

Uthaiwan Suttisansanee

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Impact of Drying Processes on Phenolics and In Vitro Health-Related Activities of Indigenous Plants in Thailand. <i>Plants</i> , 2022, 11, 294.	1.6	26
2	Road to The Red Carpet of Edible Crickets through Integration into the Human Food Chain with Biofunctions and Sustainability: A Review. <i>International Journal of Molecular Sciences</i> , 2022, 23, 1801.	1.8	18
3	Synergistic Antibacterial and Anti-inflammatory Activities of <i>Ocimum tenuiflorum</i> Ethanolic Extract against Major Bacterial Mastitis Pathogens. <i>Antibiotics</i> , 2022, 11, 510.	1.5	9
4	Evaluation of Sacha Inchi (<i>Plukenetia volubilis</i> L.) By-Products as Valuable and Sustainable Sources of Health Benefits. <i>Horticulturae</i> , 2022, 8, 344.	1.2	8
5	<i>Mangifera indica</i> "Namdokmai"™ Prevents Neuronal Cells from Amyloid Peptide Toxicity and Inhibits BACE-1 Activities in a <i>Drosophila</i> Model of Alzheimer's Amyloidosis. <i>Pharmaceuticals</i> , 2022, 15, 591.	1.7	5
6	Effects of Maturity and Thermal Treatment on Phenolic Profiles and In Vitro Health-Related Properties of Sacha Inchi Leaves. <i>Plants</i> , 2022, 11, 1515.	1.6	6
7	Nutritional Compositions, Phenolic Contents, and Antioxidant Potentials of Ten Original Lineage Beans in Thailand. <i>Foods</i> , 2022, 11, 2062.	1.9	11
8	Improvement of Sourdough and Bread Qualities by Fermented Water of Asian Pears and Assam Tea Leaves with Co-Cultures of <i>Lactiplantibacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> . <i>Foods</i> , 2022, 11, 2071.	1.9	9
9	Inhibitory effects of <i>Gymnema inodorum</i> (Lour.) Decne leaf extracts and its triterpene saponin on carbohydrate digestion and intestinal glucose absorption. <i>Journal of Ethnopharmacology</i> , 2021, 266, 113398.	2.0	17
10	In Vitro Phytotherapeutic Properties of Aqueous Extracted <i>Adenia viridiflora</i> Craib. towards Civilization Diseases. <i>Molecules</i> , 2021, 26, 1082.	1.7	8
11	Health-promoting bioactivity and in vivo genotoxicity evaluation of a hemiepiphyte fig, <i>Ficus dubia</i> . <i>Food Science and Nutrition</i> , 2021, 9, 2269-2279.	1.5	10
12	A Comparison of the Nutritional and Biochemical Quality of Date Palm Fruits Obtained Using Different Planting Techniques. <i>Molecules</i> , 2021, 26, 2245.	1.7	19
13	Phytochemicals and In Vitro Bioactivities of Aqueous Ethanolic Extracts from Common Vegetables in Thai Food. <i>Plants</i> , 2021, 10, 1563.	1.6	19
14	Development of Chrysin Loaded Oil-in-Water Nanoemulsion for Improving Bioaccessibility. <i>Foods</i> , 2021, 10, 1912.	1.9	18
15	Health beneficial properties of a novel plant-based probiotic drink produced by fermentation of brown rice milk with GABA-producing <i>Lactobacillus pentosus</i> isolated from Thai pickled weed. <i>Journal of Functional Foods</i> , 2021, 86, 104710.	1.6	29
16	The Effect of Steaming and Fermentation on Nutritive Values, Antioxidant Activities, and Inhibitory Properties of Tea Leaves. <i>Foods</i> , 2021, 10, 117.	1.9	31
17	Analysis of Phytonutrients, Anti-Mutagenic and Chemopreventive Effects of Tropical Fruit Extracts. <i>Foods</i> , 2021, 10, 2600.	1.9	9
18	Influence of Plant Origins and Seasonal Variations on Nutritive Values, Phenolics and Antioxidant Activities of <i>Adenia viridiflora</i> Craib., an Endangered Species from Thailand. <i>Foods</i> , 2021, 10, 2799.	1.9	3

