

Yudi Pranoto

List of Publications by Year in descending order

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33
papers

1,020
citations

933447

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h-index

434195

31
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33
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33
docs citations

33
times ranked

1171
citing authors

#	ARTICLE	IF	CITATIONS
1	Physical and antibacterial properties of alginate-based edible film incorporated with garlic oil. <i>Food Research International</i> , 2005, 38, 267-272.	6.2	372
2	Characterizations of fish gelatin films added with gellan and λ -carrageenan. <i>LWT - Food Science and Technology</i> , 2007, 40, 766-774.	5.2	206
3	Effect of natural and <i>Lactobacillus plantarum</i> fermentation on in-vitro protein and starch digestibilities of sorghum flour. <i>Food Bioscience</i> , 2013, 2, 46-52.	4.4	126
4	Antioxidative and antimicrobial activities of liquid smoke nanocapsules using chitosan and maltodextrin and its application on tuna fish preservation. <i>Food Bioscience</i> , 2014, 7, 71-79.	4.4	81
5	Combined effect of microbial transglutaminase and ethanolic coconut husk extract on the gel properties and in-vitro digestibility of spotted golden goatfish (<i>Parupeneus heptacanthus</i>) surimi gel. <i>Food Hydrocolloids</i> , 2020, 109, 106107.	10.7	39
6	Dual Modification of Sago Starch via Heat Moisture Treatment and Octenyl Succinylation to Improve Starch Hydrophobicity. <i>Polymers</i> , 2022, 14, 1086.	4.5	26
7	Preparation and Characterization of Edible Films Made from Modified Sweet Potato Starch through Heat Moisture Treatment. <i>Indonesian Journal of Chemistry</i> , 2018, 18, 679.	0.8	25
8	Physicochemical Properties of Gelatin Extracted from Buffalo Hide Pretreated with Different Acids. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 708-715.	1.5	23
9	Effect of blanching pretreatment and microwave-vacuum drying on drying kinetics and physicochemical properties of purple-fleshed sweet potato. <i>Journal of Food Science and Technology</i> , 2021, 58, 2884-2895.	2.8	17
10	In vitro Antioxidant Activity and Profile of Polyphenol Compounds Extracts and their Fractions on Cacao Beans. <i>Pakistan Journal of Biological Sciences</i> , 2018, 22, 34-44.	0.5	11
11	Mechanical and microstructural properties of sugar palm (<i>Arenga pinnata</i> Merr.) starch film: Effect of aging. <i>AIP Conference Proceedings</i> , 2016, , .	0.4	9
12	Biological Activity of Native and Low Molecular Weight Chitosan obtained by Steam Explosion Process. <i>Pakistan Journal of Biological Sciences</i> , 2018, 21, 441-447.	0.5	9
13	A physicochemical study of sugar palm (<i>Arenga Pinnata</i>) starch films plasticized by glycerol and sorbitol. <i>AIP Conference Proceedings</i> , 2016, , .	0.4	8
14	Immunomodulatory Activity of Octenyl Succinic Anhydride Modified Porang (<i>Amorphophallus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Macrophages. <i>Molecules</i> , 2017, 22, 1187.	3.8	8
15	Physicochemical Properties and Amino Acid and Functional Group Profiles of Gelatin Extracted from Bovine Split Hide Cured by Acid. <i>Pakistan Journal of Nutrition</i> , 2016, 15, 655-661.	0.2	8
16	OPTIMASI NANOENKAPSULASI ASAP CAIR TEMPURUNG KELAPA DENGAN RESPONSE SURFACE METHODOLOGY DAN KARAKTERISASI NANOKAPSUL. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2014, 25, 23-30.	0.3	6
17	Microencapsulation of Refined Liquid Smoke Using Maltodextrin Produced from Broken Rice Starch. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 437-446.	2.0	5
18	Pengaruh Suhu Penyimpanan pada Gabah Basah yang Baru Dipanen terhadap Perubahan Mutu Fisik Beras Giling. <i>Agritech</i> , 2018, 37, 477.	0.1	5

