

Indri Juliyarsi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8548474/publications.pdf>

Version: 2024-02-01

11
papers

47
citations

1936888
4
h-index

1719596
7
g-index

11
all docs

11
docs citations

11
times ranked

33
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical properties, sensory characteristics, and antioxidant activity of the goat milk yogurt probiotic <i>Pediococcus acidilactici</i> BK01 on the addition of red ginger (<i>Zingiber officinale</i> var. <i>rubrum</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	0.2	2
2	The quality of fermented goat milk produced by <i>Pediococcus acidilactici</i> BK01 on refrigerator temperature. <i>Biodiversitas</i> , 2020, 21, .	0.2	2
3	The effect of urea supplementation and incubation time in fermentation process of bagasse by using <i>Ganoderma lucidum</i> on the growth of <i>G. lucidum</i> and 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. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 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. <i>International Journal of Poultry Science</i> , 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. <i>Pakistan Journal of Nutrition</i> , 2018, 17, 506-511.	0.2	9
8	Antioxidant and Antimicrobial Activities of Gambir (<i>Uncaria gambir</i> Roxb) Extracts and Their Application in Rendang. <i>Pakistan Journal of Nutrition</i> , 2015, 14, 938-941.	0.2	17
9	Soaking Salted Eggs in Gambier Liquid Waste Inhibit bacterial Growth. <i>Pakistan Journal of Biological Sciences</i> , 2014, 17, 424-428.	0.2	2
10	Utilization of Ash in the Salting Process on Mineral Content Raw Salted Eggs. <i>Asian Journal of Poultry Science</i> , 2013, 8, 1-8.	0.1	4
11	The Quality of Edible Film by Using Glycerol as Plastisizer. <i>Pakistan Journal of Nutrition</i> , 2011, 10, 884-887.	0.2	6