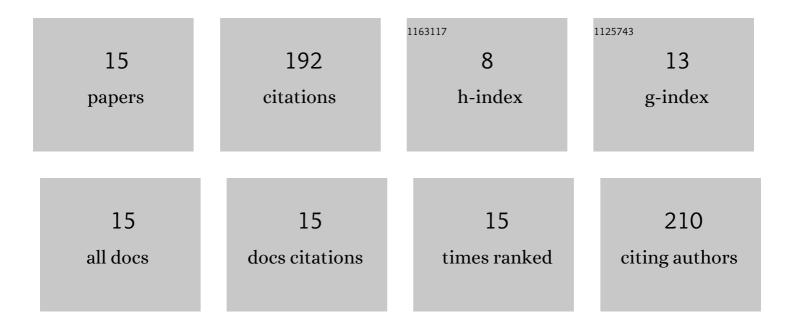
Putri Widyanti Harlina

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6943348/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of clove extract on lipid oxidation, antioxidant activity, volatile compounds and fatty acid composition of salted duck eggs. Journal of Food Science and Technology, 2018, 55, 4719-4734.	2.8	38
2	Effect of Garlic Oil on Lipid Oxidation, Fatty Acid Profiles and Microstructure of Salted Duck Eggs. Journal of Food Processing and Preservation, 2015, 39, 2897-2911.	2.0	20
3	Foliar applied 24-epibrassinolide alleviates salt stress in rice (<i>Oryza sativa</i> L.) by suppression of ABA levels and upregulation of secondary metabolites. Journal of Plant Interactions, 2021, 16, 533-549.	2.1	17
4	β-Sitosterol differentially regulates key metabolites for growth improvement and stress tolerance in rice plants during prolonged UV-B stress. Journal of Genetic Engineering and Biotechnology, 2021, 19, 79.	3.3	16
5	Dynamic roles of microRNAs in nutrient acquisition and plant adaptation under nutrient stress: A review. Plant OMICS, 2018, 11, 58-79.	0.4	14
6	Overexpression of potato transcription factor (StWRKY1) conferred resistance to Phytophthora infestans and improved tolerance to water stress. Plant OMICS, 2016, 9, 149-158.	0.4	14
7	Highly efficient extraction and purification of low-density lipoprotein from hen egg yolk. Poultry Science, 2018, 97, 2230-2238.	3.4	10
8	Quantification of Lipidomics Profiling using UPLCâ€QEâ€HESI―Lipid Analysis on the Salted Duck Egg Incorporated with Clove Extract. European Journal of Lipid Science and Technology, 2021, 123, 2000284.	1.5	10
9	Effects of galangal extract on lipid oxidation, antioxidant activity and fatty acid profiles of salted duck eggs. Journal of Food Measurement and Characterization, 2019, 13, 1820-1830.	3.2	9
10	Food Spoilage Microorganisms. , 0, , .		9
11	Sensory characteristics of low sodium dry-cured beef and their relation to odor intensity and electronic nose signals. International Journal of Food Properties, 2020, 23, 116-126.	3.0	8
12	Comparative analysis of two phytochrome mutants of tomato (Micro-Tom cv.) reveals specific physiological, biochemical, and molecular responses under chilling stress. Journal of Genetic Engineering and Biotechnology, 2020, 18, 77.	3.3	8
13	Effect of Rosemary Extract on Lipid Oxidation, Fatty Acid Composition, Antioxidant Capacity, and Volatile Compounds of Salted Duck Eggs. Food Science of Animal Resources, 2022, 42, 689-711.	4.1	8
14	Constitutive expression of <i>SIMX1</i> gene improves fruit yield and quality, health-promoting compounds, fungal resistance and delays ripening in transgenic tomato plants. Journal of Plant Interactions, 2022, 17, 517-536.	2.1	7
15	An Efficient Method for Co-purification of Eggshell Matrix Proteins OC-17, OC-116, and OCX-36. Korean Journal for Food Science of Animal Resources, 2016, 36, 769-778.	1.5	4