

Chalat Santivarangkna

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

1,326
citations

623574

14
h-index

794469

19
g-index

22
all docs

22
docs citations

22
times ranked

1212
citing authors

#	ARTICLE	IF	CITATIONS
1	Fish protein hydrolysates as a health-promoting ingredientâ€”recent update. <i>Nutrition Reviews</i> , 2022, 80, 1013-1026.	2.6	12
2	Valorization of fish byproducts: Sources to endâ€™product applications of bioactive protein hydrolysate. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1803-1842.	5.9	27
3	Improvement of Sourdough and Bread Qualities by Fermented Water of Asian Pears and Assam Tea Leaves with Co-Cultures of <i>Lactiplantibacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> . <i>Foods</i> , 2022, 11, 2071.	1.9	9
4	Loss of Eicosapentaenoic Acid (EPA) after Retort Sterilization of the EPA-BCAA Fortified Complete Nutrition Drink. <i>Foods</i> , 2022, 11, 2023.	1.9	2
5	Intake of <i>Lactobacillus rhamnosus</i> GG (LGG) fermented milk before drinking alcohol reduces acetaldehyde levels and duration of flushing in drinkers with wild-type and heterozygous mutant <i>ALDH2</i> : a randomized, blinded crossover controlled trial. <i>Food and Function</i> , 2021, 12, 10147-10159.	2.1	0
6	The Effect of Steaming and Fermentation on Nutritive Values, Antioxidant Activities, and Inhibitory Properties of Tea Leaves. <i>Foods</i> , 2021, 10, 117.	1.9	31
7	Trends in shrimp processing waste utilization: An industrial prospective. <i>Trends in Food Science and Technology</i> , 2020, 103, 20-35.	7.8	95
8	Assessing Polyphenol Components and Antioxidant Activity during Fermented Assam Tea Ball Processing. <i>Sustainability</i> , 2020, 12, 5853.	1.6	11
9	Drinking fermented milk containing <i>Lactobacillus paracasei</i> 431 (IMULUSâ„„) improves immune response against H1N1 and cross-reactive H3N2 viruses after influenza vaccination: A pilot randomized triple-blinded placebo controlled trial. <i>Journal of Functional Foods</i> , 2017, 33, 1-10.	1.6	7
10	Advances in starter culture technology. , 2015, , 249-270.		7
11	Storage stability of vacuum-dried probiotic bacterium <i>Lactobacillus paracasei</i> F19. <i>Food and Bioproducts Processing</i> , 2012, 90, 295-300.	1.8	67
12	Role of Glassy State on Stabilities of Freezeâ€Dried Probiotics. <i>Journal of Food Science</i> , 2011, 76, R152-6.	1.5	59
13	Storing Lactic Acid Bacteria: Current Methodologies and Physiological Implications. , 2011, , 479-504.		3
14	Protective effects of sorbitol during the vacuum drying of <i>Lactobacillus helveticus</i> : an FT-IR study. <i>Annals of Microbiology</i> , 2010, 60, 235-242.	1.1	24
15	Changes in membrane fatty acids of <i>Lactobacillus helveticus</i> during vacuum drying with sorbitol. <i>Letters in Applied Microbiology</i> , 2009, 49, 516-521.	1.0	18
16	Bewertung und Optimierung von Gefrierâ€und Vakuumtrocknungsverfahren in der Herstellung von mikrobiellen Starterkulturen. <i>Chemie-Ingenieur-Technik</i> , 2008, 80, 1157-1164.	0.4	14
17	Inactivation mechanisms of lactic acid starter cultures preserved by drying processes. <i>Journal of Applied Microbiology</i> , 2008, 105, 1-13.	1.4	221
18	Protection mechanisms of sugars during different stages of preparation process of dried lactic acid starter cultures. <i>Food Microbiology</i> , 2008, 25, 429-441.	2.1	162

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19	Alternative Drying Processes for the Industrial Preservation of Lactic Acid Starter Cultures. <i>Biotechnology Progress</i> , 2007, 23, 302-315.	1.3	248
20	Damage of cell envelope of <i>Lactobacillus helveticus</i> during vacuum drying. <i>Journal of Applied Microbiology</i> , 2007, 102, 748-756.	1.4	91
21	Effect of carbohydrates on the survival of <i>Lactobacillus helveticus</i> during vacuum drying. <i>Letters in Applied Microbiology</i> , 2006, 42, 271-276.	1.0	74
22	Isolation of nisin-producing <i>Lactococcus lactis</i> WNC 20 strain from nham, a traditional Thai fermented sausage. <i>International Journal of Food Microbiology</i> , 2003, 81, 137-145.	2.1	144