Jirarat Anuntagool

List of Publications by Year
in descending order

20 papers	644 citations	687363 13 h-index	752698 20 g-index
20 all docs	20 docs citations	20 times ranked	784 citing authors

#	Article	IF	Citations
1	Extraction and electrospinning of gelatin from fish skin. International Journal of Biological Macromolecules, 2008, 42, 247-255.	7.5	161
2	Rheological behavior of cross-linked waxy maize starch dispersions during and after heating. Carbohydrate Polymers, 2000, 43, 215-222.	10.2	80
3	Effects of Dry-Milling and Wet-Milling on Chemical, Physical and Gelatinization Properties of Rice Flour. Rice Science, 2016, 23, 274-281.	3.9	62
4	Title is missing!. ScienceAsia, 2006, 32, 279.	0.5	48
5	Simulation of heat transfer to a canned corn starch dispersion subjected to axial rotation. Chemical Engineering and Processing: Process Intensification, 2001, 40, 391-399.	3.6	37
6	Effects of Highâ€Pressure Processing on Inactivation of Salmonella Typhimurium, Eating Quality, and Microstructure of Raw Chicken Breast Fillets. Journal of Food Science, 2012, 77, E321-7.	3.1	33
7	Effect of Hydroxypropyl Methylcellulose on Rheological Properties, Coating Pickup, and Oil Content of Rice Flour-Based Batters. Food and Bioprocess Technology, 2012, 5, 601-608.	4.7	32
8	Aging of low and high amylose rice at elevated temperature: Mechanism and predictive modeling. Journal of Cereal Science, 2016, 70, 155-163.	3.7	27
9	Heat transfer to a canned corn starch dispersion under intermittent agitation. Journal of Food Engineering, 2002, 54, 321-329.	5.2	26
10	X-ray Diffraction Pattern and Functional Properties of Dioscorea hispida Dennst Starch Hydrothermally Modified at Different Temperatures. Food and Bioprocess Technology, 2012, 5, 964-971.	4.7	24
11	Aging kinetics of low amylose rice during storage at ambient and chilled temperatures. International Journal of Food Properties, 2017, 20, 1904-1912.	3.0	23
12	Optimization of Combined Microwaveâ€“Hot Air Roasting of Malt Based on Energy Consumption and Neoâ€Formed Contaminants Content. Journal of Food Science, 2010, 75, E201-7.	3.1	21
13	Heat Transfer to Three Canned Fluids of Different Thermo-Rheological Behaviour Under Intermittent Agitation. Food and Bioproducts Processing, 2002, 80, 20-27.	3.6	17
14	Production of biosurfactant by Wickerhamomyces anomalus PY189 and its application in lemongrass oil encapsulation. ScienceAsia, 2016, 42, 252.	0.5	11
15	Isolation and Rheological Properties of Tamarind Seed Polysaccharide from Tamarind Kernel Powder Using Protease Enzyme and Highâ€Intensity Ultrasound. Journal of Food Science, 2010, 75, E253-60.	3.1	10
16	Biaxial Extensional Viscosity of Sheeted Noodle Dough. Cereal Chemistry, 2007, 84, 506-511.	2.2	9
17	Optimization of High-Protein Glutinous Rice Flour Production Using Response Surface Method. Rice Science, 2020, 27, 75-80.	3.9	8
18	Role of Structure in the Measurement of Flow Properties of Food and Starch Dispersions: A Review. International Journal of Food Properties, 2009, 12, 2-10.	3.0	6

#	Article	IF	Citations
19	Production of a sophorolipid biosurfactant by Wickerhamomyces anomalus MUE24 and its use for modification of rice flour properties. ScienceAsia, 2020, 46, 11.	0.5	6
20	Effect of food additives on the quality of white shrimp (Litopenaeus vannamei). Food Research, 2018, 2, 546-554.	0.8	3