

Kittisak Jantanasakulwong

List of Publications by Year in descending order

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Version: 2024-02-01

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#	ARTICLE	IF	CITATIONS
1	Effect of Plasticizer Type on Tensile Property and In Vitro Indomethacin Release of Thin Films Based on Low-Methoxyl Pectin. <i>Polymers</i> , 2017, 9, 289.	2.0	79
2	Microbial exopolysaccharides for immune enhancement: Fermentation, modifications and bioactivities. <i>Food Bioscience</i> , 2020, 35, 100564.	2.0	76
3	Characterization of Chitosan Film Incorporated with Curcumin Extract. <i>Polymers</i> , 2021, 13, 963.	2.0	59
4	Mango Peel Pectin by Microwave-Assisted Extraction and Its Use as Fat Replacement in Dried Chinese Sausage. <i>Foods</i> , 2020, 9, 450.	1.9	57
5	Optimization of ultrasonic-assisted extraction of polysaccharides from purple glutinous rice bran (<i>Oryza sativa</i> L.) and their antioxidant activities. <i>Scientific Reports</i> , 2020, 10, 10410.	1.6	55
6	Antioxidant and Moisturizing Properties of Carboxymethyl Chitosan with Different Molecular Weights. <i>Polymers</i> , 2020, 12, 1445.	2.0	53
7	Synthesis, Characterization, and Application of Carboxymethyl Cellulose from Asparagus Stalk End. <i>Polymers</i> , 2021, 13, 81.	2.0	52
8	Reactive blending of thermoplastic starch, epoxidized natural rubber and chitosan. <i>European Polymer Journal</i> , 2016, 84, 292-299.	2.6	48
9	Reactive blending of thermoplastic starch and polyethylene-graft-maleic anhydride with chitosan as compatibilizer. <i>Carbohydrate Polymers</i> , 2016, 153, 89-95.	5.1	41
10	Carboxymethyl Bacterial Cellulose from Nata de Coco: Effects of NaOH. <i>Polymers</i> , 2021, 13, 348.	2.0	37
11	Use of Orange Oil Loaded Pectin Films as Antibacterial Material for Food Packaging. <i>Polymers</i> , 2018, 10, 1144.	2.0	35
12	Physical Properties of Carboxymethyl Cellulose from Palm Bunch and Bagasse Agricultural Wastes: Effect of Delignification with Hydrogen Peroxide. <i>Polymers</i> , 2020, 12, 1505.	2.0	33
13	The Antiviral Activity of Bacterial, Fungal, and Algal Polysaccharides as Bioactive Ingredients: Potential Uses for Enhancing Immune Systems and Preventing Viruses. <i>Frontiers in Nutrition</i> , 2021, 8, 772033.	1.6	33
14	Novel Color Change Film as a Time-Temperature Indicator Using Polydiacetylene/Silver Nanoparticles Embedded in Carboxymethyl Cellulose. <i>Polymers</i> , 2020, 12, 2306.	2.0	30
15	Electron beam crosslinking of ethylene-octene copolymers. <i>Polymer</i> , 2015, 81, 119-128.	1.8	25
16	Efficacy of cassava starch blending with gelling agents and palm oil coating in improving egg shelf life. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3655-3661.	1.3	24
17	Effect of sodium benzoate and chlorhexidine gluconate on a bio-thermoplastic elastomer made from thermoplastic starch-chitosan blended with epoxidized natural rubber. <i>Carbohydrate Polymers</i> , 2020, 242, 116421.	5.1	24
18	Biochemical Characterization and Application of Thermostable-Alkaline Keratinase From <i>Bacillus halodurans</i> SW-X to Valorize Chicken Feather Wastes. <i>Waste and Biomass Valorization</i> , 2021, 12, 3951-3964.	1.8	23

