

Sitthipong Nalinanon

List of Publications by Year in descending order

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papers

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430442

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#	ARTICLE	IF	CITATIONS
1	Characteristic and antioxidant activity of <i>Cladophora glomerata</i> ethanolic extract as affected by prior chlorophyll removal and drying methods. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15534.	0.9	5
2	Impact of extraction condition on the yield and molecular characteristics of collagen from Asian bullfrog (<i>Rana tigrina</i>) skin. <i>LWT - Food Science and Technology</i> , 2022, 162, 113439.	2.5	10
3	Ultrasound-assisted extraction of collagen from clown featherback (<i>Chitala tj EQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i>) Agriculture, 2021, 101, 648-658.	1.7	47
4	Impact of hexane defatting on characteristics of <i>Patanga succincta</i> L. powder and its application on nutritional improvement of biscuit stick. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 215-232.	2.1	3
5	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
6	Autolysis of Clown Featherback (<i>Chitala ornata</i>) Muscle. <i>Chiang Mai University Journal of Natural Sciences</i> , 2019, 18, .	0.2	1
7	Characteristics, Functional Properties, and Antioxidant Activities of Water-Soluble Proteins Extracted from Grasshoppers, <i>Patanga succincta</i> and <i>Chondracris roseaapbrunner</i> . <i>Journal of Chemistry</i> , 2018, 2018, 1-11.	0.9	153
8	Physicochemical Characteristics of Glucosamine from Blue Swimming Crab (<i>Portunus pelagicus</i>) Shell Prepared by Acid Hydrolysis. <i>Walailak Journal of Science and Technology</i> , 2018, 15, 869-877.	0.5	1
9	Characteristics of Pepsin-Solubilised Collagen from the Skin of Splendid Squid (<i>Loligo tj EQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i>)	0.9	36
10	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
11	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
12	Changes in lipids and fishy odour development in skin from Nile tilapia (<i>Oreochromis niloticus</i>) stored in ice. <i>Food Chemistry</i> , 2013, 141, 2466-2472.	4.2	54
13	Lipid oxidation and fishy odour development in protein hydrolysate from Nile tilapia (<i>Oreochromis tj EQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i>)	4.2	91
14	Mackerel Trypsin Purified from Defatted Viscera by Supercritical Carbon Dioxide. <i>Journal of Amino Acids</i> , 2011, 2011, 1-7.	5.8	4
15	Simple Preparation of Pacific Cod Trypsin for Enzymatic Peptide Synthesis. <i>Journal of Amino Acids</i> , 2011, 2011, 1-8.	5.8	7
16	Structural properties of trypsin from cold-adapted fish, arabesque greenling (<i>Pleurogrammus tj EQq0 0 0 rgBT /Overlock 10 Tf 50 142</i>)	1.6	11
17	Cold-adapted structural properties of trypsins from walleye pollock (<i>Theragra chalcogramma</i>) and Arctic cod (<i>Boreogadus saida</i>). <i>European Food Research and Technology</i> , 2011, 233, 963-972.	1.6	6
18	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

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19	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
20	Purification and biochemical properties of pepsins from the stomach of skipjack tuna (<i>Katsuwonus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.6	25
21	Application of supercritical carbon dioxide for preparation of starfish phospholipase A2. <i>Process Biochemistry</i> , 2010, 45, 689-693.	1.8	8
22	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
23	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
24	Biochemical properties of pepsinogen and pepsin from the stomach of albacore tuna (<i>Thunnus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	4.2	48
25	COMPARATIVE STUDY ON THERMAL STABILITY OF TRYPSIN FROM THE PYLORIC CECA OF THREADFIN HAKELING (<i>LAEMONEMA LONGIPES</i>). <i>Journal of Food Biochemistry</i> , 2010, 34, 50-65.	1.2	11
26	ACID- AND HEAT-STABLE TRYPSIN INHIBITORY PEPTIDE FROM THE VISCERA OF JAPANESE COMMON SQUID (<i>TODARODES PACIFICUS</i>). <i>Journal of Food Biochemistry</i> , 2010, 34, 748.	1.2	4
27	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
28	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
29	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
30	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