

# Thunnop Laokuldilok

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

724  
citations

623734

14  
h-index

677142

22  
g-index

23  
all docs

23  
docs citations

23  
times ranked

973  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidants and Antioxidant Activity of Several Pigmented Rice Brans. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 193-199.	5.2	172
2	Effects of processing conditions on powder properties of black glutinous rice ( <i>Oryza sativa</i> L.) bran anthocyanins produced by spray drying and freeze drying. <i>LWT - Food Science and Technology</i> , 2015, 64, 405-411.	5.2	105
3	Physicochemical, antioxidant, and antimicrobial properties of chitoooligosaccharides produced using three different enzyme treatments. <i>Food Bioscience</i> , 2017, 18, 28-33.	4.4	86
4	Properties and kinetics of the in vitro release of anthocyanin-rich microcapsules produced through spray and freeze-drying complex coacervated double emulsions. <i>Food Chemistry</i> , 2021, 340, 127950.	8.2	59
5	Instrumental characterization of banana dessert gels for the elderly with dysphagia. <i>Food Bioscience</i> , 2019, 32, 100477.	4.4	45
6	Copigmentation of cyanidin 3-O-glucoside with phenolics: Thermodynamic data and thermal stability. <i>Food Bioscience</i> , 2019, 30, 100419.	4.4	39
7	Microencapsulation of Black Glutinous Rice Anthocyanins Using Maltodextrins Produced from Broken Rice Fraction as Wall Material by Spray Drying and Freeze Drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12877.	2.0	28
8	Protease Treatment for the Stabilization of Rice Bran: Effects on Lipase Activity, Antioxidants, and Lipid Stability. <i>Cereal Chemistry</i> , 2014, 91, 560-565.	2.2	21
9	Microencapsulation of copigmented anthocyanins using double emulsion followed by complex coacervation: Preparation, characterization and stability. <i>LWT - Food Science and Technology</i> , 2020, 133, 110154.	5.2	21
10	Onâ€package indicator films based on natural pigments and polysaccharides for monitoring food quality: a review. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6804-6823.	3.5	21
11	RETENTION OF IODINE IN FORTIFIED PARBOILED RICE AND ITS PASTING CHARACTERISTICS DURING STORAGE. <i>Journal of Food Biochemistry</i> , 2007, 31, 217-229.	2.9	19
12	Properties of Peanut (KAC431) Protein Hydrolysates and Their Impact on the Quality of Gluten-Free Rice Bread. <i>Foods</i> , 2020, 9, 942.	4.3	19
13	Optimization of process parameters for foam mat drying of black rice bran anthocyanin and comparison with spray- and freeze-dried powders. <i>Drying Technology</i> , 2022, 40, 581-594.	3.1	18
14	Technological properties, <i>in vitro</i> starch digestibility and <i>in vivo</i> glycaemic index of bread containing crude malva nut gum. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1035-1041.	2.7	14
15	Enhancement of $\beta$ -carotene-rich carotenoid production by a mutant <i>Sporidiobolus pararoseus</i> and stabilization of its antioxidant activity by microencapsulation. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14596.	2.0	13
16	Effects of thermal processing on antioxidant activities, amino acid composition and protein molecular weight distributions of jasmine rice bran protein hydrolysate. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3289-3298.	2.7	13
17	Effect of Milling on the Color, Nutritional Properties, and Antioxidant Contents of Glutinous Black Rice. <i>Cereal Chemistry</i> , 2013, 90, 552-557.	2.2	12
18	Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharide production using co-substrates of sucrose and inulin from Jerusalem artichoke. <i>Preparative Biochemistry and Biotechnology</i> , 2018, 48, 194-201.	1.9	8

#	ARTICLE	IF	CITATIONS
19	Deacetylation of Chitin and the Properties of Chitosan Films with Various Deacetylation Degrees. Chiang Mai University Journal of Natural Sciences, 2014, 13, .	0.1	3
20	Combination Effects of Phosphate and NaCl on Physiochemical, Microbiological, and Sensory Properties of Frozen Nile Tilapia ( <i>Oreochromis niloticus</i> ) Fillets during Frozen Storage. Walailak Journal of Science and Technology, 2020, 17, 313-323.	0.5	3
21	Optimization of the Production Conditions of Glutinous Rice Bran Protein Hydrolysate with Antioxidative Properties. Chiang Mai University Journal of Natural Sciences, 2017, 16, .	0.1	2
22	Changes in content of antioxidants and hydrolytic stability of black rice bran after heat and enzymatic stabilizations and degradation kinetics during storage. Journal of Food Processing and Preservation, 0, , .	2.0	2
23	Effects of Spray-drying Temperatures on Powder Properties and Antioxidant Activities of Encapsulated Anthocyanins from Black Glutinous Rice Bran. Chiang Mai University Journal of Natural Sciences, 2014, 13, .	0.1	1