Dyah Hesti Wardhani

List of Publications by Year
in descending order

33	340	1040056	888059
papers	citations	9	17
		h-index	g-index

33	33	33	348
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A Critical Review on Tropical Fruits Seeds as Prospective Sources of Nutritional and Bioactive Compounds for Functional Foods Development: A Case of Indonesian Exotic Fruits. International Journal of Food Science, 2020, 2020, 1-15.	2.0	46
2	Optimisation of antioxidants extraction from soybeans fermented by Aspergillus oryzae. Food Chemistry, 2010, 118, 731-739.	8.2	40
3	Inhibition kinetics of lipid oxidation of model foods by using antioxidant extract of fermented soybeans. Food Chemistry, 2013, 139, 837-844.	8.2	29
4	The effect of spray-drying inlet conditions on iron encapsulation using hydrolysed glucomannan as a matrix. Food and Bioproducts Processing, 2020, 123, 72-79.	3.6	28
5	Kinetics of daidzin and genistin transformations and water absorption during soybean soaking at different temperatures. Food Chemistry, 2008, 111, 13-19.	8.2	27
6	Kinetics and Thermodynamics of Ultrasound-Assisted Depolymerization of Î¹-Carrageenan. Bulletin of Chemical Reaction Engineering and Catalysis, 2016, 11, 48-58.	1.1	20
7	Mathematical Modeling of the Development of Antioxidant Activity in Soybeans Fermented with Aspergillus oryzae and Aspergillus awamori in the Solid State. Journal of Agricultural and Food Chemistry, 2009, 57, 540-544.	5.2	15
8	Ultrasonic degradation of alginate: A matrix for iron encapsulation using gelation. Food Bioscience, 2021, 41, 100803.	4.4	12
9	Preparation of degraded alginate as a pH-dependent release matrix for spray-dried iron and its encapsulation performances. Food Bioscience, 2021, 41, 101002.	4.4	10
10	Evaluation of Micellar-Enhanced Ultrafiltration (MEUF) Membrane for Dye Removal of Synthetic Remazol Dye Wastewater. Engineering Journal, 2017, 21, 23-35.	1.0	10
11	Effect of deacetylation on functional properties of glucomannan. AIP Conference Proceedings, 2017, , .	0.4	9
12	Kinetic Study of Saponin Extraction from Sapindus rarak DC by Ultrasound-Assisted Extraction Methods. Bulletin of Chemical Reaction Engineering and Catalysis, 2019, 14, 468-477.	1.1	9
13	Fish protein concentrate for human consumption: A review of its preparation by solvent extraction methods and potential for food applications. Annals of Agricultural Sciences, 2022, 67, 42-59.	2.9	9
14	Micellar-Enhanced Ultrafiltration Using a Plant-Derived Surfactant for Dye Separation in Wastewater Treatment. Membranes, 2020, 10, 220.	3.0	8
15	Dye solubilization ability of plant derived surfactant from Sapindus rarak DC. extracted with the assistance of ultrasonic waves. Environmental Technology and Innovation, 2021, 22, 101450.	6.1	8
16	PERFORMANCE OF GLUCOMANNAN-ALGINATE COMBINATION AS A pH SENSITIVE EXCIPIENT OF VITAMIN C ENCAPSULATION USING GELATION METHOD. International Journal of Applied Pharmaceutics, 2019, , 185-192.	0.3	6
17	Enzymatic purification of glucomannan from Amorphophallus oncophyllus using A-Amylase. Bioscience Journal, 0, , 277-288.	0.4	6
18	Simultaneous Effect Of Temperature And Time Of Deacetylation On Physicochemical Properties Of Glucomannan. ASEAN Journal of Chemical Engineering, 2018, 18, 1.	0.5	6

#	Article	IF	Citations
19	Physicochemical Properties of Glucomannan-Alginate as Vitamin C Excipient. Evergreen, 2018, 5, 6-10.	0.5	6
20	FOULING MECHANISM OF MICELLE ENHANCED ULTRAFILTRATION WITH SDS SURFACTANT FOR INDIGOZOL DYE REMOVAL. Jurnal Teknologi (Sciences and Engineering), 2018, 80, .	0.4	5
21	Kinetics of Ultrasound-Assisted Extraction of Anthocyanin from Purple Roselle Calyces under different pH Conditions. Chemistry and Chemical Technology, 2018, 12, 523-528.	1.1	5
22	Iron Encapsulation by Deacetylated Glucomannan as an Excipient Using the Gelation Method: Characteristics and Controlled Release. Food Technology and Biotechnology, 2022, 60, 41-51.	2.1	5
23	Mass Transfer, Energy Utilization, Physical and Nutritional Properties Evaluations During Drying of Papaya (Carica papaya L.) Seeds at Low to Moderate Temperatures. Arabian Journal for Science and Engineering, 0, , 1.	3.0	4
24	Blocking Mechanism of Ultrafiltration and Micellar-Enhanced Ultrafiltration Membrane for Dye Removal from Model Waste Water. Advanced Science Letters, 2017, 23, 2598-2600.	0.2	4
25	Modification of glucomannan of Amorphophallus oncophyllus as an excipient for iron encapsulation performed using the gelation method [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 173-184.	0.3	4
26	Swelling power and solubility of modified breadfruit flour using Lactobacillus plantarum. Journal of Physics: Conference Series, 2017, 909, 012087.	0.4	3
27	Extraction Characteristics of Anthocyanin from Roselle (Hibiscus sabdariffa L.) Calyces by Ultrasound-Assisted Extraction. Advanced Science Letters, 2017, 23, 5626-5628.	0.2	3
28	Extraction of glucomannan of porang tuber (Amorphophallus onchophillus) by using IPA. AIP Conference Proceedings, 2015, , .	0.4	1
29	PENCEGAHAN PENCOKLATAN ENZIMATIK PADA PORANG KUNING (Amorphophallus oncophyllus). Reaktor, 2017, 17, 104-110.	0.3	1
30	Antioxidant and physicochemical properties of acid degraded glucomannan. AIP Conference Proceedings, 2020, , .	0.4	1
31	Performance of Ultrafiltrationâ€“Ozone Combined System for Produced Water Treatment. Periodica Polytechnica: Chemical Engineering, 2019, , .	1.1	0
32	Mathematical Approach for Estimation of Alginate-Iron Salt Solutions Viscosity at Various Solid Concentrations and Temperatures. Current Research in Nutrition and Food Science, 2021, 9, 75-87.	0.8	0
33	Swelling Capacity of Glucomannan from Amorphophallus oncophyllus Purified with Enzymatic Hydrolysis. Advanced Science Letters, 2017, 23, 5623-5625.	0.2	0