

# Peerasak Sanguansri

## List of Publications by Year in Descending Order

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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	Microwave Pasteurised Pear Snack: Quality and Microbiological Stability. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 1615-1630	5.1	3
23	Australia's nutritional food balance: situation, outlook and policy implications. <i>Food Security</i> , <b>2017</b> , 9, 211-226	6.7	11
22	Role of food processing in food and nutrition security. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 56, 115-125	15.3	115
21	Impact of microemulsion inspired approaches on the formation and destabilisation mechanisms of triglyceride nanoemulsions. <i>Soft Matter</i> , <b>2016</b> , 12, 1425-35	3.6	26
20	Climate Change Adaptation Strategy in the Food Industry: Insights from Product Carbon and Water Footprints. <i>Climate</i> , <b>2016</b> , 4, 26	3.1	15
19	Changes in Food Intake in Australia: Comparing the 1995 and 2011 National Nutrition Survey Results Disaggregated into Basic Foods. <i>Foods</i> , <b>2016</b> , 5,	4.9	22
18	Pulsed electric field treatment of reconstituted skim milks at alkaline pH or with added EDTA. <i>Journal of Food Engineering</i> , <b>2015</b> , 144, 112-118	6	8
17	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> , <b>2015</b> , 29, 261-270	6.8	6
16	Innovative emerging end-point treatments for improved market access of horticultural commodities. <i>Acta Horticulturae</i> , <b>2015</b> , 307-314	0.3	
15	Energy use for alternative full-cream milk powder manufacturing processes. <i>Journal of Food Engineering</i> , <b>2014</b> , 124, 191-196	6	4
14	Short communication: a food-systems approach to assessing dairy product waste. <i>Journal of Dairy Science</i> , <b>2014</b> , 97, 6107-10	4	7
13	Sequential low and medium frequency ultrasound assists biodegradation of wheat chaff by white rot fungal enzymes. <i>Carbohydrate Polymers</i> , <b>2014</b> , 111, 183-90	10.3	6
12	Life cycle assessment of phosphorus use efficient wheat grown in Australia. <i>Agricultural Systems</i> , <b>2013</b> , 120, 2-9	6.1	15
11	Meat consumption and water scarcity: beware of generalizations. <i>Journal of Cleaner Production</i> , <b>2012</b> , 28, 127-133	10.3	51
10	Water footprint of livestock: comparison of six geographically defined beef production systems. <i>International Journal of Life Cycle Assessment</i> , <b>2012</b> , 17, 165-175	4.6	78
9	Evaluation of methods for determining food surface temperature in the presence of low-pressure cool plasma. <i>Innovative Food Science and Emerging Technologies</i> , <b>2012</b> , 15, 23-30	6.8	9
8	High shear treatment of concentrates and drying conditions influence the solubility of milk protein concentrate powders. <i>Journal of Dairy Research</i> , <b>2012</b> , 79, 459-68	1.6	30

7	Comparing Carbon and Water Footprints for Beef Cattle Production in Southern Australia. <i>Sustainability</i> , <b>2011</b> , 3, 2443-2455	3.6	45
6	The Thermo-Egg: A Combined Novel Engineering and Reverse Logic Approach for Determining Temperatures at High Pressure. <i>Food Engineering Reviews</i> , <b>2010</b> , 2, 216-225	6.5	12
5	Adiabatic compression heating coefficients for high-pressure processing of water, propylene-glycol and mixtures: A combined experimental and numerical approach. <i>Journal of Food Engineering</i> , <b>2010</b> , 96, 229-238	6	50
4	Advances in innovative processing technologies for microbial inactivation and enhancement of food safety: Pulsed electric field and low-temperature plasma. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 414-424	15.3	125
3	Nanostructured materials in the food industry. <i>Advances in Food and Nutrition Research</i> , <b>2009</b> , 58, 183-213		73
2	Impact of oil type on nanoemulsion formation and Ostwald ripening stability. <i>Langmuir</i> , <b>2008</b> , 24, 12758-65		568
1	Nanoscale materials development: A food industry perspective. <i>Trends in Food Science and Technology</i> , <b>2006</b> , 17, 547-556	15.3	476