

Yaowapa Lorjaroenphon

List of Publications by Year in descending order

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| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Metabolite Flavor Profile, Phenolic Content, and Antioxidant Activity Changes in Sacha Inchi (<i>Plukenetia volubilis</i> L.) Seeds during Germination. <i>Foods</i> , 2021, 10, 2476. | 4.3 | 7 |
| 2 | Comparative Investigation of Combined Metabolomics-Flavoromics during the Ripening of Mango (<i>Mangifera indica</i> L.) cv. Nam Dok Mai Si Thong and Nam Dok Mai No. 4. <i>Plants</i> , 2021, 10, 2198. | 3.5 | 7 |
| 3 | The superiority of ultrapasteurization over conventional heat treatments regarding Riceberry beverage aroma. <i>Journal of Food Science</i> , 2020, 85, 1764-1771. | 3.1 | 1 |
| 4 | Integrative metabolomics-flavoromics to monitor dynamic changes of Nam Dok Mai mango (<i>Mangifera indica</i> Linn) wine during fermentation and storage. <i>Food Bioscience</i> , 2020, 35, 100549. | 4.4 | 17 |
| 5 | Aroma compound profile of mature coconut water from tall variety through thermal treatment. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 277-286. | 3.2 | 15 |
| 6 | Potential of Szechuan pepper as a saltiness enhancer. <i>International Journal of Food Properties</i> , 2018, 21, 533-545. | 3.0 | 4 |
| 7 | Differentiation of Four Varieties of Germinating Thai Colored Indica Rice (<i>Oryza) Tj ETQq1 1 0.784314 rgBT/Overlock 10 Tf 50 5 | 0.6 | 3 |
| 8 | Characterization of Typical Potent Odorants in Cola-Flavored Carbonated Beverages by Aroma Extract Dilution Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 769-775. | 5.2 | 15 |
| 9 | Identification of Character-Impact Odorants in a Cola-Flavored Carbonated Beverage by Quantitative Analysis and Omission Studies of Aroma Reconstitution Models. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 776-786. | 5.2 | 12 |
| 10 | Application of ohmic heating for black pepper (<i>Piper nigrum</i> L.) oleoresin extraction compared with conventional heating. <i>Journal of Food Processing and Preservation</i> , 0, , . | 2.0 | 0 |