

# Danar Praseptiangga

## List of Publications by Year in descending order

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Version: 2024-02-01

86  
papers

578  
citations

706676

14  
h-index

799663

21  
g-index

89  
all docs

89  
docs citations

89  
times ranked

526  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of Physicochemical Properties of Chitosan Coconut Crabs Shells ( <i>Birgus latro</i> ). International Journal on Advanced Science, Engineering and Information Technology, 2022, 12, 385.	0.2	0
2	Chemical and physical properties of canna ( <i>Canna edulis</i> ) and jack bean ( <i>Canavalia ensiformis</i> )-based composite flours. Food Research, 2022, 6, 354-367.	0.3	2
3	The Effect of Clove Leaves Essential Oil Addition on Physicochemical and Sensory Characteristics of Milk Chocolate Bar. International Journal on Advanced Science, Engineering and Information Technology, 2021, 11, 165-171.	0.2	1
4	The study of carotene content and iodine value of oil from different ripening levels and storage duration of palm fresh fruit bunches. IOP Conference Series: Earth and Environmental Science, 2021, 709, 012022.	0.2	2
5	Enhanced multi functionality of semi-refined iota carrageenan as food packaging material by incorporating SiO <sub>2</sub> and ZnO nanoparticles. Heliyon, 2021, 7, e06963.	1.4	28
6	Ginger-flavoured ready-to-drink cocoa beverage formulated with high and lowfat content powder: consumer preference, properties and stability. Food Research, 2021, 5, 7-17.	0.3	8
7	Effects of Plasticizer and Cinnamon Essential Oil Incorporation on Mechanical and Water Barrier Properties of Semirefined Iota-Carrageenan-based Edible Film. IOP Conference Series: Earth and Environmental Science, 2021, 828, 012034.	0.2	3
8	Physical, Chemical, Physicochemical, and Sensory Properties of Analog Rice Based on Purple Sweet Potato Flour ( <i>Ipomoea batatas</i> L.) and Bambara Groundnut Flour ( <i>Vigna subterranea</i> L.). IOP Conference Series: Earth and Environmental Science, 2021, 828, 012030.	0.2	0
9	Amylograph properties and microstructure of white corn and okara-based composite flour. IOP Conference Series: Earth and Environmental Science, 2021, 828, 012035.	0.2	0
10	Preparation and Characterization of Type 3 Resistant Starch from Cilacap Breadfruit ( <i>Artocarpus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 Information Technology, 2021, 11, 1623.	0.2	0
11	Development and Characterization of Semi-Refined Iota Carrageenan/SiO <sub>2</sub> -ZnO Bionanocomposite Film with the Addition of Cassava Starch for Application on Minced Chicken Meat Packaging. Foods, 2021, 10, 2776.	1.9	10
12	Peningkatan Kapasitas Petani Cokelat Desa Randualas Kecamatan Kare Kabupaten Madiun Melalui Edukasi Kualitas Kemasan Produk Cokelat. PRIMA Journal of Community Empowering and Services, 2021, 5, 174.	0.1	0
13	Aplikasi Mesin Pemasak Minuman Rempah Jahe ( <i>Zingiber officinale</i> ) Dengan Pengaduk Otomatis di UKM Polanmadu. PRIMA Journal of Community Empowering and Services, 2021, 5, 199.	0.1	0
14	Antioxidant activity and quality attributes of white chocolate incorporated with <i>Cinnamomum burmannii</i> Blume essential oil. Journal of Food Science and Technology, 2020, 57, 1731-1739.	1.4	31
15	Sensorial and physical properties of chocolate beverage prepared using low fat cocoa powder. AIP Conference Proceedings, 2020, , .	0.3	8
16	Preparation and FTIR spectroscopic studies of SiO <sub>2</sub> -ZnO nanoparticles suspension for the development of carrageenan-based bio-nanocomposite film. AIP Conference Proceedings, 2020, , .	0.3	11
17	Yield and color changes of starch from Cilacap breadfruit for producing breadfruitâ€™s resistant starch type 3. AIP Conference Proceedings, 2020, , .	0.3	0
18	Moisture sorption isotherm and shelf life of pumpkin and arrowroot starch-based instant porridge. AIP Conference Proceedings, 2020, , .	0.3	1

