

# Joni Kusnadi

## List of Publications by Year in descending order

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17  
papers

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citations

1684188

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h-index

1058476

14  
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docs citations

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times ranked

261  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of crude cellulase enzyme produced by <i>Bacillus licheniformis</i> P12 isolate. IOP Conference Series: Earth and Environmental Science, 2020, 475, 012085.	0.3	1
2	Quality of Chili Powder Soaked with Lime ( <i>Citrus aurantiifolia</i> ) and Tamarind ( <i>Tamarindus indica</i> ) Solution after Water Blanching. IOP Conference Series: Earth and Environmental Science, 2020, 515, 012028.	0.3	0
3	Identification of a novel umami peptide in tempeh (Indonesian fermented soybean) and its binding mechanism to the umami receptor T1R. Food Chemistry, 2020, 333, 127411.	8.2	40
4	Hydrolysis of Local Genotype Taro ( <i>Colocasia esculenta</i> ) Starch by Crude Amylase from <i>Brevibacterium</i> Sp. for Maltooligosaccharides Production. IOP Conference Series: Earth and Environmental Science, 2020, 439, 012065.	0.3	1
5	Optimization and characterization of enterocin <i>Enterococcus faecalis</i> K2B1 isolated from Toraja's Belang Buffalo Milk, South Sulawesi, Indonesia. Biodiversitas, 2020, 21, .	0.6	2
6	The effect of proportion of germinated brown rice and tempeh flour on the quality of instant porridge. IOP Conference Series: Earth and Environmental Science, 2019, 230, 012038.	0.3	0
7	Characteristic of acan: a traditional shrimp paste of Maduranese, Indonesia. IOP Conference Series: Earth and Environmental Science, 2019, 230, 012048.	0.3	4
8	The effect of ethyl methane sulfonate on the antioxidant content of chili pepper ( <i>Capsicum frutescens</i> ) Tj ETQq0 0 0 rgBT /Overlock 10	0.4	3
9	Genetic variability of Indonesian local chili pepper: The facts. AIP Conference Proceedings, 2017, , .	0.4	5
10	Production of Mozzarella Cheese Using Rennin Enzyme from <i>Mucor miehei</i> Grown at Rice Bran Molasses Medium. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012011.	0.6	1
11	Effect of Fermentation on Compositional Changes of <i>Cinnamomum osmophloeum</i> Kaneh Leaves. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012013.	0.6	1
12	Data in support of optimized production of angiotensin-I converting enzyme inhibitory peptides derived from proteolytic hydrolysate of bitter melon seed proteins. Data in Brief, 2015, 5, 403-407.	1.0	2
13	Screening, discovery, and characterization of angiotensin-I converting enzyme inhibitory peptides derived from proteolytic hydrolysate of bitter melon seed proteins. Journal of Proteomics, 2015, 128, 424-435.	2.4	72
14	Effect of Blanching on Properties of Water Yam (&lt;em&gt;Dioscorea alata&lt;/em&gt;) Flour. Advance Journal of Food Science and Technology, 2013, 5, 1342-1350.	0.1	31
15	Genetic diversity of hybrid durian resulted from cross breeding between &lt;i&gt;Durio kutejensis&lt;/i&gt; and &lt;i&gt;Durio zibethinus&lt;/i&gt; based on random amplified polymorphic DNAs (RAPDs). American Journal of Molecular Biology, 2013, 03, 153-157.	0.3	15
16	DNA Sequencing and Homologous Expression of a Small Peptide Conferring Immunity to Gassericin A, a Circular Bacteriocin Produced by <i>Lactobacillus gasseri</i> LA39. Applied and Environmental Microbiology, 2009, 75, 1324-1330.	3.1	35
17	Identification of lactic acid bacteria as antimicrobial from milk Toraja Belang buffalo. IOP Conference Series: Earth and Environmental Science, 0, 230, 012092.	0.3	2