

Thummanoon Prodpran

List of Publications by Year in descending order

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105
papers

6,058
citations

87723

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74018

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105
docs citations

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times ranked

4056
citing authors

#	ARTICLE	IF	CITATIONS
1	Soluble Asian sea bass bone bio-calcium: characteristics, bioavailability across Caco-2 cells and fortification into apple juice. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5859-5868.	1.3	2
2	Properties and characteristics of salmon frame protein isolate films influenced by glycerol and squalene. , 2022, 29, 676-685.		0
3	Electrospinning of gelatin/chitosan nanofibers incorporated with tannic acid and chitooligosaccharides on polylactic acid film: Characteristics and bioactivities. <i>Food Hydrocolloids</i> , 2022, 133, 107916.	5.6	25
4	Fabrication of water-soluble loose-fill foam from tamarind (<i>Tamarindus indica</i> L.) seed polysaccharide by mechanical frothing and freeze-drying process. <i>Journal of Cellular Plastics</i> , 2021, 57, 643-658.	1.2	0
5	Fish gelatin films laminated with emulsified gelatin film or poly(lactic) acid film: Properties and their use as bags for storage of fried salmon skin. <i>Food Hydrocolloids</i> , 2021, 111, 106199.	5.6	24
6	Composite films based on chitosan and epigallocatechin gallate grafted chitosan: Characterization, antioxidant and antimicrobial activities. <i>Food Hydrocolloids</i> , 2021, 111, 106384.	5.6	64
7	Storage stability of fish gelatin films by molecular modification or direct incorporation of oxidized linoleic acid: Comparative studies. <i>Food Hydrocolloids</i> , 2021, 113, 106481.	5.6	15
8	Elemental and structural changes associated with white spot formation in sun-dried Pacific white shrimp shells. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2760-2767.	1.3	4
9	Physical and chemical characteristics of Asian sea bass bio-calcium powders as affected by ultrasonication treatment and drying method. <i>Journal of Food Biochemistry</i> , 2021, 45, e13652.	1.2	8
10	Effect of Psyllium (<i>Plantago ovata</i> Forks) Husk on Characteristics, Rheological and Textural Properties of Threadfin Bream Surimi Gel. <i>Foods</i> , 2021, 10, 1181.	1.9	23
11	A novel natural rubber pressure sensitive adhesive patch amended with cinnamon oil for preserving bakery product. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100729.	3.3	4
12	Effect of Asian Sea Bass (<i>Lates calcarifer</i>) Bio-calcium in Combination with Different Calcium Salts on Gel Properties of Threadfin Bream Surimi. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 1173-1188.	0.6	4
13	Properties of chicken protein isolate/fish gelatin blend film incorporated with phenolic compounds and its application as pouch for packing chicken skin oil. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100761.	3.3	11
14	Protein Hydrolysates from Pacific White Shrimp Cephalothorax Manufactured with Different Processes: Compositions, Characteristics and Antioxidative Activity. <i>Waste and Biomass Valorization</i> , 2020, 11, 1657-1670.	1.8	13
15	Quality characteristics of fried fish crackers packaged in gelatin bags: Effect of squalene and storage time. <i>Food Hydrocolloids</i> , 2020, 99, 105378.	5.6	13
16	Effect of proteases and alcohols used for debittering on characteristics and antioxidative activity of protein hydrolysate from salmon frames. <i>Journal of Food Science and Technology</i> , 2020, 57, 473-483.	1.4	34
17	Influence of modified natural rubbers as compatibilizers on the properties of flexible food contact materials based on NR/PBAT blends. <i>Materials and Design</i> , 2020, 196, 109134.	3.3	10
18	Properties and application of bilayer films based on poly (lactic acid) and fish gelatin containing epigallocatechin gallate fabricated by thermo-compression molding. <i>Food Hydrocolloids</i> , 2020, 105, 105792.	5.6	38