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19	Dispersion of SiO <sub>2</sub> and ZnO nanoparticles by bead milling in the preparation of carrageenan bio-nanocomposite film. AIP Conference Proceedings, 2020, , .	0.3	3
20	Palm oil yield potency on different level of ripening and storage time based on fruits percentage and fresh fruit bunches. IOP Conference Series: Earth and Environmental Science, 2020, 443, 012005.	0.2	1
21	Organoleptic, Chemical, and Physical Characteristics of Sago ( <i>Metroxylon</i> spp.) Analog Rice Supplemented with Red Bean ( <i>Phaseolus vulgaris</i> ) Flour as a Functional Food. International Journal on Advanced Science, Engineering and Information Technology, 2020, 10, 1289-1296.	0.2	0
22	PENGARUH APLIKASI EDIBLE COATING HIDROKSI PROPIL METIL SELULOSA DAN METIL SELULOSA TERHADAP PENURUNAN SERAPAN MINYAK DAN KARAKTERISTIK FISIKOKIMIA KERIPIK SINGKONG. Jurnal Teknologi Hasil Pertanian, 2020, 13, 79.	0.4	1
23	Challenges in the development of the cocoa and chocolate industry in Indonesia: A case study in Madiun, East Java. AIMS Agriculture and Food, 2020, 5, 920-937.	0.8	9
24	Effects of Ripening Level and Processing Delay on the Characteristics of Oil Palm Fruit Bunches. International Journal on Advanced Science, Engineering and Information Technology, 2020, 10, 389-394.	0.2	4
25	Comparison of antibiotic resistance pattern among Enteropathogenic bacteria isolated from broiler and backyard chicken meat. Journal of the Indonesian Tropical Animal Agriculture, 2019, 44, 228.	0.1	0
26	Sensory and physicochemical characteristics of dark chocolate bar with addition of cinnamon ( <i>Cinnamomum burmannii</i> ) bark oleoresin microcapsule. Journal of Food Science and Technology, 2019, 56, 4323-4332.	1.4	19
27	Process optimization for producing pumpkin ( <i>Cucurbita moschata</i> D) and arrowroot ( <i>Marantha</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock Engineering, 2019, 633, 012016.	0.3	0
28	Effect of different solvents and extraction conditions on fiber contents of local corns silk powders. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012035.	0.3	0
29	Chemical and sensory characteristics of white sweet potato ( <i>Ipomoea batatas</i> L.), rice ( <i>Oryza sativa</i> L.), and tapioca ( <i>Manihot esculenta</i> ) flours - based seasoning composite flour. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012047.	0.3	0
30	Chemical characteristics of composite flour based on white corn and okara. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012043.	0.3	2
31	Panelist acceptance level and characterization of physical and chemical properties on dark chocolate bar with addition of kaffir lime ( <i>Citrus hystrix</i> DC.) leaf essential oil. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012031.	0.3	0
32	Fruit identification and effect of starch isolation methods on color attributes of Cilacap bread fruit's starch. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012037.	0.3	0
33	Effect of Bed Thickness on the Drying Rate of Paddy Rice in an Up-flow Fixed Bed Dryer. Journal of Physics: Conference Series, 2019, 1376, 012045.	0.3	1
34	Effects of <i>Kaempferia galanga</i> L. essential oil incorporation on sensory and physical properties of dark chocolate bar. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012036.	0.3	1
35	Preparation and preliminary characterization of sago flour and semi refined kappa carrageenan-based biocomposite film incorporated with coconut crabs chitosan nanoparticles. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012044.	0.3	2
36	Extraction and Partial Characterization of Lectin from Indonesian Brown Algae <i>Padina australis</i> and <i>Padina minor</i> . Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology, 2019, 14, 103.	0.2	1

