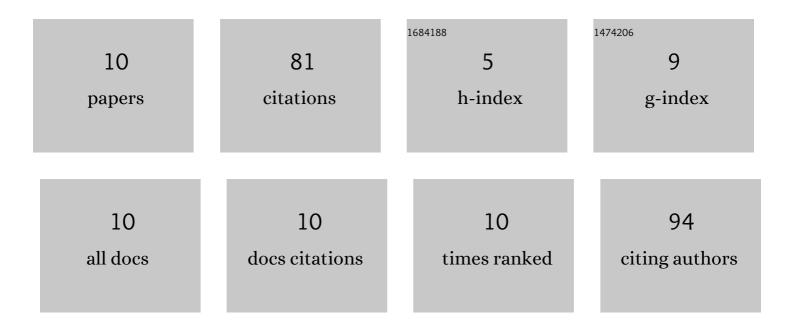
Yaowapa Lorjaroenphon

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/710320/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	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
2	Comparative Investigation of Combined Metabolomics-Flavoromics during the Ripening of Mango (Mangifera indica L.) cv. â€~Nam Dok Mai Si Thong' and â€~Nam Dok Mai No. 4'. Plants, 2021, 10, 2198.	3.5	7
3	The superiority of ultrapasteurization over conventional heat treatments regarding Riceberry beverage aroma. Journal of Food Science, 2020, 85, 1764-1771.	3.1	1
4	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
5	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
6	Potential of Szechuan pepper as a saltiness enhancer. International Journal of Food Properties, 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 rg</i>	BT /Qverlo 0.6	ckg 10 Tf 5
8	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
9	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
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