

Pramote Khuwjitjaru

List of Publications by Year in descending order

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57
papers

1,156
citations

393982

19
h-index

414034

32
g-index

57
all docs

57
docs citations

57
times ranked

1288
citing authors

#	ARTICLE	IF	CITATIONS
1	Solubility of Saturated Fatty Acids in Water at Elevated Temperatures. <i>Bioscience, Biotechnology and Biochemistry</i> , 2002, 66, 1723-1726.	0.6	102
2	Robust NIRS models for non-destructive prediction of postharvest fruit ripeness and quality in mango. <i>Postharvest Biology and Technology</i> , 2016, 111, 31-40.	2.9	92
3	Kinetics on the hydrolysis of fatty acid esters in subcritical water. <i>Chemical Engineering Journal</i> , 2004, 99, 1-4.	6.6	63
4	Phenolic Compounds, Antioxidant Activity, and Medium Chain Fatty Acids Profiles of Coconut Water and Meat at Different Maturity Stages. <i>International Journal of Food Properties</i> , 2016, 19, 2041-2051.	1.3	62
5	Prediction mapping of physicochemical properties in mango by hyperspectral imaging. <i>Biosystems Engineering</i> , 2017, 159, 109-120.	1.9	58
6	Degradation kinetics of some phenolic compounds in subcritical water and radical scavenging activity of their degradation products. <i>Canadian Journal of Chemical Engineering</i> , 2014, 92, 810-815.	0.9	56
7	Carbohydrate content and composition of product from subcritical water treatment of coconut meal. <i>Journal of Industrial and Engineering Chemistry</i> , 2012, 18, 225-229.	2.9	55
8	Non-destructive determination of β -carotene content in mango by near-infrared spectroscopy compared with colorimetric measurements. <i>Journal of Food Composition and Analysis</i> , 2015, 38, 32-41.	1.9	43
9	Decomposition kinetics of monoacyl glycerol and fatty acid in subcritical water under temperature-programmed heating conditions. <i>Food Chemistry</i> , 2006, 94, 341-347.	4.2	42
10	Subcritical water extraction of flavoring and phenolic compounds from cinnamon bark (<i>Cinnamomum zeylanicum</i>). <i>Journal of Oleo Science</i> , 2012, 61, 349-355.	0.6	42
11	Extraction of Oligosaccharides from Passion Fruit Peel by Subcritical Water Treatment. <i>Journal of Food Process Engineering</i> , 2017, 40, e12269.	1.5	34
12	Production of oligosaccharides from coconut meal by subcritical water treatment. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1946-1952.	1.3	32
13	Degradation of Caffeic Acid in Subcritical Water and Online HPLC-DPPH Assay of Degradation Products. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1945-1949.	2.4	29
14	Protein composition, chlorophyll, carotenoids, and cyanide content of cassava leaves (<i>Manihot</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 131173.	4.2	26
15	Properties of Extract from Okara by Its Subcritical Water Treatment. <i>International Journal of Food Properties</i> , 2013, 16, 974-982.	1.3	25
16	Degradation Kinetics of Gamma-Oryzanol in Antioxidant-Stripped Rice Bran Oil during Thermal Oxidation. <i>Journal of Oleo Science</i> , 2009, 58, 491-497.	0.6	24
17	Properties of subcritical water-hydrolyzed passion fruit (<i>Passiflora edulis</i>) pectin. <i>Food Hydrocolloids</i> , 2018, 74, 72-77.	5.6	24
18	Effect of drying temperature and drying method on drying rate and bioactive compounds in cassumunar ginger (<i>Zingiber montanum</i>). <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2020, 18, 100262.	0.9	22

