

Sappasith Klomklao

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84
papers

1,573
citations

24
h-index

36
g-index

88
ext. papers

1,771
ext. citations

4.5
avg, IF

4.9
L-index

#	Paper	IF	Citations
84	Trypsins from yellowfin tuna (<i>Thunnus albacores</i>) spleen: purification and characterization. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2006 , 144, 47-56	2.3	95
83	Purification and characterisation of trypsins from the spleen of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Food Chemistry</i> , 2007 , 100, 1580-1589	8.5	90
82	Characteristics of trypsin from the pyloric ceca of walleye pollock (<i>Theragra chalcogramma</i>). <i>Food Chemistry</i> , 2008 , 106, 194-199	8.5	78
81	Purification and characterization of trypsin from the spleen of tongol tuna (<i>Thunnus tonggol</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5617-22	5.7	67
80	Trypsins from the pyloric ceca of jacobever (<i>Sebastes schlegelii</i>) and elkhorn sculpin (<i>Alcichthys alcornis</i>): Isolation and characterization. <i>Food Chemistry</i> , 2007 , 100, 1490-1495	8.5	62
79	Effects of the addition of spleen of skipjack tuna (<i>Katsuwonus pelamis</i>) on the liquefaction and characteristics of fish sauce made from sardine (<i>Sardinella gibbosa</i>). <i>Food Chemistry</i> , 2006 , 98, 440-452	8.5	56
78	Biochemical properties of two isoforms of trypsin purified from the Intestine of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Food Chemistry</i> , 2009 , 115, 155-162	8.5	54
77	Trypsin from the pyloric caeca of bluefish (<i>Pomatomus saltatrix</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2007 , 148, 382-9	2.3	51
76	Interrelationship between myoglobin and lipid oxidations in oxeye scad (<i>Selar boops</i>) muscle during iced storage. <i>Food Chemistry</i> , 2015 , 174, 279-85	8.5	48
75	EXTRACTION OF CAROTENOPROTEIN FROM BLACK TIGER SHRIMP SHELLS WITH THE AID OF BLUEFISH TRYPSIN. <i>Journal of Food Biochemistry</i> , 2009 , 33, 201-217	3.3	44
74	Extraction, purification and properties of trypsin inhibitor from Thai mung bean (<i>Vigna radiata</i> (L.) R. Wilczek). <i>Food Chemistry</i> , 2011 , 129, 1348-1354	8.5	42
73	Purification and characterization of two pepsins from the stomach of pectoral rattail (<i>Coryphaenoides pectoralis</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2007 , 147, 682-9	2.3	42
72	Purification and characteristics of trypsins from cold-zone fish, Pacific cod (<i>Gadus macrocephalus</i>) and saffron cod (<i>Eleginus gracilis</i>). <i>Food Chemistry</i> , 2009 , 116, 611-616	8.5	37
71	Antioxidant activity of Maillard reaction products derived from stingray (<i>Himantura signifier</i>) non-protein nitrogenous fraction and sugar model systems. <i>LWT - Food Science and Technology</i> , 2014 , 57, 718-724	5.4	33
70	ENZYMATIC CHARACTERISTICS OF TRYPSIN FROM PYLORIC CECA OF SPOTTED MACKEREL (<i>SCOMBER AUSTRALASICUS</i>). <i>Journal of Food Biochemistry</i> , 2006 , 30, 466-477	3.3	30
69	Proteolytic degradation of sardine (<i>Sardinella gibbosa</i>) proteins by trypsin from skipjack tuna (<i>Katsuwonus pelamis</i>) spleen. <i>Food Chemistry</i> , 2006 , 98, 14-22	8.5	30
68	24kDa Trypsin: A predominant protease purified from the viscera of hybrid catfish (<i>Clarias macrocephalus</i> <i>Clarias gariepinus</i>). <i>Food Chemistry</i> , 2011 , 129, 739-46	8.5	29

