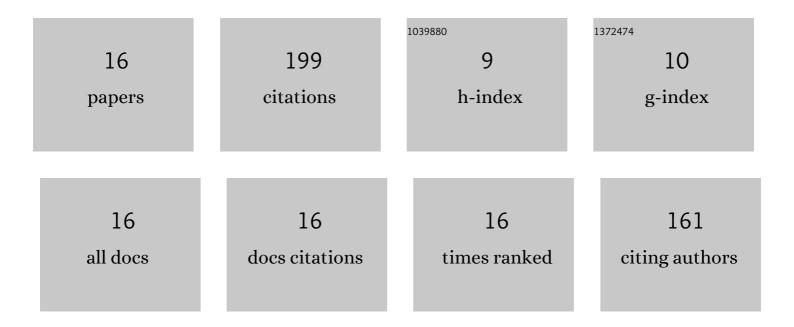
Pitiya Kamonpatana

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9459180/publications.pdf Version: 2024-02-01



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