

Yuthana Phimolsiripol

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

68

papers

814

citations

15

h-index

26

g-index

87

ext. papers

1,247

ext. citations

4

avg, IF

4.41

L-index

#	Paper	IF	Citations
68	Antioxidation, Anti-Inflammation, and Regulation of Gene Expression of cv. Bue Bang 3 CMU Husk and Bran Extracts as Androgenetic Alopecia Molecular Treatment Substances.. <i>Plants</i> , 2022 , 11,	4.5	4
67	Volatile Organic Compounds from Basil Essential Oils: Plant Taxonomy, Biological Activities, and Their Applications in Tropical Fruit Productions. <i>Horticulturae</i> , 2022 , 8, 144	2.5	3
66	Morphology, Mechanical, and Water Barrier Properties of Carboxymethyl Rice Starch Films: Sodium Hydroxide Effect.. <i>Molecules</i> , 2022 , 27,	4.8	2
65	In Vitro and In Vivo Regulation of mRNA Expression of Supercritical Carbon Dioxide Extract from Willd. Root as Anti-Sebum and Pore-Minimizing Active Ingredients.. <i>Molecules</i> , 2022 , 27,	4.8	2
64	Toward Green Extraction Processes 2022 , 519-561		
63	Growing ganja permission: a real gate-way for Thailand's promising industrial crop?. <i>Journal of Cannabis Research</i> , 2022 , 4, 10	2.5	2
62	Preservation of high pressure pasteurised milk by hyperbaric storage at room temperature versus refrigeration on inoculated microorganisms, fatty acids, volatile compounds and lipid oxidation.. <i>Food Chemistry</i> , 2022 , 387, 132887	8.5	0
61	Mass Spectrometry-Based Metabolomics of Phytocannabinoids from Non-Cannabis Plant Origins. <i>Molecules</i> , 2022 , 27, 3301	4.8	1
60	Phytochemical Constitution, Anti-Inflammation, Anti-Androgen, and Hair Growth-Promoting Potential of Shallot (<i>Allium ascalonicum</i> L.) Extract. <i>Plants</i> , 2022 , 11, 1499	4.5	3
59	High Efficiency In Vitro Wound Healing of Extracts via Anti-Inflammatory and Collagen Stimulating (MMP-2 Inhibition) Mechanisms.. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	6
58	The Antiviral Activity of Bacterial, Fungal, and Algal Polysaccharides as Bioactive Ingredients: Potential Uses for Enhancing Immune Systems and Preventing Viruses. <i>Frontiers in Nutrition</i> , 2021 , 8, 772033	6.2	9
57	Mango Peel Pectin: Recovery, Functionality and Sustainable Uses. <i>Polymers</i> , 2021 , 13,	4.5	2
56	Thermoplastic cassava starch blend with polyethylene-grafted-maleic anhydride and gelatin core-shell structure compatibilizer.. <i>International Journal of Biological Macromolecules</i> , 2021 , 197, 49-49	7.9	0
55	Sericin cocoon bio-compatibilizer for reactive blending of thermoplastic cassava starch. <i>Scientific Reports</i> , 2021 , 11, 19945	4.9	1
54	High Substitution Synthesis of Carboxymethyl Chitosan for Properties Improvement of Carboxymethyl Chitosan Films Depending on Particle Sizes. <i>Molecules</i> , 2021 , 26,	4.8	2
53	Sulphation and Hydrolysis Improvements of Bioactivities, and Immuno-Modulatory Properties of Edible Subspecies (Corner and Bas) Mucilage Polysaccharide as a Potential in Personalized Functional Foods. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	1
52	Effect of Egg-Coating Material Properties by Blending Cassava Starch with Methyl Celluloses and Waxes on Egg Quality. <i>Polymers</i> , 2021 , 13,	4.5	2