67	Endogenous proteinases in true sardine (<i>Sardinops melanostictus</i>). <i>Food Chemistry</i> , 2008 , 107, 213-220	8.5	29
66	Optimized synthesis of biodiesel using lipase from Pacific white shrimp (<i>Litopenaeus vannamei</i>) hepatopancreas. <i>Renewable Energy</i> , 2017 , 104, 139-147	8.1	28
65	Improvement of biodiesel production using waste cooking oil and applying single and mixed immobilised lipases on polyhydroxyalkanoate. <i>Renewable Energy</i> , 2020 , 162, 1819-1827	8.1	28
64	Optimization of process variables for the production of biodiesel by transesterification of used cooking oil using lipase from Nile tilapia viscera. <i>Renewable Energy</i> , 2020 , 153, 861-869	8.1	27
63	A heat-stable trypsin inhibitor in adzuki bean (<i>Vigna angularis</i>): effect of extraction media, purification and biochemical characteristics. <i>International Journal of Food Science and Technology</i> , 2009 , 45, 163-169	3.8	27
62	29 kDa Trypsin from the pyloric ceca of Atlantic Bonito (<i>Sarda sarda</i>): recovery and characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4548-53	5.7	27
61	Immobilisation of <i>Candida rugosa</i> lipase on polyhydroxybutyrate via a combination of adsorption and cross-linking agents to enhance acylglycerol production. <i>Process Biochemistry</i> , 2020 , 95, 174-185	4.8	24
60	Optimized synthesis method for transesterification of residual oil from palm oil mill effluent and lipase from Pacific white shrimp (<i>Litopenaeus vannamei</i>) hepatopancreas to environmentally friendly biodiesel. <i>Fuel</i> , 2017 , 209, 309-314	7.1	24
59	COMPARATIVE STUDY OF ENZYMATIC CHARACTERISTICS OF TRYPSINS FROM THE PYLORIC CECA OF YELLOW TAIL (<i>SERIOLA QUINQUERADIATA</i>) AND BROWN HAKELING (<i>PHYSICULUS JAPONICUS</i>). <i>Journal of Food Biochemistry</i> , 2006 , 30, 521-534	3.3	24
58	Utilization of Tuna Processing Byproducts: Protein Hydrolysate from Skipjack Tuna (<i>Katsuwonus pelamis</i>) Viscera. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12970	2.1	23
57	Use of viscera extract from hybrid catfish (<i>Clarias macrocephalus</i> [Clarias gariepinus]) for the production of protein hydrolysate from toothed ponyfish (<i>Gazza minuta</i>) muscle. <i>Food Chemistry</i> , 2013 , 136, 1006-12	8.5	23
56	CATIONIC TRYPSIN: A PREDOMINANT PROTEINASE IN PACIFIC SAURY (<i>COLLABIS SAIRA</i>) PYLORIC CECA. <i>Journal of Food Biochemistry</i> , 2010 , 34, 1105-1123	3.3	21
55	Antioxidant and functional properties of protein hydrolysates obtained from starry triggerfish muscle using trypsin from albacore tuna liver. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 17, 447-454	4.2	19
54	Utilization of Waste Glycerol from Biodiesel Process as a Substrate for Mono-, Di-, and Triacylglycerol Production. <i>Energy Procedia</i> , 2017 , 138, 895-900	2.3	17
53	Characterisation of muscles from Frigate mackerel (<i>Auxis thazard</i>) and catfish (<i>Clarias macrocephalus</i>). <i>Food Chemistry</i> , 2013 , 139, 414-9	8.5	16
52	Trypsin inhibitor from yellowfin tuna (<i>Thunnus albacores</i>) roe: Effects on gel properties of surimi from bigeye snapper (<i>Priacanthus macracanthus</i>). <i>LWT - Food Science and Technology</i> , 2016 , 65, 122-127	5.4	15
51	Two trypsin isoforms from albacore tuna (<i>Thunnus alalunga</i>) liver: Purification and physicochemical and biochemical characterization. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 1864-1870	7.0	15
50	Carotenoprotein from Pacific white shrimp (<i>Litopenaeus vannamei</i>) shells extracted using trypsin from albacore tuna (<i>Thunnus alalunga</i>) spleen: Antioxidant activity and its potential in model systems. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12462	3.3	14

