

# Aranya Niponsak

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6171180/publications.pdf>

Version: 2024-02-01

10  
papers

606  
citations

1040056

9  
h-index

1372567

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

829  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Plasticizers on Mechanical and Barrier Properties of Rice Starch Film. <i>Starch/Staerke</i> , 2004, 56, 348-356.	2.1	269
2	Characteristics and antioxidant of <i>Ulva intestinalis</i> sulphated polysaccharides extracted with different solvents. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 912-919.	7.5	97
3	Assessment of biochemical and immunomodulatory activity of sulphated polysaccharides from <i>Ulva intestinalis</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 91, 269-277.	7.5	51
4	A novel multi-biofunctional protein from brown rice hydrolysed by endo/endo-exoproteases. <i>Food and Function</i> , 2016, 7, 2635-2644.	4.6	45
5	Bioactive peptides from brown rice protein hydrolyzed by bromelain: Relationship between biofunctional activities and flavor characteristics. <i>Journal of Food Science</i> , 2020, 85, 707-717.	3.1	39
6	Development of smart colourimetric starch-based indicator for liberated volatiles during durian ripeness. <i>Food Research International</i> , 2016, 89, 365-372.	6.2	32
7	Isolation and characterisation of antioxidative peptides from bromelain-hydrolysed brown rice protein by proteomic technique. <i>Process Biochemistry</i> , 2018, 70, 179-187.	3.7	27
8	Contribution to Volatile Fingerprinting and Physico-chemical Qualities of Minimally Processed Durian cv. <i>Monthong</i> During Storage: Identification of a Novel Chemical Ripeness Marker. <i>Food and Bioprocess Technology</i> , 2015, 8, 1229-1243.	4.7	24
9	Novel ripeness label based on starch/chitosan incorporated with pH dye for indicating eating quality of fresh-cut durian. <i>Food Control</i> , 2020, 107, 106785.	5.5	21
10	Controlled release sachet of methyl salicylate from rice husk absorbents for delayed ripening in <i>Namwa</i> bananas. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100861.	7.5	1