

# Loc T Nguyen

## List of Publications by Year in descending order

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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	Effect of the varying inclusion levels of the egg yolk powder on growth, stress tolerance, and pigmentation of Guppy ( <i>Poecilia reticulata</i> ). Journal of Applied Aquaculture, 2023, 35, 788-803.	0.7	2
2	Do rice varieties matter? Climate change adaptation and livelihood diversification among rural smallholder households in the Mekong Delta region of Vietnam. Mitigation and Adaptation Strategies for Global Change, 2022, 27, 1.	1.0	16
3	Development of epitope-imprinted polydopamine magnetic nanoparticles for selective recognition of allergenic egg ovalbumin. Chemical Papers, 2022, 76, 6129-6139.	1.0	3
4	Effect of blanching pretreatment and microwave-vacuum drying on drying kinetics and physicochemical properties of purple-fleshed sweet potato. Journal of Food Science and Technology, 2021, 58, 2884-2895.	1.4	17
5	Epitope-imprinted polymers: applications in protein recognition and separation. RSC Advances, 2021, 11, 11403-11414.	1.7	36
6	An assessment of the smallholder rice farming households' vulnerability to climate change and variability in the Mekong delta region of Vietnam. Local Environment, 2021, 26, 948-966.	1.1	12
7	Assessing the photodynamic efficacy of different photosensitizer-light treatments against foodborne bacteria based on the number of absorbed photons. Journal of Photochemistry and Photobiology B: Biology, 2021, 221, 112249.	1.7	6
8	Epitope-imprinted polydopamine electrochemical sensor for ovalbumin detection. Bioelectrochemistry, 2021, 140, 107805.	2.4	25
9	Development of an antimicrobial photodynamic poly(3-hydroxybutyrate-co-3-hydroxyvalerate) packaging film for food preservation. Food Packaging and Shelf Life, 2021, 30, 100749.	3.3	10
10	Molecularly imprinted polymer composites for detecting toxic contaminants in agricultural products. , 2021, , 309-344.		2
11	Factors influencing the choice of marketing channel by rice producers: evidence from the Mekong Delta Region, Vietnam. International Journal of Value Chain Management, 2021, 12, 336.	0.1	4
12	Effects of pressure-assisted enzymatic hydrolysis on functional and bioactive properties of tilapia ( <i>Oreochromis niloticus</i> ) by-product protein hydrolysates. LWT - Food Science and Technology, 2020, 122, 109003.	2.5	58
13	Antimicrobial photodynamic efficacy of selected natural photosensitizers against food pathogens: Impacts and interrelationship of process parameters. Photodiagnosis and Photodynamic Therapy, 2020, 32, 102024.	1.3	21
14	Probiotic potential of <i>Lactobacillus paraplantarum</i> BT11 isolated from raw buffalo ( <i>Bubalus</i> ) Tj ETQq0 0 0 rgBT /Overlock 1 Food Processing and Preservation, 2019, 43, e14015.	0.9	10
15	Factors Influencing the Frequency of Consumers' Purchases of Locally-Produced Rice in Indonesia: A Poisson Regression Analysis. Agriculture (Switzerland), 2019, 9, 117.	1.4	15
16	Effects of osmotic pretreatment and frying conditions on quality and storage stability of vacuum-fried pumpkin chips. International Journal of Food Science and Technology, 2019, 54, 2963-2972.	1.3	18
17	Farmers' Perceptions of the Warehouse Receipt System in Indonesia. Sustainability, 2019, 11, 1690.	1.6	4
18	Factors influencing farmers' use of the warehouse receipt system in Indonesia. Agricultural Finance Review, 2019, ahead-of-print, .	0.7	2

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19	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
20	In-situ electrochemically deposited Fe <sub>3</sub> O <sub>4</sub> 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
21	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
22	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
23	Optimization of extraction conditions and assessment of antioxidant, $\alpha$ -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
24	Programmable electrochemical flow system for high throughput determination of total antioxidant capacity. <i>Talanta</i> , 2018, 186, 286-292.	2.9	10
25	Electrochemical determination of tetracycline using AuNP-coated molecularly imprinted overoxidized polypyrrole sensing interface. <i>Electrochimica Acta</i> , 2018, 270, 535-542.	2.6	107
26	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
27	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
28	Electrochemical Immunosensor Based on Fe <sub>3</sub> O <sub>4</sub> /PANI/AuNP Detecting Interface for Carcinoembryonic Antigen Biomarker. <i>Journal of Electronic Materials</i> , 2017, 46, 5755-5763.	1.0	8
29	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
30	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
31	Highly Visible Light Activity of Nitrogen Doped TiO <sub>2</sub> Prepared by Sol-Gel Approach. <i>Journal of Electronic Materials</i> , 2017, 46, 158-166.	1.0	27
32	Development of a PMMA Electrochemical Microfluidic Device for Carcinoembryonic Antigen Detection. <i>Journal of Electronic Materials</i> , 2016, 45, 2455-2462.	1.0	16
33	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
34	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
35	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
36	Facile synthesis of multifunctional Ag/Fe <sub>3</sub> O <sub>4</sub> -CS nanocomposites for antibacterial and hyperthermic applications. <i>Current Applied Physics</i> , 2015, 15, 1482-1487.	1.1	19

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37	Anodic stripping voltammetric determination of Cd <sup>2+</sup> and Pb <sup>2+</sup> using interpenetrated MWCNT/P1,5-DAN as an enhanced sensing interface. <i>Ionics</i> , 2015, 21, 571-578.	1.2	53
38	Estimation of Accumulated Lethality Under Pressure-Assisted Thermal Processing. <i>Food and Bioprocess Technology</i> , 2014, 7, 633-644.	2.6	17
39	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
40	Microwave-Assisted Synthesis of Silver Nanoparticles Using Chitosan: A Novel Approach. <i>Materials and Manufacturing Processes</i> , 2014, 29, 418-421.	2.7	21
41	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
42	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
43	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
44	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
45	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
46	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
47	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
48	Evaluation of the Instrumental Quality of Pressure-Assisted Thermally Processed Carrots. <i>Journal of Food Science</i> , 2007, 72, E264-E270.	1.5	46
49	Effect of cellulose nanocrystals on the properties of the photoactive aloe emodin poly(3-hydroxybutyrate-co-3-hydroxyvalerate) packaging film. , 0, , .		0