51	Characterization of Chitosan Film Incorporated with Curcumin Extract. <i>Polymers</i> , 2021 , 13,	4.5	15
50	Shelf Life Extension of Chilled Pork by Optimal Ultrasonicated Ceylon Spinach () Extracts: Physicochemical and Microbial Properties. <i>Foods</i> , 2021 , 10,	4.9	2
49	Validation of mathematical model with phosphate activation effect by batch (R)-phenylacetylcarbinol biotransformation process utilizing <i>Candida tropicalis</i> pyruvate decarboxylase in phosphate buffer. <i>Scientific Reports</i> , 2021 , 11, 11813	4.9	0
48	Efficacy of cassava starch blending with gelling agents and palm oil coating in improving egg shelf life. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3655-3661	3.8	9
47	Effect of Monochloroacetic Acid on Properties of Carboxymethyl Bacterial Cellulose Powder and Film from Nata de Coco. <i>Polymers</i> , 2021 , 13,	4.5	5
46	Reaction Mechanism and Mechanical Property Improvement of Poly(Lactic Acid) Reactive Blending with Epoxy Resin. <i>Polymers</i> , 2021 , 13,	4.5	6
45	Extraction, Structural Characterisation, and Immunomodulatory Properties of Edible subspecies (Corner and Bas) Mucilage Polysaccharide as a Potential of Functional Food. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	3
44	Extraction of Antioxidant Compounds and Pigments from <i>Spirulina (Arthrospira platensis)</i> Assisted by Pulsed Electric Fields and the Binary Mixture of Organic Solvents and Water. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 7629	2.6	6
43	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. <i>Antioxidants</i> , 2021 , 10,	7.1	6
42	Corn starch reactive blending with latex from natural rubber using Na ions augmented carboxymethyl cellulose as a crosslinking agent. <i>Scientific Reports</i> , 2021 , 11, 19250	4.9	3
41	Effects of storage temperature on the quality of eggs coated by cassava starch blended with carboxymethyl cellulose and paraffin wax. <i>Poultry Science</i> , 2021 , 101, 101509	3.9	2
40	Thermoplastic mung bean starch/natural rubber/sericin blends for improved oil resistance. <i>International Journal of Biological Macromolecules</i> , 2021 , 188, 283-289	7.9	4
39	Carboxymethyl Bacterial Cellulose from Nata de Coco: Effects of NaOH. <i>Polymers</i> , 2021 , 13,	4.5	14
38	Does Curing Moisture Content Affect Black Garlic Physicochemical Quality?. <i>Horticulturae</i> , 2021 , 7, 535	2.5	2
37	Enhancement of β -carotene-rich carotenoid production by a mutant <i>Sporidiobolus pararoseus</i> and stabilization of its antioxidant activity by microencapsulation. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14596	2.1	4
36	Microbial exopolysaccharides for immune enhancement: Fermentation, modifications and bioactivities. <i>Food Bioscience</i> , 2020 , 35, 100564	4.9	38
35	Optimization of ultrasonic-assisted extraction of polysaccharides from purple glutinous rice bran (<i>Oryza sativa</i> L.) and their antioxidant activities. <i>Scientific Reports</i> , 2020 , 10, 10410	4.9	25
34	Effects of germinated and nongerminated rice grains on storage stability of pressurized purple rice beverages with <i>Lactobacillus casei</i> 01 supplement. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14442	2.1	2

