

Putri Widyanti Harlina

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

192
citations

1163117

8
h-index

1125743

13
g-index

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all docs

15
docs citations

15
times ranked

210
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of clove extract on lipid oxidation, antioxidant activity, volatile compounds and fatty acid composition of salted duck eggs. <i>Journal of Food Science and Technology</i> , 2018, 55, 4719-4734.	2.8	38
2	Effect of Garlic Oil on Lipid Oxidation, Fatty Acid Profiles and Microstructure of Salted Duck Eggs. <i>Journal of Food Processing and Preservation</i> , 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. <i>Journal of Plant Interactions</i> , 2021, 16, 533-549.	2.1	17
4	Î²-Sitosterol differentially regulates key metabolites for growth improvement and stress tolerance in rice plants during prolonged UV-B stress. <i>Journal of Genetic Engineering and Biotechnology</i> , 2021, 19, 79.	3.3	16
5	Dynamic roles of microRNAs in nutrient acquisition and plant adaptation under nutrient stress: A review. <i>Plant OMICS</i> , 2018, 11, 58-79.	0.4	14
6	Overexpression of potato transcription factor (<i>StWRKY1</i>) conferred resistance to <i>Phytophthora infestans</i> and improved tolerance to water stress. <i>Plant OMICS</i> , 2016, 9, 149-158.	0.4	14
7	Highly efficient extraction and purification of low-density lipoprotein from hen egg yolk. <i>Poultry Science</i> , 2018, 97, 2230-2238.	3.4	10
8	Quantification of Lipidomics Profiling using UPLC-ESI-MS/MS-Lipid Analysis on the Salted Duck Egg Incorporated with Clove Extract. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000284.	1.5	10
9	Effects of galangal extract on lipid oxidation, antioxidant activity and fatty acid profiles of salted duck eggs. <i>Journal of Food Measurement and Characterization</i> , 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. <i>International Journal of Food Properties</i> , 2020, 23, 116-126.	3.0	8
12	Comparative analysis of two phytochrome mutants of tomato (<i>Micro-Tom</i> cv.) reveals specific physiological, biochemical, and molecular responses under chilling stress. <i>Journal of Genetic Engineering and Biotechnology</i> , 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. <i>Food Science of Animal Resources</i> , 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. <i>Journal of Plant Interactions</i> , 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. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 769-778.	1.5	4