49	Optimum extraction and recovery of trypsin inhibitor from yellowfin tuna (<i>Thunnus albacores</i>) roe and its biochemical properties. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 168-173	3.8	14
48	Albacore tuna (<i>Thunnus alalunga</i>) spleen trypsin partitioning in an aqueous two-phase system and its hydrolytic pattern on Pacific white shrimp (<i>Litopenaeus vannamei</i>) shells. <i>International Journal of Food Properties</i> , 2017 , 20, 2409-2422	3	13
47	PROTEINASES IN HYBRID CATFISH VISCERA: CHARACTERIZATION AND EFFECT OF EXTRACTION MEDIA. <i>Journal of Food Biochemistry</i> , 2010 , 34, 711	3.3	13
46	Use of TPP and ATPS for partitioning and recovery of lipase from Pacific white shrimp () hepatopancreas. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3880-3891	3.3	11
45	Functional properties and antioxidative activity of protein hydrolysates from toothed ponyfish muscle treated with viscera extract from hybrid catfish. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1483-1489	3.8	11
44	Structural properties of trypsin from cold-adapted fish, arabesque greenling (<i>Pleurogrammus azonus</i>). <i>European Food Research and Technology</i> , 2011 , 232, 381-388	3.4	11
43	Trypsin from the pyloric ceca of pectoral rattail (<i>Coryphaenoides pectoralis</i>): purification and characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7097-103	5.7	11
42	Bacillus thermoamylovorans-Related Strain Isolated from High Temperature Sites as Potential Producers of Medium-Chain-Length Polyhydroxyalkanoate (mcl-PHA). <i>Current Microbiology</i> , 2020 , 77, 3044-3056	2.4	11
41	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2018 , 18,	1.2	11
40	Influence of endogenous protease on heat-induced gelation properties of pink shrimp <i>Pandalus</i> eous meat. <i>Nippon Suisan Gakkaishi</i> , 2014 , 80, 979-988	0.2	10
39	COMPARATIVE STUDY ON THERMAL STABILITY OF TRYPSIN FROM THE PYLORIC CECA OF THREADFIN HAKELING (<i>LAEMONEMA LONGIPES</i>). <i>Journal of Food Biochemistry</i> , 2010 , 34, 50-65	3.3	10
38	Laundry detergent-stable lipase from Pacific white shrimp (<i>Litopenaeus vannamei</i>) hepatopancreas: Effect of extraction media and biochemical characterization. <i>International Journal of Food Properties</i> , 2017 , 20, 769-781	3	9
37	Anionic trypsin from the spleen of albacore tuna (<i>Thunnus alalunga</i>): Purification, biochemical properties and its application for proteolytic degradation of fish muscle. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 971-979	7.9	9
36	Anionic Trypsin from the Pyloric Ceca of Pacific Saury (<i>Cololabis saira</i>): Purification and Biochemical Characteristics. <i>Journal of Aquatic Food Product Technology</i> , 2014 , 23, 186-200	1.6	9
35	EFFECT OF SALTS AND POLYETHYLENE GLYCOLS ON THE PARTITIONING AND RECOVERY OF TRYPSIN FROM HYBRID CATFISH VISCERA IN AQUEOUS TWO-PHASE SYSTEMS. <i>Journal of Food Biochemistry</i> , 2010 , 34, 730	3.3	9
34	Enzymes in Food Processing 2012 , 181-206		8
33	Autolysis and biochemical properties of endogenous proteinases in Japanese sandfish (<i>Arctoscopus japonicus</i>). <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1344-1350	3.8	8
32	Purification and Characterization of Trypsin Inhibitor from Yellowfin Tuna (<i>Thunnus Albacores</i>) Roe. <i>Journal of Food Biochemistry</i> , 2016 , 40, 140-147	3.3	7

