

Natta Laohakunjit

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3752239/publications.pdf>

Version: 2024-02-01

10
papers

351
citations

1163117

8
h-index

1474206

9
g-index

12
all docs

12
docs citations

12
times ranked

466
citing authors

#	ARTICLE	IF	CITATIONS
1	Fermentation-based biotransformation of bioactive phenolics and volatile compounds from cashew apple juice by select lactic acid bacteria. <i>Process Biochemistry</i> , 2017, 59, 141-149.	3.7	144
2	B vitamins and prebiotic fructooligosaccharides of cashew apple fermented with probiotic strains <i>Lactobacillus</i> spp., <i>Leuconostoc mesenteroides</i> and <i>Bifidobacterium longum</i> . <i>Process Biochemistry</i> , 2018, 70, 9-19.	3.7	49
3	A novel multi-biofunctional protein from brown rice hydrolysed by endo/endo-exoproteases. <i>Food and Function</i> , 2016, 7, 2635-2644.	4.6	45
4	Bioactive peptides from brown rice protein hydrolyzed by bromelain: Relationship between biofunctional activities and flavor characteristics. <i>Journal of Food Science</i> , 2020, 85, 707-717.	3.1	39
5	Isolation and characterisation of antioxidative peptides from bromelain-hydrolysed brown rice protein by proteomic technique. <i>Process Biochemistry</i> , 2018, 70, 179-187.	3.7	27
6	Volatile flavour compounds, sensory characteristics and antioxidant activities of mungbean meal protein hydrolysed by bromelain. <i>Journal of Food Science and Technology</i> , 2018, 55, 265-277.	2.8	22
7	Volatile Flavor, Antioxidant Activity and Physicochemical Properties of Enzymatic Defatted Sesame Hydrolysate. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13075.	2.0	12
8	King Boletus mushroom-derived bioactive protein hydrolysate: characterisation, antioxidant, ACE inhibitory and cytotoxic activities. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1399-1410.	2.7	11
9	Ultrasound-assisted extraction for simultaneous quantitation of potential sweetening compounds from <i>Derris reticulata</i> aqueous extracts: a response surface methodology approach. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2251-2263.	3.2	2
10	Effects of gamma irradiation dose and short-term storage on phytochemicals, antioxidants, and textural properties of boiled "Tainan 9" peanuts. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3771-3782.	2.7	0