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	Bioaccessibility and antioxidant activity of Î²-carotene loaded nanostructured lipid carrier (NLC) from binary mixtures of palm stearin and palm olein. Heliyon, 2022, 8, e08913.	1.4	20
2	Optimization of oil-in-water emulsion capacity and stability of octenyl succinic anhydride-modified porang glucomannan (Amorphophallus muelleri Blume). Heliyon, 2022, 8, e09523.	1.4	4
3	Determination of singlet oxygen quenching rate and mechanism of Î³-oryzanol. Heliyon, 2021, 7, e07065.	1.4	0
4	Application of Response Surface Methodology for the Optimization of Î²â€Caroteneâ€Loaded Nanostructured Lipid Carrier from Mixtures of Palm Stearin and Palm Olein. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 213-223.	0.8	7
5	Palm stearin and olein binary mixture incorporated into nanostructured lipids carrier: Improvement food functionality for micronutrient delivery. Journal of Food Processing and Preservation, 2020, 44, e14761.	0.9	2
6	Indonesian wild honey authenticity analysis using attenuated total reflectance-fourier transform infrared (ATR-FTIR) spectroscopy combined with multivariate statistical techniques. Heliyon, 2020, 6, e03662.	1.4	26
7	Stabilization of Black Rice (Oryza Sativa , L. Indica) Anthocyanins Using Plant Extracts for Copigmentation and Maltodextrin for Encapsulation. Journal of Food Science, 2019, 84, 1712-1720.	1.5	11
8	Evaluation of Phenolic Content and Free Radical Scavenging Activity of Indonesia Wild Honey Collected from Seven Different Regions. Journal of Food Research, 2019, 8, 94.	0.1	0
9	Effect of Setting Condition on the Gel Properties of Surimi from Catfish (Clarias gariepinus). Journal of Biological Sciences, 2018, 18, 223-230.	0.1	4
10	Karakterisasi dan Uji Stabilitas Digestif Nanoemulsi Î²-Karoten yang Dibuat dengan Metode Emulsifikasi Spontan. Agritech, 2018, 38, 30.	0.0	0
11	Adsorption of Î²-Carotene in Isopropyl Alcohol with Decolorized Activated Carbon as Model for Î²-Carotene Adsorption in Crude Palm Oil. Indonesian Journal of Chemistry, 2017, 17, 105.	0.3	6
12	Changes in Sensory, Physicochemical and Microbiological Properties of Ronto During Fermentation. Pakistan Journal of Nutrition, 2017, 16, 629-637.	0.2	9
13	Catfish (Clarias gariepinus): A Potential Alternative Raw Material for Surimi Production. Pakistan Journal of Nutrition, 2017, 16, 928-934.	0.2	4
14	Identification of flavonoid from leaves of gedi (Abelmoschus manihot L.) and its antioxidant activity. AIP Conference Proceedings, 2016, , .	0.3	1
15	The potential of palm kernel shell activated carbon as an adsorbent for Î²-carotene recovery from crude palm oil. AIP Conference Proceedings, 2016, , .	0.3	4
16	Antioxidative Activities of Various Fractions of Gedi's Leaf Extracts (Abelmoschus Manihot L. Medik). Agriculture and Agricultural Science Procedia, 2016, 9, 271-278.	0.6	6
17	FORMULASI DAN STABILITAS MIKROEMULSI O/W DENGAN METODE EMULSIFIKASI SPONTAN MENGGUNAKAN VCO DAN MINYAK SAWIT SEBAGAI FASE MINYAK: PENGARUH RASIO SURFAKTAN-MINYAK. Agritech, 2015, 35, 27.	0.0	3
18	Immunomodulatory activity of Bengkoang (Pachyrhizus erosus) fiber extract in vitro and in vivo. Cytotechnology, 2014, 66, 75-85.	0.7	27

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19	KARAKTERISTIK FERMENTATIF MEDIUM deMann Rogosa Sharpe (MRS) ANTOSIANIN BERAS KETAN HITAM (Oryza sativa var. glutinosa) MENGGUNAKAN Pediococcus pentosaceus N11.16. Agritech, 2014, 34, 291.	0.0	3
20	Effect of bengkoang (Pachyrhizus erosus) fiber extract on murine macrophage-like J774.1 cells and mouse peritoneal macrophages. Journal of Functional Foods, 2013, 5, 582-589.	1.6	12
21	Antioxidant Activity of Anthocyanin of Black Glutinous Rice During Fermentation. Jurnal Teknologi Dan Industri Pangan, 2013, 24, 115-119.	0.1	3
22	ANTIOXIDANT ACTIVITY OF BROWN ALGAE <i>SARGASSUM SPECIES</i> EXTRACTS FROM THE COASTLINE OF JAVA ISLAND. American Journal of Agricultural and Biological Science, 2012, 7, 337-346.	0.9	36
23	Evaluation of immunostimulatory effect of the arrowroot (Maranta arundinacea. L) in vitro and in vivo. Cytotechnology, 2012, 64, 131-137.	0.7	27
24	Free Radical Scavenging, Metal Chelating and Singlet Oxygen Quenching Activity of Fractionated Brown Seaweed Sargassum hystrix Extract. Journal of Biological Sciences, 2011, 11, 288-298.	0.1	22
25	Pattern of Peroxide Value Changes in Virgin Coconut Oil (VCO) Due to Photoâ€Oxidation Sensitized by Chlorophyll. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1407-1412.	0.8	18
26	Quality Characteristics of Restructured Beef Steaks Manufactured by Various Techniques. Journal of Food Science, 1995, 60, 68-71.	1.5	30
27	Restructuring Veal Steaks with Salt/Phosphate and Sodium Alginate/Calcium Lactate. Journal of Food Science, 1994, 59, 471-473.	1.5	20
28	Effect of meat curing agents and phosphates on thiobarbituric acid (TBA) numbers of ground beef determined by the aqueous acid extraction TBA-C18 method. Food Chemistry, 1993, 47, 137-143.	4.2	5
29	Solid-Phase Acid Extraction Improves Thiobarbituric Acid Method to Determine Lipid Oxidation. Journal of Food Science, 1993, 58, 921-924.	1.5	66
30	Methodology for measuring malonaldehyde as a product of lipid peroxidation in muscle tissues: A review. Meat Science, 1993, 35, 145-169.	2.7	139
31	Improved speed, specificity, and limit of determination of an aqueous acid extraction thiobarbituric acid-C18 method for measuring lipid peroxidation in beef. Journal of Agricultural and Food Chemistry, 1992, 40, 2182-2185.	2.4	186