

Manat Chaijan

List of Publications by Citations

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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.

77
papers

1,355
citations

19
h-index

36
g-index

84
ext. papers

1,700
ext. citations

5.1
avg, IF

5.03
L-index

#	Paper	IF	Citations
77	Changes of pigments and color in sardine (<i>Sardinella gibbosa</i>) and mackerel (<i>Rastrelliger kanagurta</i>) muscle during iced storage. <i>Food Chemistry</i> , 2005 , 93, 607-617	8.5	244
76	Changes of lipids in sardine (<i>Sardinella gibbosa</i>) muscle during iced storage. <i>Food Chemistry</i> , 2006 , 99, 83-91	8.5	161
75	Biochemical and gelling properties of tilapia surimi and protein recovered using an acid-alkaline process. <i>Food Chemistry</i> , 2009 , 112, 112-119	8.5	118
74	Characteristics and gel properties of muscles from sardine (<i>Sardinella gibbosa</i>) and mackerel (<i>Rastrelliger kanagurta</i>) caught in Thailand. <i>Food Research International</i> , 2004 , 37, 1021-1030	7	110
73	Physicochemical changes of tilapia (<i>Oreochromis niloticus</i>) muscle during salting. <i>Food Chemistry</i> , 2011 , 129, 1201-10	8.5	60
72	Physicochemical properties, gel-forming ability and myoglobin content of sardine (<i>Sardinella gibbosa</i>) and mackerel (<i>Rastrelliger kanagurta</i>) surimi produced by conventional method and alkaline solubilisation process. <i>European Food Research and Technology</i> , 2006 , 222, 58-63	3.4	54
71	Interrelationship between myoglobin and lipid oxidations in oxeye scad (<i>Selar boops</i>) muscle during iced storage. <i>Food Chemistry</i> , 2015 , 174, 279-85	8.5	48
70	Extraction, purification and properties of trypsin inhibitor from Thai mung bean (<i>Vigna radiata</i> (L.) R. Wilczek). <i>Food Chemistry</i> , 2011 , 129, 1348-1354	8.5	42
69	Antioxidant activity of Maillard reaction products derived from stingray (<i>Himantura signifier</i>) non-protein nitrogenous fraction and sugar model systems. <i>LWT - Food Science and Technology</i> , 2014 , 57, 718-724	5.4	33
68	Preservation of chilled Asian sea bass (<i>Lates calcarifer</i>) steak by whey protein isolate coating containing polyphenol extract from ginger, lemongrass, or green tea. <i>Food Control</i> , 2020 , 118, 107400	6.2	31
67	Physicochemical and gelling properties of short-bodied mackerel (<i>Rastrelliger brachysoma</i>) protein isolate prepared using alkaline-aided process. <i>Food and Bioproducts Processing</i> , 2010 , 88, 174-180	4.9	30
66	Physicochemical properties and gel-forming ability of surimi from three species of mackerel caught in Southern Thailand. <i>Food Chemistry</i> , 2010 , 121, 85-92	8.5	30
65	24kDa Trypsin: A predominant protease purified from the viscera of hybrid catfish (<i>Clarias macrocephalus</i> / <i>Clarias gariepinus</i>). <i>Food Chemistry</i> , 2011 , 129, 739-46	8.5	29
64	The effect of freezing and aldehydes on the interaction between fish myoglobin and myofibrillar proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4562-8	5.7	29
63	Characterisation of myoglobin from sardine (<i>Sardinella gibbosa</i>) dark muscle. <i>Food Chemistry</i> , 2007 , 100, 156-164	8.5	28
62	Development of a new method for determination of total haem protein in fish muscle. <i>Food Chemistry</i> , 2015 , 173, 1133-41	8.5	25
61	Functional properties of pH-shifted protein isolates from bigeye snapper (<i>Priacanthus tayenus</i>) head by-product. <i>International Journal of Food Properties</i> , 2017 , 20, 596-610	3	24