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19	Squalene from Fish Livers Extracted by Ultrasound-Assisted Direct <i>In Situ</i> Saponification: Purification and Molecular Characteristics. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1059-1071.	0.8	18
20	Properties of fish gelatin films containing epigallocatechin gallate fabricated by thermo-compression molding. <i>Food Hydrocolloids</i> , 2019, 97, 105236.	5.6	27
21	Effect of squalene as a glycerol substitute on morphological and barrier properties of golden carp (<i>Probarbus Jullieni</i>) skin gelatin film. <i>Food Hydrocolloids</i> , 2019, 97, 105201.	5.6	13
22	Ultrasound-Assisted Extraction of Chitosan from Squid Pen: Molecular Characterization and Fat Binding Capacity. <i>Journal of Food Science</i> , 2019, 84, 224-234.	1.5	58
23	Chemical, physical, rheological and sensory properties of biscuit fortified with protein hydrolysate from cephalothorax of Pacific white shrimp. <i>Journal of Food Science and Technology</i> , 2019, 56, 1145-1154.	1.4	25
24	Effect of chitooligosaccharide from squid pen on gel properties of sardine surimi gel and its stability during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2831-2838.	1.3	35
25	Effect of squalene rich fraction from shark liver on mechanical, barrier and thermal properties of fish (<i>Probarbus Jullieni</i>) skin gelatin film. <i>Food Hydrocolloids</i> , 2019, 96, 123-133.	5.6	22
26	Enhancement of Hydrophobicity of Fish Skin Gelatin via Molecular Modification with Oxidized Linoleic Acid. <i>Journal of Chemistry</i> , 2019, 2019, 1-11.	0.9	18
27	Chitooligosaccharides from squid pen prepared using different enzymes: characteristics and the effect on quality of surimi gel during refrigerated storage. <i>Food Production Processing and Nutrition</i> , 2019, 1, .	1.1	14
28	Fish gelatin monolayer and bilayer films incorporated with epigallocatechin gallate: Properties and their use as pouches for storage of chicken skin oil. <i>Food Hydrocolloids</i> , 2019, 89, 783-791.	5.6	51
29	Properties of films from fish gelatin prepared by molecular modification and direct addition of oxidized linoleic acid. <i>Food Hydrocolloids</i> , 2019, 88, 291-300.	5.6	33
30	Properties and antioxidative activity of fish gelatin-based film incorporated with epigallocatechin gallate. <i>Food Hydrocolloids</i> , 2018, 80, 212-221.	5.6	78
31	Extraction and Characterisation of Collagen from the Skin of Golden Carp (<i>Probarbus Jullieni</i>), a Processing By-Product. <i>Waste and Biomass Valorization</i> , 2018, 9, 783-791.	1.8	40
32	Physical/thermal properties and heat seal ability of bilayer films based on fish gelatin and poly(lactic acid) (PLA). <i>Journal of Polymers and the Environment</i> , 2018, 26, 1239-1252.	2.4	31
33	Yield and chemical composition of lipids extracted from solid residues of protein hydrolysis of Pacific white shrimp cephalothorax using ultrasound-assisted extraction. <i>Food Bioscience</i> , 2018, 26, 169-176.	2.0	24
34	Characteristics and gel properties of gelatin from goat skin as affected by spray drying. <i>Drying Technology</i> , 2017, 35, 218-226.	1.7	8
35	Effect of Melanin-Free Ink on Mechanical Properties and Yellow Discolouration of Protein Film from Washed Sardine Mince. <i>Food Biophysics</i> , 2017, 12, 164-171.	1.4	2
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37	Properties, Microstructure and Heat Seal Ability of Bilayer Films Based on Fish Gelatin and Emulsified Gelatin Films. <i>Food Biophysics</i> , 2017, 12, 234-243.	1.4	34
38	Properties and Characteristics of Multi-Layered Films from Tilapia Skin Gelatin and Poly(Lactic Acid). <i>Food Biophysics</i> , 2017, 12, 222-233.	1.4	25
39	Characteristics and gelling properties of gelatin from goat skin as affected by drying methods. <i>Journal of Food Science and Technology</i> , 2017, 54, 1646-1654.	1.4	38
40	Characteristics and Gel Properties of Gelatin from Goat Skin as Affected by Extraction Conditions. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12949.	0.9	10
41	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2017, 17, .	0.4	2
42	Use of Epoxidized Natural Rubber (ENR) for Property Improvement of Gelatin Film. <i>Indian Journal of Science and Technology</i> , 2016, 8, .	0.5	6
43	Characteristics and Gel Properties of Gelatin from Goat Skin as Influenced by Alkaline-pretreatment Conditions. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016, 29, 845-854.	2.4	23
44	Emulsion stability and properties of fish gelatin-based films as affected by palm oil and surfactants. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2504-2513.	1.7	16
45	Characteristics of Gelatin Extracted from the Swim Bladder of Yellowfin Tuna (<i>Thunnus</i>) <i>TJ ETQq1 1 0.784314 rgBT /Overlock 10 T</i> 2016, 25, 1190-1201.	0.6	6
46	Quality changes of shrimp cracker covered with fish gelatin film without and with palm oil incorporated during storage. <i>International Aquatic Research</i> , 2016, 8, 227-238.	1.5	19
47	Effects of Soy Lecithin Levels and Microfluidization Conditions on Properties of Fish Gelatin-Based Film Incorporated with Palm Oil. <i>International Journal of Food Engineering</i> , 2016, 12, 647-660.	0.7	11
48	Characteristics and gel properties of gelatin from goat skin as affected by pretreatments using sodium sulfate and hydrogen peroxide. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2193-2203.	1.7	18
49	Interfacial properties of gelatin from goat skin as influenced by drying methods. <i>LWT - Food Science and Technology</i> , 2016, 73, 102-107.	2.5	19
50	Influence of palm oil and glycerol on properties of fish skin gelatin-based films. <i>Journal of Food Science and Technology</i> , 2016, 53, 2715-2724.	1.4	19
51	Mechanical, thermal and heat sealing properties of fish skin gelatin film containing palm oil and basil essential oil with different surfactants. <i>Food Hydrocolloids</i> , 2016, 56, 93-107.	5.6	116
52	Physico-Mechanical Characterization and Antimicrobial Properties of Fish Protein Isolate/Fish Skin Gelatin-Zinc Oxide (ZnO) Nanocomposite Films. <i>Food and Bioprocess Technology</i> , 2016, 9, 101-112.	2.6	73
53	Effects of pHs on properties of bio-nanocomposite based on tilapia skin gelatin and Cloisite Na+. <i>International Journal of Biological Macromolecules</i> , 2015, 75, 388-397.	3.6	10
54	Potential use of gelatin hydrolysate as plasticizer in fish myofibrillar protein film. <i>Food Hydrocolloids</i> , 2015, 47, 61-68.	5.6	57