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19	Emulsifying properties of conjugates formed between whey protein isolate and subcritical-water hydrolyzed pectin. <i>Food Hydrocolloids</i> , 2019, 91, 174-181.	5.6	21
20	Astaxanthin stability and color change of krill during subcritical water treatment. <i>Journal of Food Science and Technology</i> , 2017, 54, 3065-3072.	1.4	20
21	Influence of drying conditions on colour, betacyanin content and antioxidant capacities in dried red-fleshed dragon fruit (<i>Hylocereus polyrhizus</i>). <i>International Journal of Food Science and Technology</i> , 2019, 54, 460-470.	1.3	20
22	Solubility of Oleic and Linoleic Acids in Subcritical Water. <i>Food Science and Technology Research</i> , 2004, 10, 261-263.	0.3	19
23	Degradation kinetics of passion fruit pectin in subcritical water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 712-717.	0.6	17
24	Effect of Ethanol Addition on Subcritical Water Extraction of Pectic Polysaccharides from Passion Fruit Peel. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13138.	0.9	17
25	Physical and chemical properties, antioxidant capacity, and total phenolic content of xyloglucan component in tamarind (<i>Tamarindus indica</i>) seed extracted using subcritical water. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14146.	0.9	17
26	Phenolic Content and Radical Scavenging Capacity of Kaffir Lime Fruit Peel Extracts Obtained by Pressurized Hot Water Extraction. <i>Food Science and Technology Research</i> , 2008, 14, 1-4.	0.3	16
27	Emulsifying and Foaming Properties of Defatted Soy Meal Extracts Obtained by Subcritical Water Treatment. <i>International Journal of Food Properties</i> , 2011, 14, 9-16.	1.3	15
28	Utilization of Plant-Based Agricultural Waste by Subcritical Water Treatment. <i>Japan Journal of Food Engineering</i> , 2016, 17, 33-39.	0.1	13
29	Production Optimization of the Extract with High Phenolic Content and Radical Scavenging Activity from Defatted Rice Bran by Subcritical Water Treatment. <i>Japan Journal of Food Engineering</i> , 2007, 8, 311-315.	0.1	10
30	Kinetic analysis for the isomerization of cellobiose to cellobiulose in subcritical aqueous ethanol. <i>Carbohydrate Research</i> , 2016, 433, 67-72.	1.1	10
31	Preparation of finely dispersed O/W emulsion from fatty acid solubilized in subcritical water. <i>Journal of Colloid and Interface Science</i> , 2004, 278, 192-197.	5.0	9
32	Ethanol Precipitation of Mannooligosaccharides from Subcritical Water-Treated Coconut Meal Hydrolysate. <i>Food and Bioprocess Technology</i> , 2019, 12, 1197-1204.	2.6	9
33	Effect of drying temperature together with light on drying characteristics and bioactive compounds in turmeric slice. <i>Journal of Food Engineering</i> , 2022, 317, 110695.	2.7	9
34	Subcritical Water Treatment for Producing Seasoning From Semidried Isada Krill. <i>Journal of Food Process Engineering</i> , 2014, 37, 567-574.	1.5	8
35	Compositions, flavour and antiradical properties of products from subcritical water treatment of raw Isada krill. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1632-1639.	1.3	8
36	Production of Lactulose from Lactose in Subcritical Aqueous Ethanol. <i>Journal of Food Process Engineering</i> , 2017, 40, e12413.	1.5	8

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37	Influence of packaging materials, oxygen and storage temperature on quality of germinated parboiled rice. <i>LWT - Food Science and Technology</i> , 2020, 121, 108926.	2.5	8
38	Effects of ferric chloride on thermal degradation of α -oryzanol and oxidation of rice bran oil. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 652-657.	1.0	7
39	Decomposition Kinetics of Glucose and Fructose in Subcritical Water Containing Sodium Chloride. <i>Journal of Applied Glycoscience</i> (1999), 2016, 63, 99-104.	0.3	7
40	Isomerization of maltose to maltulose in a pressurized hot phosphate buffer. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 37, 102164.	1.5	7
41	Osmotic Dehydration, Drying Kinetics, and Quality Attributes of Osmotic Hot Air-Dried Mango as Affected by Initial Frozen Storage. <i>Foods</i> , 2022, 11, 489.	1.9	6
42	Using severity factor as a parameter to optimize krill treatment under subcritical water conditions. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016, 80, 2192-2197.	0.6	5
43	Preparation of Liquid and Solid Seasonings with Shrimp-like Flavor from Isada Krill under Subcritical Water Conditions by Steam Injection. <i>Food Science and Technology Research</i> , 2016, 22, 317-323.	0.3	5
44	Kinetic Analysis of Lactulose Production from Lactose in Subcritical Aqueous Ethanol. <i>Food Science and Technology Research</i> , 2017, 23, 45-49.	0.3	5
45	Chemical composition and antioxidant activity of oil obtained from coconut meal by subcritical ethanol extraction. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4128-4137.	1.6	5
46	Direct Treatment of Isada Krill under Subcritical Water Conditions to Produce Seasoning with Shrimp-Like Flavor. <i>Food Technology and Biotechnology</i> , 2016, 54, 335-341.	0.9	5
47	Degradation kinetics of trisaccharides comprised of glucose residues in subcritical water. <i>Journal of Carbohydrate Chemistry</i> , 2016, 35, 286-299.	0.4	4
48	Temporal changes in the spatial distribution of physicochemical properties during postharvest ripening of mango fruit. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 992-1001.	1.6	4
49	Drying Behavior and Curcuminoids Changes in Turmeric Slices during Drying under Simulated Solar Radiation as Influenced by Different Transparent Cover Materials. <i>Foods</i> , 2022, 11, 696.	1.9	4
50	Continuous Production of Maltulose from Maltose in a Pressurized Hot Phosphate Buffer. <i>Japan Journal of Food Engineering</i> , 2022, 23, 63-69.	0.1	2
51	Degradation of disaccharides containing two glucose units in subcritical water. <i>Asia-Pacific Journal of Chemical Engineering</i> , 2015, 10, 681-686.	0.8	1
52	Antioxidative Properties of Stearoyl Ascorbate in a Food Matrix System. <i>Journal of Oleo Science</i> , 2016, 65, 487-492.	0.6	1
53	Antioxidative Property of Acyl Ascorbate in Cookies Containing Iron. <i>Japan Journal of Food Engineering</i> , 2016, 17, 77-81.	0.1	1
54	Antioxidant Characteristics of Extracts from Cereal Residues by Their Subcritical Water Treatment. <i>Journal of Oleo Science</i> , 2012, 61, 465-468.	0.6	1

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55	Passion fruit. , 2020, , 183-201.		1
56	Near infrared spectroscopy research performance in food science and technology. NIR News, 2018, 29, 12-14.	1.6	0
57	Effect of ethanol concentration and temperature on solubility of fructose. Food Science and Technology Research, 2022, 28, 105-109.	0.3	0