Chalida Niamnuy

List of Publications by Year in descending order

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687220 610775 25 665 13 24 citations h-index g-index papers 25 25 25 896 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Invited review: Modelling quality changes of fruits and vegetables during drying: a review. International Journal of Food Science and Technology, 2010, 45, 1755-1767.	1.3	91
2	Texture Modification Technologies and Their Opportunities for the Production of Dysphagia Foods: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1898-1912.	5.9	81
3	Removal of Heavy Metal lons Using Modified Celluloses Prepared from Pineapple Leaf Fiber. ACS Omega, 2020, 5, 5285-5296.	1.6	81
4	Kinetic modelling of drying and conversion/degradation of isoflavones during infrared drying of soybean. Food Chemistry, 2012, 133, 946-952.	4.2	70
5	Evaluation of bioactive compounds and bioactivities of soybean dried by different methods and conditions. Food Chemistry, 2011, 129, 899-906.	4.2	55
6	Bioactive Compounds and Bioactivities of Centella asiatica (L.) Urban Prepared by Different Drying Methods and Conditions. Drying Technology, 2013, 31, 2007-2015.	1.7	40
7	Application of Combined Farâ€Infrared Radiation and Air Convection for Drying of Instant Germinated Brown Rice. Journal of Food Process Engineering, 2016, 39, 306-318.	1.5	33
8	Mathematical model for continuous and intermittent microwave-assisted extraction of bioactive compound from plant material: Extraction of \hat{l}^2 -carotene from carrot peels. Chemical Engineering Science, 2014, 116, 442-451.	1.9	32
9	Physical properties, morphology and saltiness of salt particles as affected by spray drying conditions and potassium chloride substitution. Powder Technology, 2018, 326, 265-271.	2.1	28
10	Stabilization of rice bran via different moving-bed drying methods. Drying Technology, 2016, 34, 1854-1867.	1.7	24
11	Production of Glycerol Carbonate from Glycerol over Templated-Sodium-Aluminate Catalysts Prepared Using a Spray-Drying Method. ACS Omega, 2019, 4, 9001-9009.	1.6	24
12	Optimization of synthesis condition for carboxymethyl celluloseâ€based hydrogel from rice straw by microwaveâ€assisted method and its application in heavy metal ions removal. Journal of Chemical Technology and Biotechnology, 2018, 93, 413-425.	1.6	22
13	Influence of the Calcination Technique of Silica on the Properties and Performance of Ni/SiO ₂ Catalysts for Synthesis of Hydrogen via Methane Cracking Reaction. ACS Omega, 2019, 4, 18076-18086.	1.6	13
14	Synthesis of Value-Added Chemicals via Oxidative Coupling of Methanes over Na ₂ WO ₄ â€"TiO ₂ â€"MnO _{<i>x</i>Catalysts with Alkali or Alkali Earth Oxide Additives. ACS Omega, 2020, 5, 13612-13620.}	1.6	13
15	Influences of pretreatment and drying methods on composition, micro/molecular structures and some healthâ€related functional characteristics of dietary fibre powder from orange pulp residues. International Journal of Food Science and Technology, 2017, 52, 2217-2229.	1.3	11
16	Impacts of spray drying conditions on stability of isoflavones in microencapsulated soybean extract. Drying Technology, 2019, 37, 1844-1862.	1.7	7
17	Synthesis of Dimethyl Ether via CO ₂ Hydrogenation: Effect of the Drying Technique of Alumina on Properties and Performance of Alumina-Supported Copper Catalysts. ACS Omega, 2020, 5, 2334-2344.	1.6	7
18	Modification of pineapple leaf fibers with aminosilanes as adsorbents for H2S removal. Chemosphere, 2021, 266, 129000.	4.2	7

#	Article	IF	Citations
19	Spray drying of non-chemically prepared nanofibrillated cellulose: Improving water redispersibility of the dried product. International Journal of Biological Macromolecules, 2022, 207, 434-442.	3.6	7
20	Statistical optimization for precipitation of bioactive compounds from extracted <i>Centella asiatica</i> using gas antiâ€solvent technique. Journal of Food Process Engineering, 2020, 43, e13318.	1.5	5
21	Synthesis of Light Hydrocarbons via Oxidative Coupling of Methane over Silica-supported Na2WO4-TiO2 Catalyst. Engineering Journal, 2019, 23, 169-182.	0.5	5
22	Comparative evaluation of the effect of microfluidisation on physicochemical properties and usability as food thickener and Pickering emulsifier of autoclaved and TEMPOâ€oxidised nanofibrillated cellulose. International Journal of Food Science and Technology, 2021, 56, 4298-4315.	1.3	4
23	Textural properties and muscle activities during mastication of normal and ultrasonically softened sticky rice aimed for consumers with swallowing disorder: A pilot study. Journal of Texture Studies, 2021, 52, 561-566.	1.1	3
24	Effect of surface treatment technique on properties and performance of <scp>Na₂WO₄‶iO₂â€MnO_x</scp> / <scp>/scp>SiO₂ for oxidative coupling of methane. Journal of Chemical Technology and Biotechnology, 2021, 96, 3101-3113.</scp>	b}{/scp>	2
25	Influence of drying technique on physicochemical properties of bimodal meso-macropore structure of silica support. , 0, , .		0