

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	Chemical characteristics and volatile compounds profiles in different muscle part of the farmed hybrid catfish (<i>Clarias macrocephalus</i> × <i>Clarias gariepinus</i>). International Journal of Food Science and Technology, 2022, 57, 310-322.	1.3	4
2	Antioxidant activity and stability of endogenous peptides from farmed hybrid catfish (<i>Clarias</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 Technology, 2022, 57, 1083-1092.	1.3	1
3	Quantitative analysis of nutrient metabolite compositions of retail cowâ€™s milk and milk alternatives in Thailand using GC-MS. Journal of Food Composition and Analysis, 2021, 97, 103785.	1.9	9
4	Supplementation of Ex-Situ Biofloc to Improve Growth Performance and Enhance Nutritional Values of the Pacific White Shrimp Rearing at Low Salinity Conditions. Applied Sciences (Switzerland), 2021, 11, 4598.	1.3	6
5	Insights into the effects of dietary supplements on the nutritional composition and growth performance of sago palm weevil (<i>Rhynchophorus ferrugineus</i>) larvae. Food Chemistry, 2021, 363, 130279.	4.2	13
6	Characterization of Antioxidant Peptides from Thai Traditional Semi-Dried Fermented Catfish. Fermentation, 2021, 7, 262.	1.4	4
7	Investigation on the Double CutOff Phenomenon Observed in Protocatechuic Acid and Its Alkyl Esters under Various CAT-Based Assays. Journal of Agricultural and Food Chemistry, 2020, 68, 9568-9575.	2.4	4
8	Flavor binding property of coconut protein affected by protein-glutaminase: Vanillin-coconut protein model. LWT - Food Science and Technology, 2020, 130, 109676.	2.5	22
9	Preservation of chilled Asian sea bass (<i>Lates calcarifer</i>) steak by whey protein isolate coating containing polyphenol extract from ginger, lemongrass, or green tea. Food Control, 2020, 118, 107400.	2.8	54
10	Tropical Oil Blending and Their Effects on Nutritional Content and Physicochemical Properties during Deep Fat Frying. Journal of Nutritional Science and Vitaminology, 2020, 66, S206-S214.	0.2	1
11	Conjugated Autoxidizable Trieneâ€Based (CAT and ApoCAT) Assays: Their Practical Application for Screening of Crude Plant Extracts with Antioxidant Functions in Relevant to Oilâ€Water Emulsions. European Journal of Lipid Science and Technology, 2019, 121, 1800239.	1.0	2
12	The influence of flaxseed gum on the microrheological properties and physicochemical stability of whey protein stabilized Î²-carotene emulsions. Food and Function, 2017, 8, 415-423.	2.1	50
13	Comparison of Antioxidant Evaluation Assays for Investigating Antioxidative Activity of Gallic Acid and Its Alkyl Esters in Different Food Matrices. Journal of Agricultural and Food Chemistry, 2017, 65, 7509-7518.	2.4	59
14	Effects of Environmental pH on Antioxidant Interactions between Rosmarinic Acid and Î±-Tocopherol in Oil-in-Water (O/W) Emulsions. Journal of Agricultural and Food Chemistry, 2016, 64, 6575-6583.	2.4	22
15	Role of Water and Selected Minor Components on Association Colloid Formation and Lipid Oxidation in Bulk Oil. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 83-91.	0.8	12
16	Antioxidant activity of protocatechuates evaluated by DPPH, ORAC, and CAT methods. Food Chemistry, 2016, 194, 749-757.	4.2	88
17	On the stabilisation of calcium-fortified acidified soy milks by ÂpomeloÂpectin. Food Hydrocolloids, 2015, 50, 128-136.	5.6	13
18	Apolar Radical Initiated Conjugated Autoxidizable Triene (ApoCAT) Assay: Effects of Oxidant Locations on Antioxidant Capacities and Interactions. Journal of Agricultural and Food Chemistry, 2015, 63, 7546-7555.	2.4	12

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19	Association Colloids Formed by Multiple Surface Active Minor Components and Their Effect on Lipid Oxidation in Bulk Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1955-1965.	0.8	39
20	Impact of Free Fatty Acids and Phospholipids on Reverse Micelles Formation and Lipid Oxidation in Bulk Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 453-462.	0.8	37
21	Influence of whey protein-pectin 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
22	Comparison of Antioxidant Capacities of Rosmarinate Alkyl Esters in Riboflavin Photosensitized Oil-in-Water Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 225-232.	0.8	20
23	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
24	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
25	Characteristics and antioxidant activity of hydrolyzed β -lactoglobulin-glucose Maillard reaction products. <i>Food Research International</i> , 2012, 46, 55-61.	2.9	54
26	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
27	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
28	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
29	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
30	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