

Manat Chaijan

List of Publications by Year in descending order

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| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Chemical characteristics and volatile compounds profiles in different muscle part of the farmed hybrid catfish (<i>Clarias macrocephalus</i> – <i>Clarias gariepinus</i>). International Journal of Food Science and Technology, 2022, 57, 310-322. | 1.3 | 4 |
| 2 | Antioxidant activity and stability of endogenous peptides from farmed hybrid catfish (<i>Clarias</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 Technology, 2022, 57, 1083-1092. | 1.3 | 1 |
| 3 | 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. Food Control, 2022, 135, 108787. | 2.8 | 20 |
| 4 | Molecular Structures and In Vitro Bioactivities of Enzymatically Produced Porcine Placenta Peptides Fractionated by Ultrafiltration. Food and Bioprocess Technology, 2022, 15, 669-682. | 2.6 | 3 |
| 5 | Recovery of Functional Proteins from Pig Brain Using pH-Shift Processes. Foods, 2022, 11, 695. | 1.9 | 2 |
| 6 | Rice flour-emulgel as a bifunctional ingredient, stabiliser-cryoprotactant, for formulation of healthier frozen fish nugget. LWT - Food Science and Technology, 2022, 159, 113241. | 2.5 | 9 |
| 7 | Glochidion wallichianum Leaf Extract as a Natural Antioxidant in Sausage Model System. Foods, 2022, 11, 1547. | 1.9 | 6 |
| 8 | Quality Characterization of Different Parts of Broiler and Ligor Hybrid Chickens. Foods, 2022, 11, 1929. | 1.9 | 7 |
| 9 | A Novel Strategy for the Production of Edible Insects: Effect of Dietary Perilla Seed Supplementation on Nutritional Composition, Growth Performance, Lipid Metabolism, and Δ^6 Desaturase Gene Expression of Sago Palm Weevil (<i>Rhynchophorus ferrugineus</i>) Larvae. Foods, 2022, 11, 2036. | 1.9 | 5 |
| 10 | Pre-neutralized crude palm oil as natural colorant and bioactive ingredient in fish sausage prepared from tilapia (<i>Oreochromis niloticus</i>). LWT - Food Science and Technology, 2021, 135, 110289. | 2.5 | 9 |
| 11 | Impact of lecithin incorporation on gel properties of bigeye snapper (<i>Priacanthus tayenus</i>) surimi. International Journal of Food Science and Technology, 2021, 56, 2481-2491. | 1.3 | 14 |
| 12 | Role of antioxidants on physicochemical properties and in vitro bioaccessibility of β -carotene loaded nanoemulsion under thermal and cold plasma discharge accelerated tests. Food Chemistry, 2021, 339, 128157. | 4.2 | 15 |
| 13 | Biochemical property and gel-forming ability of surimi-like material from goat meat. International Journal of Food Science and Technology, 2021, 56, 988-998. | 1.3 | 8 |
| 14 | Practical use of β -carotene-loaded nanoemulsion as a functional colorant in sausages made from goat meat surimi-like material. International Journal of Food Science and Technology, 2021, 56, 4000-4008. | 1.3 | 3 |
| 15 | Rice bran oil emulgel as a pork back fat alternate for semi-dried fish sausage. PLoS ONE, 2021, 16, e0250512. | 1.1 | 6 |
| 16 | Physicochemical properties and nutritional compositions of nipa palm (<i>Nypa fruticans</i> Wurmb) syrup. NFS Journal, 2021, 23, 58-65. | 1.9 | 13 |
| 17 | Physico-chemical aspects of Thai fermented fish viscera, Tai-Pla, curry powder processed by hot air drying and hybrid microwave-infrared drying. PLoS ONE, 2021, 16, e0253834. | 1.1 | 4 |
| 18 | Effect of furcellaran incorporation on gel properties of sardine surimi. International Journal of Food Science and Technology, 2021, 56, 5957-5967. | 1.3 | 7 |