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55	Emulsion film based on fish skin gelatin and palm oil: Physical, structural and thermal properties. <i>Food Hydrocolloids</i> , 2015, 48, 248-259.	5.6	145
56	Effects of bio-nanocomposite films from tilapia and squid skin gelatins incorporated with ethanolic extract from coconut husk on storage stability of mackerel meat powder. <i>Food Packaging and Shelf Life</i> , 2015, 6, 42-52.	3.3	22
57	Properties and characteristics of nanocomposite films from tilapia skin gelatin incorporated with ethanolic extract from coconut husk. <i>Journal of Food Science and Technology</i> , 2015, 52, 7669-7682.	1.4	43
58	Effect of phosphorylation on gel properties of gelatin from the skin of unicorn leatherjacket. <i>Food Hydrocolloids</i> , 2014, 35, 694-699.	5.6	36
59	Properties and antimicrobial activity of fish protein isolate/fish skin gelatin film containing basil leaf essential oil and zinc oxide nanoparticles. <i>Food Hydrocolloids</i> , 2014, 41, 265-273.	5.6	282
60	Structural, morphological and thermal behaviour characterisations of fish gelatin film incorporated with basil and citronella essential oils as affected by surfactants. <i>Food Hydrocolloids</i> , 2014, 41, 33-43.	5.6	124
61	Impact of divalent salts and bovine gelatin on gel properties of phosphorylated gelatin from the skin of unicorn leatherjacket. <i>LWT - Food Science and Technology</i> , 2014, 55, 477-482.	2.5	46
62	Development and characterisation of blend films based on fish protein isolate and fish skin gelatin. <i>Food Hydrocolloids</i> , 2014, 39, 58-67.	5.6	107
63	Characteristics of bio-nanocomposite films from tilapia skin gelatin incorporated with hydrophilic and hydrophobic nanoclays. <i>Journal of Food Engineering</i> , 2014, 143, 195-204.	2.7	39
64	Comparative studies on properties and antioxidative activity of fish skin gelatin films incorporated with essential oils from various sources. <i>International Aquatic Research</i> , 2014, 6, 1.	1.5	25
65	Properties of Bio-nanocomposite Films from Tilapia Skin Gelatin as Affected by Different Nanoclays and Homogenising Conditions. <i>Food and Bioprocess Technology</i> , 2014, 7, 3269-3281.	2.6	25
66	Characteristics and gelling property of phosphorylated gelatin from the skin of unicorn leatherjacket. <i>Food Chemistry</i> , 2014, 146, 591-596.	4.2	40
67	Properties and Stability of Protein-based Films from Red Tilapia (<i>Oreochromis niloticus</i>) Protein Isolate Incorporated with Antioxidant during Storage. <i>Food and Bioprocess Technology</i> , 2013, 6, 1113-1126.	2.6	21
68	Molecular and functional properties of gelatin from the skin of unicorn leatherjacket as affected by extracting temperatures. <i>Food Chemistry</i> , 2013, 138, 1431-1437.	4.2	56
69	Film forming ability of gelatins from splendid squid (<i>Loligo formosana</i>) skin bleached with hydrogen peroxide. <i>Food Chemistry</i> , 2013, 138, 1101-1108.	4.2	31
70	Properties of red tilapia (<i>Oreochromis niloticus</i>) protein based film as affected by cryoprotectants. <i>Food Hydrocolloids</i> , 2013, 32, 245-251.	5.6	11
71	Physicochemical and functional properties of gelatin from the skin of unicorn leatherjacket (<i>Aluterus monoceros</i>) as affected by extraction conditions. <i>Food Bioscience</i> , 2013, 2, 1-9.	2.0	44
72	Effects of bleaching on characteristics and gelling property of gelatin from splendid squid (<i>Loligo</i>)	5.6	19

