

Pitiya Kamonpatana

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

199
citations

1039880

9
h-index

1372474

10
g-index

16
all docs

16
docs citations

16
times ranked

161
citing authors

#	ARTICLE	IF	CITATIONS
1	Ohmic heating effects on <i>Listeria monocytogenes</i> inactivation, and chemical, physical, and sensory characteristic alterations for vacuum packaged sausage during post pasteurization. <i>LWT - Food Science and Technology</i> , 2019, 108, 183-189.	2.5	37
2	Ohmic heating pretreatment of algal slurry for production of biodiesel. <i>Journal of Biotechnology</i> , 2018, 267, 71-78.	1.9	31
3	Mathematical modeling and microbiological verification of ohmic heating of a solid-liquid mixture in a continuous flow ohmic heater system with electric field perpendicular to flow. <i>Journal of Food Engineering</i> , 2013, 118, 312-325.	2.7	24
4	Ohmic sterilization inside a multi-layered laminate pouch for long-duration space missions. <i>Journal of Food Engineering</i> , 2012, 112, 134-143.	2.7	17
5	Mathematical Modeling and Microbiological Verification of Ohmic Heating of a Multicomponent Mixture of Particles in a Continuous Flow Ohmic Heater System with Electric Field Parallel to Flow. <i>Journal of Food Science</i> , 2013, 78, E1721-34.	1.5	16
6	Ohmic heating extraction and characterization of rambutan (<i>Nephelium lappaceum</i> L.) peel extract with enhanced antioxidant and antifungal activity as a bioactive and functional ingredient in white bread preparation. <i>Food Chemistry</i> , 2022, 382, 132332.	4.2	16
7	Ohmic heating of a solid-liquid food mixture in an electrically conductive package. <i>Journal of Food Engineering</i> , 2021, 289, 110180.	2.7	15
8	Sterilization of coconut milk in flexible packages via ohmic-assisted thermal sterilizer. <i>LWT - Food Science and Technology</i> , 2021, 147, 111552.	2.5	15
9	Ohmic Heating of an Electrically Conductive Food Package. <i>Journal of Food Science</i> , 2016, 81, E2966-E2976.	1.5	14
10	Ohmic Heating-Aided Mechanical Extraction of Gamma-Oryzanol and Phytosterols in Rice Bran Oil. <i>Food and Bioprocess Technology</i> , 2021, 14, 1542-1554.	2.6	11
11	Packaging for Foods Processed by Ohmic Heating. , 2018, , .		2
12	Electrical conductivity of foods and food components: The influence of formulation processes. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	1
13	Simulation of Thermal and Electric Field Distribution in Packaged Sausages Heated in a Stationary Versus a Rotating Microwave Oven. <i>Foods</i> , 2021, 10, 1622.	1.9	0
14	Packaging for Foods Processed by Ohmic Heating. , 2018, , 444-451.		0
15	Development of Conductive Packaging for Beverage Processing by Ohmic Heating. <i>Key Engineering Materials</i> , 0, 861, 213-217.	0.4	0
16	Ohmic Heating for Food Processing: Methods and Procedures Related to Process Parameters. , 2022, , 181-193.		0