

Endang Retno Wedowati

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3688189/publications.pdf>

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10
papers

16
citations

2682572

2
h-index

2272923

4
g-index

10
all docs

10
docs citations

10
times ranked

6
citing authors

#	ARTICLE	IF	CITATIONS
1	The concentration of sago flour to taro-mung bean composite flour on the quality of non-gluten biscuits. IOP Conference Series: Earth and Environmental Science, 2021, 733, 012076.	0.3	0
2	Proportion of taro and wheat flour, and konjac flour concentration on the characteristics of wet noodles. IOP Conference Series: Earth and Environmental Science, 2021, 733, 012075.	0.3	2
3	Food product design with Wijaya Kusuma character based on pleasurable design. International Journal of Engineering, Science and Information Technology, 2021, 2, 1-8.	0.3	0
4	Product value analysis on customized product based on pleasurable design and time-driven activity-based costing in food industry. Cogent Business and Management, 2020, 7, 1823581.	2.9	3
5	Preliminary study of natural dyes application on batik. IOP Conference Series: Earth and Environmental Science, 2020, 475, 012069.	0.3	1
6	Determination of Modules in Pleasurable Design to Fulfil Customer Requirements and Provide a Customized Product in the Food Industry. Designs, 2020, 4, 7.	2.4	5
7	Kimpul (<i>Xanthosoma sagittifolium</i>) liquid sugar with low glycemic index. Food Science and Applied Biotechnology, 2020, 3, 185.	0.6	0
8	Characteristics of non-gluten biscuits from cowpea-purse composite flour. IOP Conference Series: Earth and Environmental Science, 2019, 230, 012026.	0.3	0
9	A study of consumer preferences for customized product design. MATEC Web of Conferences, 2018, 204, 01002.	0.2	2
10	Exploration source of natural dyes for batik from fresh and fallen leaves. IOP Conference Series: Earth and Environmental Science, 0, 230, 012081.	0.3	3