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19	Diplazium esculentum (Retz.) Sw. reduces BACE-1 activities and amyloid peptides accumulation in Drosophila models of Alzheimer's disease. Scientific Reports, 2021, 11, 23796.	1.6	10
20	Phenolic Profiles, Antioxidant, and Inhibitory Activities of Kadsura heteroclita (Roxb.) Craib and Kadsura coccinea (Lem.) A.C. Sm.. Foods, 2020, 9, 1222.	1.9	25
21	Nutritional composition of conserved Kadsura spp. plants in Northern Thailand. Heliyon, 2020, 6, e04451.	1.4	13
22	Consumption of Anthocyanin-Rich Mulberry Fruit Jelly with a High-Fat Meal Decreases Postprandial Serum Cardiometabolic Risk Factors in Dyslipidemia Subjects. Journal of Nutrition and Metabolism, 2020, 2020, 1-9.	0.7	6
23	The Effect of Sacred Lotus (Nelumbo nucifera) and Its Mixtures on Phenolic Profiles, Antioxidant Activities, and Inhibitions of the Key Enzymes Relevant to Alzheimer's Disease. Molecules, 2020, 25, 3713.	1.7	29
24	Comparison of Phytochemicals, Antioxidant, and In Vitro Anti-Alzheimer Properties of Twenty-Seven Morus spp. Cultivated in Thailand. Molecules, 2020, 25, 2600.	1.7	15
25	Mulberry Fruit Cultivar 'Chiang Mai' Prevents Beta-Amyloid Toxicity in PC12 Neuronal Cells and in a Drosophila Model of Alzheimer's Disease. Molecules, 2020, 25, 1837.	1.7	28
26	The Effect of Cultivar Variation on Total Phenolic Contents and Antioxidant Activities of Date Palm Fruit (Phoenix Dactylifera L.). Current Research in Nutrition and Food Science, 2020, 8, 155-163.	0.3	12
27	Investigation of Anthocyanidins and Anthocyanins for Targeting α -Glucosidase in Diabetes Mellitus. Preventive Nutrition and Food Science, 2020, 25, 263-271.	0.7	27
28	Preliminary Characterization of a Ni ²⁺ -Activated and Mycothiol-Dependent Glyoxalase I Enzyme from Streptomyces coelicolor. Inorganics, 2019, 7, 99.	1.2	5
29	Bioactive Compounds, Antioxidant Activity and Inhibition of Key Enzymes Relevant to Alzheimer's Disease from Sweet Pepper (Capsicum annum) Extracts. Preventive Nutrition and Food Science, 2019, 24, 327-337.	0.7	49
30	The Investigation on Cholinesterases and BACE1 Inhibitory Activities in Various Tea Infusions. Walailak Journal of Science and Technology, 2019, 16, 165-174.	0.5	9
31	The Effect of Coconut Jelly with Stevia as a Natural Sweetener on Blood Glucose, Insulin and C-Peptide Responses in Twelve Healthy Subjects. Recent Patents on Food, Nutrition & Agriculture, 2018, 9, 127-133.	0.5	5
32	Hydroxamate Inhibitor Profiling of Both Zn ²⁺ - and Ni ²⁺ -Activated Glyoxalase I Metalloenzymes Having Diverse Quaternary Structures. Letters in Drug Design and Discovery, 2017, 14, .	0.4	3
33	Modulating glyoxalase I metal selectivity by deletional mutagenesis: underlying structural factors contributing to nickel activation profiles. Metallomics, 2015, 7, 605-612.	1.0	17
34	The Crystal Structure of a Homodimeric Pseudomonas Glyoxalase I Enzyme Reveals Asymmetric Metallation Commensurate with Half-of-Sites Activity. Chemistry - A European Journal, 2015, 21, 541-544.	1.7	12
35	Ni ²⁺ -activated glyoxalase I from Escherichia coli: Substrate specificity, kinetic isotope effects and evolution within the α -glucosidase superfamily. Journal of Inorganic Biochemistry, 2012, 108, 133-140.	1.5	10
36	Bacterial glyoxalase enzymes. Seminars in Cell and Developmental Biology, 2011, 22, 285-292.	2.3	50

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37	Structural Variation in Bacterial Glyoxalase I Enzymes. <i>Journal of Biological Chemistry</i> , 2011, 286, 38367-38374.	1.6	42