

# Sri Raharjo

## List of Publications by Year in descending order

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31  
papers

701  
citations

758635

12  
h-index

552369

26  
g-index

31  
all docs

31  
docs citations

31  
times ranked

791  
citing authors

#	ARTICLE	IF	CITATIONS
1	Improved speed, specificity, and limit of determination of an aqueous acid extraction thiobarbituric acid-C18 method for measuring lipid peroxidation in beef. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 2182-2185.	2.4	186
2	Methodology for measuring malonaldehyde as a product of lipid peroxidation in muscle tissues: A review. <i>Meat Science</i> , 1993, 35, 145-169.	2.7	139
3	Solid-Phase Acid Extraction Improves Thiobarbituric Acid Method to Determine Lipid Oxidation. <i>Journal of Food Science</i> , 1993, 58, 921-924.	1.5	66
4	ANTIOXIDANT ACTIVITY OF BROWN ALGAE &SARGASSUM SPECIES& EXTRACTS FROM THE COASTLINE OF JAVA ISLAND. <i>American Journal of Agricultural and Biological Science</i> , 2012, 7, 337-346.	0.9	36
5	Quality Characteristics of Restructured Beef Steaks Manufactured by Various Techniques. <i>Journal of Food Science</i> , 1995, 60, 68-71.	1.5	30
6	Evaluation of immunostimulatory effect of the arrowroot ( <i>Maranta arundinacea</i> . L) in vitro and in vivo. <i>Cytotechnology</i> , 2012, 64, 131-137.	0.7	27
7	Immunomodulatory activity of Bengkoang ( <i>Pachyrhizus erosus</i> ) fiber extract in vitro and in vivo. <i>Cytotechnology</i> , 2014, 66, 75-85.	0.7	27
8	Indonesian wild honey authenticity analysis using attenuated total reflectance-fourier transform infrared (ATR-FTIR) spectroscopy combined with multivariate statistical techniques. <i>Heliyon</i> , 2020, 6, e03662.	1.4	26
9	Free Radical Scavenging, Metal Chelating and Singlet Oxygen Quenching Activity of Fractionated Brown Seaweed <i>Sargassum hystrix</i> Extract. <i>Journal of Biological Sciences</i> , 2011, 11, 288-298.	0.1	22
10	Restructuring Veal Steaks with Salt/Phosphate and Sodium Alginate/Calcium Lactate. <i>Journal of Food Science</i> , 1994, 59, 471-473.	1.5	20
11	Bioaccessibility and antioxidant activity of $\beta$ -carotene loaded nanostructured lipid carrier (NLC) from binary mixtures of palm stearin and palm olein. <i>Heliyon</i> , 2022, 8, e08913.	1.4	20
12	Pattern of Peroxide Value Changes in Virgin Coconut Oil (VCO) Due to Photo-Oxidation Sensitized by Chlorophyll. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2010, 87, 1407-1412.	0.8	18
13	Effect of bengkoang ( <i>Pachyrhizus erosus</i> ) fiber extract on murine macrophage-like J774.1 cells and mouse peritoneal macrophages. <i>Journal of Functional Foods</i> , 2013, 5, 582-589.	1.6	12
14	Stabilization of Black Rice ( <i>Oryza Sativa</i> , L. Indica) Anthocyanins Using Plant Extracts for Copigmentation and Maltodextrin for Encapsulation. <i>Journal of Food Science</i> , 2019, 84, 1712-1720.	1.5	11
15	Changes in Sensory, Physicochemical and Microbiological Properties of Ronto During Fermentation. <i>Pakistan Journal of Nutrition</i> , 2017, 16, 629-637.	0.2	9
16	Application of Response Surface Methodology for the Optimization of $\beta$ -Carotene-Loaded Nanostructured Lipid Carrier from Mixtures of Palm Stearin and Palm Olein. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2020, 97, 213-223.	0.8	7
17	Antioxidative Activities of Various Fractions of Gedi's Leaf Extracts ( <i>Abelmoschus Manihot</i> L. Medik). <i>Agriculture and Agricultural Science Procedia</i> , 2016, 9, 271-278.	0.6	6
18	Adsorption of $\beta$ -Carotene in Isopropyl Alcohol with Decolorized Activated Carbon as Model for $\beta$ -Carotene Adsorption in Crude Palm Oil. <i>Indonesian Journal of Chemistry</i> , 2017, 17, 105.	0.3	6

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19	Effect of meat curing agents and phosphates on thiobarbituric acid (TBA) numbers of ground beef determined by the aqueous acid extraction TBA-C18 method. <i>Food Chemistry</i> , 1993, 47, 137-143.	4.2	5
20	The potential of palm kernel shell activated carbon as an adsorbent for $\beta$ -carotene recovery from crude palm oil. <i>AIP Conference Proceedings</i> , 2016, , .	0.3	4
21	Effect of Setting Condition on the Gel Properties of Surimi from Catfish ( <i>Clarias gariepinus</i> ). <i>Journal of Biological Sciences</i> , 2018, 18, 223-230.	0.1	4
22	Catfish ( <i>Clarias gariepinus</i> ): A Potential Alternative Raw Material for Surimi Production. <i>Pakistan Journal of Nutrition</i> , 2017, 16, 928-934.	0.2	4
23	Optimization of oil-in-water emulsion capacity and stability of octenyl succinic anhydride-modified porang glucomannan ( <i>Amorphophallus muelleri</i> Blume). <i>Heliyon</i> , 2022, 8, e09523.	1.4	4
24	FORMULASI DAN STABILITAS MIKROEMULSI O/W DENGAN METODE EMULSIFIKASI SPONTAN MENGGUNAKAN VCO DAN MINYAK SAWIT SEBAGAI FASE MINYAK: PENGARUH RASIO SURFAKTAN-MINYAK. <i>Agritech</i> , 2015, 35, 27.	0.0	3
25	KARAKTERISTIK FERMENTATIF MEDIUM deMann Rogosa Sharpe (MRS) ANTOSIANIN BERAS KETAN HITAM ( <i>Oryza sativa</i> var. <i>glutinosa</i> ) MENGGUNAKAN <i>Pediococcus pentosaceus</i> N11.16. <i>Agritech</i> , 2014, 34, 291.	0.0	3
26	Antioxidant Activity of Anthocyanin of Black Glutinous Rice During Fermentation. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2013, 24, 115-119.	0.1	3
27	Palm stearin and olein binary mixture incorporated into nanostructured lipids carrier: Improvement food functionality for micronutrient delivery. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14761.	0.9	2
28	Identification of flavonoid from leaves of gedi ( <i>Abelmoschus manihot</i> L.) and its antioxidant activity. <i>AIP Conference Proceedings</i> , 2016, , .	0.3	1
29	Determination of singlet oxygen quenching rate and mechanism of $\beta$ -oryzanol. <i>Heliyon</i> , 2021, 7, e07065.	1.4	0
30	Karakterisasi dan Uji Stabilitas Digestif Nanoemulsi $\beta$ -Karoten yang Dibuat dengan Metode Emulsifikasi Spontan. <i>Agritech</i> , 2018, 38, 30.	0.0	0
31	Evaluation of Phenolic Content and Free Radical Scavenging Activity of Indonesia Wild Honey Collected from Seven Different Regions. <i>Journal of Food Research</i> , 2019, 8, 94.	0.1	0