

# Wanlapa Lorliam

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4839067/publications.pdf>

Version: 2024-02-01

8  
papers

80  
citations

1684188

5  
h-index

1720034

7  
g-index

8  
all docs

8  
docs citations

8  
times ranked

93  
citing authors

#	ARTICLE	IF	CITATIONS
1	Enhancement of Arabica coffee quality with selected potential microbial starter culture under controlled fermentation in wet process. <i>Food Bioscience</i> , 2022, 48, 101819.	4.4	12
2	Effects of drying processes on the quality of coffee pulp. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	4
3	Fourteen novel lipomycetaceous yeast species isolated from soil in Japan and transfer of <i>Dipodascopsis anomala</i> to the genus <i>Babjevia</i> based on ascospore production phenotype. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 1372-1397.	1.7	4
4	Enhancing plant growth under municipal wastewater irrigation by plant growth promoting rhizospheric <i>Bacillus</i> spp. <i>Journal of King Saud University - Science</i> , 2019, 31, 384-389.	3.5	10
5	Characterization of xylose-utilizing yeasts isolated from herbivore faeces in Thailand. <i>ScienceAsia</i> , 2013, 39, 26.	0.5	10
6	Diversity and Fermentation Products of Xylose-Utilizing Yeasts Isolated from Buffalo Feces in Thailand. <i>Microbes and Environments</i> , 2013, 28, 354-360.	1.6	13
7	<i>Paenibacillus cellulositrophicus</i> sp. nov., a cellulolytic bacterium from Thai soil. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2009, 59, 2680-2684.	1.7	26
8	Effects of Jasmine Rice Flour, Glutinous Rice Flour, and Potato Flour on Gluten-Free Coffee Biscuit Quality. <i>Journal of Culinary Science and Technology</i> , 0, , 1-19.	1.4	1