

# Jirarat Anuntagool

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4631153/publications.pdf>

Version: 2024-02-01

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	Optimization of High-Protein Glutinous Rice Flour Production Using Response Surface Method. Rice Science, 2020, 27, 75-80.	3.9	8
2	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
3	Effect of food additives on the quality of white shrimp (Litopenaeus vannamei). Food Research, 2018, 2, 546-554.	0.8	3
4	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
5	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
6	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
7	Production of biosurfactant by Wickerhamomyces anomalus PY189 and its application in lemongrass oil encapsulation. ScienceAsia, 2016, 42, 252.	0.5	11
8	Effects of High-Pressure Processing on Inactivation of <i>Salmonella</i> Typhimurium, Eating Quality, and Microstructure of Raw Chicken Breast Fillets. Journal of Food Science, 2012, 77, E321-7.	3.1	33
9	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
10	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
11	Optimization of Combined Microwave-Hot Air Roasting of Malt Based on Energy Consumption and Neo-Formed Contaminants Content. Journal of Food Science, 2010, 75, E201-7.	3.1	21
12	Isolation and Rheological Properties of Tamarind Seed Polysaccharide from Tamarind Kernel Powder Using Protease Enzyme and High-Intensity Ultrasound. Journal of Food Science, 2010, 75, E253-60.	3.1	10
13	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
14	Extraction and electrospinning of gelatin from fish skin. International Journal of Biological Macromolecules, 2008, 42, 247-255.	7.5	161
15	Biaxial Extensional Viscosity of Sheeted Noodle Dough. Cereal Chemistry, 2007, 84, 506-511.	2.2	9
16	Title is missing!. ScienceAsia, 2006, 32, 279.	0.5	48
17	Heat Transfer to Three Canned Fluids of Different Thermo-Rheological Behaviour Under Intermittent Agitation. Food and Bioprocess Technology, 2002, 80, 20-27.	3.6	17
18	Heat transfer to a canned corn starch dispersion under intermittent agitation. Journal of Food Engineering, 2002, 54, 321-329.	5.2	26

#	ARTICLE	IF	CITATIONS
19	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
20	Rheological behavior of cross-linked waxy maize starch dispersions during and after heating. Carbohydrate Polymers, 2000, 43, 215-222.	10.2	80