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37	Effect of drying and milling modes on the quality of white rice of an Indonesian long grain rice cultivar. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2019, 18, 195-203.	0.2	3
38	Effect of drying and milling modes on the quality of white rice of an Indonesian long grain rice cultivar [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2019, 18, 195-203.	0.2	2
39	Physicochemical and Sensory Properties of Pumpkin ( <i>Cucurbita moschata</i> D) and Arrowroot ( <i>Marantha arundinaceae</i> L) Starch-based Instant Porridge. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2019, 9, 412-421.	0.2	4
40	The Optimization of Temperature and Length of Extraction of Local Corn Silk Powder Using Response Surface Methodology. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2019, 9, 473-479.	0.2	1
41	Preparation and Characterization of Biopolymer Chitosan Nanofiber from Coconut Crab Shell. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2019, 9, 866-873.	0.2	3
42	Preliminary Characterization of Crude Lectins Fractions of Red Macroalgae Species Collected from the Southern Coast of Gunungkidul Indonesia. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2019, 9, 1309-1316.	0.2	2
43	Characterization of the chemical composition of <i>Adenostemma lavenia</i> (L.) Kuntze and <i>Adenostemma platyphyllum</i> Cass. <i>IOP Conference Series: Earth and Environmental Science</i> , 2018, 102, 012029.	0.2	1
44	The dispersion of fine chitosan particles by beads-milling. <i>AIP Conference Proceedings</i> , 2018, , .	0.3	1
45	UV-screening, transparency and water barrier properties of semi refined iota carrageenan packaging film incorporated with ZnO nanoparticles. <i>AIP Conference Proceedings</i> , 2018, , .	0.3	28
46	Mechanical and solubility properties of bio-nanocomposite film of semi refined kappa carrageenan/ZnO nanoparticles. <i>AIP Conference Proceedings</i> , 2018, , .	0.3	15
47	The effect of packaging methods (paper, active paper, and edible coating) on the characteristic of papaya MJ9 in ambient temperature storage. <i>IOP Conference Series: Earth and Environmental Science</i> , 2018, 102, 012087.	0.2	0
48	Mechanical and Barrier Properties of Semi Refined Kappa Carrageenan-based Composite Edible Film and Its Application on Minimally Processed Chicken Breast Fillet. <i>IOP Conference Series: Materials Science and Engineering</i> , 2018, 333, 012086.	0.3	5
49	The addition of nanochitosan suspension as filler in carrageenan-tapioca biocomposite film. <i>AIP Conference Proceedings</i> , 2018, , .	0.3	2
50	Formulation and physicochemical characterization of composite flour from yam ( <i>Dioscorea alata</i> ) and lima beans ( <i>Phaseolus lunatus</i> ). <i>AIP Conference Proceedings</i> , 2018, , .	0.3	0
51	Physical and chemical characterization of composite flour from canna flour ( <i>Canna edulis</i> ) and lima bean flour ( <i>Phaseolus lunatus</i> ). <i>AIP Conference Proceedings</i> , 2018, , .	0.3	2
52	Optical transparency and mechanical properties of semi-refined iota carrageenan film reinforced with SiO <sub>2</sub> as food packaging material. <i>AIP Conference Proceedings</i> , 2018, , .	0.3	22
53	Kajian Tingkat Penerimaan Panelis pada Dark Chocolate Bar dengan Penambahan Bubuk Kayu Manis ( <i>Cinnamomum burmannii</i> ). <i>Caraka Tani: Journal of Sustainable Agriculture</i> , 2018, 33, .	0.2	2
54	INTRODUKSI PROSES PENGOLAHAN PANGAN BERBASIS TANAMAN HORTIKULTURA UNTUK PEMBERDAYAAN MASYARAKAT DESA WUNUT KABUPATEN KLATEN. SEMAR ( <i>Jurnal Ilmu Pengetahuan Teknologi Dan Seni</i> ) Tj ETQq0 0.0 rgBT /Overlock 10		

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55	PENAPISAN HEMAGGLUTININ DARI ALGA HIJAU GENUS Codium (Chlorophyceae, Codiaceae). Jurnal Teknologi Hasil Pertanian, 2018, 6, .	0.4	0
56	Karakterisasi Biokimia Lektin Makroalga Sargassum polycystum dan Turbinaria ornata/Biochemical Characterisation of Lectin Derived from Sargassum polycystum and Turbinaria ornata Macroalgae. Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan, 2018, 13, 91.	0.2	0
57	Effect of cassava starch-based edible coating incorporated with lemongrass essential oil on the quality of papaya MJ9. IOP Conference Series: Materials Science and Engineering, 2017, 176, 012054.	0.3	8
58	Interaction between natural antioxidants derived from cinnamon and cocoa in binary and complex mixtures. Food Chemistry, 2017, 231, 356-364.	4.2	64
59	Development of Seaweed-based Biopolymers for Edible Films and Lectins. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012003.	0.3	19
60	Formulation and characterization of novel composite semi-refined iota carrageenan-based edible film incorporating palmitic acid. AIP Conference Proceedings, 2017, , .	0.3	11
61	Understanding valence-shell electron-pair repulsion (VSEPR) theory using origami molecular models. Journal of Physics: Conference Series, 2017, 795, 012066.	0.3	1
62	Physical Characteristics of White Sweet Potato (Ipomoea batatasL.), Rice (Oryza sativaL.), and Tapioca (Manihot esculenta)Flours - Based Seasoning Composite Flour. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012036.	0.3	1
63	Prevalence of Antibiotic-resistance <i>Enterobacteriaceae</i> strains Isolated from Chicken Meat at Traditional Markets in Surabaya, Indonesia. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012007.	0.3	10
64	Preliminary Characterization of Crude Lectin Fraction of the Red Alga,Acrocystis nanafrom Wediombo Beach of the Southern Coast of Java Island, Gunung Kidul, Yogyakarta, Indonesia. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012016.	0.3	2
65	Sensory Attributes and Preliminary Characterization of Milk Chocolate Bar Enriched with Cinnamon Essential Oil. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012031.	0.3	22
66	Cytotoxicity of Crude Lectins from Red Macroalgae from the Southern Coast of Java Island, Gunung Kidul Regency, Yogyakarta, Indonesia. IOP Conference Series: Materials Science and Engineering, 2017, 193, 012017.	0.3	1
67	Physical and Chemical Characterization Of Greater Yam (Dioscorea Alata) And Jack Bean (Canavalia) Tj ETQq1 1 0.784314 rgBT /Overl 193, 012041.	0.3	2
68	Chemical and Phytochemical Characteristics of Local Corn Silk Powder of Three Different Varieties. International Journal on Advanced Science, Engineering and Information Technology, 2017, 7, 1957.	0.2	12
69	Karakterisasi Kemasan Kertas Aktif dengan Penambahan Oleoresin Ampas Destilasi Sereh Dapur (Cymbopogon citratus). Agritech, 2017, 37, 60.	0.0	1
70	CASSAVA STARCH-BASED EDIBLE COATINGS ENRICHED WITH Alpina purpurata AND Kaempferia rotunda ESSENTIAL OILS FOR PATIN FILLETS PRESERVATION. Jurnal Teknologi (Sciences and Engineering), 2016, 78, .	0.3	1
71	Preparation and characterization of semi-refined kappa carrageenan-based edible film for nano coating application on minimally processed food. AIP Conference Proceedings, 2016, , .	0.3	16
72	Preparation and preliminary characterization of semi refined kappa carrageenan-based edible film incorporated with cinnamon essential oil. AIP Conference Proceedings, 2016, , .	0.3	14

