

# Yustinus Marsono

## List of Publications by Year in descending order

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17  
papers

337  
citations

1307366

7  
h-index

887953

17  
g-index

17  
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17  
docs citations

17  
times ranked

301  
citing authors

#	ARTICLE	IF	CITATIONS
1	Coarse Brown Rice Increases Fecal and Large Bowel Short-Chain Fatty Acids and Starch but Lowers Calcium in the Large Bowel of Pigs. <i>Journal of Nutrition</i> , 2000, 130, 1780-1787.	1.3	76
2	Dietary Fat and Fiber Alter Large Bowel and Portal Venous Volatile Fatty Acids and Plasma Cholesterol but Not Biliary Steroids in Pigs. <i>Journal of Nutrition</i> , 1993, 123, 133-143.	1.3	58
3	Plasma lipids and large bowel volatile fatty acids in pigs fed on white rice, brown rice and rice bran. <i>British Journal of Nutrition</i> , 1993, 70, 503-513.	1.2	57
4	Physicochemical properties, in vitro starch digestibility, and estimated glycemic index of resistant starch from cowpea ( <i>Vigna unguiculata</i> ) starch by autoclaving-cooling cycles. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 191-200.	3.6	53
5	The development of low glycemic index cookie bars from foxtail millet ( <i>Setaria italica</i> ), arrowroot ( <i>Maranta arundinacea</i> ) flour, and kidney beans ( <i>Phaseolus vulgaris</i> ). <i>Journal of Food Science and Technology</i> , 2017, 54, 1406-1413.	1.4	30
6	In vitro gastrointestinal simulation of tempe prepared from koro kratok ( <i>Phaseolus lunatus</i> L.) as an angiotensin-converting enzyme inhibitor. <i>Journal of Food Science and Technology</i> , 2020, 57, 1847-1855.	1.4	12
7	Production of Angiotensin-I-Converting Enzyme (ACE) Inhibitory Peptides during the Fermentation of Jack Bean ( <i>Canavalia ensiformis</i> ) Tempe. <i>Pakistan Journal of Nutrition</i> , 2019, 18, 464-470.	0.2	11
8	Karakterisasi Bakteri Asam Laktat Proteolitik pada Bekasam. <i>Jurnal Natur Indonesia</i> , 2012, 14, 120.	0.1	7
9	Bioactive Peptide Tempe Made from <i>Mucuna pruriens</i> (L) DC as an Inhibitor of Angiotensin-I-Converting Enzyme (ACE) in a Digestion Simulation. <i>Preventive Nutrition and Food Science</i> , 2020, 25, 93-97.	0.7	7
10	KOMPOSISI KIMIA SERTA AKTIVITAS ANTIOKSIDAN EKSTRAK HIDROFILIK BEKATUL BEBERAPA VARIETAS PADI (Chemical Composition and Antioxidant Activity of Rice Bran Hydrophilic Extract of Selected Rice) <i>Tj ETQq0 0 0 rgBT (Overlook 10 Tf 50</i>		
11	Changes of Complex Carbohydrates of White Jack Bean ( <i>Canavalia Ensiformis</i> ) During Autoclaving-Cooling Cycles. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 470-480.	0.3	6
12	Isolasi dan Karakterisasi Sifat Pati Kacang Hijau ( <i>Vigna radiata</i> L.) Beberapa Varietas Lokal Indonesia. <i>Agritech</i> , 2017, 37, 192.	0.0	5
13	Inhibitory Potency of Indonesian Tamarillo ( <i>Solanum betaceum</i> Cav) Crude Extract Against $\alpha$ -Glucosidase Enzyme Activity. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 392-403.	0.3	3
14	FiberCreme as a Functional Food Ingredient Reduces Hyperlipidemia and Risk of Cardiovascular Diseases in Subjects with Hyperlipidemia. <i>Preventive Nutrition and Food Science</i> , 2022, 27, 165-171.	0.7	3
15	Structural Changes in Cooked Rice Treated with Cooling-Reheating Process and Coconut Milk Addition as Observed With FT-IR and $^{13}\text{C}$ NMR. <i>Agritech</i> , 2017, 37, 78.	0.0	1
16	Formulasi Bubuk Minuman Berbahan Dasar Beras Hitam ( <i>Oryza sativa</i> L. indica) untuk Lansia Penyandang Diabetes Mellitus Tipe 2. <i>Agritech</i> , 2018, 38, 16.	0.0	1
17	Comparison of Sonication with Maceration on Antioxidant Potency of Anthocyanin and Karotenoid of Tamarillo ( <i>Solanum betaceum</i> Cav.). <i>Agritech</i> , 2019, 38, 304.	0.0	1