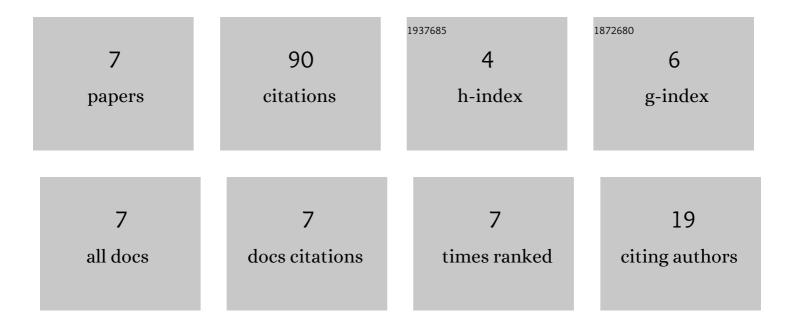
## Ianne Kong

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9806775/publications.pdf Version: 2024-02-01



LANNE KONC

#	Article	IF	CITATIONS
1	Polysaccharide-Based Edible Films Incorporated with Essential Oil Nanoemulsions: Physico-Chemical, Mechanical Properties and Its Application in Food Preservation—A Review. Foods, 2022, 11, 555.	4.3	44
2	Drought-tolerant Bambara groundnuts as future food: aÂcomprehensive review of its properties and applications in food. British Food Journal, 2022, 124, 3680-3694.	2.9	4
3	Valorization of fruits, vegetables, and their by-products: Drying and bio-drying. Drying Technology, 2022, 40, 1514-1538.	3.1	6
4	3D Printed gelatin film with Garcinia atroviridis extract. Journal of Food Science and Technology, 2022, 59, 4341-4351.	2.8	4
5	3D printed corn starch–gelatin film with glycerol and hawthorn berry ( <i>Crataegus pinnatifida</i> ) Tj ETQq1 1	0.78431	4 <sub>[</sub> gBT /Over
6	Edible Oils Adulteration: A Review on Regulatory Compliance and Its Detection Technologies. Journal of Oleo Science, 2021, 70, 1343-1356.	1.4	17
7	Optimization of juice production from "cempedak―(Artocarpus integer) fruit pulp liquefied with the aid of enzymes. British Food Journal, 2021, ahead-of-print, .	2.9	0