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73	Extraction and Characterization of Refined K-carrageenan of Red Algae [ <i>Kappaphycus Alvarezii</i> (Doty) Tj ETQq1 1 0,784314 rgBT /Overlock	0,9	52
74	Short Communication: Preservation effect of Javanese turmeric and red ginger essential oils on coated frozen patin fillets. <i>Nusantara Bioscience</i> , 2016, 8, 264-267.	0.2	2
75	Characterization of cassava starch-based edible film enriched with lemongrass oil ( <i>Cymbopogon</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock	0.2	15
76	Effect of cinnamon essential oils addition in the sensory attributes of dark chocolate. <i>Nusantara Bioscience</i> , 2016, 8, 301-305.	0.2	16
77	Algal Lectins and their Potential Uses. <i>Squalen Bulletin of Marine and Fisheries Postharvest and Biotechnology</i> , 2016, 10, 89.	0.2	21
78	Penapisan Senyawa Hemagglutinin dari Makroalga Asal Pantai Binuangeun, Banten, Indonesia. <i>Jurnal Pascapanen Dan Bioteknologi Kelautan Dan Perikanan</i> , 2016, 10, 19.	0.2	0
79	PENGARUH PENAMBAHAN GUM ARAB TERHADAP KARAKTERISTIK FISIKOKIMIA DAN SENSORIS FRUIT LEATHER NANGKA ( <i>Artocarpus heterophyllus</i> ). <i>Jurnal Teknologi Hasil Pertanian</i> , 2016, 9, .	0.4	6
80	Resistant Starch Content and Glycaemic Index of Sago ( <i>Metroxylon</i> spp.) Starch and Red Bean ( <i>Phaseolus vulgaris</i> ) Based Analogue Ric. <i>Pakistan Journal of Nutrition</i> , 2016, 15, 667-672.	0.2	9
81	Panelist acceptance level on milk chocolate bar with cinnamon ( <i>Cinnamomum burmannii</i> ) powder addition. <i>Nusantara Bioscience</i> , 2016, 8, 297-300.	0.2	5
82	Efek hipoglikemik tepung komposit (ubi jalar ungu, jagung kuning, dan kacang tunggak) pada tikus diabetes induksi streptozotocin. <i>Jurnal Gizi Klinik Indonesia</i> , 2014, 10, 119.	0.3	4
83	Purification, Characterization, and cDNA Cloning of a Novel Lectin from the Green Alga, <i>Codium barbatum</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 805-811.	0.6	12
84	Occurrences of <i>Salmonella</i> spp. and <i>Escherichia coli</i> in chicken meat, intestinal contents and rinse water at slaughtering place from traditional market in Surabaya, Indonesia. <i>IOP Conference Series: Materials Science and Engineering</i> , 0, 633, 012007.	0.3	9
85	Introduction Test Edible Coating Fresh Fish Fillet of Tuna and Smoked Fish Using Biopolymer Nanoparticle Chitosan Coconut Crab. , 0, , .		0
86	Characterization of Physicochemical Properties of Powder Coconut Crab Shells ( <i>Birgus latro</i> L.) from North Maluku. , 0, , .		0