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|----|---|-----|-----------|
| 19 | Chemical, physical, and functional properties of Thai indigenous brown rice flours. <i>PLoS ONE</i> , 2021, 16, e0255694. | 1.1 | 17 |
| 20 | Occurrence and Development of Off-Odor Compounds in Farmed Hybrid Catfish (<i>Clarias</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Td (Analysis. <i>Foods</i> , 2021, 10, 1841. | 1.9 | 5 |
| 21 | Ultrasound-assisted extraction of protein from Bombay locusts and its impact on functional and antioxidative properties. <i>Scientific Reports</i> , 2021, 11, 17320. | 1.6 | 29 |
| 22 | A comparison of nutritional values, physicochemical features and <i>in vitro</i> bioactivities of Southern Thai short-grain brown rice with commercial long-grain varieties. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6515-6526. | 1.3 | 8 |
| 23 | 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. | 4.2 | 13 |
| 24 | 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</i>) Tj ETQq0 0 0 rgBT /Overlock 10 | | |
| 25 | Porcine placenta hydrolysate as an alternate functional food ingredient: In vitro antioxidant and antibacterial assessments. <i>PLoS ONE</i> , 2021, 16, e0258445. | 1.1 | 8 |
| 26 | 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. | 2.7 | 18 |
| 27 | Reduced Washing Cycle for Sustainable Mackerel (<i>Rastrelliger kanagurta</i>) Surimi Production: Evaluation of Bio-Physico-Chemical, Rheological, and Gel-Forming Properties. <i>Foods</i> , 2021, 10, 2717. | 1.9 | 16 |
| 28 | Compositional Features and Nutritional Value of Pig Brain: Potential and Challenges as a Sustainable Source of Nutrients. <i>Foods</i> , 2021, 10, 2943. | 1.9 | 6 |
| 29 | Characterization of Antioxidant Peptides from Thai Traditional Semi-Dried Fermented Catfish. <i>Fermentation</i> , 2021, 7, 262. | 1.4 | 4 |
| 30 | Biochemical property and gel-forming ability of mackerel (<i>Auxis thazard</i>) surimi prepared by ultrasonic assisted washing. <i>RSC Advances</i> , 2021, 11, 36199-36207. | 1.7 | 6 |
| 31 | Comparative Effect of Frying and Baking on Chemical, Physical, and Microbiological Characteristics of Frozen Fish Nuggets. <i>Foods</i> , 2021, 10, 3158. | 1.9 | 3 |
| 32 | Characterization of Nipa Palm™s (<i>Nypa fruticans</i> Wurmb.) Sap and Syrup as Functional Food Ingredients. <i>Sugar Tech</i> , 2020, 22, 191-201. | 0.9 | 16 |
| 33 | Instability of β -sitosteryl oleate and β -sitosterol loaded in oil-in-water emulsion. <i>NFS Journal</i> , 2020, 21, 22-27. | 1.9 | 7 |
| 34 | Nutritional composition and bioactivity of germinated Thai indigenous rice extracts: A feasibility study. <i>PLoS ONE</i> , 2020, 15, e0237844. | 1.1 | 13 |
| 35 | 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. | 1.9 | 30 |
| 36 | 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. | 1.3 | 3 |

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|----|--|-----|-----------|
| 37 | 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. | 2.8 | 54 |
| 38 | Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel. <i>PLoS ONE</i> , 2020, 15, e0227979. | 1.1 | 29 |
| 39 | Physicochemical and techno-functional properties of acidified pH-shifted protein isolate from over-salted duck egg (<i>Anas platyrhynchos</i>) albumen. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2619-2629. | 1.3 | 4 |
| 40 | 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. | 2.6 | 25 |
| 41 | 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. | 1.4 | 7 |
| 42 | Southern-style Pad Thai sauce: From traditional culinary treat to convenience food in retortable pouches. <i>PLoS ONE</i> , 2020, 15, e0233391. | 1.1 | 3 |
| 43 | Title is missing!. , 2020, 15, e0233391. | | 0 |
| 44 | Title is missing!. , 2020, 15, e0233391. | | 0 |
| 45 | Title is missing!. , 2020, 15, e0233391. | | 0 |
| 46 | Title is missing!. , 2020, 15, e0233391. | | 0 |
| 47 | Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel. , 2020, 15, e0227979. | | 0 |
| 48 | Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel. , 2020, 15, e0227979. | | 0 |
| 49 | Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel. , 2020, 15, e0227979. | | 0 |
| 50 | Techno-biofunctionality of mangostin extract-loaded virgin coconut oil nanoemulsion and nanoemulgel. , 2020, 15, e0227979. | | 0 |
| 51 | 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. | 1.8 | 23 |
| 52 | Basic composition, antioxidant activity and nanoemulsion behavior of oil from mantis shrimp (<i>Oratosquilla nepa</i>). <i>Food Bioscience</i> , 2019, 31, 100448. | 2.0 | 10 |
| 53 | Oxidative stability of margarine enriched with different structures of $\hat{1}^2$ -sitosteryl esters during storage. <i>Food Bioscience</i> , 2018, 22, 78-84. | 2.0 | 17 |
| 54 | Feasibility of a pH driven method for maximizing protein recovery of over-salted albumen. <i>Food Bioscience</i> , 2018, 24, 89-94. | 2.0 | 9 |