33	Synthesis, Characterization, and Application of Carboxymethyl Cellulose from Asparagus Stalk End. <i>Polymers</i> , 2020 , 13,	4.5	21
32	Longan Syrup and Related Products 2020 , 123-148		0
31	Effect of sodium benzoate and chlorhexidine gluconate on a bio-thermoplastic elastomer made from thermoplastic starch-chitosan blended with epoxidized natural rubber. <i>Carbohydrate Polymers</i> , 2020 , 242, 116421	10.3	14
30	Antioxidant and Moisturizing Properties of Carboxymethyl Chitosan with Different Molecular Weights. <i>Polymers</i> , 2020 , 12,	4.5	22
29	Physical Properties of Carboxymethyl Cellulose from Palm Bunch and Bagasse Agricultural Wastes: Effect of Delignification with Hydrogen Peroxide. <i>Polymers</i> , 2020 , 12,	4.5	15
28	Properties of Peanut (KAC431) Protein Hydrolysates and Their Impact on the Quality of Gluten-Free Rice Bread. <i>Foods</i> , 2020 , 9,	4.9	7
27	Optimization of gluten-free functional noodles formulation enriched with fish gelatin hydrolysates. <i>LWT - Food Science and Technology</i> , 2020 , 133, 109977	5.4	10
26	Integrated Ultrasonication and Microbubble-Assisted Enzymatic Synthesis of Fructooligosaccharides from Brown Sugar. <i>Foods</i> , 2020 , 9,	4.9	3
25	Impacts of Hydrocolloids on Physical, Microbiological and Sensorial Qualities of Swai-Fish-Based Emulsions Subjected to High Pressure Processing. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 572-582	1.6	1
24	Gliding arc discharge non-thermal plasma for retardation of mango anthracnose. <i>LWT - Food Science and Technology</i> , 2019 , 105, 142-148	5.4	6
23	Effect of Dip Coating Polymer Solutions on Properties of Thermoplastic Cassava Starch. <i>Polymers</i> , 2019 , 11,	4.5	7
22	Optimization of simultaneously enzymatic fructo- and inulo-oligosaccharide production using co-substrates of sucrose and inulin from Jerusalem artichoke. <i>Preparative Biochemistry and Biotechnology</i> , 2018 , 48, 194-201	2.4	8
21	Non-thermal plasma for elimination of pesticide residues in mango. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 48, 164-171	6.8	37
20	Antioxidant and immunomodulatory activities of sulphated polysaccharides from purple glutinous rice bran (<i>Oryza sativa</i> L.). <i>International Journal of Food Science and Technology</i> , 2018 , 53, 994-1004	3.8	20
19	Technological properties, in vitro starch digestibility and in vivo glycaemic index of bread containing crude malva nut gum. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1035-1041	3.8	8
18	Physicochemical, antioxidant, and antimicrobial properties of chitooligosaccharides produced using three different enzyme treatments. <i>Food Bioscience</i> , 2017 , 18, 28-33	4.9	59
17	Nonthermal plasma for pesticide and microbial elimination on fruits and vegetables: an overview. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2127-2137	3.8	40
16	Effect of Non-thermal Plasma on Physicochemical Properties of Nam Dok Mai Mango. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2017 , 7, 263	1.6	5

15	Kinetics and Nondestructive Measurement of Total Volatile Basic Nitrogen and Thiobarbituric Acid-Reactive Substances in Chilled Tabtim Fish Fillets Using Near Infrared Spectroscopy (NIRS). <i>International Journal of Electrical Energy</i> , 2016 ,	2	1
14	Techniques in Shelf Life Evaluation of Food Products 2016 ,		13
13	Soy sauce odour induces and enhances saltiness perception. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2215-2221	3.8	17
12	Effect of extraction and concentration processes on properties of longan syrup. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2062-9	3.3	1
11	Response Surface Optimization of Exopolysaccharide Production from Sugarcane Juice by <i>Lactobacillus confusus</i> TISTR 1498. <i>Chiang Mai University Journal of Natural Sciences</i> , 2014 , 13,	1.2	2
10	Quality improvement of rice-based gluten-free bread using different dietary fibre fractions of rice bran. <i>Journal of Cereal Science</i> , 2012 , 56, 389-395	3.8	84
9	Optimization of Enzymatic Production of Fructooligosaccharides from Longan Syrup. <i>Journal of Applied Sciences</i> , 2012 , 12, 1118-1123	0.3	12
8	Pasting behaviour, textural properties and freeze-thaw stability of wheat flour-rude malva nut (<i>Scaphium scaphigerum</i>) gum system. <i>Journal of Food Engineering</i> , 2011 , 105, 557-562	6	28
7	Weight loss of frozen bread dough under isothermal and fluctuating temperature storage conditions. <i>Journal of Food Engineering</i> , 2011 , 106, 134-143	6	34
6	Effect of cold pre-treatment duration before freezing on frozen bread dough quality. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1759-1762	3.8	4
5	Effects of freezing and temperature fluctuations during frozen storage on frozen dough and bread quality. <i>Journal of Food Engineering</i> , 2008 , 84, 48-56	6	72
4	Physicochemical Properties of Sweet Potato Flour and Starch as Affected by Blanching and Processing. <i>Starch/Staerke</i> , 2003 , 55, 258-264	2.3	51
3	Anti-inflammation of bioactive compounds from ethanolic extracts of edible bamboo mushroom (<i>Dictyophora indusiata</i>) as functional health promoting food ingredients. <i>International Journal of Food Science and Technology</i> ,	3.8	5
2	Innovations and applications of 3-D printing in food sector. <i>International Journal of Food Science and Technology</i> ,	3.8	0
1	Glycaemic response of pseudocereals based gluten-free food products: A review. <i>International Journal of Food Science and Technology</i> ,	3.8	3