Yuthana Phimolsiripol

List of Publications by Year
in descending order

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81 papers	1,734 citations	304368 22 h-index	329751 37 g-index
87 all docs	87 docs citations	87 times ranked	1499 citing authors

#	Article	IF	Citations
1	Quality improvement of rice-based gluten-free bread using different dietary fibre fractions of rice bran. Journal of Cereal Science, 2012, 56, 389-395.	1.8	101
2	Effects of freezing and temperature fluctuations during frozen storage on frozen dough and bread quality. Journal of Food Engineering, 2008, 84, 48-56.	2.7	91
3	Physicochemical, antioxidant, and antimicrobial properties of chitooligosaccharides produced using three different enzyme treatments. Food Bioscience, 2017, 18, 28-33.	2.0	86
4	Microbial exopolysaccharides for immune enhancement: Fermentation, modifications and bioactivities. Food Bioscience, 2020, 35, 100564.	2.0	76
5	Non-thermal plasma for elimination of pesticide residues in mango. Innovative Food Science and Emerging Technologies, 2018, 48, 164-171.	2.7	69
6	Physicochemical Properties of Sweet Potato Flour and Starch as Affected by Blanching and Processing. Starch/Staerke, 2003, 55, 258-264.	1.1	66
7	Characterization of Chitosan Film Incorporated with Curcumin Extract. Polymers, 2021, 13, 963.	2.0	59
8	Nonthermal plasma for pesticide and microbial elimination on fruits and vegetables: an overview. International Journal of Food Science and Technology, 2017, 52, 2127-2137.	1.3	56
9	Optimization of ultrasonic-assisted extraction of polysaccharides from purple glutinous rice bran (Oryza sativa L.) and their antioxidant activities. Scientific Reports, 2020, 10, 10410.	1.6	55
10	Antioxidant and Moisturizing Properties of Carboxymethyl Chitosan with Different Molecular Weights. Polymers, 2020, 12, 1445.	2.0	53
11	Synthesis, Characterization, and Application of Carboxymethyl Cellulose from Asparagus Stalk End. Polymers, 2021, 13, 81.	2.0	52
12	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. Antioxidants, 2021, 10, 1563.	2.2	51
13	Weight loss of frozen bread dough under isothermal and fluctuating temperature storage conditions. Journal of Food Engineering, 2011, 106, 134-143.	2.7	46
14	Lactic acid bacteria. Quality Assurance and Safety of Crops and Foods, 2022, 14, 13-31.	1.8	45
15	Extraction of Antioxidant Compounds and Pigments from Spirulina (Arthrospira platensis) Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. Applied Sciences (Switzerland), 2021, 11, 7629.	1.3	37
16	Carboxymethyl Bacterial Cellulose from Nata de Coco: Effects of NaOH. Polymers, 2021, 13, 348.	2.0	37
17	Pasting behaviour, textural properties and freezeâ€“thaw stability of wheat flourâ€“crude malva nut (Scaphium scaphigerum) gum system. Journal of Food Engineering, 2011, 105, 557-562.	2.7	34
18	Physical Properties of Carboxymethyl Cellulose from Palm Bunch and Bagasse Agricultural Wastes: Effect of Delignification with Hydrogen Peroxide. Polymers, 2020, 12, 1505.	2.0	33

