

Yudi Pranoto

List of Publications by Year in descending order

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33
papers

1,020
citations

933447

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docs citations

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| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | 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 |
| 2 | 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 |
| 3 | The effect of functional rice analogue diet from mocaf, corn, pigeon pea and seaweed on rats model of type 2 diabetes. <i>Food Research</i> , 2021, 5, 238-247. | 0.8 | 1 |
| 4 | Properties of Ozone-Oxidized Tapioca Starch and Its Use in Coating of Fried Peanuts. <i>Molecules</i> , 2021, 26, 6281. | 3.8 | 1 |
| 5 | Structural and rheological properties of modified sago starch (<i>Metroxylon sago</i>) using treatment of steam explosion followed by acid-hydrolyzed as an alternative to produce maltodextrin. <i>International Journal of Food Properties</i> , 2020, 23, 1231-1242. | 3.0 | 4 |
| 6 | 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 |
| 7 | Sifat Fisik, Amilograf, dan Morfologi Pati Biji Lai (<i>Durio kutejensis</i>) Asetilasi Menggunakan Asetat Anhidrat. <i>Agritech</i> , 2020, 40, 74. | 0.1 | 2 |
| 8 | Low Molecular Weight Chitosan from Shrimp Shell Waste using Steam-Explosion Process Under Catalyst of Phosphotungstic Acid. <i>Oriental Journal of Chemistry</i> , 2019, 35, 193-199. | 0.3 | 1 |
| 9 | Physicochemical properties of modified sweet potato starch through heat moisture treatment. <i>AIP Conference Proceedings</i> , 2018, , . | 0.4 | 1 |
| 10 | Pengaruh Suhu Penyimpanan pada Gabah Basah yang Baru Dipanen terhadap Perubahan Mutu Fisik Beras Giling. <i>Agritech</i> , 2018, 37, 477. | 0.1 | 5 |
| 11 | 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 |
| 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 | 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 |
| 14 | Potential of sago starch/carrageenan mixture as gelatin alternative for hard capsule material. <i>AIP Conference Proceedings</i> , 2017, , . | 0.4 | 4 |
| 15 | Immunomodulatory Activity of Octenyl Succinic Anhydride Modified Porang (<i>Amorphophallus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1078 Macrophages. <i>Molecules</i> , 2017, 22, 1187. | 3.8 | 8 |
| 16 | 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 |
| 17 | Structural Changes in Cooked Rice Treated with Cooling-Reheating Process and Coconut Milk Addition as Observed With FT-IR and ¹³ C NMR. <i>Agritech</i> , 2017, 37, 78. | 0.1 | 1 |
| 18 | Calcium of <i>Spirulina platensis</i> has Higher Bioavailability than those of Calcium Carbonate and High-calcium Milk in Sprague Dawley Rats Fed with Vitamin D-deficient Diet. <i>Pakistan Journal of Nutrition</i> , 2017, 16, 179-186. | 0.2 | 5 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | 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 |
| 20 | Effect of Cellulase Addition on Linamarin Hydrolysis in Cassava (<i>Manihot esculenta</i>) Slurry. Pakistan Journal of Nutrition, 2017, 16, 914-920. | 0.2 | 1 |
| 21 | Microencapsulation of Refined Liquid Smoke Using Maltodextrin Produced from Broken Rice Starch. Journal of Food Processing and Preservation, 2016, 40, 437-446. | 2.0 | 5 |
| 22 | A physicochemical study of sugar palm (<i>Arenga Pinnata</i>) starch films plasticized by glycerol and sorbitol. AIP Conference Proceedings, 2016, , . | 0.4 | 8 |
| 23 | Mechanical and microstructural properties of sugar palm (<i>Arenga pinnata</i> Merr.) starch film: Effect of aging. AIP Conference Proceedings, 2016, , . | 0.4 | 9 |
| 24 | POTENSI SPAGHETTINI KOMPOSIT SEMOLINA DURUM-PATI GANYONG DALAM PEMBENTUKAN SHORT CHAIN FATTY ACID DAN ASAM LAKTAT PADA FERMENTASI MENGGUNAKAN MIKROFLORA FESES MANUSIA (Potential) Tj ETQq0 0 0 rgBT /Overl | 0.1 | 2 |
| 25 | Physicochemical Properties and Amino Acid and Functional Group Profiles of Gelatin Extracted from Bovine Split Hide Cured by Acid. Pakistan Journal of Nutrition, 2016, 15, 655-661. | 0.2 | 8 |
| 26 | PENGGUNAAN ASAP CAIR TEMPURUNG KELAPA UNTUK MENURUNKAN KADAR TIMBAL (Pb) PADA BIJI KEDELAI (<i>Glycine max</i>) Utilization of Coconut Shell Liquid Smoke to Reduce Lead (Pb) Levels in Soybean Seeds (<i>Glycine max</i>). Agritech, 2015, 35, 331. | 0.1 | 2 |
| 27 | KETAHANAN PANAS CEMARAN <i>Escherichia coli</i> , <i>Staphylococcus aureus</i> , <i>Bacillus cereus</i> dan BAKTERI PEMBENTUK SPORA YANG DIISOLASI DARI PROSES PEMBUATAN TAHU DI SUDAGARAN YOGYAKARTA. Agritech, 2015, 35, 300. | 0.1 | 3 |
| 28 | Antioxidative and antimicrobial activities of liquid smoke nanocapsules using chitosan and maltodextrin and its application on tuna fish preservation. Food Bioscience, 2014, 7, 71-79. | 4.4 | 81 |
| 29 | OPTIMASI NANOENKAPSULASI ASAP CAIR TEMPURUNG KELAPA DENGAN RESPONSE SURFACE METHODOLOGY DAN KARAKTERISASI NANOKAPSUL. Jurnal Teknologi Dan Industri Pangan, 2014, 25, 23-30. | 0.3 | 6 |
| 30 | Effect of natural and <i>Lactobacillus plantarum</i> fermentation on in-vitro protein and starch digestibilities of sorghum flour. Food Bioscience, 2013, 2, 46-52. | 4.4 | 126 |
| 31 | STRUCTURAL ANALYSIS OF SPRAY-DRIED COCONUT SHELL LIQUID SMOKE POWDER. Jurnal Teknologi Dan Industri Pangan, 2012, 23, 173-178. | 0.3 | 5 |
| 32 | Characterizations of fish gelatin films added with gellan and \hat{I}^9 -carrageenan. LWT - Food Science and Technology, 2007, 40, 766-774. | 5.2 | 206 |
| 33 | Physical and antibacte rial properties of alginate-based edible film incorporated with garlic oil. Food Research International, 2005, 38, 267-272. | 6.2 | 372 |