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73	Characteristics and antioxidant activity of leaf essential oil incorporated fish gelatin films as affected by surfactants. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2143-2149.	1.3	14
74	Physico-chemical properties, morphology and antioxidant activity of film from fish skin gelatin incorporated with root essential oils. <i>Journal of Food Engineering</i> , 2013, 117, 350-360.	2.7	195
75	Properties of film from splendid squid (<i>Loligo formosana</i>) skin gelatin with various extraction temperatures. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 489-496.	3.6	50
76	Effect of phenolic compounds on protein cross-linking and properties of film from fish myofibrillar protein. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 774-782.	3.6	162
77	Effects of oxygen and antioxidants on the lipid oxidation and yellow discoloration of film from red tilapia mince. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2507-2517.	1.7	4
78	Properties and antioxidant activity of fish skin gelatin film incorporated with citrus essential oils. <i>Food Chemistry</i> , 2012, 134, 1571-1579.	4.2	335
79	Physico-mechanical and antimicrobial properties of gelatin film from the skin of unicorn leatherjacket incorporated with essential oils. <i>Food Hydrocolloids</i> , 2012, 28, 189-199.	5.6	435
80	Influences of degree of hydrolysis and molecular weight of poly(vinyl alcohol) (PVA) on properties of fish myofibrillar protein/PVA blend films. <i>Food Hydrocolloids</i> , 2012, 29, 226-233.	5.6	127
81	Characteristics and functional properties of gelatin from splendid squid (<i>Loligo formosana</i>) skin as affected by extraction temperatures. <i>Food Hydrocolloids</i> , 2012, 29, 389-397.	5.6	234
82	Characteristics of film based on protein isolate from red tilapia muscle with negligible yellow discoloration. <i>International Journal of Biological Macromolecules</i> , 2011, 48, 758-767.	3.6	36
83	Properties of blend film based on cuttlefish (<i>Sepia pharaonis</i>) skin gelatin and mungbean protein isolate. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 663-673.	3.6	88
84	Effects of partial hydrolysis and plasticizer content on the properties of film from cuttlefish (<i>Sepia</i>)	5.6	138
85	Roles of lipid oxidation and pH on properties and yellow discoloration during storage of film from red tilapia (<i>Oreochromis niloticus</i>) muscle protein. <i>Food Hydrocolloids</i> , 2011, 25, 426-433.	5.6	41
86	Properties of film from cuttlefish (<i>Sepia pharaonis</i>) skin gelatin incorporated with cinnamon, clove and star anise extracts. <i>Food Hydrocolloids</i> , 2011, 25, 1085-1097.	5.6	222
87	Indigenous proteases in the skin of unicorn leatherjacket (<i>Alutherus monoceros</i>) and their influence on characteristic and functional properties of gelatin. <i>Food Chemistry</i> , 2011, 127, 508-515.	4.2	39
88	Effects of hydrogen peroxide and Fenton's reagent on the properties of film from cuttlefish (<i>Sepia</i>)	4.2	16
89	Characteristics of acid soluble collagen and pepsin soluble collagen from scale of spotted golden goatfish (<i>Parupeneus heptacanthus</i>). <i>Food Chemistry</i> , 2011, 129, 1179-1186.	4.2	198
90	Properties of biodegradable blend films based on fish myofibrillar protein and polyvinyl alcohol as influenced by blend composition and pH level. <i>Journal of Food Engineering</i> , 2010, 100, 85-92.	2.7	122