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19	The Antiviral Activity of Bacterial, Fungal, and Algal Polysaccharides as Bioactive Ingredients: Potential Uses for Enhancing Immune Systems and Preventing Viruses. Frontiers in Nutrition, 2021, 8, 772033.	1.6	33
20	Antioxidant and immunomodulatory activities of sulphated polysaccharides from purple glutinous rice bran (Oryza sativa L.). International Journal of Food Science and Technology, 2018, 53, 994-1004.	1.3	29
21	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. LWT - Food Science and Technology, 2020, 133, 109977.	2.5	27
22	Soy sauce odour induces and enhances saltiness perception. International Journal of Food Science and Technology, 2015, 50, 2215-2221.	1.3	25
23	Efficacy of cassava starch blending with gelling agents and palm oil coating in improving egg shelf life. International Journal of Food Science and Technology, 2021, 56, 3655-3661.	1.3	24
24	Effect of sodium benzoate and chlorhexidine gluconate on a bio-thermoplastic elastomer made from thermoplastic starch-chitosan blended with epoxidized natural rubber. Carbohydrate Polymers, 2020, 242, 116421.	5.1	24
25	Techniques in Shelf Life Evaluation of Food Products. , 2016, , .		20
26	Gliding arc discharge non-thermal plasma for retardation of mango anthracnose. LWT - Food Science and Technology, 2019, 105, 142-148.	2.5	20
27	Properties of Peanut (KAC431) Protein Hydrolysates and Their Impact on the Quality of Gluten-Free Rice Bread. Foods, 2020, 9, 942.	1.9	19
28	Volatile Organic Compounds from Basil Essential Oils: Plant Taxonomy, Biological Activities, and Their Applications in Tropical Fruit Productions. Horticulturae, 2022, 8, 144.	1.2	19
29	Reaction Mechanism and Mechanical Property Improvement of Poly(Lactic Acid) Reactive Blending with Epoxy Resin. Polymers, 2021, 13, 2429.	2.0	18
30	Synergistics of Carboxymethyl Chitosan and Mangosteen Extract as Enhancing Moisturizing, Antioxidant, Antibacterial, and Deodorizing Properties in Emulsion Cream. Polymers, 2022, 14, 178.	2.0	18
31	Phytochemical Constitution, Anti-Inflammation, Anti-Androgen, and Hair Growth-Promoting Potential of Shallot (Allium ascalonicum L.) Extract. Plants, 2022, 11, 1499.	1.6	18
32	High Efficiency In Vitro Wound Healing of Dictyophora indusiata Extracts via Anti-Inflammatory and Collagen Stimulating (MMP-2 Inhibition) Mechanisms. Journal of Fungi (Basel, Switzerland), 2021, 7, 1100.	1.5	17
33	Glycaemic response of pseudocerealâ€based glutenâ€free food products: a review. International Journal of Food Science and Technology, 2022, 57, 4936-4944.	1.3	17
34	Shelf Life Extension of Chilled Pork by Optimal Ultrasonicated Ceylon Spinach (Basella alba) Extracts: Physicochemical and Microbial Properties. Foods, 2021, 10, 1241.	1.9	16
35	Cricket protein conjugated with different degrees of polymerization saccharides by Maillard reaction as a novel functional ingredient. Food Chemistry, 2022, 395, 133594.	4.2	15
36	Technological properties, inÂvitro starch digestibility and inÂvivo glycaemic index of bread containing crude malva nut gum. International Journal of Food Science and Technology, 2017, 52, 1035-1041.	1.3	14

