

Loc T Nguyen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8231122/publications.pdf>

Version: 2024-02-01

49
papers

1,144
citations

331538

21
h-index

414303

32
g-index

50
all docs

50
docs citations

50
times ranked

1616
citing authors

#	ARTICLE	IF	CITATIONS
1	Electrochemical determination of tetracycline using AuNP-coated molecularly imprinted overoxidized polypyrrole sensing interface. <i>Electrochimica Acta</i> , 2018, 270, 535-542.	2.6	107
2	Effect of pretreatments on carrot texture after thermal and pressure-assisted thermal processing. <i>Journal of Food Engineering</i> , 2008, 88, 541-547.	2.7	64
3	Effects of pressure-assisted enzymatic hydrolysis on functional and bioactive properties of tilapia (<i>Oreochromis niloticus</i>) by-product protein hydrolysates. <i>LWT - Food Science and Technology</i> , 2020, 122, 109003.	2.5	58
4	Evaluating the impact of thermal and pressure treatment in preserving textural quality of selected foods. <i>LWT - Food Science and Technology</i> , 2010, 43, 525-534.	2.5	57
5	Anodic stripping voltammetric determination of Cd ²⁺ and Pb ²⁺ using interpenetrated MWCNT/P1,5-DAN as an enhanced sensing interface. <i>Ionics</i> , 2015, 21, 571-578.	1.2	53
6	A highly sensitive electrode modified with graphene, gold nanoparticles, and molecularly imprinted over-oxidized polypyrrole for electrochemical determination of dopamine. <i>Journal of Molecular Liquids</i> , 2014, 198, 307-312.	2.3	52
7	Exploring the heating patterns of multiphase foods in a continuous flow, simultaneous microwave and ohmic combination heater. <i>Journal of Food Engineering</i> , 2013, 116, 65-71.	2.7	47
8	Evaluation of the Instrumental Quality of Pressure-Assisted Thermally Processed Carrots. <i>Journal of Food Science</i> , 2007, 72, E264-E270.	1.5	46
9	Development of label-free electrochemical lactose biosensor based on graphene/poly(1,5-diaminonaphthalene) film. <i>Current Applied Physics</i> , 2016, 16, 135-140.	1.1	39
10	Epitope-imprinted polymers: applications in protein recognition and separation. <i>RSC Advances</i> , 2021, 11, 11403-11414.	1.7	36
11	The effects of selected metal ions on the stability of red cabbage anthocyanins and total phenolic compounds subjected to encapsulation process. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13234.	0.9	33
12	Efficacy of photoactivated curcumin to decontaminate food surfaces under blue light emitting diode. <i>Journal of Food Process Engineering</i> , 2019, 42, e12988.	1.5	32
13	Improvement in Texture of Pressure-Assisted Thermally Processed Carrots by Combined Pretreatment using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2010, 3, 762-771.	2.6	31
14	In-situ electrochemically deposited Fe ₃ O ₄ nanoparticles onto graphene nanosheets as amperometric amplifier for electrochemical biosensing applications. <i>Sensors and Actuators B: Chemical</i> , 2019, 283, 52-60.	4.0	31
15	Determination of In-Situ Thermal Conductivity, Thermal Diffusivity, Volumetric Specific Heat and Isobaric Specific Heat of Selected Foods Under Pressure. <i>International Journal of Food Properties</i> , 2012, 15, 169-187.	1.3	27
16	Highly Visible Light Activity of Nitrogen Doped TiO ₂ Prepared by Sol-Gel Approach. <i>Journal of Electronic Materials</i> , 2017, 46, 158-166.	1.0	27
17	A Microwave and Ohmic Combination Heater for Uniform Heating of Liquid-Particle Food Mixtures. <i>Journal of Food Science</i> , 2011, 76, E576-85.	1.5	26
18	Development of a portable electrochemical loop mediated isothermal amplification (LAMP) device for detection of hepatitis B virus. <i>RSC Advances</i> , 2018, 8, 34954-34959.	1.7	26

