Suthasinee Yarnpakdee

List of Publications by Year
in descending order

17	688	623188 14	887659 17
papers	citations	h-index	g-index

18	18	18	854
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Shelf-life extension of refrigerated sea bass slices wrapped with fish protein isolate/fish skin gelatin-ZnO nanocomposite film incorporated with basil leaf essential oil. Journal of Food Science and Technology, 2015, 52, 6182-6193.	1.4	120
2	Physico-chemical and gel properties of agar from Gracilaria tenuistipitata from the lake of Songkhla, Thailand. Food Hydrocolloids, 2015, 51, 217-226.	5.6	105
3	Lipid oxidation and fishy odour development in protein hydrolysate from Nile tilapia (Oreochromis) Tj ETQq1 1 0.784314 rgBT /Overlo	4.2	91
4	Preventive effect of Nile tilapia hydrolysate against oxidative damage of HepG2 cells and DNA mediated by H2O2 and AAPH. Journal of Food Science and Technology, 2015, 52, 6194-6205.	1.4	57
5	Antioxidant and sensory properties of protein hydrolysate derived from Nile tilapia (Oreochromis) Tj ETQq1 1 0.784314 rgBT /Overloc	1.4	49
6	Thermal properties and heat-induced aggregation of natural actomyosin extracted from goatfish (Mulloidichthys martinicus) muscle as influenced by iced storage. Food Hydrocolloids, 2009, 23, 1779-1784.	5.6	44
7	Effect of pretreatment on lipid oxidation and fishy odour development in protein hydrolysates from the muscle of Indian mackerel. Food Chemistry, 2012, 135, 2474-2482.	4.2	35
8	Chemical compositions and muddy flavour/odour of protein hydrolysate from Nile tilapia and broadhead catfish mince and protein isolate. Food Chemistry, 2014, 142, 210-216.	4.2	29
9	COMBINATION EFFECTS OF WHEY PROTEIN CONCENTRATE AND CALCIUM CHLORIDE ON THE PROPERTIES OF GOATFISH SURIMI GEL. Journal of Texture Studies, 2010, 41, 341-357.	1.1	27
10	Tyrosinase Inhibitory and Antioxidant Activity of Enzymatic Protein Hydrolysate from Jellyfish (Lobonema smithii). Foods, 2022, 11, 615.	1.9	22
11	Autolysis of goatfish (Mulloidichthys martinicus) mince: Characterisation and effect of washing and skin inclusion. Food Chemistry, 2009, 114, 1339-1344.	4.2	21
12	Production of Protein Hydrolysate Containing Antioxidant and Angiotensin -I-Converting Enzyme (ACE) Inhibitory Activities from Tuna (Katsuwonus pelamis) Blood. Processes, 2020, 8, 1518.	1.3	17
13	Effect of pretreatments on chemical compositions of mince from Nile tilapia (Oreochromis niloticus) and fishy odor development in protein hydrolysate. International Aquatic Research, 2012, 4, 7.	1.5	14
14	Lipid oxidation and fishy odour in protein hydrolysate derived from Nile tilapia (Oreochromis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2 Agriculture, 2014, 94, 219-226.	1.7	14
15	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2019, 19, .	0.4	9
16	Characteristic and antioxidant activity of Cladophora glomerata ethanolic extract as affected by prior chlorophyll removal and drying methods. Journal of Food Processing and Preservation, 2022, 46, e15534.	0.9	5
17	Autolysis of Clown Featherback (Chitala ornata) Muscle. Chiang Mai University Journal of Natural Sciences, 2019, 18, .	0.2	1