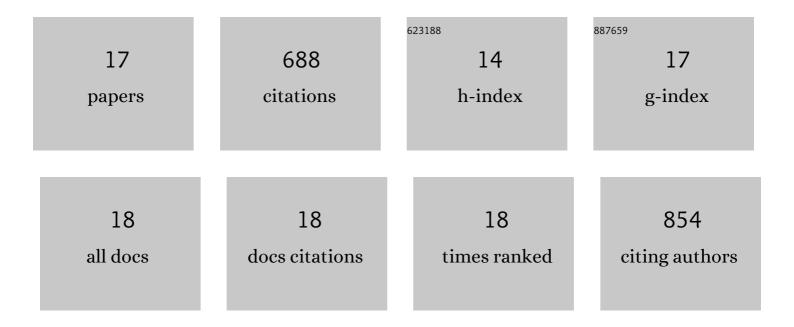
## Suthasinee Yarnpakdee

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3357241/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Characteristic and antioxidant activity of <i>Cladophora glomerata</i> ethanolic extract as affected by prior chlorophyll removal and drying methods. Journal of Food Processing and Preservation, 2022, 46, e15534.	0.9	5
2	Tyrosinase Inhibitory and Antioxidant Activity of Enzymatic Protein Hydrolysate from Jellyfish (Lobonema smithii). Foods, 2022, 11, 615.	1.9	22
3	Production of Protein Hydrolysate Containing Antioxidant and Angiotensin -l-Converting Enzyme (ACE) Inhibitory Activities from Tuna (Katsuwonus pelamis) Blood. Processes, 2020, 8, 1518.	1.3	17
4	Autolysis of Clown Featherback (Chitala ornata) Muscle. Chiang Mai University Journal of Natural Sciences, 2019, 18, .	0.2	1
5	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2019, 19, .	0.4	9

6 Antioxidant and sensory properties of protein hydrolysate derived from Nile tilapia (Oreochromis) Tj ETQq0 0 0 rgB1.40verlock 10 Tf 50

7	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
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. Journal of Food Science and Technology, 2015, 52, 6182-6193.	1.4	120
9	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
10	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
11	Lipid oxidation and fishy odour in protein hydrolysate derived from Nile tilapia ( <i>Oreochromis) Tj ETQq1 1 0.784 Agriculture, 2014, 94, 219-226.</i>	314 rgBT 1.7	Overlock 10 14
12	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
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

Lipid oxidation and fishy odour development in protein hydrolysate from Nile tilapia (Oreochromis) Tj ETQq000 rg $^{\text{BT}}_{4.2}$ /Overlock 10 Tf 50

15	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
16	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
17	Autolysis of goatfish (Mulloidichthys martinicus) mince: Characterisation and effect of washing and skin inclusion. Food Chemistry, 2009, 114, 1339-1344.	4.2	21