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91	Extraction and characterisation of pepsin-solubilised collagens from the skin of bigeye snapper (<i>Priacanthus tayenus</i> and <i>Priacanthus macracanthus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 132-138.	1.7	109
92	Effect of heat treatment of film-forming solution on the properties of film from cuttlefish (<i>Sepia</i>)	2.7	153
93	Effect of phenolic compounds on the properties of porcine plasma protein-based film. <i>Food Hydrocolloids</i> , 2009, 23, 736-741.	5.6	61
94	Properties of fish skin gelatin film incorporated with seaweed extract. <i>Journal of Food Engineering</i> , 2009, 95, 151-157.	2.7	116
95	Characterization of porcine plasma protein-based films as affected by pretreatment and cross-linking agents. <i>International Journal of Biological Macromolecules</i> , 2009, 44, 143-148.	3.6	95
96	Round scad protein-based film: Storage stability and its effectiveness for shelf-life extension of dried fish powder. <i>LWT - Food Science and Technology</i> , 2009, 42, 1238-1244.	2.5	40
97	Effect of some factors and pretreatment on the properties of porcine plasma protein-based films. <i>LWT - Food Science and Technology</i> , 2009, 42, 1545-1552.	2.5	27
98	The effect of myofibrillar/sarcoplasmic protein ratios on the properties of round scad muscle protein based film. <i>European Food Research and Technology</i> , 2008, 227, 215-222.	1.6	10
99	Properties of protein-based film from round scad (<i>Decapterus maruadsi</i>) muscle as influenced by fish quality. <i>LWT - Food Science and Technology</i> , 2008, 41, 753-763.	2.5	25
100	Properties and microstructure of protein-based film from round scad (<i>Decapterus maruadsi</i>) muscle as affected by palm oil and chitosan incorporation. <i>International Journal of Biological Macromolecules</i> , 2007, 41, 605-614.	3.6	99
101	Effect of pH on the properties of protein-based film from bigeye snapper (<i>Priacanthus tayenus</i>) surimi. <i>Bioresource Technology</i> , 2007, 98, 221-225.	4.8	70
102	Properties of a protein-based film from round scad (<i>Decapterus maruadsi</i>) as affected by muscle types and washing. <i>Food Chemistry</i> , 2007, 103, 867-874.	4.2	42
103	Autolysis study of bigeye snapper (<i>Priacanthus macracanthus</i>) skin and its effect on gelatin. <i>Food Hydrocolloids</i> , 2007, 21, 537-544.	5.6	38
104	Characterization of edible films from skin gelatin of brownstripe red snapper and bigeye snapper. <i>Food Hydrocolloids</i> , 2006, 20, 492-501.	5.6	257
105	Characteristics and seal ability of blend films based on chicken protein isolate and fish skin gelatin. <i>Journal of Food Science and Technology</i> , 0, , 1.	1.4	1