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19	Mechanical properties improvement of thermoplastic corn starch and polyethylene-grafted-maleicanhydride blending by Na ⁺ ions neutralization of carboxymethyl cellulose. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 297-301.	3.6	22
20	Thermoplastic Vulcanizate Based on Poly(lactic acid) and Acrylic Rubber Blended with Ethylene lonomer. <i>Journal of Macromolecular Science - Physics</i> , 2016, 55, 1068-1085.	0.4	21
21	Gliding arc discharge non-thermal plasma for retardation of mango anthracnose. <i>LWT - Food Science and Technology</i> , 2019, 105, 142-148.	2.5	20
22	Enzymatic valorization process of yellow cocoon waste for production of antioxidative sericin and fibroin film. <i>Journal of Chemical Technology and Biotechnology</i> , 2021, 96, 953-962.	1.6	20
23	Moisture Sorption Isotherms and Prediction Models of Carboxymethyl Chitosan Films from Different Sources with Various Plasticizers. <i>Advances in Materials Science and Engineering</i> , 2019, 2019, 1-18.	1.0	19
24	Volatile Organic Compounds from Basil Essential Oils: Plant Taxonomy, Biological Activities, and Their Applications in Tropical Fruit Productions. <i>Horticulturae</i> , 2022, 8, 144.	1.2	19
25	Reaction Mechanism and Mechanical Property Improvement of Poly(Lactic Acid) Reactive Blending with Epoxy Resin. <i>Polymers</i> , 2021, 13, 2429.	2.0	18
26	Characterization of Hydrophilic Polymers as a Syringe Extrusion 3D Printing Material for Orodispersible Film. <i>Polymers</i> , 2021, 13, 3454.	2.0	18
27	Synergistics of Carboxymethyl Chitosan and Mangosteen Extract as Enhancing Moisturizing, Antioxidant, Antibacterial, and Deodorizing Properties in Emulsion Cream. <i>Polymers</i> , 2022, 14, 178.	2.0	18
28	Phytochemical Constitution, Anti-Inflammation, Anti-Androgen, and Hair Growth-Promoting Potential of Shallot (<i>Allium ascalonicum</i> L.) Extract. <i>Plants</i> , 2022, 11, 1499.	1.6	18
29	High Efficiency In Vitro Wound Healing of Dictyophora indusiata Extracts via Anti-Inflammatory and Collagen Stimulating (MMP-2 Inhibition) Mechanisms. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021, 7, 1100.	1.5	17
30	Crude Pectic Oligosaccharide Recovery from Thai Chok Anan Mango Peel Using Pectinolytic Enzyme Hydrolysis. <i>Foods</i> , 2021, 10, 627.	1.9	16
31	Shelf Life Extension of Chilled Pork by Optimal Ultrasonicated Ceylon Spinach (<i>Basella alba</i>) Extracts: Physicochemical and Microbial Properties. <i>Foods</i> , 2021, 10, 1241.	1.9	16
32	“Tablet-in-Syringe”™: A Novel Dosing Mechanism for Dysphagic Patients Containing Fast-Disintegrating Tablets Fabricated Using Semisolid Extrusion 3D Printing. <i>Pharmaceutics</i> , 2022, 14, 443.	2.0	16
33	Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. <i>Food Chemistry</i> , 2022, 395, 133594.	4.2	15
34	Anti-inflammatory of bioactive compounds from ethanolic extracts of edible bamboo mushroom (<i>Dictyophora indusiata</i>) as functional health promoting food ingredients. <i>International Journal of Food Science and Technology</i> , 2022, 57, 110-122.	1.3	14
35	High Substitution Synthesis of Carboxymethyl Chitosan for Properties Improvement of Carboxymethyl Chitosan Films Depending on Particle Sizes. <i>Molecules</i> , 2021, 26, 6013.	1.7	14
36	Ultrasonic Extraction of Bioactive Compounds from Green Soybean Pods and Application in Green Soybean Milk Antioxidants Fortification. <i>Foods</i> , 2022, 11, 588.	1.9	14

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37	Batch and continuous cultivation processes of <i>Candida tropicalis</i> TISTR 5306 for ethanol and pyruvate decarboxylase production in fresh longan juice with optimal carbon to nitrogen molar ratio. <i>Journal of Food Process Engineering</i> , 2019, 42, e13227.	1.5	13
38	Volatile profiles from over-ripe purÃ©e of Thai mango varieties and their physiochemical properties during heat processing. <i>PLoS ONE</i> , 2021, 16, e0248657.	1.1	13
39	Antimicrobial activity of a crude peptide extract from lablab bean (<i>Dolichos lablab</i>) for semi-dried rice noodles shelf-life. <i>Quality Assurance and Safety of Crops and Foods</i> , 2021, 13, 25-33.	1.8	12
40	Thermoplastic elastomer by reactive blending of poly(butylene succinate) with ethylene-propylene-diene terpolymer and ethylene-1-butene rubbers. <i>Journal of Elastomers and Plastics</i> , 2015, 47, 215-231.	0.7	11
41	Effect of Dip Coating Polymer Solutions on Properties of Thermoplastic Cassava Starch. <i>Polymers</i> , 2019, 11, 1746.	2.0	11
42	Formulation of Orally Disintegrating Films as an Amorphous Solid Solution of a Poorly Water-Soluble Drug. <i>Membranes</i> , 2020, 10, 376.	1.4	11
43	Effect of Monochloroacetic Acid on Properties of Carboxymethyl Bacterial Cellulose Powder and Film from Nata de Coco. <i>Polymers</i> , 2021, 13, 488.	2.0	11
44	Mango Peel Pectin: Recovery, Functionality and Sustainable Uses. <i>Polymers</i> , 2021, 13, 3898.	2.0	11
45	Cross-linking kinetics study and high temperature mechanical properties of ethylene-octene copolymer (EOC)/dicumylperoxide(DCP) system. <i>European Polymer Journal</i> , 2011, .	2.6	10
46	Effects of storage temperature on the quality of eggs coated by cassava starch blended with carboxymethyl cellulose and paraffin wax. <i>Poultry Science</i> , 2022, 101, 101509.	1.5	10
47	Thermoplastic mung bean starch/natural rubber/sericin blends for improved oil resistance. <i>International Journal of Biological Macromolecules</i> , 2021, 188, 283-289.	3.6	10
48	Antioxidation, Anti-Inflammation, and Regulation of SRD5A Gene Expression of <i>Oryza sativa</i> cv. Bue Bang 3 CMU Husk and Bran Extracts as Androgenetic Alopecia Molecular Treatment Substances. <i>Plants</i> , 2022, 11, 330.	1.6	10
49	Methoxy-Substituted Tyramine Derivatives Synthesis, Computational Studies and Tyrosinase Inhibitory Kinetics. <i>Molecules</i> , 2021, 26, 2477.	1.7	9
50	Corn starch reactive blending with latex from natural rubber using Na ⁺ ions augmented carboxymethyl cellulose as a crosslinking agent. <i>Scientific Reports</i> , 2021, 11, 19250.	1.6	9
51	Sericin cocoon bio-compatibilizer for reactive blending of thermoplastic cassava starch. <i>Scientific Reports</i> , 2021, 11, 19945.	1.6	8
52	Effect of Egg-Coating Material Properties by Blending Cassava Starch with Methyl Celluloses and Waxes on Egg Quality. <i>Polymers</i> , 2021, 13, 3787.	2.0	8
53	In Vitro and In Vivo Regulation of SRD5A mRNA Expression of Supercritical Carbon Dioxide Extract from <i>Asparagus racemosus</i> Willd. Root as Anti-Sebum and Pore-Minimizing Active Ingredients. <i>Molecules</i> , 2022, 27, 1535.	1.7	8
54	Validation of mathematical model with phosphate activation effect by batch (R)-phenylacetylcarbinol biotransformation process utilizing <i>Candida tropicalis</i> pyruvate decarboxylase in phosphate buffer. <i>Scientific Reports</i> , 2021, 11, 11813.	1.6	7

