Chusnul Hidayat

List of Publications by Year
in descending order

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30	198	1040056 9	1125743 13
papers	citations	h-index	g-index

30	30	30	289
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Sodium Silicate Catalyst for Synthesis Monoacylglycerol and Diacylglycerol-Rich Structured Lipids: Product Characteristic and Glycerolysisâ€“Interesterification Kinetics. Bulletin of Chemical Reaction Engineering and Catalysis, 2022, 17, 250-262.	1.1	4
2	Fermentasi Chao Ikan Tembang (Sardinella gibbosa) Menggunakan Bakteri Asam Laktat Proteolitik. Agritech, 2021, 41, 34.	0.1	0
3	Enzymatic and chemical synthesis of high mono- and diacylglycerol from palm stearin and olein blend at different type of reactor stirrers. Journal of the Saudi Society of Agricultural Sciences, 2020, 19, 31-36.	1.9	13
4	Application of Response Surface Methodology for the Optimization of Î²â€Caroteneâ€Loaded Nanostructured Lipid Carrier from Mixtures of Palm Stearin and Palm Olein. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 213-223.	1.9	7
5	Heat stable whey protein stabilised O/W emulsions: Optimisation of the whey protein concentrate dry heat incubation conditions. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 603, 125192.	4.7	6
6	Palm stearin and olein binary mixture incorporated into nanostructured lipids carrier: Improvement food functionality for micronutrient delivery. Journal of Food Processing and Preservation, 2020, 44, e14761.	2.0	2
7	Hidrolisis Pati dari Batang Kelapa Sawit dengan Kombinasi Perlakuan Asam Sitrat dan Steam Explosion Terhadap Sifat Fisiko Kimia Dekstrin. Jurnal Aplikasi Teknologi Pangan, 2020, 9, 9.	0.3	0
8	Isolation, Screening, and Identification of Proteolytic Lactic Acid Bacteria from Indigenous Chao Product. Journal of Aquatic Food Product Technology, 2019, 28, 781-793.	1.4	9
9	Enzymatic glycerolysisâ€“interesterification of palm stearinâ€“olein blend for synthesis structured lipid containing high mono- and diacylglycerol. Food Science and Biotechnology, 2019, 28, 511-517.	2.6	16
10	Process Intensification of Enzymatic Fatty Acid Butyl Ester Synthesis Using a Continuous Centrifugal Contactor Separator. Industrial & Engineering Chemistry Research, 2018, 57, 470-482.	3.7	13
11	Komposisi Asam Lemak, Angka Peroksida, dan Angka TBA Fillet Ikan Kakap (Lutjanus sp) pada Suhu dan Lama Penyimpanan Berbeda. Agritech, 2018, 37, 319.	0.1	2
12	Utilisation of Jatropha press cake as substrate in biomass and lipase production from Aspergillus niger 6516 and Rhizomucor miehei CBS 360.62. Biocatalysis and Agricultural Biotechnology, 2017, 9, 103-107.	3.1	16
13	Calculation procedure for formulating lauric and palmitic fat blends based on the grouping of triacylglycerol melting points. Grasas Y Aceites, 2017, 68, 221.	0.9	3
14	Kinetika Oksidasi Protein Ikan Kakap (Lutjanus sp) Selama Penyimpanan. Agritech, 2017, 37, 199.	0.1	0
15	Novel source of protein extract from nyamplung (Calophyllum inophyllum). AIP Conference Proceedings, 2016, , .	0.4	0
16	Hydrolysis of Nyamplung (Calophylluminophyllum) protein and their antioxidant activity. AIP Conference Proceedings, 2016, , .	0.4	0
17	Enzymatic Synthesis of Bio-Surfactant Fructose Oleic Ester Using Immobilized Lipase on Modified Hydrophobic Matrix in Fluidized Bed Reactor. Agriculture and Agricultural Science Procedia, 2016, 9, 353-362.	0.6	10
18	Kinetic studies on the transesterification of sunflower oil with 1-butanol catalyzed by Rhizomucor miehei lipase in a biphasic aqueous-organic system. Biochemical Engineering Journal, 2016, 114, 110-118.	3.6	14

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19	Kinetic oxidation of protein and fat in snapper (Lutjanus sp) fillet during storage. AIP Conference Proceedings, 2016, , .	0.4	2
20	KINETIKA OKSIDASI MINYAK IKAN TUNA (Thunus sp) SELAMA PENYIMPANAN (Kinetics Oxidation of Tuna) Tj ETQq0 0 0 rgBT /Overlock 1	0.1	2
21	Surface Modification of Macroporous Matrix for Immobilization of Lipase for Fructose Oleic Ester Synthesis. Bulletin of Chemical Reaction Engineering and Catalysis, 2016, 11, 339.	1.1	4
22	Enzymatic Phorbol Esters Degradation using the Germinated Jatropha Curcas Seed Lipase as Biocatalyst: Optimization Process Conditions by Response Surface Methodology. Bulletin of Chemical Reaction Engineering and Catalysis, 2016, 11, 346.	1.1	2
23	Production of Oleic Acid Ethyl Ester Catalyzed by Crude Rice Bran (Oryza sativa) Lipase in a Modified Fed-batch System: A Problem and its Solution. Bulletin of Chemical Reaction Engineering and Catalysis, 2015, 10, .	1.1	2
24	SIFAT FUNGSIONAL ISOLAT PROTEIN â€˜BLONDOâ€™ (COCONUT PRESSCAKE) DARI PRODUK SAMPING PEMISAHAN VCO (VIRGIN COCONUT OIL) DENGAN BERBAGAI METODE. Agritech, 2015, 35, 441.	0.1	2
25	Method of phorbol ester degradation in Jatropha curcas L. seed cake using rice bran lipase. Journal of Bioscience and Bioengineering, 2014, 117, 372-374.	2.2	9
26	Effect of ethanol concentrations on rice bran protease activity and ester synthesis during enzymatic synthesis of oleic acid ethyl ester in a fed-batch system using crude rice bran (<b><i>Oryza) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 457 T	2.0	8
27	Enhancing indigenous lipase activity of germinated Jatropha curcas L. Seeds for the enzymatic degradation of phorbol ester. Biocatalysis and Agricultural Biotechnology, 2014, 3, 71-76.	3.1	7
28	Expanded bed adsorption for purification of alcohol dehydrogenase using a dye-iminodiacetic acid matrix. Journal of Bioscience and Bioengineering, 2004, 97, 284-287.	2.2	21
29	Development of new dye-metal agarose-coated alumina matrix and elution strategy for purification of alcohol dehydrogenase. Journal of Bioscience and Bioengineering, 2003, 95, 133-138.	2.2	20
30	Multivalent binding interaction of alcohol dehydrogenase on dye-metal affinity matrix. Journal of Bioscience and Bioengineering, 2003, 96, 168-173.	2.2	9