starch, Waxy Cereal Starches and Stabilized Cassava Starches. <i>Plants</i> , 2019, 8, 447.	3.5	11
22	Research and Development Prospects for Sugarcane and Sugar Industry in Thailand. <i>Sugar Tech</i> , 2016, 18, 583-587.	1.8	10
23	Pullulanase Debranching of Various Starches Upgrades the Crystalline Structure and Thermostability of Starch- α -Lauric Acid Complexes. <i>Starch/Staerke</i> , 2018, 70, 1700351.	2.1	9
24	Superabsorbent Hydrogels From Rice Starches With Different Amylose Contents. <i>Starch/Staerke</i> , 2018, 70, 1700244.	2.1	9
25	Preparation of Superabsorbent Polymer from Sugarcane Bagasse via Extrusion Process. <i>Sugar Tech</i> , 2019, 21, 296-300.	1.8	8
26	Acrylamide in n α -centrifugal sugars and syrups. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4561-4569.	3.5	7
27	Thermal properties of esterified cassava starches and their maltodextrins in various water systems. <i>Starch/Staerke</i> , 2014, 66, 1022-1032.	2.1	6
28	Effects of Inhibitors on Kinetic Properties of Invertase from <i>Saccharomyces cerevisiae</i> . <i>Sugar Tech</i> , 2020, 22, 274-283.	1.8	5
29	Ethanol Production Potential of Ethanol-Tolerant <i>Saccharomyces</i> and Non- <i>Saccharomyces</i> Yeasts. <i>Polish Journal of Microbiology</i> , 2012, 61, 219-221.	1.7	5
30	Selection of Protein-Rich <i>Saccharomyces cerevisiae</i> from Sugarcane Mills in Thailand for Feed and Food Applications. <i>Sugar Tech</i> , 2019, 21, 348-354.	1.8	4
31	Value Addition Through Diversification of the Sugar Industry from Farm to Mill. <i>Sugar Tech</i> , 0, , 1.	1.8	0