#	ARTICLE	IF	CITATIONS
19	Value-Addition of Defatted Peanut Cake by Proteolysis: Effects of Proteases and Degree of Hydrolysis on Functional Properties and Antioxidant Capacity of Peptides. <i>Waste and Biomass Valorization</i> , 2019, 10, 1251-1259.	1.8	26
20	Epitope-imprinted polydopamine electrochemical sensor for ovalbumin detection. <i>Bioelectrochemistry</i> , 2021, 140, 107805.	2.4	25
21	3D Milk Fouling Modeling of Plate Heat Exchangers with Different Surface Finishes Using Computational Fluid Dynamics Codes. <i>Journal of Food Process Engineering</i> , 2013, 36, 439-449.	1.5	22
22	Microwave-Assisted Synthesis of Silver Nanoparticles Using Chitosan: A Novel Approach. <i>Materials and Manufacturing Processes</i> , 2014, 29, 418-421.	2.7	21
23	Antimicrobial photodynamic efficacy of selected natural photosensitizers against food pathogens: Impacts and interrelationship of process parameters. <i>Photodiagnosis and Photodynamic Therapy</i> , 2020, 32, 102024.	1.3	21
24	Facile synthesis of multifunctional Ag/Fe ₃ O ₄ -CS nanocomposites for antibacterial and hyperthermic applications. <i>Current Applied Physics</i> , 2015, 15, 1482-1487.	1.1	19
25	Effects of osmotic pretreatment and frying conditions on quality and storage stability of vacuum-fried pumpkin chips. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2963-2972.	1.3	18
26	Estimation of Accumulated Lethality Under Pressure-Assisted Thermal Processing. <i>Food and Bioprocess Technology</i> , 2014, 7, 633-644.	2.6	17
27	Effect of blanching pretreatment and microwave-vacuum drying on drying kinetics and physicochemical properties of purple-fleshed sweet potato. <i>Journal of Food Science and Technology</i> , 2021, 58, 2884-2895.	1.4	17
28	Development of a PMMA Electrochemical Microfluidic Device for Carcinoembryonic Antigen Detection. <i>Journal of Electronic Materials</i> , 2016, 45, 2455-2462.	1.0	16
29	Do rice varieties matter? Climate change adaptation and livelihood diversification among rural smallholder households in the Mekong Delta region of Vietnam. <i>Mitigation and Adaptation Strategies for Global Change</i> , 2022, 27, 1.	1.0	16
30	Rapid and non-invasive evaluation of pork meat quality during storage via impedance measurement. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1718-1725.	1.3	15
31	Factors Influencing the Frequency of Consumers' Purchases of Locally-Produced Rice in Indonesia: A Poisson Regression Analysis. <i>Agriculture (Switzerland)</i> , 2019, 9, 117.	1.4	15
32	Optimization of extraction conditions and assessment of antioxidant, α -glucosidase inhibitory and antimicrobial activities of <i>Xanthium strumarium</i> L. fruits. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 14, 40-47.	1.5	13
33	An assessment of the smallholder rice farming households' vulnerability to climate change and variability in the Mekong delta region of Vietnam. <i>Local Environment</i> , 2021, 26, 948-966.	1.1	12
34	Programmable electrochemical flow system for high throughput determination of total antioxidant capacity. <i>Talanta</i> , 2018, 186, 286-292.	2.9	10
35	Probiotic potential of <i>Lactobacillus paraplantarum</i> BT11 isolated from raw buffalo (<i>Bubalus</i>) Tj ETQq1 1 0.784314 rgBT /Ov Food Processing and Preservation, 2019, 43, e14015.	0.9	10
36	Development of an antimicrobial photodynamic poly(3-hydroxybutyrate-co-3-hydroxyvalerate) packaging film for food preservation. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100749.	3.3	10

#	ARTICLE	IF	CITATIONS
37	Electrochemical Immunosensor Based on Fe ₃ O ₄ /PANI/AuNP Detecting Interface for Carcinoembryonic Antigen Biomarker. <i>Journal of Electronic Materials</i> , 2017, 46, 5755-5763.	1.0	8
38	Assessing the photodynamic efficacy of different photosensitizer-light treatments against foodborne bacteria based on the number of absorbed photons. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2021, 221, 112249.	1.7	6
39	Farmers'™ Perceptions of the Warehouse Receipt System in Indonesia. <i>Sustainability</i> , 2019, 11, 1690.	1.6	4
40	Evaluation of Probiotic Potentials of the Lactic Acid Bacteria (LAB) Isolated from Raw Buffalo (<i>Bubalus bubalis</i>) Milk. <i>Pakistan Veterinary Journal</i> , 2019, 39, 395-400.	0.5	4
41	Factors influencing the choice of marketing channel by rice producers: evidence from the Mekong Delta Region, Vietnam. <i>International Journal of Value Chain Management</i> , 2021, 12, 336.	0.1	4
42	Enzymatic Hydrolysis of Catfish (<i>Pangasius hypophthalmus</i>) By-Product: Kinetic Analysis of Key Process Parameters and Characteristics of the Hydrolysates Obtained. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1070-1082.	0.6	3
43	Development of epitope-imprinted polydopamine magnetic nanoparticles for selective recognition of allergenic egg ovalbumin. <i>Chemical Papers</i> , 2022, 76, 6129-6139.	1.0	3
44	Biochip for Real-Time Monitoring of Hepatitis B Virus (HBV) by Combined Loop-Mediated Isothermal Amplification and Solution-Phase Electrochemical Detection. <i>Journal of Electronic Materials</i> , 2017, 46, 3565-3571.	1.0	2
45	Factors influencing farmers'™ use of the warehouse receipt system in Indonesia. <i>Agricultural Finance Review</i> , 2019, ahead-of-print, .	0.7	2
46	Molecularly imprinted polymer composites for detecting toxic contaminants in agricultural products. , 2021, , 309-344.		2
47	Effect of the varying inclusion levels of the egg yolk powder on growth, stress tolerance, and pigmentation of Guppy (<i>Poecilia reticulata</i>). <i>Journal of Applied Aquaculture</i> , 2023, 35, 788-803.	0.7	2
48	In Situ Thermal, Volumetric and Electrical Properties of Food Matrices Under Elevated Pressure and the Techniques Employed to Measure Them. <i>Food Engineering Series</i> , 2016, , 97-121.	0.3	0
49	Effect of cellulose nanocrystals on the properties of the photoactive aloe emodin poly(3-hydroxybutyrate- <i>co</i> - <i>ε</i> -hydroxyvalerate) packaging film. , 0, , .		0