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|----|--|-----|-----------|
| 55 | Functional properties of pH-shifted protein isolates from bigeye snapper (<i>Priacanthus tayenus</i>) head by-product. International Journal of Food Properties, 2017, 20, 596-610. | 1.3 | 39 |
| 56 | Removal of Lipids, Cholesterol, Nucleic Acids and Haem Pigments During Production of Protein Isolates from Broiler Meat Using pH-shift Processes. International Journal of Food Engineering, 2017, 13, . | 0.7 | 4 |
| 57 | Aqueous two-phase partitioning of liver proteinase from albacore tuna (<i>Thunnus alalunga</i>): Application to starry triggerfish (<i>Abalistes stellaris</i>) muscle hydrolysis. International Journal of Food Properties, 2017, , 1-13. | 1.3 | 2 |
| 58 | Carbonated water as a novel washing medium for mackerel (<i>Auxis thazard</i>) surimi production. Journal of Food Science and Technology, 2017, 54, 3979-3988. | 1.4 | 14 |
| 59 | Chemical deterioration and discoloration of semi-dried tilapia processed by sun drying and microwave drying. Drying Technology, 2017, 35, 642-649. | 1.7 | 35 |
| 60 | Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, . | 0.4 | 3 |
| 61 | Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2016, 16, . | 0.4 | 4 |
| 62 | Autolysis and Characterization of Sarcoplasmic and Myofibril Associated Proteinases of Oxeye Scad (<i>Selar boops</i>) Muscle. Journal of Aquatic Food Product Technology, 2016, 25, 1132-1143. | 0.6 | 7 |
| 63 | Potential Production of Healthier Protein Isolate from Broiler Meat using Modified Acid-Aided pH Shift Process. Food and Bioprocess Technology, 2016, 9, 1259-1267. | 2.6 | 8 |
| 64 | Tuning the pH-shift protein-isolation method for maximum hemoglobin-removal from blood rich fish muscle. Food Chemistry, 2016, 212, 213-224. | 4.2 | 38 |
| 65 | Proteinases from the Liver of Albacore Tuna (<i>Thunnus Alalunga</i>): Optimum Extractant and Biochemical Characteristics. Journal of Food Biochemistry, 2016, 40, 10-19. | 1.2 | 5 |
| 66 | Mechanism of Oxidation in Foods of Animal Origin. , 2016, , 1-37. | | 4 |
| 67 | Development of a new method for determination of total haem protein in fish muscle. Food Chemistry, 2015, 173, 1133-1141. | 4.2 | 31 |
| 68 | Interrelationship between myoglobin and lipid oxidations in oxeye scad (<i>Selar boops</i>) muscle during iced storage. Food Chemistry, 2015, 174, 279-285. | 4.2 | 68 |
| 69 | Antioxidant activity of Maillard reaction products derived from stingray (<i>Himantura signifier</i>) non-protein nitrogenous fraction and sugar model systems. LWT - Food Science and Technology, 2014, 57, 718-724. | 2.5 | 40 |
| 70 | Characterisation of muscles from Frigate mackerel (<i>Auxis thazard</i>) and catfish (<i>Clarias</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Td (ma | 4.2 | 18 |
| 71 | Extraction, purification and properties of trypsin inhibitor from Thai mung bean (<i>Vigna radiata</i> (L.) R.) Tj ETQq1 1 0.784314 rgBT /Overdo | 4.2 | 52 |
| 72 | 24kDa Trypsin: A predominant protease purified from the viscera of hybrid catfish (<i>Clarias</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td (| 4.2 | 35 |

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|----|--|-----|-----------|
| 73 | Physicochemical changes of tilapia (<i>Oreochromis niloticus</i>) muscle during salting. <i>Food Chemistry</i> , 2011, 129, 1201-1210. | 4.2 | 77 |
| 74 | 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. | 1.8 | 38 |
| 75 | 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. | 4.2 | 50 |
| 76 | Gel properties of croaker-mackerel surimi blend. <i>Food Chemistry</i> , 2010, 122, 1122-1128. | 4.2 | 25 |
| 77 | Biochemical and gelling properties of tilapia surimi and protein recovered using an acid-alkaline process. <i>Food Chemistry</i> , 2009, 112, 112-119. | 4.2 | 132 |
| 78 | 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, 4562-4568. | 2.4 | 34 |
| 79 | Characterisation of myoglobin from sardine (<i>Sardinella gibbosa</i>) dark muscle. <i>Food Chemistry</i> , 2007, 100, 156-164. | 4.2 | 36 |
| 80 | Interaction between fish myoglobin and myosin in vitro. <i>Food Chemistry</i> , 2007, 103, 1168-1175. | 4.2 | 8 |
| 81 | Changes of lipids in sardine (<i>Sardinella gibbosa</i>) muscle during iced storage. <i>Food Chemistry</i> , 2006, 99, 83-91. | 4.2 | 194 |
| 82 | 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. | 1.6 | 66 |
| 83 | Changes of pigments and color in sardine () and mackerel () muscle during iced storage. <i>Food Chemistry</i> , 2005, 93, 607-617. | 4.2 | 278 |
| 84 | 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. | 2.9 | 132 |