

Sitthipong Nalinanon

List of Publications by Year in descending order

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430442

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docs citations

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1537
citing authors

#	ARTICLE	IF	CITATIONS
1	Functionalities and antioxidant properties of protein hydrolysates from the muscle of ornate threadfin bream treated with pepsin from skipjack tuna. <i>Food Chemistry</i> , 2011, 124, 1354-1362.	4.2	243
2	Use of pepsin for collagen extraction from the skin of bigeye snapper (<i>Priacanthus tayenus</i>). <i>Food Chemistry</i> , 2007, 104, 593-601.	4.2	155
3	Characteristics, Functional Properties, and Antioxidant Activities of Water-Soluble Proteins Extracted from Grasshoppers, <i>Patanga succincta</i> and <i>Chondracris roseapbrunner</i> . <i>Journal of Chemistry</i> , 2018, 2018, 1-11.	0.9	153
4	Improvement of gelatin extraction from bigeye snapper skin using pepsin-aided process in combination with protease inhibitor. <i>Food Hydrocolloids</i> , 2008, 22, 615-622.	5.6	100
5	Lipid oxidation and fishy odour development in protein hydrolysate from Nile tilapia (<i>Oreochromis niloticus</i>) stored in ice. <i>Food Chemistry</i> , 2013, 141, 2466-2472.	4.2	54
6	Type I collagen from the skin of ornate threadfin bream (<i>Nemipterus hexodon</i>): Characteristics and effect of pepsin hydrolysis. <i>Food Chemistry</i> , 2011, 125, 500-507.	4.2	76
7	Compositional and physicochemical characteristics of acid solubilized collagen extracted from the skin of unicorn leatherjacket (<i>Aluterus monoceros</i>). <i>Food Hydrocolloids</i> , 2010, 24, 588-594.	5.6	75
8	Tuna Pepsin: Characteristics and Its Use for Collagen Extraction from the Skin of Threadfin Bream (<i>Nemipterus</i> spp.). <i>Journal of Food Science</i> , 2008, 73, C413-9.	1.5	63
9	Collagens from the skin of arabesque greenling (<i>Pleurogrammus azonus</i>) solubilized with the aid of acetic acid and pepsin from albacore tuna (<i>Thunnus alalunga</i>) stomach. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1492-1500.	1.7	62
10	Partitioning of protease from stomach of albacore tuna (<i>Thunnus alalunga</i>) by aqueous two-phase systems. <i>Process Biochemistry</i> , 2009, 44, 471-476.	1.8	48
11	Ultrasound-assisted extraction of collagen from clown featherback (<i>Chitala chitala</i>). <i>Journal of Food Science and Agriculture</i> , 2021, 101, 648-658.	1.7	47
12	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
13	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
14	Biochemical properties of pepsinogen and pepsin from the stomach of albacore tuna (<i>Thunnus alalunga</i>). <i>Journal of Food Science and Agriculture</i> , 2010, 90, 1492-1500.	4.2	43
15	Characteristics of Pepsin-Solubilised Collagen from the Skin of Splendid Squid (<i>Loligo</i> spp.). <i>Journal of Food Science and Agriculture</i> , 2021, 101, 648-658.	0.9	36
16	Quality characteristics of protein-enriched brown rice flour and cake affected by Bombay locust (<i>Patanga succincta</i> L.) powder fortification. <i>LWT - Food Science and Technology</i> , 2020, 119, 108876.	2.5	34
17	Purification and biochemical properties of pepsins from the stomach of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Journal of Food Science and Agriculture</i> , 2021, 101, 648-658.	1.6	25

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19	COMPARATIVE STUDY ON THERMAL STABILITY OF TRYPSIN FROM THE PYLORIC CECA OF THREADFIN HAKELING (<i>LAEMONEMA LONGIPES</i>). Journal of Food Biochemistry, 2010, 34, 50-65.	1.2	11
20	Structural properties of trypsin from cold-adapted fish, arabesque greenling (<i>Pleurogrammus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	1.6	11
21	Impact of extraction condition on the yield and molecular characteristics of collagen from Asian bullfrog (<i>Rana tigrina</i>) skin. LWT - Food Science and Technology, 2022, 162, 113439.	2.5	10
22	Application of supercritical carbon dioxide for preparation of starfish phospholipase A2. Process Biochemistry, 2010, 45, 689-693.	1.8	8
23	Simple Preparation of Pacific Cod Trypsin for Enzymatic Peptide Synthesis. Journal of Amino Acids, 2011, 2011, 1-8.	5.8	7
24	Cold-adapted structural properties of trypsins from walleye pollock (<i>Theragra chalcogramma</i>) and Arctic cod (<i>Boreogadus saida</i>). European Food Research and Technology, 2011, 233, 963-972.	1.6	6
25	Characteristic and antioxidant activity of <i>Cladophora glomerata</i> ethanolic extract as affected by prior chlorophyll removal and drying methods. Journal of Food Processing and Preservation, 2022, 46, e15534.	0.9	5
26	ACID- AND HEAT-STABLE TRYPSIN INHIBITORY PEPTIDE FROM THE VISCERA OF JAPANESE COMMON SQUID (<i>TODARODES PACIFICUS</i>). Journal of Food Biochemistry, 2010, 34, 748.	1.2	4
27	Mackerel Trypsin Purified from Defatted Viscera by Supercritical Carbon Dioxide. Journal of Amino Acids, 2011, 2011, 1-7.	5.8	4
28	Impact of hexane defatting on characteristics of <i>Patanga succincta</i> L. powder and its application on nutritional improvement of biscuit stick. Journal of Insects As Food and Feed, 2021, 7, 215-232.	2.1	3
29	Autolysis of Clown Featherback (<i>Chitala ornata</i>) Muscle. Chiang Mai University Journal of Natural Sciences, 2019, 18, .	0.2	1
30	Physicochemical Characteristics of Glucosamine from Blue Swimming Crab (<i>Portunus pelagicus</i>) Shell Prepared by Acid Hydrolysis. Walailak Journal of Science and Technology, 2018, 15, 869-877.	0.5	1