60	Chemical deterioration and discoloration of semi-dried tilapia processed by sun drying and microwave drying. <i>Drying Technology</i> , 2017 , 35, 642-649	2.6	24
59	Tuning the pH-shift protein-isolation method for maximum hemoglobin-removal from blood rich fish muscle. <i>Food Chemistry</i> , 2016 , 212, 213-24	8.5	23
58	Gel properties of croaker-mackerel surimi blend. <i>Food Chemistry</i> , 2010 , 122, 1122-1128	8.5	19
57	Characterisation of muscles from Frigate mackerel (<i>Auxis thazard</i>) and catfish (<i>Clarias macrocephalus</i>). <i>Food Chemistry</i> , 2013 , 139, 414-9	8.5	16
56	Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel. <i>PLoS ONE</i> , 2020 , 15, e0227979	3.7	15
55	Tuning of virgin coconut oil and propylene glycol ratios for maximizing the polyphenol recovery and in vitro bioactivities of mangosteen (<i>Garcinia mangostana</i> L.) pericarp. <i>Process Biochemistry</i> , 2019 , 87, 179-186	4.8	14
54	Farm-raised sago palm weevil (<i>Rhynchophorus ferrugineus</i>) larvae: Potential and challenges for promising source of nutrients. <i>Journal of Food Composition and Analysis</i> , 2020 , 92, 103542	4.1	12
53	Oxidative stability of margarine enriched with different structures of sitosterol esters during storage. <i>Food Bioscience</i> , 2018 , 22, 78-84	4.9	9
52	Effect of Atmospheric Pressure Cold Plasma on Biophysical Properties and Aggregation of Natural Actomyosin from Threadfin Bream (<i>Nemipterus bleekeri</i>). <i>Food and Bioprocess Technology</i> , 2020 , 13, 851-859	5.1	9
51	Basic composition, antioxidant activity and nanoemulsion behavior of oil from mantis shrimp (<i>Oratosquilla nepa</i>). <i>Food Bioscience</i> , 2019 , 31, 100448	4.9	7
50	Characterization of Nipa Palm (<i>Nypa fruticans</i> Wurmb.) Sap and Syrup as Functional Food Ingredients. <i>Sugar Tech</i> , 2020 , 22, 191-201	1.9	7
49	Role of antioxidants on physicochemical properties and in vitro bioaccessibility of β -carotene loaded nanoemulsion under thermal and cold plasma discharge accelerated tests. <i>Food Chemistry</i> , 2021 , 339, 128157	8.5	7
48	Feasibility of a pH driven method for maximizing protein recovery of over-salted albumen. <i>Food Bioscience</i> , 2018 , 24, 89-94	4.9	7
47	Carbonated water as a novel washing medium for mackerel () surimi production. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3979-3988	3.3	6
46	Potential Production of Healthier Protein Isolate from Broiler Meat using Modified Acid-Aided pH Shift Process. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1259-1267	5.1	6
45	Interaction between fish myoglobin and myosin in vitro. <i>Food Chemistry</i> , 2007 , 103, 1168-1175	8.5	5
44	Impact of lecithin incorporation on gel properties of bigeye snapper (<i>Priacanthus tayenus</i>) surimi. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2481-2491	3.8	5
43	Ultrasound-assisted extraction of protein from Bombay locusts and its impact on functional and antioxidative properties. <i>Scientific Reports</i> , 2021 , 11, 17320	4.9	5

42	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2016 , 16,	1.2	4
41	Proteinases from the Liver of Albacore Tuna (<i>Thunnus Alalunga</i>): Optimum Extractant and Biochemical Characteristics. <i>Journal of Food Biochemistry</i> , 2016 , 40, 10-19	3.3	4
40	Comparative quality and volatilomic characterisation of unwashed mince, surimi, and pH-shift-processed protein isolates from farm-raised hybrid catfish (<i>Clarias macrocephalus</i> × <i>Clarias gariepinus</i>). <i>Food Chemistry</i> , 2021 , 364, 130365	8.5	4
39	Physicochemical and techno-functional properties of acid-aided pH-shifted protein isolate from over-salted duck egg (<i>Anas platyrhucus</i>) albumen. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2619-2629	3.8	3
38	Nutritional composition and bioactivity of germinated Thai indigenous rice extracts: A feasibility study. <i>PLoS ONE</i> , 2020 , 15, e0237844	3.7	3
37	Autolysis and Characterization of Sarcoplasmic and Myofibril Associated Proteinases of Oxeye Scad (<i>Selar boops</i>) Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 1132-1143	1.6	3
36	Ultrasonic-assisted virgin coconut oil based extraction for maximizing polyphenol recovery and bioactivities of mangosteen peels. <i>Journal of Food Science and Technology</i> , 2020 , 57, 4032-4043	3.3	3
35	Biochemical property and gel-forming ability of surimi-like material from goat meat. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 988-998	3.8	3
34	Insights into the effects of dietary supplements on the nutritional composition and growth performance of sago palm weevil (<i>Rhynchophorus ferrugineus</i>) larvae. <i>Food Chemistry</i> , 2021 , 363, 130279	8.5	3
33	Removal of Lipids, Cholesterol, Nucleic Acids and Haem Pigments During Production of Protein Isolates from Broiler Meat Using pH-shift Processes. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	2
32	. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2017 , 17,	1.2	2
31	Southern-style Pad Thai sauce: From traditional culinary treat to convenience food in retortable pouches. <i>PLoS ONE</i> , 2020 , 15, e0233391	3.7	2
30	Reduced Washing Cycle for Sustainable Mackerel (<i>Scomber scombrus</i>) Surimi Production: Evaluation of Bio-Physico-Chemical, Rheological, and Gel-Forming Properties. <i>Foods</i> , 2021 , 10,	4.9	2
29	Mechanism of Oxidation in Foods of Animal Origin 2016 , 1-37		2
28	Instability of ß-tosteryl oleate and ß-tosterol loaded in oil-in-water emulsion. <i>NFS Journal</i> , 2020 , 21, 22-27	6.5	2
27	Physicochemical properties and nutritional compositions of nipa palm (<i>Nypa fruticans</i> Wurmb) syrup. <i>NFS Journal</i> , 2021 , 23, 58-65	6.5	2
26	Pre-neutralized crude palm oil as natural colorant and bioactive ingredient in fish sausage prepared from tilapia (<i>Oreochromis niloticus</i>). <i>LWT - Food Science and Technology</i> , 2021 , 135, 110289	5.4	2
25	A comparison of nutritional values, physicochemical features and in vitro bioactivities of Southern Thai short-grain brown rice with commercial long-grain varieties. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 6515	3.8	2

