

Peerasak Sanguansri

List of Publications by Year in descending order

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24
papers

2,135
citations

567281

15
h-index

642732

23
g-index

24
all docs

24
docs citations

24
times ranked

3158
citing authors

#	ARTICLE	IF	CITATIONS
1	Microwave Pasteurised Pear Snack: Quality and Microbiological Stability. Food and Bioprocess Technology, 2021, 14, 1615-1630.	4.7	7
2	Australia's nutritional food balance: situation, outlook and policy implications. Food Security, 2017, 9, 211-226.	5.3	13
3	Climate Change Adaptation Strategy in the Food Industry—Insights from Product Carbon and Water Footprints. Climate, 2016, 4, 26.	2.8	20
4	Changes in Food Intake in Australia: Comparing the 1995 and 2011 National Nutrition Survey Results Disaggregated into Basic Foods. Foods, 2016, 5, 40.	4.3	34
5	Role of food processing in food and nutrition security. Trends in Food Science and Technology, 2016, 56, 115-125.	15.1	180
6	Impact of microemulsion inspired approaches on the formation and destabilisation mechanisms of triglyceride nanoemulsions. Soft Matter, 2016, 12, 1425-1435.	2.7	30
7	Continuous combined microwave and hot air treatment of apples for fruit fly (<i>Bactrocera tryoni</i>) and <i>Tj ETQq1</i> 1 0.784314 rgBT /Overl	5.6	10
8	Pulsed electric field treatment of reconstituted skim milks at alkaline pH or with added EDTA. Journal of Food Engineering, 2015, 144, 112-118.	5.2	13
9	Innovative emerging end-point treatments for improved market access of horticultural commodities. Acta Horticulturae, 2015, , 307-314.	0.2	0
10	Sequential low and medium frequency ultrasound assists biodegradation of wheat chaff by white rot fungal enzymes. Carbohydrate Polymers, 2014, 111, 183-190.	10.2	10
11	Energy use for alternative full-cream milk powder manufacturing processes. Journal of Food Engineering, 2014, 124, 191-196.	5.2	4
12	Short communication: A food-systems approach to assessing dairy product waste. Journal of Dairy Science, 2014, 97, 6107-6110.	3.4	7
13	Life cycle assessment of phosphorus use efficient wheat grown in Australia. Agricultural Systems, 2013, 120, 2-9.	6.1	16
14	High shear treatment of concentrates and drying conditions influence the solubility of milk protein concentrate powders. Journal of Dairy Research, 2012, 79, 459-468.	1.4	37
15	Evaluation of methods for determining food surface temperature in the presence of low-pressure cool plasma. Innovative Food Science and Emerging Technologies, 2012, 15, 23-30.	5.6	14
16	Meat consumption and water scarcity: beware of generalizations. Journal of Cleaner Production, 2012, 28, 127-133.	9.3	61
17	Water footprint of livestock: comparison of six geographically defined beef production systems. International Journal of Life Cycle Assessment, 2012, 17, 165-175.	4.7	93
18	Comparing Carbon and Water Footprints for Beef Cattle Production in Southern Australia. Sustainability, 2011, 3, 2443-2455.	3.2	50

#	ARTICLE	IF	CITATIONS
19	The Thermo-Egg: A Combined Novel Engineering and Reverse Logic Approach for Determining Temperatures at High Pressure. Food Engineering Reviews, 2010, 2, 216-225.	5.9	16
20	Adiabatic compression heating coefficients for high-pressure processing of water, propylene-glycol and mixtures – A combined experimental and numerical approach. Journal of Food Engineering, 2010, 96, 229-238.	5.2	60
21	Advances in innovative processing technologies for microbial inactivation and enhancement of food safety – pulsed electric field and low-temperature plasma. Trends in Food Science and Technology, 2009, 20, 414-424.	15.1	141
22	Chapter 5 Nanostructured Materials in the Food Industry. Advances in Food and Nutrition Research, 2009, 58, 183-213.	3.0	91
23	Impact of Oil Type on Nanoemulsion Formation and Ostwald Ripening Stability. Langmuir, 2008, 24, 12758-12765.	3.5	687
24	Nanoscale materials development – a food industry perspective. Trends in Food Science and Technology, 2006, 17, 547-556.	15.1	541