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37	Antiâ€inflammation of bioactive compounds from ethanolic extracts of edible bamboo mushroom (Dictyophora indusiata) as functional health promoting food ingredients. International Journal of Food Science and Technology, 2022, 57, 110-122.	1.3	14
38	High Substitution Synthesis of Carboxymethyl Chitosan for Properties Improvement of Carboxymethyl Chitosan Films Depending on Particle Sizes. Molecules, 2021, 26, 6013.	1.7	14
39	Enhancement of Î²â€caroteneâ€rich carotenoid production by a mutant Sporidiobolus pararoseus and stabilization of its antioxidant activity by microencapsulation. Journal of Food Processing and Preservation, 2020, 44, e14596.	0.9	13
40	Optimization of Enzymatic Production of Fructooligosaccharides from Longan Syrup. Journal of Applied Sciences, 2012, 12, 1118-1123.	0.1	13
41	Antimicrobial activity of a crude peptide extract from lablab bean (Dolichos lablab) for semi-dried rice noodles shelf-life. Quality Assurance and Safety of Crops and Foods, 2021, 13, 25-33.	1.8	12
42	Innovations and applications of 3â€Ð printing in food sector. International Journal of Food Science and Technology, 2022, 57, 3326-3332.	1.3	12
43	Effect of Dip Coating Polymer Solutions on Properties of Thermoplastic Cassava Starch. Polymers, 2019, 11, 1746.	2.0	11
44	Effect of Monochloroacetic Acid on Properties of Carboxymethyl Bacterial Cellulose Powder and Film from Nata de Coco. Polymers, 2021, 13, 488.	2.0	11
45	Mango Peel Pectin: Recovery, Functionality and Sustainable Uses. Polymers, 2021, 13, 3898.	2.0	11
46	Emerging technologies in combination with probiotics for aflatoxins removal: an updated review. International Journal of Food Science and Technology, 2022, 57, 5712-5721.	1.3	11
47	Effects of storage temperature on the quality of eggs coated by cassava starch blended with carboxymethyl cellulose and paraffin wax. Poultry Science, 2022, 101, 101509.	1.5	10
48	Thermoplastic mung bean starch/natural rubber/sericin blends for improved oil resistance. International Journal of Biological Macromolecules, 2021, 188, 283-289.	3.6	10
49	Antioxidation, Anti-Inflammation, and Regulation of SRD5A Gene Expression of Oryza sativa cv. Bue Bang 3 CMU Husk and Bran Extracts as Androgenetic Alopecia Molecular Treatment Substances. Plants, 2022, 11, 330.	1.6	10
50	Corn starch reactive blending with latex from natural rubber using Na+ ions augmented carboxymethyl cellulose as a crosslinking agent. Scientific Reports, 2021, 11, 19250.	1.6	9
51	Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharide production using co-substrates of sucrose and inulin from Jerusalem artichoke. Preparative Biochemistry and Biotechnology, 2018, 48, 194-201.	1.0	8
52	Extraction, Structural Characterisation, and Immunomodulatory Properties of Edible Amanita hemibapha subspecies javanica (Corner and Bas) Mucilage Polysaccharide as a Potential of Functional Food. Journal of Fungi (Basel, Switzerland), 2021, 7, 683.	1.5	8
53	Sericin cocoon bio-compatibilizer for reactive blending of thermoplastic cassava starch. Scientific Reports, 2021, 11, 19945.	1.6	8
54	Effect of Egg-Coating Material Properties by Blending Cassava Starch with Methyl Celluloses and Waxes on Egg Quality. Polymers, 2021, 13, 3787.	2.0	8