24	Improved radical scavenging activity and stabilised colour of nipa palm syrup after ultrasound-assisted glycation with glycine. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3424-3431	3.8	1
23	Aqueous two-phase partitioning of liver proteinase from albacore tuna (<i>Thunnus alalunga</i>): Application to starry triggerfish (<i>Abalistes stellaris</i>) muscle hydrolysis. <i>International Journal of Food Properties</i> , 2017 , 1-13	3	1
22	Biochemical property and gel-forming ability of mackerel () surimi prepared by ultrasonic assisted washing.. <i>RSC Advances</i> , 2021 , 11, 36199-36207	3.7	1
21	Porcine placenta hydrolysate as an alternate functional food ingredient: In vitro antioxidant and antibacterial assessments. <i>PLoS ONE</i> , 2021 , 16, e0258445	3.7	1
20	Chemical characteristics and volatile compounds profiles in different muscle part of the farmed hybrid catfish (<i>Clarias macrocephalus</i> [Clarias gariepinus]). <i>International Journal of Food Science and Technology</i> ,	3.8	1
19	Practical use of β -carotene-loaded nanoemulsion as a functional colorant in sausages made from goat meat surimi-like material. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4000-4008	3.8	1
18	Rice bran oil emulgel as a pork back fat alternate for semi-dried fish sausage. <i>PLoS ONE</i> , 2021 , 16, e0250512	3.7	1
17	Physico-chemical aspects of Thai fermented fish viscera, Tai-Pla, curry powder processed by hot air drying and hybrid microwave-infrared drying. <i>PLoS ONE</i> , 2021 , 16, e0253834	3.7	1
16	Chemical, physical, and functional properties of Thai indigenous brown rice flours. <i>PLoS ONE</i> , 2021 , 16, e0255694	3.7	1
15	Occurrence and Development of Off-Odor Compounds in Farmed Hybrid Catfish () Muscle during Refrigerated Storage: Chemical and Volatilomic Analysis. <i>Foods</i> , 2021 , 10,	4.9	1
14	Rice flour-emulgel as a bifunctional ingredient, stabiliser-cryoprotactant, for formulation of healthier frozen fish nugget. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113241	5.4	1
13	Molecular Structures and In Vitro Bioactivities of Enzymatically Produced Porcine Placenta Peptides Fractionated by Ultrafiltration. <i>Food and Bioprocess Technology</i> , 2022 , 15, 669	5.1	0
12	Characterization of Antioxidant Peptides from Thai Traditional Semi-Dried Fermented Catfish. <i>Fermentation</i> , 2021 , 7, 262	4.7	0
11	Combined effects of prior plasma-activated water soaking and whey protein isolate-ginger extract coating on the cold storage stability of Asian sea bass (<i>Lates calcarifer</i>) steak. <i>Food Control</i> , 2022 , 135, 108787	6.2	0
10	High hydrogen peroxide concentration-low exposure time of plasma-activated water (PAW): A novel approach for shelf-life extension of Asian sea bass (<i>Lates calcarifer</i>) steak. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 74, 102861	6.8	0
9	Glochidion wallichianum Leaf Extract as a Natural Antioxidant in Sausage Model System. <i>Foods</i> , 2022 , 11, 1547	4.9	0
8	Southern-style Pad Thai sauce: From traditional culinary treat to convenience food in retortable pouches 2020 , 15, e0233391		
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4 Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel **2020**, 15, e0227979

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2 Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel **2020**, 15, e0227979

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