Pramote Khuwijitjaru

List of Publications by Year
in descending order

57	1,156	393982	414034
papers	citations	19 h-index	32 g-index

57	57	57	1288
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of drying temperature together with light on drying characteristics and bioactive compounds in turmeric slice. Journal of Food Engineering, 2022, 317, 110695.	2.7	9
2	Protein composition, chlorophyll, carotenoids, and cyanide content of cassava leaves (Manihot) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70 131173.	4.2	26
3	Effect of ethanol concentration and temperature on solubility of fructose. Food Science and Technology Research, 2022, 28, 105-109.	0.3	0
4	Osmotic Dehydration, Drying Kinetics, and Quality Attributes of Osmotic Hot Air-Dried Mango as Affected by Initial Frozen Storage. Foods, 2022, 11, 489.	1.9	6
5	Drying Behavior and Curcuminoids Changes in Turmeric Slices during Drying under Simulated Solar Radiation as Influenced by Different Transparent Cover Materials. Foods, 2022, 11, 696.	1.9	4
6	Continuous Production of Maltulose from Maltose in a Pressurized Hot Phosphate Buffer. Japan Journal of Food Engineering, 2022, 23, 63-69.	0.1	2
7	Chemical composition and antioxidant activity of oil obtained from coconut meal by subcritical ethanol extraction. Journal of Food Measurement and Characterization, 2021, 15, 4128-4137.	1.6	5
8	Isomerization of maltose to maltulose in a pressurized hot phosphate buffer. Biocatalysis and Agricultural Biotechnology, 2021, 37, 102164.	1.5	7
9	Influence of packaging materials, oxygen and storage temperature on quality of germinated parboiled rice. LWT - Food Science and Technology, 2020, 121, 108926.	2.5	8
10	Temporal changes in the spatial distribution of physicochemical properties during postharvest ripening of mango fruit. Journal of Food Measurement and Characterization, 2020, 14, 992-1001.	1.6	4
11	Effect of drying temperature and drying method on drying rate and bioactive compounds in cassumunar ginger (Zingiber montanum). Journal of Applied Research on Medicinal and Aromatic Plants, 2020, 18, 100262.	0.9	22
12	Passion fruit. , 2020, , 183-201.		1
13	Physical and chemical properties, antioxidant capacity, and total phenolic content of xyloglucan component in tamarind (Tamarindus indica) seed extracted using subcritical water. Journal of Food Processing and Preservation, 2019, 43, e14146.	0.9	17
14	Ethanol Precipitation of Mannooligosaccharides from Subcritical Water-Treated Coconut Meal Hydrolysate. Food and Bioprocess Technology, 2019, 12, 1197-1204.	2.6	9
15	Emulsifying properties of conjugates formed between whey protein isolate and subcritical-water hydrolyzed pectin. Food Hydrocolloids, 2019, 91, 174-181.	5.6	21
16	Influence of drying conditions on colour, betacyanin content and antioxidant capacities in dried redâ€fleshed dragon fruit (Hylocereus polyrhizus). International Journal of Food Science and Technology, 2019, 54, 460-470.	1.3	20
17	Near infrared spectroscopy research performance in food science and technology. NIR News, 2018, 29, 12-14.	1.6	0
18	Properties of subcritical water-hydrolyzed passion fruit (Passiflora edulis) pectin. Food Hydrocolloids, 2018, 74, 72-77.	5.6	24

#	Article	IF	Citations
19	Extraction of Oligosaccharides from Passion Fruit Peel by Subcritical Water Treatment. Journal of Food Process Engineering, 2017, 40, e12269.	1.5	34
20	Production of Lactulose from Lactose in Subcritical Aqueous Ethanol. Journal of Food Process Engineering, 2017, 40, e12413.	1.5	8
21	Degradation kinetics of passion fruit pectin in subcritical water. Bioscience, Biotechnology and Biochemistry, 2017, 81, 712-717.	0.6	17
22	Astaxanthin stability and color change of krill during subcritical water treatment. Journal of Food Science and Technology, 2017, 54, 3065-3072.	1.4	20
23	Prediction mapping of physicochemical properties in mango by hyperspectral imaging. Biosystems Engineering, 2017, 159, 109-120.	1.9	58
24	Effect of Ethanol Addition on Subcritical Water Extraction of Pectic Polysaccharides from Passion Fruit Peel. Journal of Food Processing and Preservation, 2017, 41, e13138.	0.9	17
25	Kinetic Analysis of Lactulose Production from Lactose in Subcritical Aqueous Ethanol. Food Science and Technology Research, 2017, 23, 45-49.	0.3	5
26	Antioxidative Properties of Stearoyl Ascorbate in a Food Matrix System. Journal of Oleo Science, 2016, 65, 487-492.	0.6	1
27	Decomposition Kinetics of Glucose and Fructose in Subcritical Water Containing Sodium Chloride. Journal of Applied Glycoscience (1999), 2016, 63, 99-104.	0.3	7
28	Utilization of Plant-Based Agricultural Waste by Subcritical Water Treatment. Japan Journal of Food Engineering, 2016, 17, 33-39.	0.1	13
29	Using severity factor as a parameter to optimize krill treatment under subcritical water conditions. Bioscience, Biotechnology and Biochemistry, 2016, 80, 2192-2197.	0.6	5
30	Preparation of Liquid and Solid Seasonings with Shrimp-like Flavor from Isada Krill under Subcritical Water Conditions by Steam Injection. Food Science and Technology Research, 2016, 22, 317-323.	0.3	5
31	Kinetic analysis for the isomerization of cellobiose to cellobiulose in subcritical aqueous ethanol. Carbohydrate Research, 2016, 433, 67-72.	1.1	10
32	Degradation kinetics of trisaccharides comprised of glucose residues in subcritical water. Journal of Carbohydrate Chemistry, 2016, 35, 286-299.	0.4	4
33	Phenolic Compounds, Antioxidant Activity, and Medium Chain Fatty Acids Profiles of Coconut Water and Meat at Different Maturity Stages. International Journal of Food Properties, 2016, 19, 2041-2051.	1.3	62
34	Robust NIRS models for non-destructive prediction of postharvest fruit ripeness and quality in mango. Postharvest Biology and Technology, 2016, 111, 31-40.	2.9	92
35	Antioxidative Property of Acyl Ascorbate in Cookies Containing Iron. Japan Journal of Food Engineering, 2016, 17, 77-81.	0.1	1
36	Direct Treatment of Isada Krill under Subcritical Water Conditions to Produce Seasoning with Shrimp-Like Flavor. Food Technology and Biotechnology, 2016, 54, 335-341.	0.9	5