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19	STRUCTURAL ANALYSIS OF SPRAY-DRIED COCONUT SHELL LIQUID SMOKE POWDER. Jurnal Teknologi Dan Industri Pangan, 2012, 23, 173-178.	0.3	5
20	Calcium of Spirulina platensis has Higher Bioavailability than those of Calcium Carbonate and High-calcium Milk in Sprague Dawley Rats Fed with Vitamin D-deficient Diet. Pakistan Journal of Nutrition, 2017, 16, 179-186.	0.2	5
21	Potential of sago starch/carrageenan mixture as gelatin alternative for hard capsule material. AIP Conference Proceedings, 2017, , .	0.4	4
22	Structural and rheological properties of modified sago starch (<i>Metroxylon sagu</i>) using treatment of steam explosion followed by acid-hydrolyzed as an alternative to produce maltodextrin. International Journal of Food Properties, 2020, 23, 1231-1242.	3.0	4
23	KETAHANAN PANAS CEMARAN Escherichia coli, Staphylococcus aureus, Bacillus cereus dan BAKTERI PEMBENTUK SPORA YANG DIISOLASI DARI PROSES PEMBUATAN TAHU DI SUDAGARAN YOGYAKARTA. Agritech, 2015, 35, 300.	0.1	3
24	THE PROPERTIES OF EDIBLE FILM DERIVED FROM BOVINE SPLIT HIDE GELATIN WITH ISOLATED SOY PROTEIN USING VARIOUS LEVELS OF GLYCEROL IN THE PRESENCE OF TRANSGLUTAMINASE. Buletin Peternakan, 2017, 41, 319.	0.2	3
25	POTENSI SPAGHETTINI KOMPOSIT SEMOLINA DURUM-PATI GANYONG DALAM PEMBENTUKAN SHORT CHAIN FATTY ACID DAN ASAM LAKTAT PADA FERMENTASI MENGGUNAKAN MIKROFLORA FESES MANUSIA (Potential) Tj ETOq1 1 0.784314 0,1 2	0.1	2
26	Sifat Fisik, Amilograf, dan Morfologi Pati Biji Lai (Durio kutejensis) Asetilasi Menggunakan Asetat Anhidrat. Agritech, 2020, 40, 74.	0.1	2
27	PENGGUNAAN ASAP CAIR TEMPURUNG KELAPA UNTUK MENURUNKAN KADAR TIMBAL (Pb) PADA BIJI KEDELAI (Glycine max) Utilization of Coconut Shell Liquid Smoke to Reduce Lead (Pb) Levels in Soybean Seeds (Glycine max). Agritech, 2015, 35, 331.	0.1	2
28	Physicochemical properties of modified sweet potato starch through heat moisture treatment. AIP Conference Proceedings, 2018, , .	0.4	1
29	Low Molecular Weight Chitosan from Shrimp Shell Waste using Steam-Explosion Process Under Catalyst of Phosphotungstic Acid. Oriental Journal of Chemistry, 2019, 35, 193-199.	0.3	1
30	The effect of functional rice analogue diet from mocaf, corn, pigeon pea and seaweed on rats model of type 2 diabetes. Food Research, 2021, 5, 238-247.	0.8	1
31	Structural Changes in Cooked Rice Treated with Cooling-Reheating Process and Coconut Milk Addition as Observed With FT-IR and 13C NMR. Agritech, 2017, 37, 78.	0.1	1
32	Properties of Ozone-Oxidized Tapioca Starch and Its Use in Coating of Fried Peanuts. Molecules, 2021, 26, 6281.	3.8	1
33	Effect of Cellulase Addition on Linamarin Hydrolysis in Cassava (Manihot esculenta) Slurry. Pakistan Journal of Nutrition, 2017, 16, 914-920.	0.2	1