Yaowapa Lorjaroenphon

List of Publications by Year in descending order

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1684188 1474206 10 81 5 9 citations g-index h-index papers 10 10 10 94 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Integrative metabolomics-flavoromics to monitor dynamic changes of â€~Nam Dok Mai' mango (Mangifera indica Linn) wine during fermentation and storage. Food Bioscience, 2020, 35, 100549.	4.4	17
2	Characterization of Typical Potent Odorants in Cola-Flavored Carbonated Beverages by Aroma Extract Dilution Analysis. Journal of Agricultural and Food Chemistry, 2015, 63, 769-775.	5.2	15
3	Aroma compound profile of mature coconut water from tall variety through thermal treatment. Journal of Food Measurement and Characterization, 2019, 13, 277-286.	3.2	15
4	Identification of Character-Impact Odorants in a Cola-Flavored Carbonated Beverage by Quantitative Analysis and Omission Studies of Aroma Reconstitution Models. Journal of Agricultural and Food Chemistry, 2015, 63, 776-786.	5.2	12
5	Metabolite–Flavor Profile, Phenolic Content, and Antioxidant Activity Changes in Sacha Inchi (Plukenetia volubilis L.) Seeds during Germination. Foods, 2021, 10, 2476.	4.3	7
6	Comparative Investigation of Combined Metabolomics-Flavoromics during the Ripening of Mango (Mangifera indica L.) cv. †Nam Dok Mai Si Thong†and †Nam Dok Mai No. 4†M. Plants, 2021, 10, 2198.	3.5	7
7	Potential of Szechuan pepper as a saltiness enhancer. International Journal of Food Properties, 2018, 21, 533-545.	3.0	4
8	Differentiation of Four Varieties of Germinating Thai Colored Indica Rice (<i>Oryza) Tj ETQq0 0 0 rgBT /Over</i>	ock 10 Tf	59 462 Td (s
9	The superiority of ultrapasteurization over conventional heat treatments regarding Riceberry beverage aroma. Journal of Food Science, 2020, 85, 1764-1771.	3.1	1
10	Application of ohmic heating for black pepper (<i>Piper nigrum</i> L.) oleoresin extraction compared with conventional heating. Journal of Food Processing and Preservation, 0, , .	2.0	0