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55	In Vitro and In Vivo Regulation of SRD5A mRNA Expression of Supercritical Carbon Dioxide Extract from Asparagus racemosus Willd. Root as Anti-Sebum and Pore-Minimizing Active Ingredients. Molecules, 2022, 27, 1535.	1.7	8
56	Preservation of high pressure pasteurised milk by hyperbaric storage at room temperature versus refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation. Food Chemistry, 2022, 387, 132887.	4.2	8
57	Cold plasma for microbial safety: Principle, mechanism, and factors responsible. Journal of Food Processing and Preservation, 2022, 46, .	0.9	8
58	Validation of mathematical model with phosphate activation effect by batch (R)-phenylacetylcarbinol biotransformation process utilizing Candida tropicalis pyruvate decarboxylase in phosphate buffer. Scientific Reports, 2021, 11, 11813.	1.6	7
59	Polysaccharides as active ingredients, nutraceuticals and functional foods. International Journal of Food Science and Technology, 2022, 57, 1-3.	1.3	7
60	Morphology, Mechanical, and Water Barrier Properties of Carboxymethyl Rice Starch Films: Sodium Hydroxide Effect. Molecules, 2022, 27, 331.	1.7	7
61	Growing ganja permission: a real gate-way for Thailandâ€™s promising industrial crop?. Journal of Cannabis Research, 2022, 4, 10.	1.5	7
62	Effect of Non-thermal Plasma on Physicochemical Properties of Nam Dok Mai Mango. International Journal on Advanced Science, Engineering and Information Technology, 2017, 7, 263.	0.2	6
63	Sulphation and Hydrolysis Improvements of Bioactivities, and Immuno-Modulatory Properties of Edible Amanita hemibapha Subspecies javanica (Corner and Bas) Mucilage Polysaccharide as a Potential in Personalized Functional Foods. Journal of Fungi (Basel, Switzerland), 2021, 7, 847.	1.5	6
64	Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer. International Journal of Biological Macromolecules, 2022, 197, 49-54.	3.6	6
65	Modified Poly(Lactic Acid) Epoxy Resin Using Chitosan for Reactive Blending with Epoxidized Natural Rubber: Analysis of Annealing Time. Polymers, 2022, 14, 1085.	2.0	6
66	Does Curing Moisture Content Affect Black Garlic Physiochemical Quality?. Horticulturae, 2021, 7, 535.	1.2	6
67	Effect of cold preâ€treatment duration before freezing on frozen bread dough quality. International Journal of Food Science and Technology, 2008, 43, 1759-1762.	1.3	5
68	Integrated Ultrasonication and Microbubble-Assisted Enzymatic Synthesis of Fructooligosaccharides from Brown Sugar. Foods, 2020, 9, 1833.	1.9	5
69	NEAR INFRARED SPECTROSCOPY MEASUREMENT AND KINETIC MODELING FOR PHYSIOCHEMICAL PROPERTIES OF TABTIM FISH (HYBRID TILAPIA OREOCHROMIS SP.) FILLETS DURING CHILLING STORAGE. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 11, e1412.	0.4	4
70	Effect of extraction and concentration processes on properties of longan syrup. Journal of Food Science and Technology, 2014, 51, 2062-2069.	1.4	3
71	Development of a Concentrated Strawberry Beverage Fortified with Longan Seed Extract. Chiang Mai University Journal of Natural Sciences, 2015, 14, .	0.1	3
72	Combination Effects of Phosphate and NaCl on Physiochemical, Microbiological, and Sensory Properties of Frozen Nile Tilapia (Oreochromis niloticus) Fillets during Frozen Storage. Walailak Journal of Science and Technology, 2020, 17, 313-323.	0.5	3

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73	Longan Syrup and Related Products. , 2020, , 123-148.		3
74	Mass Spectrometry-Based Metabolomics of Phytocannabinoids from Non-Cannabis Plant Origins. Molecules, 2022, 27, 3301.	1.7	3
75	Response Surface Optimization of Exopolysaccharide Production from Sugarcane Juice by Lactobacillus confusus TISTR 1498. Chiang Mai University Journal of Natural Sciences, 2014, 13, .	0.1	2
76	Effects of germinated and nongerminated rice grains on storage stability of pressurized purple rice beverages with Lactobacillus casei 01 supplement. Journal of Food Processing and Preservation, 2020, 44, e14442.	0.9	2
77	Kinetics and Nondestructive Measurement of Total Volatile Basic Nitrogen and Thiobarbituric Acid-Reactive Substances in Chilled Tabtim Fish Fillets Using Near Infrared Spectroscopy (NIRS). International Journal of Electrical Energy, 2016, , .	0.4	2
78	The shortest innovative process for enhancing the S-allylcysteine content and antioxidant activity of black and golden garlic. Scientific Reports, 2022, 12, .	1.6	2
79	Impacts of Hydrocolloids on Physical, Microbiological and Sensorial Qualities of Swai-Fish-Based Emulsions Subjected to High Pressure Processing. Journal of Aquatic Food Product Technology, 2019, 28, 572-582.	0.6	1
80	Comparison of the Properties of Egg Coating Materials Formulated by Blending Cassava Starch with Methyl Celluloses and Waxes and Their Effects on Egg Quality. SSRN Electronic Journal, 0, , .	0.4	0
81	Comparison of the Properties of Egg Coating Materials Formulated by Blending Cassava Starch with Methyl Celluloses and Waxes and Their Effects on Egg Quality. SSRN Electronic Journal, 0, , .	0.4	0