31	Application of supercritical carbon dioxide for preparation of starfish phospholipase A2. <i>Process Biochemistry</i> , 2010 , 45, 689-693	4.8	7
30	Effect of trypsin inhibitor in adzuki bean (<i>Vigna angularis</i>) on proteolysis and gel properties of threadfin bream (<i>Nemipterus bleekeri</i>). <i>LWT - Food Science and Technology</i> , 2015 , 63, 906-911	5.4	6
29	Simple preparation of pacific cod trypsin for enzymatic Peptide synthesis. <i>Journal of Amino Acids</i> , 2011 , 2011, 912382		6
28	Cold-adapted structural properties of trypsins from walleye pollock (<i>Theragra chalcogramma</i>) and Arctic cod (<i>Boreogadus saida</i>). <i>European Food Research and Technology</i> , 2011 , 233, 963-972	3.4	6
27	Optimal immobilization of trypsin from the spleen of albacore tuna (<i>Thunnus alalunga</i>) and its characterization. <i>International Journal of Biological Macromolecules</i> , 2020 , 143, 462-471	7.9	6
26	Lipolytic activity of viscera extract from three freshwater fish species in Phatthalung, Thailand: Comparative studies and potential use as dishwashing detergent additive. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 19, 101143	4.2	5
25	Seafood Enzymes: Biochemical Properties and Their Impact on Quality 2012 , 263-284		5
24	Enhanced Synthesis of Fatty-Acid Methyl Ester using Oil from Palm Oil Mill Effluents and Immobilized Palm Lipase. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 1373-1384	1.8	5
23	Proteinases from the Liver of Albacore Tuna (<i>Thunnus Alalunga</i>): Optimum Extractant and Biochemical Characteristics. <i>Journal of Food Biochemistry</i> , 2016 , 40, 10-19	3.3	4
22	Enzymatic hydrolysis of starry triggerfish (<i>Abalistes stellaris</i>) muscle using liver proteinase from albacore tuna (<i>Thunnus alalunga</i>). <i>Journal of Food Science and Technology</i> , 2016 , 53, 1047-54	3.3	4
21	Major trypsin like-serine proteinases from albacore tuna (<i>Thunnus alalunga</i>) spleen: Biochemical characterization and the effect of extraction media. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12323	3.3	4
20	Natural Food Pigments 2012 , 704-722		4
19	Utilisation of tuna condensate waste from the canning industry as a novel substrate for polyhydroxyalkanoate production. <i>Biomass Conversion and Biorefinery</i> , 2020 , 11, 2053	2.3	4
18	Improvement of extraction and concentration method for polyunsaturated fatty acid production from Nile tilapia processing waste. <i>Biomass Conversion and Biorefinery</i> , 2020 , 1	2.3	3
17	Inhibition of Bigeye Snapper (<i>Priacanthus Macracanthus</i>) Proteinases by Trypsin Inhibitor from Yellowfin Tuna (<i>Thunnus Albacores</i>) Roe. <i>Journal of Food Biochemistry</i> , 2015 , 39, 501-507	3.3	3
16	Mackerel trypsin purified from defatted viscera by supercritical carbon dioxide. <i>Journal of Amino Acids</i> , 2011 , 2011, 728082		3
15	ACID- AND HEAT-STABLE TRYPSIN INHIBITORY PEPTIDE FROM THE VISCERA OF JAPANESE COMMON SQUID (<i>TODARODES PACIFICUS</i>). <i>Journal of Food Biochemistry</i> , 2010 , 34, 748	3.3	3
14	Autolysis and Characterization of Sarcoplasmic and Myofibril Associated Proteinases of Oxeye Scad (<i>Selar boops</i>) Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 1132-1143	1.6	3

13	A thermostable trypsin from freshwater fish Japanese dace (<i>Tribolodon hakonensis</i>): a comparison of the primary structures among fish trypsins. <i>Fish Physiology and Biochemistry</i> , 2019 , 45, 561-571	2.7	3
12	Albacore tuna spleen trypsin: Potential application as laundry detergent additive and in carotenoprotein extraction from Pacific white shrimp shells. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 17, 638-646	4.2	3
11	Optimal feeding frequency for bigfin reef squid (<i>Sepioteuthis lessoniana</i>). <i>Aquaculture Research</i> , 2021 , 52, 2740-2750	1.9	3
10	Thermoseparating aqueous two-phase system for lipase recovery and partitioning from Nile tilapia viscera: Biochemical properties and effect of ultrasound. <i>Journal of Molecular Liquids</i> , 2021 , 331, 115721 ⁶		2
9	Aqueous two-phase partitioning of liver proteinase from albacore tuna (<i>Thunnus alalunga</i>): Application to starry triggerfish (<i>Abalistes stellaris</i>) muscle hydrolysis. <i>International Journal of Food Properties</i> , 2017 , 1-13	3	1
8	Statistical optimization for fatty acid reduction in waste cooking oil using a biological method and the continuous process for polyhydroxyalkanoate and biodiesel production. <i>Biomass Conversion and Biorefinery</i> ,1	2.3	1
7	Ultrasonic enhancement of lipase-catalyzed transesterification for biodiesel production from used cooking oil. <i>Biomass Conversion and Biorefinery</i> ,1	2.3	1
6	A Novel Green Process for Synthesis of 3-Hydroxyalkanoate Methyl Ester Using Lipase and Novel mcl-co-lcl PHA as Catalyst and Substrate. <i>Journal of Polymers and the Environment</i> ,1	4.5	1
5	Enzymological characteristics of pepsinogens and pepsins purified from lizardfish (<i>Saurida micropectoralis</i>) stomach. <i>Food Chemistry</i> , 2022 , 366, 130532	8.5	1
4	Enzymes in Fish Processing211-235		
3	Post-prandial changes in digestive enzymes and chyme characteristics of bigfin reef squid (<i>Sepioteuthis lessoniana</i>). <i>Aquaculture</i> , 2022 , 548, 737706	4.4	
2	Byproducts from Shellfish Harvesting and Processing 2019 , 219-257		
1	Microbial Enzymes from Fish Processing Discards 2019 , 259-274		