

Peerasak Sanguansri

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

24
papers

1,755
citations

14
h-index

24
g-index

24
ext. papers

1,934
ext. citations

6.4
avg, IF

4.8
L-index

#	Paper	IF	Citations
24	Impact of oil type on nanoemulsion formation and Ostwald ripening stability. <i>Langmuir</i> , 2008 , 24, 12758-65	15.3	568
23	Nanoscale materials development in food industry perspective. <i>Trends in Food Science and Technology</i> , 2006 , 17, 547-556	15.3	476
22	Advances in innovative processing technologies for microbial inactivation and enhancement of food safety in pulsed electric field and low-temperature plasma. <i>Trends in Food Science and Technology</i> , 2009 , 20, 414-424	15.3	125
21	Role of food processing in food and nutrition security. <i>Trends in Food Science and Technology</i> , 2016 , 56, 115-125	15.3	115
20	Water footprint of livestock: comparison of six geographically defined beef production systems. <i>International Journal of Life Cycle Assessment</i> , 2012 , 17, 165-175	4.6	78
19	Nanostructured materials in the food industry. <i>Advances in Food and Nutrition Research</i> , 2009 , 58, 183-213	10.3	73
18	Meat consumption and water scarcity: beware of generalizations. <i>Journal of Cleaner Production</i> , 2012 , 28, 127-133	10.3	51
17	Adiabatic compression heating coefficients for high-pressure processing of water, propylene-glycol and mixtures in a combined experimental and numerical approach. <i>Journal of Food Engineering</i> , 2010 , 96, 229-238	6	50
16	Comparing Carbon and Water Footprints for Beef Cattle Production in Southern Australia. <i>Sustainability</i> , 2011 , 3, 2443-2455	3.6	45
15	High shear treatment of concentrates and drying conditions influence the solubility of milk protein concentrate powders. <i>Journal of Dairy Research</i> , 2012 , 79, 459-68	1.6	30
14	Impact of microemulsion inspired approaches on the formation and destabilisation mechanisms of triglyceride nanoemulsions. <i>Soft Matter</i> , 2016 , 12, 1425-35	3.6	26
13	Changes in Food Intake in Australia: Comparing the 1995 and 2011 National Nutrition Survey Results Disaggregated into Basic Foods. <i>Foods</i> , 2016 , 5,	4.9	22
12	Life cycle assessment of phosphorus use efficient wheat grown in Australia. <i>Agricultural Systems</i> , 2013 , 120, 2-9	6.1	15
11	Climate Change Adaptation Strategy in the Food Industry: Insights from Product Carbon and Water Footprints. <i>Climate</i> , 2016 , 4, 26	3.1	15
10	The Thermo-Egg: A Combined Novel Engineering and Reverse Logic Approach for Determining Temperatures at High Pressure. <i>Food Engineering Reviews</i> , 2010 , 2, 216-225	6.5	12
9	Australia's nutritional food balance: situation, outlook and policy implications. <i>Food Security</i> , 2017 , 9, 211-226	6.7	11
8	Evaluation of methods for determining food surface temperature in the presence of low-pressure cool plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 15, 23-30	6.8	9

7	Pulsed electric field treatment of reconstituted skim milks at alkaline pH or with added EDTA. <i>Journal of Food Engineering</i> , 2015 , 144, 112-118	6	8
6	Short communication: a food-systems approach to assessing dairy product waste. <i>Journal of Dairy Science</i> , 2014 , 97, 6107-10	4	7
5	Continuous combined microwave and hot air treatment of apples for fruit fly (<i>Bactrocera tryoni</i> and <i>B. jarvisi</i>) disinfestation. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 29, 261-270	6.8	6
4	Sequential low and medium frequency ultrasound assists biodegradation of wheat chaff by white rot fungal enzymes. <i>Carbohydrate Polymers</i> , 2014 , 111, 183-90	10.3	6
3	Energy use for alternative full-cream milk powder manufacturing processes. <i>Journal of Food Engineering</i> , 2014 , 124, 191-196	6	4
2	Microwave Pasteurised Pear Snack: Quality and Microbiological Stability. <i>Food and Bioprocess Technology</i> , 2021 , 14, 1615-1630	5.1	3
1	Innovative emerging end-point treatments for improved market access of horticultural commodities. <i>Acta Horticulturae</i> , 2015 , 307-314	0.3	