

Juni Sumarmono

List of Publications by Year in descending order

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

#	ARTICLE	IF	CITATIONS
19	Improving production system of beef cattle agribusiness. IOP Conference Series: Earth and Environmental Science, 0, 250, 012050.	0.3	2