

# atikorn panya

## List of Publications by Year in descending order

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Version: 2024-02-01

30  
papers

1,104  
citations

430442

18  
h-index

454577

30  
g-index

31  
all docs

31  
docs citations

31  
times ranked

1189  
citing authors

#	ARTICLE	IF	CITATIONS
1	An Investigation of the Versatile Antioxidant Mechanisms of Action of Rosmarinate Alkyl Esters in Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2692-2700.	2.4	120
2	Effects of Chitosan and Rosmarinate Esters on the Physical and Oxidative Stability of Liposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5679-5684.	2.4	110
3	Influence of whey protein-β-galactan conjugate on the properties and digestibility of β-carotene emulsion during in vitro digestion. <i>Food Chemistry</i> , 2014, 156, 374-379.	4.2	107
4	Antioxidant activity of protocatechuates evaluated by DPPH, ORAC, and CAT methods. <i>Food Chemistry</i> , 2016, 194, 749-757.	4.2	88
5	New Insights into the Role of Iron in the Promotion of Lipid Oxidation in Bulk Oils Containing Reverse Micelles. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3524-3532.	2.4	72
6	Comparison of Antioxidant Evaluation Assays for Investigating Antioxidative Activity of Gallic Acid and Its Alkyl Esters in Different Food Matrices. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7509-7518.	2.4	59
7	Characteristics and antioxidant activity of hydrolyzed β-lactoglobulin-glucose Maillard reaction products. <i>Food Research International</i> , 2012, 46, 55-61.	2.9	54
8	Preservation of chilled Asian sea bass ( <i>Lateolabrax japonicus</i> ) steak by whey protein isolate coating containing polyphenol extract from ginger, lemongrass, or green tea. <i>Food Control</i> , 2020, 118, 107400.	2.8	54
9	Interactions between α-Tocopherol and Rosmarinic Acid and Its Alkyl Esters in Emulsions: Synergistic, Additive, or Antagonistic Effect?. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10320-10330.	2.4	53
10	The influence of flaxseed gum on the microrheological properties and physicochemical stability of whey protein stabilized β-carotene emulsions. <i>Food and Function</i> , 2017, 8, 415-423.	2.1	50
11	Biogenic amine formation in Nham, a Thai fermented sausage, and the reduction by commercial starter culture, <i>Lactobacillus plantarum</i> BCC 9546. <i>Food Chemistry</i> , 2011, 129, 846-853.	4.2	48
12	ACCELERATED PROTEOLYSIS OF SOY PROTEINS DURING FERMENTATION OF THUA-NAO INOCULATED WITH <i>BACILLUS SUBTILIS</i> . <i>Journal of Food Biochemistry</i> , 2005, 29, 349-366.	1.2	47
13	Association Colloids Formed by Multiple Surface Active Minor Components and Their Effect on Lipid Oxidation in Bulk Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1955-1965.	0.8	39
14	Impact of Free Fatty Acids and Phospholipids on Reverse Micelles Formation and Lipid Oxidation in Bulk Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 453-462.	0.8	37
15	Effects of Environmental pH on Antioxidant Interactions between Rosmarinic Acid and α-Tocopherol in Oil-in-Water (O/W) Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6575-6583.	2.4	22
16	Flavor binding property of coconut protein affected by protein-glutaminase: Vanillin-coconut protein model. <i>LWT - Food Science and Technology</i> , 2020, 130, 109676.	2.5	22
17	Influence of minced pork and rind ratios on physico-chemical and sensory quality of Nham – a Thai fermented pork sausage. <i>Meat Science</i> , 2005, 69, 355-362.	2.7	21
18	Comparison of Antioxidant Capacities of Rosmarinate Alkyl Esters in Riboflavin Photosensitized Oil-in-Water Emulsions. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 225-232.	0.8	20

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19	On the stabilisation of calcium-fortified acidified soy milks by pectin. <i>Food Hydrocolloids</i> , 2015, 50, 128-136.	5.6	13
20	Insights into the effects of dietary supplements on the nutritional composition and growth performance of sago palm weevil ( <i>Rhynchophorus ferrugineus</i> ) larvae. <i>Food Chemistry</i> , 2021, 363, 130279.	4.2	13
21	Apolar Radical Initiated Conjugated Autoxidizable Triene (ApoCAT) Assay: Effects of Oxidant Locations on Antioxidant Capacities and Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7546-7555.	2.4	12
22	Role of Water and Selected Minor Components on Association Colloid Formation and Lipid Oxidation in Bulk Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 83-91.	0.8	12
23	Quantitative analysis of nutrient metabolite compositions of retail cow's milk and milk alternatives in Thailand using GC-MS. <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103785.	1.9	9
24	Supplementation of Ex-Situ Biofloc to Improve Growth Performance and Enhance Nutritional Values of the Pacific White Shrimp Rearing at Low Salinity Conditions. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4598.	1.3	6
25	Investigation on the Double CutOff Phenomenon Observed in Protocatechuic Acid and Its Alkyl Esters under Various CAT-Based Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9568-9575.	2.4	4
26	Chemical characteristics and volatile compounds profiles in different muscle part of the farmed hybrid catfish ( <i>Clarias macrocephalus</i> – <i>Clarias gariepinus</i> ). <i>International Journal of Food Science and Technology</i> , 2022, 57, 310-322.	1.3	4
27	Characterization of Antioxidant Peptides from Thai Traditional Semi-Dried Fermented Catfish. <i>Food Science and Technology</i> , 2021, 7, 262.	1.4	4
28	Conjugated Autoxidizable Triene-Based (CAT and ApoCAT) Assays: Their Practical Application for Screening of Crude Plant Extracts with Antioxidant Functions in Relevant to Oil-in-Water Emulsions. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800239.	1.0	2
29	Tropical Oil Blending and Their Effects on Nutritional Content and Physicochemical Properties during Deep Fat Frying. <i>Journal of Nutritional Science and Vitaminology</i> , 2020, 66, S206-S214.	0.2	1
30	Antioxidant activity and stability of endogenous peptides from farmed hybrid catfish ( <i>Clarias</i> ). <i>International Journal of Food Science and Technology</i> , 2022, 57, 1083-1092.	1.3	1