

Dyah Hesti Wardhani

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

340
citations

1040056

9
h-index

888059

17
g-index

33
all docs

33
docs citations

33
times ranked

348
citing authors

#	ARTICLE	IF	CITATIONS
1	Iron Encapsulation by Deacetylated Glucomannan as an Excipient Using the Gelation Method: Characteristics and Controlled Release. <i>Food Technology and Biotechnology</i> , 2022, 60, 41-51.	2.1	5
2	Fish protein concentrate for human consumption: A review of its preparation by solvent extraction methods and potential for food applications. <i>Annals of Agricultural Sciences</i> , 2022, 67, 42-59.	2.9	9
3	Ultrasonic degradation of alginate: A matrix for iron encapsulation using gelation. <i>Food Bioscience</i> , 2021, 41, 100803.	4.4	12
4	Mathematical Approach for Estimation of Alginate-Iron Salt Solutions Viscosity at Various Solid Concentrations and Temperatures. <i>Current Research in Nutrition and Food Science</i> , 2021, 9, 75-87.	0.8	0
5	Dye solubilization ability of plant derived surfactant from <i>Sapindus rarak</i> DC. extracted with the assistance of ultrasonic waves. <i>Environmental Technology and Innovation</i> , 2021, 22, 101450.	6.1	8
6	Preparation of degraded alginate as a pH-dependent release matrix for spray-dried iron and its encapsulation performances. <i>Food Bioscience</i> , 2021, 41, 101002.	4.4	10
7	Micellar-Enhanced Ultrafiltration Using a Plant-Derived Surfactant for Dye Separation in Wastewater Treatment. <i>Membranes</i> , 2020, 10, 220.	3.0	8
8	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. <i>International Journal of Food Science</i> , 2020, 2020, 1-15.	2.0	46
9	The effect of spray-drying inlet conditions on iron encapsulation using hydrolysed glucomannan as a matrix. <i>Food and Bioproducts Processing</i> , 2020, 123, 72-79.	3.6	28
10	Antioxidant and physicochemical properties of acid degraded glucomannan. <i>AIP Conference Proceedings</i> , 2020, , .	0.4	1
11	Performance of Ultrafiltrationâ€œOzone Combined System for Produced Water Treatment. <i>Periodica Polytechnica: Chemical Engineering</i> , 2019, , .	1.1	0
12	PERFORMANCE OF GLUCOMANNAN-ALGINATE COMBINATION AS A pH SENSITIVE EXCIPIENT OF VITAMIN C ENCAPSULATION USING GELATION METHOD. <i>International Journal of Applied Pharmaceutics</i> , 2019, , 185-192.	0.3	6
13	Modification of glucomannan of <i>Amorphophallus oncophyllus</i> as an excipient for iron encapsulation performed using the gelation method [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2019, 18, 173-184.	0.3	4
14	Kinetic Study of Saponin Extraction from <i>Sapindus rarak</i> DC by Ultrasound-Assisted Extraction Methods. <i>Bulletin of Chemical Reaction Engineering and Catalysis</i> , 2019, 14, 468-477.	1.1	9
15	FOULING MECHANISM OF MICELLE ENHANCED ULTRAFILTRATION WITH SDS SURFACTANT FOR INDIGOZOL DYE REMOVAL. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2018, 80, .	0.4	5
16	Simultaneous Effect Of Temperature And Time Of Deacetylation On Physicochemical Properties Of Glucomannan. <i>ASEAN Journal of Chemical Engineering</i> , 2018, 18, 1.	0.5	6
17	Kinetics of Ultrasound-Assisted Extraction of Anthocyanin from Purple Roselle Calyces under different pH Conditions. <i>Chemistry and Chemical Technology</i> , 2018, 12, 523-528.	1.1	5
18	Physicochemical Properties of Glucomannan-Alginate as Vitamin C Excipient. <i>Evergreen</i> , 2018, 5, 6-10.	0.5	6

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19	Effect of deacetylation on functional properties of glucomannan. AIP Conference Proceedings, 2017, , .	0.4	9
20	Swelling power and solubility of modified breadfruit flour using <i>Lactobacillus plantarum</i> . Journal of Physics: Conference Series, 2017, 909, 012087.	0.4	3
21	PENCEGAHAN PENCOKLATAN ENZIMATIK PADA PORANG KUNING (<i>Amorphophallus oncophyllus</i>). Reaktor, 2017, 17, 104-110.	0.3	1
22	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
23	Extraction Characteristics of Anthocyanin from Roselle (<i>Hibiscus sabdariffa</i> L.) Calyces by Ultrasound-Assisted Extraction. Advanced Science Letters, 2017, 23, 5626-5628.	0.2	3
24	Evaluation of Micellar-Enhanced Ultrafiltration (MEUF) Membrane for Dye Removal of Synthetic Remazol Dye Wastewater. Engineering Journal, 2017, 21, 23-35.	1.0	10
25	Swelling Capacity of Glucomannan from <i>Amorphophallus oncophyllus</i> Purified with Enzymatic Hydrolysis. Advanced Science Letters, 2017, 23, 5623-5625.	0.2	0
26	Kinetics and Thermodynamics of Ultrasound-Assisted Depolymerization of κ -Carrageenan. Bulletin of Chemical Reaction Engineering and Catalysis, 2016, 11, 48-58.	1.1	20
27	Extraction of glucomannan of porang tuber (<i>Amorphophallus onchophillus</i>) by using IPA. AIP Conference Proceedings, 2015, , .	0.4	1
28	Inhibition kinetics of lipid oxidation of model foods by using antioxidant extract of fermented soybeans. Food Chemistry, 2013, 139, 837-844.	8.2	29
29	Optimisation of antioxidants extraction from soybeans fermented by <i>Aspergillus oryzae</i> . Food Chemistry, 2010, 118, 731-739.	8.2	40
30	Mathematical Modeling of the Development of Antioxidant Activity in Soybeans Fermented with <i>Aspergillus oryzae</i> and <i>Aspergillus awamori</i> in the Solid State. Journal of Agricultural and Food Chemistry, 2009, 57, 540-544.	5.2	15
31	Kinetics of daidzin and genistin transformations and water absorption during soybean soaking at different temperatures. Food Chemistry, 2008, 111, 13-19.	8.2	27
32	Mass Transfer, Energy Utilization, Physical and Nutritional Properties Evaluations During Drying of Papaya (<i>Carica papaya</i> L.) Seeds at Low to Moderate Temperatures. Arabian Journal for Science and Engineering, 0, , 1.	3.0	4
33	Enzymatic purification of glucomannan from <i>Amorphophallus oncophyllus</i> using A-Amylase. Bioscience Journal, 0, , 277-288.	0.4	6