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55	Effect of chlorhexidine gluconate on mechanical and anti-microbial properties of thermoplastic cassava starch. <i>Carbohydrate Polymers</i> , 2022, 275, 118690.	5.1	7
56	Morphology, Mechanical, and Water Barrier Properties of Carboxymethyl Rice Starch Films: Sodium Hydroxide Effect. <i>Molecules</i> , 2022, 27, 331.	1.7	7
57	Thermoplastic Elastomer by Terpolymer Reactive Blending of Polyamide-6, Ethylene-1-Butene Rubber and Ethylene Ionomer. <i>Journal of Macromolecular Science - Physics</i> , 2014, 53, 1090-1102.	0.4	6
58	Natural Surfactant Saponin from Tissue of <i>Litsea glutinosa</i> and Its Alternative Sustainable Production. <i>Plants</i> , 2020, 9, 1521.	1.6	6
59	Ethnochemometric of plants traditionally utilised as local detergents in the forest dependent culture. <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 2858-2866.	1.8	6
60	Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer. <i>International Journal of Biological Macromolecules</i> , 2022, 197, 49-54.	3.6	6
61	Modified Poly(Lactic Acid) Epoxy Resin Using Chitosan for Reactive Blending with Epoxidized Natural Rubber: Analysis of Annealing Time. <i>Polymers</i> , 2022, 14, 1085.	2.0	6
62	Does Curing Moisture Content Affect Black Garlic Physiochemical Quality?. <i>Horticulturae</i> , 2021, 7, 535.	1.2	6
63	Integrated Ultrasonication and Microbubble-Assisted Enzymatic Synthesis of Fructooligosaccharides from Brown Sugar. <i>Foods</i> , 2020, 9, 1833.	1.9	5
64	Improvement of Intramuscular Fat in longissimus Muscle of Finishing Thai Crossbred Black Pigs by Perilla Cake Supplementation in a Low-Lysine Diet. <i>Foods</i> , 2022, 11, 907.	1.9	4
65	High-Efficiency Bovine Sperm Sexing Used Magnetic-Activated Cell Sorting by Coupling scFv Antibodies Specific to Y-Chromosome-Bearing Sperm on Magnetic Microbeads. <i>Biology</i> , 2022, 11, 715.	1.3	4
66	Efficient Enzymatic Process for Mulberry Paper Production: An Approach for Xylooligosaccharide Production Coupled with Minimizing Bleaching Agent Doses. <i>Waste and Biomass Valorization</i> , 2021, 12, 5347-5360.	1.8	3
67	Mango Pectic Oligosaccharides: A Novel Prebiotic for Functional Food. <i>Frontiers in Nutrition</i> , 2022, 9, 798543.	1.6	3
68	Mass Spectrometry-Based Metabolomics of Phytocannabinoids from Non-Cannabis Plant Origins. <i>Molecules</i> , 2022, 27, 3301.	1.7	3