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37	Degradation of disaccharides containing two glucose units in subcritical water. Asia-Pacific Journal of Chemical Engineering, 2015, 10, 681-686.	0.8	1
38	Compositions, flavour and antiradical properties of products from subcritical water treatment of raw Isada krill. International Journal of Food Science and Technology, 2015, 50, 1632-1639.	1.3	8
39	Non-destructive determination of Î²-carotene content in mango by near-infrared spectroscopy compared with colorimetric measurements. Journal of Food Composition and Analysis, 2015, 38, 32-41.	1.9	43
40	Degradation kinetics of some phenolic compounds in subcritical water and radical scavenging activity of their degradation products. Canadian Journal of Chemical Engineering, 2014, 92, 810-815.	0.9	56
41	Production of oligosaccharides from coconut meal by subcritical water treatment. International Journal of Food Science and Technology, 2014, 49, 1946-1952.	1.3	32
42	Degradation of Caffeic Acid in Subcritical Water and Online HPLC-DPPH Assay of Degradation Products. Journal of Agricultural and Food Chemistry, 2014, 62, 1945-1949.	2.4	29
43	Subcritical Water Treatment for Producing Seasoning From Semidried Isada Krill. Journal of Food Process Engineering, 2014, 37, 567-574.	1.5	8
44	Properties of Extract from Okara by Its Subcritical Water Treatment. International Journal of Food Properties, 2013, 16, 974-982.	1.3	25
45	Subcritical water extraction of flavoring and phenolic compounds from cinnamon bark (<i>Cinnamomum zeylanicum</i>). Journal of Oleo Science, 2012, 61, 349-355.	0.6	42
46	Carbohydrate content and composition of product from subcritical water treatment of coconut meal. Journal of Industrial and Engineering Chemistry, 2012, 18, 225-229.	2.9	55
47	Antioxidant Characteristics of Extracts from Cereal Residues by Their Subcritical Water Treatment. Journal of Oleo Science, 2012, 61, 465-468.	0.6	1
48	Effects of ferric chloride on thermal degradation of Î³â€oryzanol and oxidation of rice bran oil. European Journal of Lipid Science and Technology, 2011, 113, 652-657.	1.0	7
49	Emulsifying and Foaming Properties of Defatted Soy Meal Extracts Obtained by Subcritical Water Treatment. International Journal of Food Properties, 2011, 14, 9-16.	1.3	15
50	Degradation Kinetics of Gamma-Oryzanol in Antioxidant-Stripped Rice Bran Oil during Thermal Oxidation. Journal of Oleo Science, 2009, 58, 491-497.	0.6	24
51	Phenolic Content and Radical Scavenging Capacity of Kaffir Lime Fruit Peel Extracts Obtained by Pressurized Hot Water Extraction. Food Science and Technology Research, 2008, 14, 1-4.	0.3	16
52	Production Optimization of the Extract with High Phenolic Content and Radical Scavenging Activity from Defatted Rice Bran by Subcritical Water Treatment. Japan Journal of Food Engineering, 2007, 8, 311-315.	0.1	10
53	Decomposition kinetics of monoacyl glycerol and fatty acid in subcritical water under temperature-programmed heating conditions. Food Chemistry, 2006, 94, 341-347.	4.2	42
54	Preparation of finely dispersed O/W emulsion from fatty acid solubilized in subcritical water. Journal of Colloid and Interface Science, 2004, 278, 192-197.	5.0	9

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55	Kinetics on the hydrolysis of fatty acid esters in subcritical water. Chemical Engineering Journal, 2004, 99, 1-4.	6.6	63
56	Solubility of Oleic and Linoleic Acids in Subcritical Water. Food Science and Technology Research, 2004, 10, 261-263.	0.3	19
57	Solubility of Saturated Fatty Acids in Water at Elevated Temperatures. Bioscience, Biotechnology and Biochemistry, 2002, 66, 1723-1726.	0.6	102