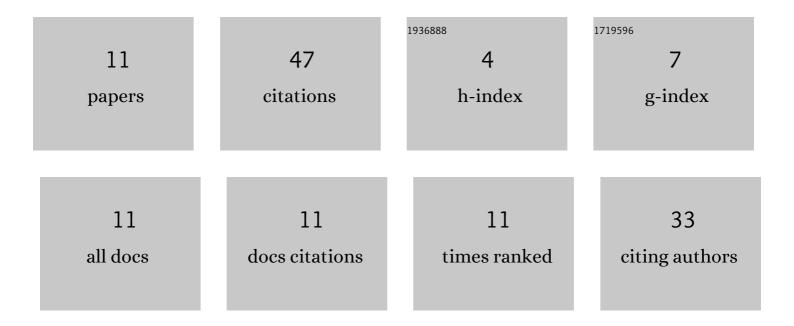
Indri Juliyarsi

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8548474/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Physicochemical properties, sensory characteristics, and antioxidant activity of the goat milk yogurt probiotic Pediococcus acidilactici BK01 on the addition of red ginger (Zingiber officinale var. rubrum) Tj ETQq1 1	0. ø8 4314	rgBT /Overic
2	The quality of fermented goat milk produced by Pediococcus acidilactici BK01 on refrigerator temperature. Biodiversitas, 2020, 21, .	0.2	2
3	The effect of urea supplementation and incubation time in fermentation process of bagasse by usingGanoderma lucidumon the growth ofG. lucidumand the nutritive value of bagasse. IOP Conference Series: Earth and Environmental Science, 2019, 287, 012016.	0.2	0
4	Characteristics based of edible film made from whey with isolated lactic acid bacteria from tempoyak as probiotics packaging. IOP Conference Series: Earth and Environmental Science, 2019, 287, 012027.	0.2	2
5	Quality Characteristics of Salted Egg Soaked with Aloe vera Solution. International Journal on Advanced Science, Engineering and Information Technology, 2019, 9, 434-440.	0.2	2
6	Coating Optimization Using Ashes and Salt for the Evaluation of Mineral Characteristics and Sensory Test Results of Salted Eggs. International Journal of Poultry Science, 2019, 18, 159-167.	0.6	0
7	Characterization of Lactic Acid Bacteria and Determination of Antimicrobial Activity in Tempoyak from Padang Pariaman District, West Sumatra, Indonesia. Pakistan Journal of Nutrition, 2018, 17, 506-511.	0.2	9
8	Antioxidant and Antimicrobial Activities of Gambir (Uncaria gambir Roxb) Extracts and Their Application in Rendang. Pakistan Journal of Nutrition, 2015, 14, 938-941.	0.2	17
9	Soaking Salted Eggs in Gambier Liquid Waste Inhibit bacterial Growth. Pakistan Journal of Biological Sciences, 2014, 17, 424-428.	0.2	2
10	Utilization of Ash in the Salting Process on Mineral Content Raw Salted Eggs. Asian Journal of Poultry Science, 2013, 8, 1-8.	0.1	4
11	The Quality of Edible Film by Using Glycerol as Plastisizer. Pakistan Journal of Nutrition, 2011, 10,	0.2	6