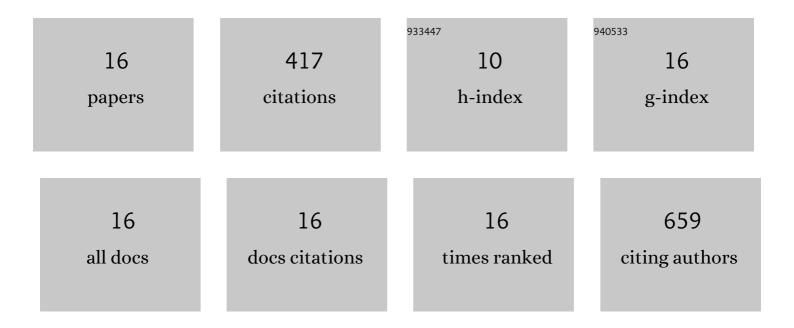
## Tipparat Hongpattarakere

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3399636/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	In vitro prebiotic evaluation of exopolysaccharides produced by marine isolated lactic acid bacteria. Carbohydrate Polymers, 2012, 87, 846-852.	10.2	120
2	Effects of Tropical Citrus Essential Oils on Growth, Aflatoxin Production, and Ultrastructure Alterations of Aspergillus flavus and Aspergillus parasiticus. Food and Bioprocess Technology, 2011, 4, 1050-1059.	4.7	78
3	An Inducible Operon Is Involved in Inulin Utilization in Lactobacillus plantarum Strains, as Revealed by Comparative Proteogenomics and Metabolic Profiling. Applied and Environmental Microbiology, 2017, 83, .	3.1	43
4	Variation of mucin adhesion, cell surface characteristics, and molecular mechanisms among Lactobacillus plantarum isolated from different habitats. Applied Microbiology and Biotechnology, 2017, 101, 7663-7674.	3.6	34
5	Improvement of Freeze-Dried Lactobacillus Plantarum Survival Using Water Extracts and Crude Fibers from Food Crops. Food and Bioprocess Technology, 2013, 6, 1885-1896.	4.7	28
6	Antagonistic mechanisms of synbiosis between Lactobacillus plantarum CIF17AN2 and green banana starch in the proximal colon model challenged with Salmonella Typhimurium. Anaerobe, 2014, 28, 44-53.	2.1	19
7	Prebiotic efficacy and mechanism of inulin combined with inulin-degrading Lactobacillus paracasei I321 in competition with Salmonella. Carbohydrate Polymers, 2017, 169, 236-244.	10.2	19
8	Antagonistic Characteristics Against Food-borne Pathogenic Bacteria of Lactic Acid Bacteria and Bifidobacteria Isolated from Feces of Healthy Thai Infants. Jundishapur Journal of Microbiology, 2015, 8, e18264.	0.5	17
9	Bifidogenic characteristic and protective effect of saba starch on survival of Lactobacillus plantarum CIF17AN2 during vacuum-drying and storage. Carbohydrate Polymers, 2015, 117, 255-261.	10.2	14
10	Quality characteristics of high salt fermented fish sauce (budu) produced using autochthonous <i>Virgibacillus halodenitrificans</i> PS21 and <i>Staphylococcus simulans</i> PMRS35. International Journal of Food Science and Technology, 2021, 56, 4098-4107.	2.7	13
11	Antibacterial metabolites secreted under glucose-limited environment of the mimicked proximal colon model by lactobacilli abundant in infant feces. Applied Microbiology and Biotechnology, 2016, 100, 7651-7664.	3.6	11
12	Histamine development and bacterial diversity in microbially-challenged tonggol (Thunnus tonggol) under temperature abuse during canning manufacture. Journal of Food Science and Technology, 2016, 53, 245-256.	2.8	8
13	Impacts of Prebiotic-Supplemented Diets and Breastmilk on Population and Diversity of Lactobacilli Established in Thai Healthy Infants. Current Microbiology, 2020, 77, 1191-1202.	2.2	5
14	Longitudinal characterization of bifidobacterial abundance and diversity profile developed in Thai healthy infants. Archives of Microbiology, 2020, 202, 1425-1438.	2.2	4
15	Identification of saturated and unsaturated 1-methoxyalkanes from the Thai millipede Orthomorpha communis as potential "Raincoat Compounds― Scientific Reports, 2018, 8, 11730.	3.3	2
16	Stabilization of Hydroxynitrile Lyases from Two Variants of Passion Fruit, <i>Passiflora edulis</i> Sims and <i>Passiflora edulis</i> Forma <i>flavicarpa</i> , by Câ€Terminal Truncation. ChemBioChem, 2020, 21, 181-189.	2.6	2