

Suthasinee Yarnpakdee

List of Publications by Year in descending order

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17
papers

688
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623188

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docs citations

18
times ranked

854
citing authors

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