

Juni Sumarmono

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

110
citations

1937685

4
h-index

1372567

10
g-index

19
all docs

19
docs citations

19
times ranked

117
citing authors

#	ARTICLE	IF	CITATIONS
1	Fatty Acids Profiles of Fresh Milk, Yogurt and Concentrated Yogurt from Peranakan Etawah Goat Milk. <i>Procedia Food Science</i> , 2015, 3, 216-222.	0.6	50
2	Fat and Cholesterol Contents of Local Duck (<i>Anas platyrhynchos platyrhynchos</i>) Meat Fed Mash, Paste and Crumble Feeds. <i>Asian Journal of Poultry Science</i> , 2011, 5, 150-154.	0.1	12
3	Duck Production for Food Security. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 372, 012070.	0.3	10
4	CHEMICAL AND MICROBIOLOGICAL CHARACTERISTICS OF GOAT MILK KEFIR DURING STORAGE UNDER DIFFERENT TEMPERATURES. <i>Journal of the Indonesian Tropical Animal Agriculture</i> , 2016, 40, .	0.4	8
5	Improving composition and microbiological characteristics of milk kefir using colostrum. <i>Food Science and Technology</i> , 2020, 40, 699-707.	1.7	7
6	The quality of corn milk-based cheese analogue made with virgin coconut oil as a fat substitute and with various emulsifiers. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020, 443, 012039.	0.3	5
7	KUALITAS KIMIA, FISIK DAN SENSORI KEFIR SUSU KAMBING YANG DISIMPAN PADA SUHU DAN LAMA PENYIMPANAN BERBEDA. <i>Buletin Peternakan</i> , 2017, 41, 298.	0.2	4
8	Effect of cold and frozen temperatures on artisanal goat cheese containing probiotic lactic acid bacteria isolates (<i>Lactobacillus plantarum</i> TW14 and <i>Lactobacillus rhamnosus</i> TW2). <i>Veterinary World</i> , 2019, 12, 409-417.	1.7	3
9	Improving production system of beef cattle agribusiness. <i>IOP Conference Series: Earth and Environmental Science</i> , 0, 250, 012050.	0.3	2
10	Blood Biochemical Profile, Growth Performance, Carcass Characteristics and Meat Quality of Mallard and Muscovy Ducks Fed Diet Supplemented with Bay Leaves (<i>Syzygium polyanthum</i>). <i>International Journal of Poultry Science</i> , 2015, 15, 21-26.	0.1	2
11	Texture, hedonic test and fatty acid profile of goat cheese with <i>L. plantarum</i> TW14 and <i>L. rhamnosus</i> TW2 isolates stored at different temperature conditions. <i>Journal of the Indonesian Tropical Animal Agriculture</i> , 2018, 43, 230.	0.4	1
12	Yield and Processing Properties of Concentrated Yogurt Manufactured from Cow's Milk: Effects of Enzyme and Thickening Agents. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 372, 012064.	0.3	1
13	Improving beef cattle production system for sustainable rural development in Central Java. <i>AIP Conference Proceedings</i> , 2019, .	0.4	1
14	Texture Profile and Sensory Characteristics of Kefir with Colostrum Addition. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 372, 012036.	0.3	1
15	The effect of packaging type and storage temperature on the characteristics of cheese spread analogues from corn extract. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 406, 012017.	0.3	1
16	The effect of addition of whey protein concentrate and emulsifier on characteristics of cheddar cheese analogue from corn milk. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 653, 012127.	0.3	1
17	Formulation of low-fat cheese analogue from sweet corn extract using papain and lime extract as coagulant. <i>Food Research</i> , 2020, 4, 1071-1081.	0.8	1
18	Nutritional Manipulations and Its Effects on Yield and Quality of Beef. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 372, 012066.	0.3	0

#	ARTICLE	IF	CITATIONS
19	Modifikasi Sifat Fisik Yogurt Susu Kambing dengan Penambahan Microbial Transglutaminase dan Sumber Protein Eksternal. Jurnal Aplikasi Teknologi Pangan, 2020, 9, 77-82.	0.3	0