

Awanwee Petchkongkaew

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/353294/publications.pdf>

Version: 2024-02-01

13
papers

473
citations

933447

10
h-index

1125743

13
g-index

14
all docs

14
docs citations

14
times ranked

584
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation of <i>Bacillus</i> spp. from Thai fermented soybean (Thua-nao): screening for aflatoxin B ₁ and ochratoxin A detoxification. <i>Journal of Applied Microbiology</i> , 2008, 104, 1495-1502.	3.1	132
2	Utilising an LC-MS/MS-based multi-biomarker approach to assess mycotoxin exposure in the Bangkok metropolitan area and surrounding provinces. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 2040-2046.	2.3	52
3	Food safety risks in traditional fermented food from South-East Asia. <i>Food Control</i> , 2020, 109, 106922.	5.5	47
4	Portable spectroscopy for high throughput food authenticity screening: Advancements in technology and integration into digital traceability systems. <i>Trends in Food Science and Technology</i> , 2021, 118, 777-790.	15.1	44
5	The evolution of multiplex detection of mycotoxins using immunoassay platform technologies. <i>Journal of Hazardous Materials</i> , 2022, 432, 128706.	12.4	38
6	How fermentation by lactic acid bacteria can address safety issues in legumes food products?. <i>Food Control</i> , 2020, 110, 106957.	5.5	35
7	The Effectiveness of Durian Peel as a Multi-Mycotoxin Adsorbent. <i>Toxins</i> , 2020, 12, 108.	3.4	30
8	A review of mycotoxin biosynthetic pathways: associated genes and their expressions under the influence of climatic factors. <i>Fungal Biology Reviews</i> , 2021, 37, 8-26.	4.7	28
9	In Vitro Mechanism Assessment of Zearalenone Removal by Plant-Derived <i>Lactobacillus plantarum</i> BCC 47723. <i>Toxins</i> , 2021, 13, 286.	3.4	22
10	Co-occurrence and toxicological relevance of secondary metabolites in dairy cow feed from Thailand. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 1013-1027.	2.3	14
11	Metataxonomic analysis of bacterial communities and mycotoxin reduction during processing of three millet varieties into ogi, a fermented cereal beverage. <i>Food Research International</i> , 2021, 143, 110241.	6.2	12
12	Aflatoxin B ₁ -degrading activity from <i>Bacillus subtilis</i> BCC 42005 isolated from fermented cereal products. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1579-1589.	2.3	10
13	Microorganisms, the Ultimate Tool for Clean Label Foods?. <i>Inventions</i> , 2021, 6, 31.	2.5	5